

Gambaro

restaurant & function centre

Weddings at Gambaro Function Centre 2011

Congratulations on your engagement!

Whether you are planning a formal wedding banquet, an intimate and sophisticated cocktail party or a casually elegant buffet, Gambaro Function Centre is the perfect venue to celebrate your special day.

Centrally located just five minutes from the city's churches and parks, Gambaro offers two stylish and unique reception rooms, catering for up to 300 guests.

Our dedicated and experienced team at Gambaro will create the perfect setting, to ensure your wedding day reflects your individual style and is perfect in every way.

Only upon viewing our rooms will you fully appreciate the magnificent features we have to offer.

Please find following our delicious range of menus. All menus are flexible and our chef is more than happy to create an alternate menu to suit your tastes and budget..

Wedding packages include the following features:

Traditional sit down, cocktail or buffet menus

- Hot canapés on arrival
- Skirted bridal, cake and gift table
- Colour coordinated napkins
- Chair covers with sash and bow
- Tea Light candles for each table
- Dance floor

Microphone and lectern

Five hour room and staff hire (for more than 70 guests)



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Set Menu One

\$70.00 per person

Chef's Selection of Hot Canapés on arrival

Entrée

(Select one item or two items to be served alternate drop)

Butternut Pumpkin Soup drizzled with Crème Fraiche

Asian Chicken Salad
Drizzled with Soya, Sweet Chilli & Sesame Dressing

Slivers of Peppered Lamb Loin
Roasted Mediterranean Salad with Cumin & Cucumber Tzatziki Dressing

Pumpkin & Spinach Ravioli "Alla Panna"
Garlic Cream, Pine nuts & Parmesan

Mains

(Select one item or two items to be served alternate drop)

Chicken Cordon Bleu
Pocketed with Smoked Ham & Cheese, Pink Peppercorn Sauce.

Pan seared Loin of Victorian Lamb
Confit of Eggplant and Capers, Rosemary Jus

Fillet of Oven baked N T Barramundi
Sundried Tomato Tapenade, Lemon Beurre Blanc

Traditional Beef Wellington
Liver Pate, Duxelle of Mushrooms, Madeira Sauce

(All Main meals are served with the Chef's Selection of Potato and Vegetable Medley)

Dessert

(Select one item only)

Italian Cassata served with Strawberry Coulis and Cream

Individual Cheesecake garnished with Tropical Fruit Compote

Tartufo – Italian Chocolate Ice cream Sweet

Individual Pavlova accompanied by seasonal Fruit Salad and Passionfruit Coulis

Coffee, Tea and Chocolates

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Set Menu Two

\$75.00 per person

Chef's Selection of Hot Canapés on arrival

Entrée

(Select one item or two items to be served alternate drop)

Creamy Seafood Chowder

Smoked Chicken Salad

Mango Chutney, Toasted Almonds and Citrus Vinaigrette

Hickory Smoked Salmon

Salsa of Avocado, Gherkin and Red Capsicum

Sivers of Peppered Lamb Loin

roasted Mediterranean Salad with Cumin & Cucumber Tzatziki Dressing

Mains

(Select one item or two items to be served alternate drop)

Seared fillet of Tasmanian Salmon

Herbed Potato & Leek Mash, Roasted Red Capsicum

Panfried Chicken Breast

Soft Polenta of Sundried Tomato & Pine nuts, Balsamic Jus

Oven baked Rack of Lamb

Char grilled Mediterranean Ratatouille with Thyme Glaze

Baked Eye Fillet of Hereford Prime Beef

Potato & Parmesan gratin, Hollandaise sauce

(All Main Meals are served with the Chef's Selection of Potato and Vegetable Medley)

Dessert

(Select one item only)

Citrus Tart with Raspberry Coulis and Fresh Fruit

Individual Tiramisu with Kahlua Anglaise

Rich Chocolate Mousse Cake served with Berry Compote

Sticky Date Pudding drizzled with Butterscotch Sauce

Coffee, Tea and Chocolates

Set Menu Three

\$85.00 per person

Chef's Selection of Hot & Cold Canapés on arrival

Entrée

(Select one item or two items to be served alternate drop)

Seared Tasmanian Salmon fillet
Corn and Spanish Onion Salsa, Lemon Butter

Cold Seafood Medley presented with Mesclun Salad, drizzled with a Spicy Cocktail Sauce

Moroccan Spiced Lamb Loin on Eggplant Chutney and Tzatziki Dressing

Pesto Marinated Chicken Salad, Asparagus Spears, Goats Cheese, Capers Vinaigrette

Mains

(Select one item or two items to be served alternate drop)

Fillet of Tasmanian Salmon on a Peppered Mascarpone Mousse and Red Capsicum Sauce

Pan-fried Chicken Breast on a Red Onion and Orange Marmalade with a Balsamic Jus

Roulade of Beef filled with Veal and Spinach Mousse with a Rich Red Wine Reduction

Pan Seared Rack of Lamb on a Confit Eggplant and Gratin Potatoes with a Rosemary Jus

(All main meals are served with the Chef's Selection of Potato and Vegetable Medley)

Dessert

(Select one item only)

Passionfruit Cheesecake served with Berry Compote

Warm baked Apple Strudel – An Old Favourite Served with Cinnamon Anglaise

Cappuccino & Tia Maria Mousse in Dark and White Chocolate Basket with Anglaise Espresso

Tropical Fruit Salad with Vanilla Ice Cream served in a Brandy Snap Basket

Coffee, Tea and Chocolates

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BON APPETIT BUFFET

\$75.00 per person

\$37.50 per child 8-14 years

\$20.00 per child 3-8 years

Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including
Smoked Turkey Breast
Salami & Mortadella
Roast Chicken
Smoked Champagne Ham

Salads

Mediterranean Salad with Fetta Cheese
Potato Salad with Eggs and Bacon
Traditional Coleslaw
Tossed Green Salad
Pasta Salad with Salami and Olives

Hot Buffet

Roast Rib Fillet of Grain fed Beef with Mushroom Sauce
Chicken Cacciatore with Tomato, Roasted Peppers & Olives
Roast Potatoes
Seasonal Vegetables

Dessert Buffet

Selection of Assorted Desserts
Fresh Fruit Platter
Cheese Platter with Walnuts, Fruit and Crackers

Freshly Brewed Coffee and Tea
Chocolates

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CHEFS GOURMET BUFFET

\$79.50 per person

\$39.75 per child 8-14 years

\$20.00 per child 3-8 years

Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including

Smoked Turkey Breast

Salami & Mortadella

Roast Chicken

Smoked Champagne Ham

Medium Ocean King Prawns with Cocktail sauce

Salads

Mediterranean Salad with Fetta Cheese

Potato Salad with Eggs and Bacon

Traditional Coleslaw

Tossed Green Salad

Pasta Salad with Salami and Olives

Hot Buffet

Roast Rib Fillet of Grain fed Beef with Mushroom Sauce

Chicken Cacciatore with Tomato, Roasted Peppers & Olives

Veal Tortellini with Garlic & Parmesan Cream

Roast Potatoes

Seasonal Vegetables

Dessert Buffet

Selection of Assorted Desserts

Fresh Fruit Platter

Cheese platter with Walnuts, Fruit and Crackers

Freshly Brewed Coffee and Tea

Chocolates

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CHEFS DELUXE SEAFOOD BUFFET

\$89.50 per person
\$44.75 per child 8-14 years
\$20.00 per child 3-8 years
Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including
Smoked Turkey Breast
Salami & Mortadella
Roast Chicken
Whole Baked Honey Ham

Seafood

Medium Ocean King Prawns with Cocktail Sauce
Freshly Shucked Oysters
Fresh Cooked Sandcrab
Whole Baked Tasmanian Salmon

*Moreton Bay Bugs available for additional \$10 per person

Salads

Mediterranean Salad with Fetta Cheese
Potato Salad with Eggs and Bacon
Traditional Coleslaw
Tossed Green Salad
Pasta Salad with Salami and Olives

Hot Buffet

Roast Rib Fillet of Grain fed Beef with Mushroom Sauce
Chicken Cacciadore with Tomato, Roasted Peppers & Olives
Veal Tortellini with garlic & parmesan cream
Roast Potatoes
Seasonal Vegetables

Dessert Buffet

Selection of Assorted Desserts
Fresh Fruit Platter
Cheese Platter with Walnuts, Fruit and Crackers

Freshly Brewed Coffee and Tea
Chocolates

Beverages

Option One - Package

Local Beer (4X Gold, Tooheys New, Hahn Premium Light)
House Selection White, Red and Sparkling Wine
Soft Drink

1 Hour - \$16.50 per person
2 Hours - \$24.50 per person
3 Hours - \$32.00 per person
4 Hours - \$36.50 per person
5 Hours - \$45.00 per person

To upgrade to **Premium Beer Beverage Package** including Crown Lager , Tooheys Extra Dry & Summer Bright just add \$2.50 per hour, per person to your chosen package price

Option Two - On Consumption

You decide what beverages are available to your guests,
and finalise account at completion of function.

Option Three - Running a TAB

You decide what beverages are available to your guests,
and set a fixed amount ie. \$1500.00. Supervisor will inform
you at advised increments

Beverages on Consumption

Basic Spirits	\$7.00
Beers	\$5.50-\$6.50
Lemon Lime & Bitters	\$3.00
Soft Drink - Glass	\$3.00
Soft Drink - Jug	\$8.00
Coffee/Tea	\$3.50
Wine (Bottled) – Glass	\$6.50
Champagne - Glass	\$6.50
House Wines	\$25.00/bottle

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COCKTAIL WEDDING

\$58.50 per person

\$29.25 per child 8-14 years

\$20.00 per child 3- 8 years

Minimum of 70 Guests

Antipasto Table

Continental Meats, Dips, Crudités, Char grilled Vegetables,
Pesto Bocconcini & Olives

Cold Canapés

Rare Roasted Beef with Horseradish Cream
Pesto Marinated Baby Bocconcini and Sundried Tomato on Bruschetta
Coconut Shrimps with Mango Salsa and Sweet Chilli
Potato Rosti with Smoked Salmon, Lemon Cream and Chives

Hot Canapés

Cocktail Spring Rolls with Sweet n Sour Sauce
Chicken Satays with Peanut Sauce
Assorted Dim Sims with Soya Sauce
Fresh Fish Goujons with Tartare Sauce
Crisp Fried Prawn Wontons with Sweet Chilli Sauce
Mini Crumb Fried Scallops
Crumbed Prawn Cutlets with Spiced Thousand Island Sauce
Crisp Vegetable Samosas with Mango Chutney

Dessert Buffet

A Selection of Local Australian Cheeses, Fruit and Water Crackers
A Selection of Petit Desserts
Freshly Brewed Coffee and Tea
