



Event Packages

Houdinis Cafe e Cucina

Tavolata Italiana \$65pp

A Family Style Buffet.

All items will be served at once along a table for people to self serve.

ITEMS

- Gnocchi Pesto
- Rigatone Bolognese
- Veal and Chicken Cotaletti
- Cheesy Croquettes
- Calamari Fritti
- Assorted Pizza Slices
- Chips
- Italian Salad
- Patatini



Un Affare di Famiglia \$70pp

A Sit Down Affair.

Family style share plates for Entree's.
Followed by a choice of 5 mains off the board.

Shared Entrees

- Calamari Fritti
- Polpetti
- Salumi Board
- Garlic & Cheese Focaccia

Mains off the Board

- Gnocchi Pesto
- Pasta of the Day
- Veal Cotaletta with Mushroom Sauce on the side.
- Chicken Parmigiana
- Fish of the Day

These 3 are served with Roast Potatoes and Seasonal Vegetables.

Fork & Talk \$65pp

A Cocktail Party.

A selection of sustainable small foods for your guests that are Tray passed.

ITEMS

- Pork & Beef Meatballs

Served in a Sticky Sauce and Sweet Chilli sauce.

- Mini Burgers

Served with a homemade Tomato Relish, Cheese & Lettuce.

With a side of Chips.

- Gnocchi Sorrentina

Spinach Gnocchi, Napoli, Bocconcini & Fresh Basil.

- Penne Bolognese

- Pork Belly

Served with Watermelon & Watercress

- Eggplant Parmigiana



Platters & Additions

All platters are for 10 people minimum.

Lamb Cutlet Platter (Market Price)
Herb crusted Lamb Cutlets.
10 per platter

Prawn Platter \$75 Per Platter
Prawns in a Lemon Butter sauce skewered flame grilled.
20 per platter.

Oyster Platter (Market Price)
Mix of Kilpatrick, Fresh & Sicilian.
(Can be negotiated)

Coffee and Tea is available for ALL packages at \$3 pp
ALL ONE SIZE (SMALL)

We DO NOT offer BYO for Events.

We don't charge a cake fee.

Fruit Platter \$50 Per Platter
Seasonal Fresh Fruit.

Cheese Platter \$60 Per Platter
Chef's Selection of Artisan Cheeses.

DESSERTS \$10pp

Select 2 and they will be alternated

- Tiramisu
- Cheesecake (Chef's choice)
- Pannacotta
- Sorbet Take 2 (Lemon & Raspberry) (GF,V)

Deposits

A 25% deposit is due on the date in which you finalise the menu and sign the event agreement form.

This deposit is Non refundable.

7 Days prior to your event you will be required to give the accurate final number of guests. If there is any change in numbers past the 7 days or on the day of your event you will be required to pay the FULL amount agreed upon when signing the contract.

For ALL Public Holiday events a 15% surcharge will be added onto the bill.

Functions menus are created for 15 people or more.