

Campari HOUSE

FUNCTION PACKAGES

CONTENTS

CANAPÉS	2
SET MENUS	3
CELEBRATIONS PACKAGES	4
BEVERAGE PACKAGES	5

*PLEASE BE AWARE THAT ALL FUNCTION MENUS ARE SUBJECT TO AVAILABILITY & MAY VARY WITHOUT NOTICE



CAMPARI HOUSE CANAPÉS

CANAPÉS

MINIMUM 20 PIECES

- POLENTA, GORGONZOLA & PEA CHIPS** | 03.5
- FISH FINGER** CRUMBED SERVED WITH LEMON AIOLI | 03.5
- BRUSCHETTA** WITH TOMATO & BOCCONCINI | 03.5
- GRILLED VEGETABLE**, MOZZARELLA QUICHE | 04
- CROQUETTES** OF ROASTED CHICKEN, LEEK & MOZZARELLA | 04
- SEMI DRIED TOMATO & GOATS CHEESE TART** | 04
- MUSHROOM** STUFFED WITH TALEGGIO | 04
- PORCINI MUSHROOM**, & TALEGGIO ARANCINI WITH BLACK TRUFFLE AIOLI | 04
- CHEDDAR & LEEK TART** | 04
- SPICED CHICKEN SKEWERS** | 04
- VEAL & PORK MEATBALLS** WITH SPICY TOMATO SAUCE | 04
- BEEF SAUSAGE ROLL** | 04
- BRAISED BEEF & MUSHROOM TART** | 04
- CROSTINI WITH SALAMI** & FRESH OLIVES | 04
- EGGPLANT & RED PEPPER** CANNELLONI WITH RICOTTA & PESTO | 04
- SMOKED SALMON MOUSSE** ON BRUSCHETTA | 04
- CARAMELISED PEAR** WRAPPED PROSCIUTTO | 04
- SEARED EYE FILLET** & HORSERADISH CREAM ON BRUSCHETTA | 05
- SLICED DUCK BREAST** & CARROT RELISH ON FLAT BREAD | 05
- SEARED SCALLOPS** WITH BLOOD ORANGE REDUCTION | 05
- KINGFISH SASHIMI** WITH LIME & CORIANDER DRESSING | 05
- PRAWN** WITH AVOCADO, CORN CHIP | 05
- STICKY LAMB RIBS** | 06

SLIDERS & SOFT SHELL TACOS

- PULLED LAMB**, PUMPKIN, SMOKED MOZZARELLA, ROCKET | 07
- WAGYU BEEF**, GHERKINS, ONION, TRUFFLE AIOLI | 07
- CHICKPEA**, MUSHROOMS, TOMATO & VEGAN CHEESE | 07
- SOFT SHELL TACO**, CRUMBED PRAWN CUTLET, AVOCADO, JALAPENO SALSA | 07
- SOFT SHELL TACO**, SPICED CHICKEN, CHIPOTLE AIOLI, BLACK BEAN SALSA | 07

PIZZAS BIANCHE

11" OR PLATTERS

-
- GRILLED CHICKEN**, POTATO, SPINACH, GORGONZOLA | 23 | 65
 - MARINATED CALAMARI**, MUSSELS, PRAWN, GREMOLATA ROCKET | 24 | 70
 - FUNGHI**, MIXED MUSHROOMS, LAVATO MOZZARELLA, TRUFFLE OIL | 22 | 60
 - PORK & FENNEL SAUSAGE**, NJUDA, ZUCCHINI & CHILLI | 23 | 65

PIZZAS ROSSO

11" OR PLATTERS

- 3 CHEESE MARGHERITA** WITH FRESH BASIL | 20 | 55
- SAN DANIELE PROSCIUTTO**, FRESH ROMA TOMATO, PARMESAN & ROCKET | 24 | 70
- PULLED LAMB**, EGGPLANT, SMOKED MOZZARELLA & OLIVES | 23 | 65
- SPICED SALAMI**, CARAMELISED ONION, CHILLI, FIOR DI LATTE | 23 | 65
- *GLUTEN FREE BASE | 04 | 10

ANTIPASTO

- HARDWARE LANE PLATE** CHEFS SELECTION OF ANTIPASTO INCLUDING HOUSE BREAD, DIPS, PICKLED VEGETABLES, CURED MEATS & CHESES | 32 | 60

CAMPARI HOUSE SET MENUS

CHOICE OF SET MENU*

1 COURSE + SIDES 35PP | 2 COURSE 55PP | 3 COURSE 70PP

4 COURSE 75PP | SIDES 05PP

UP TO 30 GUESTS - CHOICE OF

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

SPICE DUSTED CALAMARI WITH WARM PANZANELLA SALAD & CITRUS AIOLI

CRISPY PORK BELLY WITH CONFIT FENNEL PUREE, BALSAMIC GLAZE

QUINOA, MIXED LEAVES, BEETROOT & GOATS CHEESE SALAD

MAIN

HOUSE MADE GNOCCHI, ROASTED PUMPKIN, WALNUT, GORGONZOLA CREAM

FISH OF THE DAY WITH FENNEL, WHITE BEANS, CHERRY TOMATO, CAPERS, ONION & LEMON

ROASTED EYE FILLET SERVED WITH CAULIFLOWER PUREE, BROCCOLINI MUSHROOM & BLACK TRUFFLE SAUCE

SIDES

PLATED TO THE TABLE TO SHARE

ROCKET PEAR AND PARMESAN SALAD BALSAMIC & OLIVE OIL DRESSING

CRINKLE CUT CHIPS & CHIVE AIOLI

DESSERT

CHOCOLATE MOUSSE, MIXED BERRY COULIS SERVED WITH CHOCOLATE ICE CREAM

TIRAMISU, SAVIOARDI WITH LAYERED MASCARPONE CREAM & COFFEE

APPLE TARTE TATIN, TOFFEE, VANILLA BEAN ICE CREAM

CHEESE

PLATED TO THE TABLE TO SHARE

A SELECTION OF 3 IMPORTED & LOCAL CHEESES SERVED WITH ACCOMPANIMENTS

*ALL MAIN ENTREES & MAINS ARE GLUTEN FREE

SHARED ENTRÉE SET MENU

2 COURSE (ENTRÉE & MAIN ONLY) 50PP | 3 COURSE 65PP | SIDES 05PP

UP TO 30 GUESTS - CHOICE OF MAIN

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

PLATED TO THE TABLE TO SHARE

SPICE DUSTED CALAMARI WITH WARM PANZANELLA SALAD & CITRUS AIOLI

PORCINI MUSHROOM & TALEGGIO ARANCINI WITH BLACK TRUFFLE AIOLI

GRILLED BRUSCHETTA, OF THE DAY

MAIN

HOUSE MADE GNOCCHI, ROASTED PUMPKIN, WALNUT, GORGONZOLA CREAM

FISH OF THE DAY WITH FENNEL, WHITE BEANS, CHERRY TOMATO, CAPERS, ONION & LEMON

ROASTED EYE FILLET SERVED WITH CAULIFLOWER PUREE, BROCCOLINI MUSHROOM & BLACK TRUFFLE SAUCE

SIDES

PLATED TO THE TABLE TO SHARE

ROCKET PEAR AND PARMESAN SALAD BALSAMIC & OLIVE OIL DRESSING

CRINKLE CUT CHIPS & CHIVE AIOLI

DESSERT

CHOCOLATE MOUSSE, MIXED BERRY COULIS SERVED WITH CHOCOLATE ICE CREAM

TIRAMISU, SAVIOARDI WITH LAYERED MASCARPONE CREAM & COFFEE

APPLE TARTE TATIN, TOFFEE, VANILLA BEAN ICE CREAM

CAMPARI HOUSE PACKAGES

SOMETHING TO GET YOU STARTED | 130

1X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

1X PIZZA OF YOUR CHOICE

1X COCKTAIL JUG OF YOUR CHOICE

1X HARDWARE LANE PLATE

THE HOUSE PACKAGE | 350

UP TO 15 GUESTS

4X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

3X PIZZA OF YOUR CHOICE

2X COCKTAIL JUG OF YOUR CHOICE

2X HARDWARE LANE PLATE

THE VIP PACKAGE | 750

15 - 30 GUESTS

AVAILABLE IN THE LOUNGE ONLY

6X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

6X PIZZA OF YOUR CHOICE

3X HARDWARE LANE PLATE

1X BOTTLE OF HOUSE SPIRITS WITH ACCOMPANIMENTS

COCKTAIL JUGS

MOJITO A HEALTHY SERVE OF CUBAN RUM, FRAGRANT MINT, REFRESHING LIME & CANE SUGAR SERVED OVER CRUSHED ICE

SANGRIA YOUR CHOICE OF RED, WHITE OR SPARKLING WINE MIXED WITH ORANGE OR PEACH LIQUEUR SERVED WITH SEASONAL FRUIT

PIMMS CUP MADE TRADITIONALLY WITH GINGER ALE, FRESH MINT, CUCUMBER & ORANGE

PIZZAS BIANCHE

11" OR PLATTERS

GRILLED CHICKEN, POTATO, SPINACH, GORGONZOLA | 23 | 65

MARINATED CALAMARI, MUSSELS, PRAWN, GREMOLATA ROCKET | 24 | 70

FUNGHI, MIXED MUSHROOMS, LAVATO MOZZARELLA, TRUFFLE OIL | 22 | 60

PORK & FENNEL SAUSAGE, NJUDA, ZUCCHINI & CHILLI 23 | 65

PIZZAS ROSSO

11" OR PLATTERS

3 CHEESE MARGHERITA WITH FRESH BASIL | 20 | 55

SAN DANIELE PROSCIUTTO, FRESH ROMA TOMATO, PARMESAN & ROCKET | 24 | 70

PULLED LAMB, EGGPLANT, SMOKED MOZZARELLA & OLIVES 23 | 65

SPICED SALAMI, CARAMELISED ONION, CHILLI, FIOR DI LATTE 23 | 65

HOUSE WINE | 40 PER BOTTLE

MORGAN'S BAY SPARKLING BRUT, NV, COUNTRY HIERARCHY, SA

MORGAN'S BAY CHARDONNAY, NV, COUNTRY HIERARCHY, SA

MORGAN'S BAY CABERNET MERLOT, 2014, KING VALLEY, VIC

HOUSE SPIRITS

ALL BOTTLES ARE SERVED WITH, CITRUS, GARNISHES, MIXERS & ICE

VODKA | KETEL ONE

GIN | TANQUERAY

RUM | PLANTATION ORIGINAL, BACARDI

WHISKY | JOHNNIE WALKER BLACK

BOURBON | BULLEIT

TEQUILA | ESPOLON

CAMPARI HOUSE BEVERAGE PACKAGES

BEVERAGE PACKAGE A

2 HOUR 30PP | 3 HOUR 40PP | 4 HOUR 48PP | 5 HOUR 52PP

UNLIMITED SUPPLY OF

MORGAN'S BAY SPARKLING BRUT, NV, COUNTRY HIERARCHY, SA

MORGAN'S BAY CHARDONNAY, NV, COUNTRY HIERARCHY, SA

MORGAN'S BAY SAUVIGNON BLANC, NV, COUNTRY HIERARCHY, SA

MORGAN'S BAY CABERNET MERLOT, 2014, KING VALLEY, VIC

FURPHY ON TAP

BOAGS LIGHT BOTTLE

COLDSTREAM CIDER CAN

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

BEVERAGE PACKAGE B

2 HOUR 38PP | 3 HOUR 51PP | 4 HOUR 60PP | 5 HOUR 65PP

UNLIMITED SUPPLY & YOUR CHOICE OF 3 OF THE FOLLOWING WINES

REDBANK PROSECCO, NV, KING VALLEY, VIC

MIRITU BAY SAUVIGNON BLANC, 2016, MARLBOROUGH, NZ

SPY VALLEY PINOT GRIS, 2016, MARLBOROUGH, NZ

ZEMA ESTATE CABERNET SAUVIGNON, 2013

COONAWARRA, SA

ATZE'S SHIRAZ, 2016, BAROSSA VALLEY, SA

FURPHY ON TAP

HEINEKEN ON TAP

BOAGS LIGHT BOTTLE

COLDSTREAM CIDER CAN

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

***BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE**

BEVERAGE PACKAGE ADD-ONS

HOUSE SPIRITS | KETEL ONE, TANQUERAY, PLANTATION ORIGINAL

BULLEIT, JOHNNIE WALKER BLACK | 14PP|PH

BOTTLED BEERS | ASAHI, CORONA, PERONI, HEINEKEN, SOMERSBY APPLE CIDER & SOMERSBY PEAR CIDER | 08PP|PH

COCKTAIL UPON ARRIVAL | BARTENDERS CHOICE | 15PP

COCKTAIL JUGS | MOJITO, SANGRIA OR PIMMS CUP | 40EA

*BEVERAGE PACKAGES MUST BE ORDERED FOR THE ENTIRE GROUP, NO EXCEPTIONS. GROUPS DO NOT HAVE TO CHOOSE A BEVERAGE PACKAGE, BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE.

FUNCTION COCKTAILS | 18EA

MARGARITA, TEQUILA, COINTREAU & LIME JUICE SHAKEN & SERVED OVER ICE OR STRAIGHT UP

TOM COLLINS, GIN & LEMON TOPPED WITH SODA. WE LIKE TO CALL IT GROWN UP LEMONADE

COSMOPOLITAN, VODKA, COINTREAU, LIME & CRANBERRY COME TOGETHER JUST THE WAY CARRIE LIKES IT

DARK & STORMY, RUM, TANGY LIME & AROMATIC GINGER BEER, BUILT TALL & DELICIOUS

THE SOUR IS YOURS, FROM THE CLASSIC WHISKY SOUR, TO AN OH SO

MELBOURNE GIN & ELDERFLOWER SOUR. LET OUR BARTENDERS KNOW WHAT YOU'RE THINKING & LET THEM SHAKE UP YOUR FAVOURITE

CHAMPAGNE COCKTAIL, A CLASSY MARRIAGE OF FIZZ, BITTERS & BRANDY. CAVIAR NOT INCLUDED

BARTENDERS CHOICE, FEEL LIKE TAKING A BIT OF A RISK? LEAVE IT TO OUR BARTENDERS TO CHOOSE FOR YOU



LOUNGE ROOM

© Campari HOUSE

Rooftop *the Soda*
@Campari HOUSE **BAR**

CAMPARI HOUSE

23-25 HARDWARE LANE, MELBOURNE, 3000

03 9600 1574

EVENTS@CAMPARIHOUSE.COM.AU