



It's time to
celebrate.

Function Menus

2024 PRICE LIST

Book your function

Tony: (02) 9712 7006



Carmel's

Host your next event at our place

Your guests will experience the familiar warmth and hospitality you'd expect from family.

With our range of function options there's sure to be something to suit your style and budget.

And the best thing. All you need to do is turn up on the day. We've got it covered.

Want something different? Talk to us.

Terms and Conditions

Minimum 40 People or \$3000 spend for nights.

Capacity 120 for Cocktail Party

50% Deposit Required.

Final Numbers due 5 days prior to event. Package is for a 4 hour function.



Buffet Menus

Guests help themselves to our buffet station.

Minimum
of 40 people
Minimum spend of \$3000

\$50 p.p

Cherry Tomato, Basil and Bocconcini Skewers

Mixed Salad

Beef and vegetable Supli (Rice Balls)

Calamari Fritti

Meatballs

Tortellini Boscaiola

Penne Bolognese or Napolitana

Bread

Coffee

\$65 p.p

Antipasto Platter

Mixed Salad

Beef and vegetable Supli (Rice Balls)

Calamari Fritti

Meatballs

Grilled Chicken Skewers

Tortellini Boscaiola

Penne Bolognese or Napolitana

Bread

Coffee

Gelato



Table Service Menu

Your guests have allocated seating and option to theme the table styling.

\$70 p.p

Antipasto Platter

selection of cured meats, olives and cheese plus choose 2 extras:

- Arancini
- Calamari
- Meatballs

Choose two pasta dishes

Penne, Linguine or Spaghetti

Choose your sauce:

Bolognese – beef ragu

Norma - eggplant & fresh ricotta

Boscaiola - pancetta, mushrooms, white wine & cream

Marinara – mussels, calamari and prawns in a tomato sauce

Mixed salad

Coffee & Gelato

\$25 kids

menu (under 12)

Smaller portion of either:

- a) Pasta
- b) Chicken and Chips or
- c) Calamari and Chips

Soft Drink

Gelato

Minimum
of 40 people
Minimum spend of \$3000



Table Service Menu

\$90 p.p

Antipasto

a selection of cured meats, olives and cheese

Calamari or Meatballs

Choice of two pastas:

Penne, Linguine, Spaghetti

Sauce options:

Bolognese – beef ragu Norma - eggplant & fresh ricotta

Boscaiola - pancetta, mushrooms, white wine & cream

Marinara – mussels, calamari and prawns in a tomato sauce

Choice of two mains:

Roast Beef or pork

Grilled Salmon with hollandaise sauce

Chicken Scaloppine or Chicken Cacciatore

Mixed salad & Roast Vegetables

Bread, Coffee and Gelato

Minimum
of 40 people
Minimum spend of \$3000



Drinks Package

\$25 a head

(3 hour package)

Local Beer

Soft Drinks

Sparkling Water

Sparkling Wine on arrival

House White Wine

House Red Wine

Note: once the package runs out drinks are charged on consumption.



Why not welcome guests with an Aperol Spritz?

Spirits and cocktails charged on consumption.