



SANT'ALBA™

SET MENUS







La Tavola Italiana MENU

\$75.00 PER PERSON

10-30 GUESTS

40+ GUESTS REQUIRES VENUE HIRE

SERVED AS A SHARING BANQUET

TO START

WARM SOURDOUGH | EVOO | BALSAMIC (GFO)

ANTIPASTO

**MARINATED VEGETABLES, PROSCIUTO DI PARMA & SOPRESSA ,
PROVOLONE DOLCE & BOCCONCINI**

MAINS

**MAFALDINE WITH AND ITALIAN SAUSAGE MINCE
RAGU**

**RAVIOLI, BUTTERNUT PUMPKIN & GOATS CHEESE |
BUTTER**

**FUSILLI PRIMAVERA CHERRY TOMATOES GARLIC,
ZUCCHINI EGGPLANT & GARDEN PEAS (V)**

Add ons

SHARE SALAD \$9 PP

**BURRATA | HEIRLOOM TOMATO | FRESH BASIL | FIG
REDUCTION (GF) (V) \$9 PP**

CLASSIC EGGPLANT PARMIGIANA (V & GF) \$9 PP



***** MENU SUBJECT TO CHANGE *****



Alba Classica MENU

\$85.00 PER PERSON

10-30 GUESTS

40+ GUESTS REQUIRES VENUE HIRE

SERVED AS A SHARING BANQUET

TO START

WARM SOURDOUGH | EVOO | BALSAMIC (GFO)

ANTIPASTO

**MARINATED VEGETABLES, PROSCIUTTO DI PARMA & SOPRESSA ,
PROVOLONE DOLCE & BOCCONCINI**

MAINS

SELECT TWO

**SAFFRON MALLOREDDUS, PRAWNS & VONGOLE, IN A TOMATO, GARLIC CHILLI &
WHITE WINE SAUCE**

**SALMON WITH FENNEL & MANGO SALAD, ROCKET, SPANISH ONION,
HEIRLOOM TOMATOES, PISTACCHIO & DILL (GF)**

**PORK CUTLET MILANESE WITH CAULIFLOWER PURÉE, PECORINO,
SAGE & BABY CAPERS**

**MARINATED SPATCHCOCK WITH SAUTEED BABY SPINACH, CHERRY
TOMATOES & CHARRED LEMON (GF) *SURCHARGE \$5 P/P**

**FUSILLI PRIMAVERA, CHERRY TOMATOES, GARLIC,
ZUCCHINI, EGGPLANT & GARDEN PEAS (V)**

ACCOMPANIED BY

**MIXED LEAF SALAD
ROAST POTATOES
BROCCOLINI**

Add ons

**BURRATA | HEIRLOOM TOMATO |
FRESH BASIL | FIG REDUCTION
(GF) (V) \$9 PP**

**CLASSIC EGGPLANT PARMIGIANA
(V & GF) \$9 PP**

***** MENU SUBJECT TO CHANGE *****



Dessert MENU

DESSERTS

COCONUT PANNA COTTA **\$16**
LIME DRIZZLE | TOASTED COCONUT (GF)

TIRAMISU **\$16**
ESPRESSO | MASCARPONE

3 SCOOP **\$12**
VANILLA GELATO | CHOCOLATE GELATO | STRAWBERRY GELATO
LEMON | MANGO | SORBET (GF) (VGO)



*** MENU SUBJECT TO CHANGE ***



Canape MENU

\$66.00 PER PERSON

MINIMUM 60 GUESTS

3 HOUR EVENT DURATION

CANAPE SELECTION

SELECT FIVE

- CHERRY TOMATO BRUSCHETTA
- SEARED BEEF SIRLOIN, CUCUMBER & CHILLI JAM
- CHICKEN & PARMESAN MEATBALLS WITH A SPICY TOMATO DIPPING SAUCE
- BEETROOT CURED SALMON, DILL & CRÈME FRAICHE
- SMOKED SALMON & AVOCADO SALSA CROSTINI
- STEAMED GOYOZA AND SESAME GARLIC CHILLI SOY SAUCE
- BEETROOT & GOATS CHEESE TARTELETTE
- ASIAN CRISPY PORK BELLY
- GLAZED CHICKEN, CAPSICUM & ZUCCHINI SKEWER

OPTIONAL EXTRAS

- ADDITIONAL CANAPES **\$15 PER CANAPE**
- ADDITIONAL TIME **\$18 PER PERSON PER 30 MINUTES**
- ANTIPASTO GRAZING TABLE **\$25 PER PERSON**
- FRESH PRAWN & OYSTER STATION **\$55 PER PERSON**

***** MENU SUBJECT TO CHANGE *****

APPLIES FOR RESTURANT OR PIAZZA HIRE. ADDITIONAL FEES APPLY FOR THE PRODUCE STORE



Beverage MENU

STANDARD BEVERAGE

ALCOHOLIC \$45.00 PER PERSON 2.5 HOURS

SPARKLING

MOUNT ASHBY ESTATE PROSECCO

WHITE

MOUNT ASHBY ESTATE SAUVIGNON BLANC

MOUNT ASHBY ESTATE CHARDONNAY

ZILZIE MOSCATO - AVAILABLE ON REQUEST

RED

MOUNT ASHBY ESTATE CABERNET SAUVIGNON

MOUNT ASHBY ESTATE SHIRAZ

BEER

PERONI RED

CASCADE LIGHT

NON ALCOHOLIC

ASSORTED SOFT DRINKS, ORANGE JUICE, SAN PELLEGRINO MINERAL
WATER , BARISTA MADE ILLY ESPRESSO COFFEE & TEA

NON ALCOHOLIC

\$30.00 PER PERSON 2.5 HOURS

ASSORTED SOFT DRINKS, ORANGE JUICE, SAN PELLEGRINO MINERAL
WATER , BARISTA MADE ILLY ESPRESSO COFFEE & TEA

DRINKS ON CONSUMPTION AVAILABLE UPON REQUEST



Beverage MENU

STANDARD BEVERAGE

ALCOHOLIC

\$45.00 PER PERSON

2.5 HOURS

SPARKLING

MOUNT ASHBY ESTATE PROSECCO

WHITE

MOUNT ASHBY ESTATE SAUVIGNON BLANC

MOUNT ASHBY ESTATE CHARDONNAY

ZILZIE MOSCATO - AVAILABLE ON REQUEST

RED

MOUNT ASHBY ESTATE CABERNET SAUVIGNON

MOUNT ASHBY ESTATE SHIRAZ

BEER

PERONI RED

CASCADE LIGHT

NON ALCOHOLIC

ASSORTED SOFT DRINKS, ORANGE JUICE, SAN PELLEGRINO MINERAL WATER , BARISTA MADE ILLY ESPRESSO COFFEE & TEA

NON ALCOHOLIC

\$30.00 PER PERSON

2.5 HOURS

ASSORTED SOFT DRINKS, ORANGE JUICE, SAN PELLEGRINO MINERAL WATER , BARISTA MADE ILLY ESPRESSO COFFEE & TEA

DRINKS ON CONSUMPTION AVAILABLE UPON REQUEST

FAQ'S

EXCLUSIVE HIRE

ALL GROUP BOOKINGS ARE NON EXCLUSIVE HIRE OF THE RESTAURANT. SHOULD YOU WISH TO HAVE EXCLUSIVE HIRE, PLEASE SEE BELOW MINIMUM FOOD & BEVERAGE SPENDS:

MONDAY-THURSDAY (LUNCH OR DINNER) \$5,200

FRIDAY - SUNDAY (LUNCH OR DINNER) \$6,500

EXCLUSIVE HIRE OF THE VENUE INCLUDE A HIRE DURATION OF 4 HOURS.

CONFIRMING YOUR BOOKING

TO SECURE YOUR BOOKING. WE REQUIRE A **25% DEPOSIT**. THE REMAINING AMOUNT IS DUE 7 DAYS PRIOR TO YOUR BOOKING.

BOOKING DURATION

SEATING DURATION FOR GROUP BOOKINGS 2.5 HOURS. ADDITIONAL TIME WILL INCUR A FEE.

FINAL GUEST NUMBERS

FINAL NUMBERS ARE DUE 10 DAYS PRIOR TO YOUR BOOKING. THERE ARE NO REFUNDS OR CREDIT NOTES FOR CANCELLATION OF GUESTS WITHIN 5 DAYS OF YOUR BOOKING.

CELEBRATION CAKES

CELEBRATION CAKES ARE PERMITTED. SHOULD YOU WISH TO SERVE YOUR CAKE TO YOUR GUESTS, THIS WILL INCUR A CAKEAGE FEE OF \$6.50 PER PERSON

DECORATIONS

DECORATIONS INCLUDING BALLOONS & FLOWERS ARE PERMITTED. YOU WILL HAVE ACCESS 15 MINUTES PRIOR TO YOUR BOOKING TO SET UP. NO BACKDROPS, CAKE STANDS OR STRUCTURES BEYOND YOUR TABLE ARE PERMITTED UNLESS YOU HAVE EXCLUSIVE HIRE OF THE RESTAURANT.

EVENT DETAILS

Is there a cake?	<input type="checkbox"/> YES , please add ice cream with cakeage fee of \$6.50 per person <input type="checkbox"/> NO		
Please list any dietary requirements	Please include guest names		
Are you setting up any decorations?	Please note ; confetti, confetti balloons, glitter and party poppers are not allowed		
Any additional information			

CREDIT CARD

Please select type of credit card	<input type="checkbox"/> VISA <input type="checkbox"/> MASTERCARD <input type="checkbox"/> AMEX		
Amount to be charged	\$	Credit card fee	\$
Total amount	\$		
Card Number: _ _ _ _ / _ _ _ _ / _ _ _ _ / _ _ _ _ CVV Code: _ _ _ _ Expiry date: _ _ / _ _ Name on card: _____ Signature: _____			

The following Credit Card fees apply:

1.75% surcharge applies when paying by credit card – VISA, MASTERCARD

3.2% surcharge applies when paying by AMEX credit card or Business Credit card – VISA, MASTERCARD or AMEX

Sunday surcharge & Public Holiday surcharge of 10% applies. No Split Bills

SANT'ALBA

TERMS & CONDITIONS

Payment & Fees

- A deposit of 25% of the value of your booking is required to secure and confirm your booking
- Surcharge – a 10% surcharge applies to all bookings on Sundays and a 15% Surcharge on Public Holidays
- Balance of your event is to be settled 7 days prior. Note - we are not able to offer “split bills” on group bookings.
- Bank transfer details :
BSB 082 356
Account 448592171

Final Numbers

- Confirmation of final guest numbers are required 10 days prior, this includes any special dietary requirements.
- Inside 5 days of your booking, no further cancellation or reduction to numbers will be accepted.

Cancellation

- The 25% deposit will be with-held as a cancellation fee if you cancel your booking
- In addition to the loss of deposit, if you cancel Inside 72 hours a further cancellation fee of 20% of the value of your booking will be charged

Reserved Space

- Whilst we endeavour to secure your preferred space, management reserve the right to move you to the best-suited area.
- Booking times for lunchtime events, you are required to vacate your space by 4:00pm to allow our staff to reset for dinner
- Set menu events; your table and space has been reserved for a maximum of 2.5 hours, if you wish to exceed this time limit, venue hire fees apply
- Reserving the entire restaurant for minimum 40 guests a venue hire will apply \$1500.00

Venue

- The restaurant is a complete non-smoking venue
- The client is liable for the actions of their guests and party. Any damages or losses incurred resulting in a cost to Mount Ashby Estate will be invoiced directly to the client

Mount Ashby Estate

- Does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- Reserves the right to exclude or remove any undesirable persons from the premises without liability
- Reserves the right to cancel or re-locate the booking in the case of:
 - a) The venue or part of is closed due to circumstances beyond the restaurants control
 - b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - c) The booking may prejudice the reputation of the venue
 - d) The deposit has not been paid by the due date

MOUNT ASHBY ESTATE AND ITS EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

ACKNOWLEDGMENT AND AGREEMENT

I have read and understood the terms & conditions outlined in this agreement

Name: _____

Signature: _____

Date: _____

MOUNT
ASHBY
E S T A T E

SANT'ALBA™

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