



**CATALINA**  
KITCHEN

EVENT PACKAGES 2023





At CATALINA KITCHEN we strive to deliver your perfect function, by meeting all the event needs and requirements. We do this while working by our philosophy to offer healthy eating and boasting the freshest produce. We are happy to cater to all guests with special dietary requirements. We promise to provide guest satisfaction while offering the highest levels of customer service and ethic.

CATALINA KITCHEN offers several function spaces to cater for any event. Host your function in our private dining room upstairs for a smaller group, or for larger groups hire the whole restaurant

## **EXCLUSIVE FUNCTION SPACES**

### **PRIVATE DINING ROOM**

Seated Guests – Min 20 / Max 45  
Standing Guests – Min 20 / Max 40

### **OUTDOOR AREA**

Seated Guests – Min 20 / Max 30  
Standing Guests – Min 20 / Max 40

### **WHOLE VENUE**

Seated Guests – Min 65 / Max 100  
Standing Guests – Min 100 / Max 180



# CATALINA

## FUNCTION MENU SHARING \$55 PP

### ON ARRIVAL

A selection of antipasto & bread

### TO START

Arancini balls  
Calamari fritti

### MAINS

Gnocchi carbonara  
Rigatoni veal ragu

Assorted woodfired pizza\*

Rocket, pear & parmesan salad  
Chips

### DESSERT

Italian donuts OR tiramisu



\*Menu subject to change

\*Dietary requirements catered for upon request



# CATALINA

## FUNCTION MENU

\$70 PP

### ON ARRIVAL

SERVED TO SHARE

A selection of antipasto & bread

### TO START

SERVED TO SHARE

Vegetable Arancini

Calamari fritti

### MAINS

CHOICE OF MAIN

Fish of the day

Grass fed 300gr Sirloin Steak

(Eye Filet available +\$5)

Crispy skin pork belly

### SIDE

SERVED TO SHARE

Rocket, pear & parmesan salad

Chips

### DESSERT

SERVED TO SHARE

Italian donuts OR Tiramisu



\*Menu subject to change

\*Dietary requirements catered for upon request

\*For bookings of 30+ a selection of two main meals will be served alternately



# CATALINA

## FUNCTION MENU

**\$80 PP**

### ON ARRIVAL

SERVED TO SHARE

Selecion of antipasto & bread

### TO START

SERVED TO SHARE

Vegetable Arancini  
Italian Meatballs in sugo  
Calamari Fritti

### MAINS

CHOICE OF MAIN

Fish of the day  
Grass fed 300gr Sirloin Steak  
(Eye Filet - available +\$5)  
Crispy skin pork belly

### SIDE

SERVED TO SHARE

Rocket, pear & parmesan salad  
Chips

### DESSERT

SERVED TO SHARE

Italian donuts OR tiramisu



\*Menu subject to change

\*Dietary requirements catered for upon request

\*For bookings of 30+ a selection of two main meals will be served alternately



# CATALINA

## BREAKFAST BUFFET

**\$35 PP**

### ON ARRIVAL

Juice & Coffee/Tea

### TO START

SERVED TO SHARE

Fruit Platter

### MAIN

Choice of Eggs on toast

### SIDES

SERVED TO SHARE

Bacon

Mushrooms

Roast Tomatoes

Sauteed Spinach

Hashbrowns

### ADD ON

### SWEET TOOTH

Assorted Danishes OR Mini Italian Donuts

Extra \$5 pp



\*Menu subject to change

\*Dietary requirements catered for upon request





# CATALINA

## CANAPÈ MENU

\$55 pp A SELECTION OF 7 CANAPES\*

### COLD

Mini heirloom tomato bruschetta, sticky balsamic & crispy basil  
Smoked salmon, mascarpone, beetroot & dill blinis  
San Daniele prosciutto & bocconcini panini

### HOT

Roast vegetable arancini balls  
Pulled pork sliders with slaw & apple jam  
Calamari fritti & wild rocket cups  
Assorted gourmet pizza slices  
House-made sausage roll with tomato chutney  
Roasted chicken skewers with sriracha mayo  
Mini Wagyu beef burgers with cheese & tomato  
Battered fish & chips cups  
Individual pasta bowls  
Individual risotto bowls  
Popcorn chicken with sriracha mayo  
Black Angus beef skewers w/ seeded mustard  
New season lamb cutlets + \$3 pp  
Thai infused tiger prawns +3 pp  
Oyster natural or Kilpatrick +\$3 pp

### DESSERT

Mini brownie · Mini Italian donuts · Cannoli · Filipa's Portuguese Tarts  
Chocolate covered strawberries · Gelato scoop



\*Menu subject to change

\*Dietary requirements catered for upon request

\*Minimum numbers of 30pax



# BEVERAGE PACKAGES

## PREMIUM PACKAGE

**3 HOUR PACKAGE \$35 pp**

**4 HOUR PACKAGE \$45 pp**

- A SELECTION OF AUSTRALIAN WINES INCLUDING A RED WINE, WHITE WINE, PROSECCO + MOSCATO
- PERONI RED, CORONA + BOAGS LIGHT
- SOFT DRINKS + MINERAL WATER ON TAP

## PLATINUM PACKAGE

**3 HOUR PACKAGE \$40 PP 4**

**4 HOUR PACKAGE \$50 PP**

- A SELECTION OF PREMIUM AUSTRALIAN WINES INCLUDING A RED WINE, WHITE WINE, PROSECCO + MOSCATO
- KIRIN, PERONI RED, CORONA & GREAT NORTHERN SUPER CRISP
- SOFT DRINKS, MINERAL WATER ON TAP, JUICE, TEAS & COFFEE

# BEVERAGE ADD ONS

COCKTAILS ON ARRIVAL \$15 EA

APEROL SPRITZ, ESPRESSO MARTINI, BELLINI SPRITZ, FRUIT DAIQUIRIES

BASIC SPIRITS \$10 PP

SMIRNOFF VODKA, JOHNNY RED SCOTCH, JIM BEAM BOURBON, BACARDI RUM, TANQUEARY GIN + CANADIAN CLUB

PREMIUM SPIRITS \$12 PP

42 DEGREES VODKA, CHIVAS SCOTCH, MAKER'S MARK BOURBON, BACARDI RUM, HENDRICKS GIN + CANADIAN CLUB



# TERMS + CONDITIONS

Functions can be held at breakfast, lunch, afternoon or dinner. Functions run for a duration of 3 - 4 hours, finishing no later than 12am (due to liquor licensing).

## AUDIO AND VISUAL

A projector is provided for our Private Dining Room and the use of our TV. You are welcome to play your own music through our in-house CD stereo system. You are responsible for managing your own music.

## DJ AND LIVE MUSIC

We allow DJ's and live music for most functions. However, suitable volume levels are set at the discretion of Management and must be adhered to.

## CONDITIONS AND BOOKING TERMS

A non-refundable payment of \$500.00 is required to secure booking. Function is not confirmed until the deposit paid. All details - guest numbers and dietary requirements confirmed 10 days prior function.

## CHRISTMAS / END OF YEAR FUNCTIONS

Month of December, an additional \$5pp is applicable to set menus. Functions are not deemed confirmed and deposit is paid. A deposit of \$1000 is required to secure the booking. All details - guest numbers and dietary requirements to be confirmed 10 days prior to your function.

## STYLING & DECORATING

You can personalise your own function space - We allow up to 1 hour prior to the commencement of your function to style and decorate.

## PROPERTY DAMAGE

You are financially responsible for any damage sustained to our premises during your function including audio and equipment.

## RESPONSIBILITY

The Last Piece does not accept responsibility for damage, loss of merchandise or personal property left at the restaurant prior to, or after the function.

## BYO POLICY

No food or beverages of any kind will be permitted to be brought into the restaurant, except for celebration cake which incurs a \$30 service fee.