



# FUNCTION PACKAGES





Our coastal European menu has something for every occasion and is all about enjoying simple, delicious food with your favourite people.

At Sofia's you can count on our team to give the best experience to large groups, special occasions and functions.

Whatever the request,  
We're more than happy to accommodate.



# CAPACITY

- Alfresco Dining area

Dinner setting (max pax 40)

Cocktail setting (max 50 pax)

- Main Dining area

Dinner setting (max 60 pax)

Cocktail setting (max 100 pax)

- Exclusive venue hire

Dinner setting (max 110 pax)

Cocktail setting (max 160 pax)



# MANGIA

## \$65 PP

### ENTREE:

- Sofia's famous house-made bread (GF available), extra virgin olive oil, oregano, sea salt
- Heirloom Tomato salad, fresh basil, truffle & balsamic reduction
- San Danielle Prosciutto
- Luca's Burrata olive oil, oregano, black lava salt
- Cacio e Pepe Polenta Chips, thick cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper

### MAINS:

- Genovese Beef Ragu, pappardelle, braised beef, tomato, white wine, onion, bay leaf, pecorino
- Spicy Tomato Rigatoni, rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil



# MAMMA MIA

## \$95 PP

### ENTREE:

- Sofia's famous house-made bread (GF available), extra virgin olive oil, oregano, sea salt
- Luca's Burrata, extra virgin olive oil, black lava salt
- Heirloom Tomato salad, fresh basil, truffle & balsamic reduction
- Cacio e Pepe Polenta Chips, thick cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper
- San Danielle Prosciutto
- House-marinated warm mixed olives

### MAINS:

- Big Cut of Meat - Hand-selected from one of Australia's most unique and respected meat programs. Enjoy a premium char-grilled Riverine Tomahawk and/or Black Angus T-bone , carefully chosen by our chef, grilled to perfection and served with chimichurri sauce.
- Spicy Tomato Rigatoni, rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil
- Rocket Salad, pear, walnuts, gorgonzola, white balsamic vinegar
- Shoestring Fries, sea salt, oregano





**CANAPE**



# CANAPE

**\$35PP** (\$9pp additional canapes)

## Choice of 4:

- Appellation oysters, served natural with a side of chardonnay mignonette;
- Mushroom pâté, prosciutto on a sourdough crisp;
- Pulled Genovese Beef Ragu with sundried tomato, mascarpone on a piadina Romagna;
- Eggplant Caponata bruschetta;
- Kingfish or King Ora Salmon tartare on a focaccia tuile;
- Steak tartare on a millefeuille crisp;
- Pear, gorgonzola pâté with rocket and roasted walnuts;
- Watermelon, goat cheese, basil, and chili;
- Cacio e Pepe Polenta Chips, Calabrian chili mayonnaise;
- Beetroot hummus, hazelnut, lemon balm;
- Calamari fritto, lightly fried calamari, served with fennel salt;

- Mortadella, stracciatella & pistachio coccoli;
- Caprese on a stick with bocconcini, cherry tomato, and fresh basil leaves;
- Bresola roll with stuffed lemon, ricotta, and rucola;
- Grilled chorizo, goat cheese with capsicum in a homemade focaccia;
- Salmon pearls & stracciatella blinis.

## **SUBSTANTIAL CANAPE (\$10pp additional substantial canape)**

### Choice of 1:

- Truffle Gemelli; small version of the traditional Sofia's gemelli (twisted pasta), truffle sauce, mascarpone, parmesan
- Spicy Tomato Paccheri , small portion version of Sofia's paccheri (tubular pasta), spicy roasted cherry tomatoes, fresh stracciatella, basil oil

**\*Only available for groups of 30 people or more and or exclusive uses.**

# FOCACCIA BOARD

\$23pp

Choice of 2:

- **MORTADELLA**

house-made foccacia, fried egg, pistachio mortadella, dijon mustard, and provolone cheese

- **VEGGIE**

house-made foccacia, roasted capsicum, olives, capers, buffalo mozzarella, fresh basil

- **CHICKEN SCHNITZEL**

house-made foccacia, crumbed chicken, calabrian chilli, mayo, fennel, carrot and shallot slaw

- **ROAST BEEF**

house-made foccacia, roast beef, chimichurri, caramelised, onion, stracciatella cheese





# BEVERAGE



# STANDARD

3 hours package

**\$80 PP** (additional hour \$30pp)

Choices of:

## **SPARKLING** (choice of 1)

- NV Matho Prosecco Brut DOC Veneto, Italy

## **WINE** (choice of 2 white, 1 rose and 2 red)

### White

- 2022 Ant Moore A+ Sauvignon Blanc Marlborough, NZ
- 2024 Witches Falls Vermentino South Australia
- 2024 Oliver's Taranga Fiano, SA
- 2024 Lenton Brae Chardonnay Margaret River, WA

### Rose

- 2024 Longview "Juno" Nebbiolo Rosato

### Red

- 2020 Tenute Rosetti Chianti (DOCG) Tuscany
- 2021 Pala Centosere Cannonau di Sadegna DOC Sardinia, Italy
- 2023 Primo Estate Il Briccone (Shiraz/Sangiovese) McLaren Vale, SA
- 2024 Springvale "Melrose" Pinot Noir Freycinet Coast, TAS

## **SOFT DRINKS AND BOTTLED JUICES**

**Add Tap Beer Estrella Damm – additional \$7 per person**

**Obs.: Beverage packages are only available for functions, 20pax or above however we will do our best to accommodate all request.**

# DELUXE

3 hours package

**\$90 PP** (additional hour \$35pp)

## BEER

- Estrella Damm – Spain (served on tap)
- Selected bottled beers

## SPARKLING (choice of 1)

- NV Matho Prosecco Brut DOC Veneto, Italy
- NV 42 Degrees South Premier Cuvee Coal River, TAS

## WINE (choice of 3 white, 1 rose and 3 red)

### White

- 2022 Saint Clair Pioneer Block 3 Sauvignon Blanc - NZ
- 2023 Inama Soave Classico DOC Veneto, Italy
- 2023 Tiefenbrunner Pinot Grigio, Alto Adige
- 2022 Forest Hill Chardonnay Mt Barker, WA

### Rose

- 2021 Maison Saint AIX Rose - Provence, France
- 2021 Babo Rosato Tuscany, Italy

### Red

- 2021 Antinori 'Peppoli' Chianti Classico (DOCG) Tuscany
- 2022 Kay Brothers Basket Pressed Shiraz McLaren Vale, SA
- 2022 Terra Sancta Mysterious Diggings Pinot Noir, Central Otago, NZ
- 2023 Bel Colle Langhe Nebbiolo DOC Piedmont 85

## SOFT DRINKS AND FRESH JUICES

Obs.: Beverage packages are only available for functions, 20pax or above however we will do our best to accommodate all request.



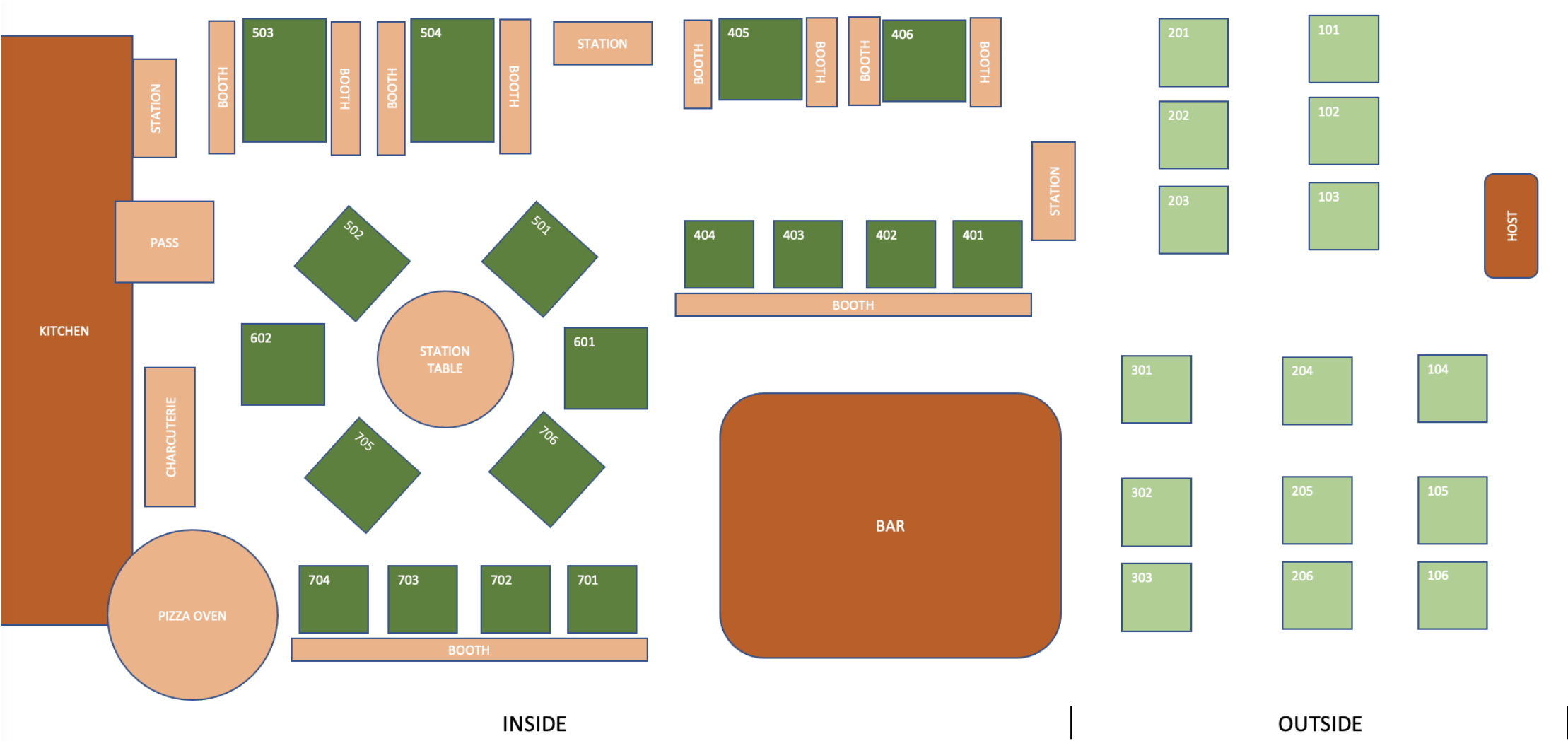


# EXTRAS

Looking to make your celebration even more memorable? We offer a few thoughtful extras—like a welcome cocktail or sparkling wine on arrival. Just let us know what you have in mind, and we'll be happy to help bring it to life!

- Arrival Glass of Prosecco - **\$12 pp**
- Arrival Aperol Spritz Cocktail - **\$18 pp**

# FLOOR PLAN























# FREQUENTLY ASK QUESTIONS

## **WHAT’S THE DIFFERENCE BETWEEN A PRIVATE AND SEMI-PRIVATE EVENT SPACE?**

Private bookings allow exclusive use of Sofia’s, while semi-private bookings could be just a space of our restaurant – usually that is divided by outside and inside semi-private areas.

## **CAN I BRING DECORATIONS / LIGHTING / AV EQUIPMENT?**

Decorations and AV equipment are permitted for exclusive bookings, but nothing may be affixed to the walls, and all items must be removed afterward. Any external AV equipment must adhere to noise guidelines set by management. Please discuss with us to ensure compatibility, and external suppliers must provide proof of current public liability insurance.

## **CAN I HAVE A PROFESSIONAL PHOTOGRAPHER PRESENT?**

Professional photographers are allowed only for semi-private or exclusive venue hire.

## **CAN I BYO?**

BYO catering and alcohol is allowed in some cases with prior permission. Please contact us for more information.

## **IS THERE A MINIMUM SPEND?**

Generally, no, but it may vary depending on the space, event type, and setup time required. Some days may have set minimum spends, but this is covered by your group's food and beverage spend. Certain spaces and days may only require a deposit to secure your booking. Please inquire with our events team for a personalized quote.

## **CAN I MAKE CHANGES TO THE MENUS?**

Yes, we can customise or create an exclusive menu for your function based on our a la carte menu. Depending on the changes, it may affect the menu price.

## **DOES EVERYONE NEED TO DINE FROM THE SAME SET MENU?**

Yes, all attendees must dine from the same menu. Extra food can be ordered in advance as needed.

## **DOES SOFIA’S PROVIDE CATERING?**

Yes, we offer menu options designed for a catering experience, with a special focus on canapés. We can also create exclusive offers tailored to meet specific catering needs.

# TERMS & CONDITIONS

## CONFIRMATION OF BOOKING

Functions with more than 6 people, the card details are required to secure your reservation. These will be held securely in our PCI-compliant Payment Gateway. These will be held securely in our PCI-compliant Payment Gateway. Charges may be applied in accordance with our terms and conditions. A deposit of 25% of the full function package amount will be required to confirm any booking. The deposit is a non-refundable one-off payment and will be deducted from your final bill. To avoid disappointment, please be aware that functions are never to be considered 'booked' until the deposit is processed, and you have received a booking confirmation.

## CANCELLATION

If the Function is canceled within the 5 days cut off period stated above, the 25% deposit will not be refunded. In the event of a considerable non show of/ drop off of attendees dining with a set menu pre organised might be charge a full price based on number of attendees agreement prior event.

## CONFIRMATION OF NUMBERS & DETAILS

An estimate of numbers will be required at time of booking function. Guaranteed numbers are to be confirmed five (5) working days prior. If actual numbers increase after cut off, extra charges will incur.

## REDUCTION IN GUESTS

If the total numbers of guests expected do not attend the function or reduce before 24 hours notice from the event date, there will be no refunds. Any reduction in the number of guests outside of cut off time will not be refunded.

## DELIVERY AND COLLECTION OF GOODS

Sofia's Restaurant will accept delivery of goods associated with your function just 2 hours before the function. Flowers, other decorator items and cakes must be delivered on the day. All goods, including cakes, must be removed at the completion of the function. Should all goods not be collected, Sofia's Restaurant accepts no responsibility for these goods. The venue will not accept responsibility for any items delivered or left for collection without staff acknowledgement. Please ask our friendly Reservations and events staff if the need arises for storage. We want to do everything we can to make your special day as easy as possible. Selected items can be stored for up to 48 hrs in Sofia's storage (\$25)

## EVENT CONCLUSION

Due to licensing restrictions, all functions are to cease at midnight. Guests are required to vacate the venue by 12.30am.

## LIQUOR

We are fully licensed and alcoholic beverages cannot be brought onto the premises. Sofia's Restaurant participates in responsible service of alcohol. Intoxicated and antisocial behaviors will not be tolerated, and patrons will be asked to vacate the venue.

## MINIMUM SPEND

Generally no, however it depends on the space, type of event and set up time required. Certain days do have set minimum spends however, this isn't an additional cost as your minimum spend is made up of your group's food and beverage spend. Some spaces and days only require a deposit to secure your booking, as our spaces are very versatile. Please enquire directly with our events team for a personalised quote.

## PACKAGE MENUS

As our menus are changed seasonally, menus at the time of your booking are samples only and new menus will be confirmed closer to your function date. Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of produce.

## PACKAGE PRICES

Choose one of our packages or create your own. Food menus can be tweaked to accommodate dietries. All prices are based on current costs and may be subject to change. Package prices are subject to increases annually, however the package price agreed upon at the time of confirming your function will not change. Beverage Packages are not compulsory. Bar tabs and cash bars with drinks on consumption are totally fine.

## TERMS OF PAYMENT

Final payment is due at the end of your function. Accepted payment options are cash or bankcard, including Amex (1.5% surcharge). You are welcome to pay by direct debit however, all transfers must be finalised prior to the events start time. The restaurant does not offer individual bill splitting. The bill will be presented as a single amount that the group is responsible for settling collectively.

## PUBLIC HOLIDAYS

A surcharge of 15% of the total bill will apply on public holidays and a surcharge of 10% of the total bill will apply on Sundays.

## SURCHARGE FOR GRATUITY

All functions incur a 10% service charge (Monday-Saturday).

## DIETARY

All canapes and dietary requirements are to be in writing to your Event Manager with a minimum of 5 days notice. We cannot accommodate increases/reductions once final orders have been made. While we do our best to ensure the safe preparation of food, we cannot guarantee that each canape is allergen free





**TO BOOK YOUR EVENT WITH LUCENTE HOSPITALITY, PLEASE CONTACT:**

**ISABELA PIASSENTINI GERALDI**

RESERVATIONS & EVENTS MANAGER

PHONE: (07) 5504 6985

EMAIL: ISABELA@LUCENTEHOSPITALITY.COM.AU