

A wooden board of appetizers including salmon, arugula, and a glass of beer. The board is filled with various small bites, including salmon topped with white cream, arugula, and a glass of beer. The background is dark, making the food stand out.

C A V A L L I N O

TERREY HILLS

THANK YOU

FOR CONSIDERING CAVALLINO AS THE  
LOCATION FOR YOUR FORTHCOMING EVENT

## Thank you for considering Cavallino as the location for your event!

Our restaurant bordering the Kuring-gai Chase National Park is the ideal location for any special occasion including; Baptisms, Engagement parties, Weddings, Birthday celebrations, Christmas parties, Corporate meetings, Product launches **and** more...

Set menus apply for groups over 15 adult guests. We offer shared banquet menus for the whole table to enjoy or alternating main meal menus. We are able to arrange a specific menus, special dietary or meal requirements to suit your needs. Cavallino is a fully licensed restaurant and offers a large selection of Italian wines and boutique beers. Beverage packages are also available upon request.

**We have several unique areas in the restaurant to cater to your event.**



**Margherita Room:** Overlooking the horseshoe pizza bar and featuring a rustic stone fireplace, this room is perfect for up to 50 guests.



**Yulong Room:** The main dining room overlooks the front gardens, boasts high ceilings and exposed wooden beams, ideal for all large occasions, seating up to 120 guests.



**Cortile Room:** This room is ideal for intimate events. The private dining room overlooks the front gardens and seats up to 30 guests.



**Bar, Lounge & Terrace Area:** Features a rustic stone bar and fireplace, creating a lodge cabin feel to the area. Ideal for a relaxed dining experience or cocktail style function. Catering for groups of 20 to 100 guests.

*We also offer entire venue hire, which can seat 170 guests or canapé style up to 350 standing.*

**Please contact our Function Manager Monica for any further information.**

**02 9450 1777 or [monica@cavallino.com.au](mailto:monica@cavallino.com.au)**

# M E N U O P T I O N S

## \$35 Banquet

MONDAYTOTHURSDAYONLY (not valid during December)

### Antipasti

Chef's selection of antipasti, including cured meats, olives, parmesan and homemade bread

### Pasta

Your choice of 2 pasta dishes to share served on platters:

Risotto con funghi	Mushroom risotto gf
Risotto agli asparagi	Asparagus risotto, stracchino cream and pancetta
Rigatoni Amatriciana	Rigatoni pasta with pancetta, onion, chilli and napoletana
Penne Boscaiola	Penne pasta with mushroom, onion, pancetta and cream
Penne puttanesca	Penne pasta, olives, capers, anchovies, oregano and napoletana
Sedanini al ragu' di manzo	Sedanini pasta with slow cooked beef brisket

## \$45 Banquet

### Pane

Warm homemade bread and focaccia

### Antipasti

Chef's selection of cold **OR** hot antipasti;

**Cold** includes cured meats, olives and parmesan or **Hot** includes: calamari, meatballs and suppli

### Pasta (Option 1)

Your choice of 2 pasta dishes to share served on platters:

Risotto con funghi	Mushroom risotto gf
Risotto agli asparagi	Asparagus risotto, stracchino cream and pancetta
Rigatoni Amatriciana	Rigatoni pasta with pancetta, onion, chilli and napoletana
Penne Boscaiola	Penne pasta with mushroom, onion, pancetta and cream
Penne puttanesca	Penne pasta, olives, capers, anchovies, oregano and napoletana
Sedanini al ragu' di manzo	Sedanini pasta with slow cooked beef brisket

**Or**

### Pizzas (Option 2)

Selection of four from our current pizza menu served with mixed salad



## **\$55 Banquet**

### **Pane**

Warm homemade bread and focaccia

### **Antipasti**

Chef's selection of antipasti, including cured meats, olives, parmesan & fried calamari

### **Pasta**

**Your choice of 2 pasta dishes to share served on platters:**

<b>Risotto con funghi</b>	Mushroom risotto gf
<b>Risotto agli asparagi</b>	Asparagus risotto, stracchino cream and pancetta
<b>Rigatoni Amatriciana</b>	Rigatoni pasta with pancetta, onion, chilli and napoletana
<b>Penne Boscaiola</b>	Penne pasta with mushroom, onion, pancetta and cream
<b>Penne puttanesca</b>	Penne pasta, olives, capers, anchovies, oregano and napoletana
<b>Sedanini al ragu' di manzo</b>	Sedanini pasta with slow cooked beef brisket

### **AND**

### **Pizza**

Selection of four from our current pizza menu served with mixed salad



## \$65 Banquet

### Pane

Warm homemade bread and focaccia

### Antipasti

Chef's selection of antipasti, including cured meats, olives, parmesan & fried calamari

### Secondi

**Your choice of 2 secondi, served alternate OR on boards to share**

**La Mia Pork Belly**      Crispy skin pork belly stuffed with bacon, apple and onion

**Pesce del giorno** *gf df*      Baked catch of the day

**Eye fillet**      Char-grilled eye-fillet served with red wine jus

**Galletto alla Diavola**      Marinated and grilled butterflied spatchcock

All served with your choice of side dishes either seasonal vegetables and roast potatoes or mixed Italian salads and fries

OR

### Traditional Italian Feasts

***(slow roasted suckling pig served on boards in the centre of the table for your guests to help themselves)***

Suckling pig (additional cost at market value)

### Dessert

Your choice of 2 desserts, served alternate:

**Spiced pineapple cheesecake**      Homemade cheesecake served with caramelised pineapple and cardamom

**Semifreddo al cioccolato**      Chocolate semifreddo with hazelnuts

**Caprese chocolate & hazelnut cake** served with vanilla gelato

**Gelato of the day**

**Tiramisu**

**Cheese boards to share** (1 between 4)

## \$75 Banquet

(Please allow 3 hours for this menu - lunch bookings no later than 1:00pm)

### Pane

Warm homemade bread and focaccia

### Antipasti

Chef's selection of antipasti, including cured meats, olives, parmesan & fried calamari

### Pasta

**Your choice of 2 pasta dishes: to share served on platters**

Risotto con funghi	Mushroom risotto gf
Risotto agli asparagi	Asparagus risotto, stracchino cream and pancetta
Rigatoni Amatriciana	Rigatoni pasta with pancetta, onion, chilli and napoletana
Penne Boscaiola	Penne pasta with mushroom, onion, pancetta and cream
Penne puttanesca	Penne pasta, olives, capers, anchovies, oregano and napoletana
Sedanini al ragu' di manzo	Sedanini pasta with slow cooked beef brisket

### Secondi

**Your choice of 2 secondi, served alternate: OR on boards to share**

La Mia Pork Belly Crispy skin pork belly stuffed with bacon, apple and onion

Pesce del giorno gf df Baked catch of the day

Eye fillet or scotch fillet Char-grilled eye-fillet served with red wine jus

Galletto alla Diavola Marinated and grilled butterflied spatchcock

All served with your choice of side dishes either seasonal vegetables and roast potatoes or mixed Italian salads and fries

OR

### Traditional Italian Feasts

*(slow roasted suckling pig served on boards in the centre of the table for your guests to help themselves)*

Suckling pig (additional cost at market value)

### Dessert

Your choice of 2 desserts, served alternate:

Spiced pineapple cheesecake Homemade cheesecake served with caramelised pineapple and cardamom

Semifreddo al cioccolato Chocolate semifreddo with hazelnuts

Caprese chocolate & hazelnut cake served with vanilla gelato

Gelato of the day

Tiramisu

Cheese boards to share (1 between 4)



## Pizza

<b>Margherita</b>	Tomato, mozzarella & basil
<b>Naia</b>	Tomato, mozzarella & fries
<b>Diavola</b>	Tomato, mozzarella, onions, spicy salami & shaved Parmigiano Reggiano
<b>Golosa</b>	Tomato, mozzarella, ham, mixed porcini mushrooms, black truffle paste & Parmigiano Reggiano
<b>Prosciutto e funghi</b>	Tomato, mozzarella, ham & button mushrooms
<b>Saporita</b>	Mozzarella, tomato, Italian sausage, roasted capsicum, cracked pepper
<b>Maialina</b>	Tomato, mozzarella, Italian sausage, spicy salami & gorgonzola
<b>Calabrese</b>	Tomato, mozzarella, ham, Italian sausage, mild salami & olives
<b>Vegetariana</b>	Tomato, mozzarella, marinated and grilled mixed seasonal vegetables & parmesan

## Extras

### Additional hot antipasto available for all banquet options:

Meatballs	\$4 per person
Suppli, riceballs with tomato, oregano and mozzarella	\$4 per person
Marinated and grilled King Prawns	\$9 per person

### Dessert Option - Additional \$5 per person (Dessert option available with our \$35, \$45 and \$55 banquets)

Your choice of 1 dessert:

**Semifreddo al cioccolato** Chocolate semifreddo with hazelnuts

**Caprese chocolate & hazelnut cake** served with vanilla gelato

**Gelato of the day**

**Tiramisu**

### Additional From the Bar:

Coffees	\$4 per person
Glass of prosecco for toast	\$5 per person

Please complete this form and email or fax back to us on 9450 1799 as CONFIRMATION of your booking.

Function Date: \_\_\_\_\_

Host Name: \_\_\_\_\_

Client Name: \_\_\_\_\_

Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Type of Function: \_\_\_\_\_

No. of ADULTS: \_\_\_\_\_ CHILDREN: \_\_\_\_\_

Arrival Time: \_\_\_\_\_ Sit Down Time: \_\_\_\_\_

Would you like to receive our newsletter via email? Yes / No

Do you allow us to use photos of your event? Yes / No

## Menu Selection

- \$35 Banquet | Antipasti & Pasta MONDAY TO THURSDAY ONLY (*not valid during December*)
- \$45 Banquet | Option 1 - Antipasti, Pasta & Salad
- \$45 Banquet | Option 2 - Antipasti, Pizza & Salad
  
- \$55 Banquet | Antipasti - Pasta, Pizza & Salad
  
- \$65 Banquet | Option 1 - Antipasti, Main Meals\*, Sides & Dessert
- \$65 Banquet | Option 2 - Antipasti, Traditional Italian feast, Sides & Dessert
  
- \$75 Banquet | Option 1 - Antipasti, Pasta, Main Meals\*, Sides & Dessert
- \$75 Banquet | Option 2 - Antipasti, Pasta, Traditional Italian feast, Sides & Dessert

\* Alternate service of mains will apply for the \$65 and \$75 menu or you can choose the traditional Italian feast option.

**Pizza Selections:**

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**Pasta Selections:**

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**Main Course Selections:**

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**Side Dish Selections:**

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**Dessert Selections:**

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**Special Dietary Requirements:**

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**Wine Selection**

To ensure availability for your function, wines must be pre-selected one week in advance

**Sparkling:**

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**Red:**

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**White:**

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**Beer:**

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**Others**

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**Mineral Water / Tap Water**

# Terms & Conditions

1. Bookings will be considered tentative until this form is completed, signed & emailed or faxed back to Cavallino.
2. A deposit of \$10 per person will be charged to your credit card, upon receipt of this form.
3. This holding deposit will be charged as a cancellation fee should your booking be cancelled with less than 48 hours' notice.
4. Cancellations received with less than 24 hours' notice will also be charged the full food component.
5. Menu choices must be confirmed 72 hours prior to your reservation.
6. Final numbers must be confirmed 72 hours prior to your reservation. That is the number that you will be charged for on the day. Please submit final numbers in writing either via email or fax.
7. A 7% service charge is applicable to groups of 15 or more and will be added to the final account. This service charge is not included in the minimum spend.
8. A 12% surcharge on Public Holidays.
9. Charges apply for the full amount of the set menu based on final confirmed numbers.
10. We accept Mastercard, Visa and American Express (please note that a 2% surcharge is applied to Amex payments).
11. Set menu prices are subject to change.

## Deposit Payment Details

### Credit Card Details

Card Holders Name: \_\_\_\_\_

Card Type: \_\_\_\_\_

Card No: \_\_\_\_\_

Exp Date: \_\_\_\_\_

### Authorisation

I have read and understand the terms and conditions outlined above, and authorize a deposit to be charged to the credit card details provided.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

