

WHITE



• FUNCTION • SET MENUS

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TRADITIONAL PIZZAS

MARGHERITA

Tomato, cheese, & oregano

HAM & PINEAPPLE

Chopped ham, & pineapple pieces

MEATLOVERS

Ham, cabanossi, ground beef, pepperoni, & bacon, topped with BBQ sauce

BBQ CHICKEN

Chicken, onion, & mushroom, topped with BBQ sauce

SPECIAL

Ham, cabanossi, mushroom, olives, roasted capsicum, & onion

VEGETARIAN

Mushroom, roasted capsicum, olives, & onion

MEXICANA

Spicy pepperoni, ground beef, jalapenos, onion, & roasted capsicum

PEPPERONI

TRADITIONAL PASTAS

BOLOGNAISE

Traditional beef mince in a napolitana sauce

BOSCAIOLA

Bacon, mushrooms, & shallots in a cream sauce

CARBONARA

Bacon & egg in a cream sauce

MATRICIANA

Bacon & chilli in a garlic napolitana sauce

BLAKE'S ARABIATTA

Chef Blake's homemade chilli sauce, basil, & garlic in napolitana sauce

SICILIAN

Roasted capsicum, olives, & eggplant in a garlic napolitana sauce

PESTO

Basil, pine nuts & garlic (Choice of olive oil or cream sauce)

PUTTANESCA

Olives, capers, & shallots in a garlic & chilli in a napolitana sauce



SET MENU 1

| \$45 PER PERSON |
12 & UNDER \$22.5 PER PERSON

ENTREE

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salads

MAINS

PASTA TO SHARE

Your choice of up to 4 traditional pastas
(see page 2.)

PIZZA TO SHARE

Your choice of up to 4 traditional pizzas
(see page 2.)

DESSERT

2 scoops mixed gelato or sorbet



SET MENU 2

| \$55 PER PERSON |
12 & UNDER \$27.5 PER PERSON

APPETISER

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salads
Roasted Pumpkin & Beetroot Salads

ENTREE

Pasta to share
Your choice of up to 4 traditional pastas (see page 2.)

MAINS

Chicken Boscaiola & Veal Parmigiana
(Served alternatively, with seasonal vegetables)

DESSERT

2 scoops mixed gelato or sorbet



SET MENU 3

| \$70 PER PERSON |
12 & UNDER \$35 PER PERSON

APPETISER

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salads
Roasted Pumpkin & Beetroot Salads

ENTREE

Mixed Seafood platters to share
Calamari, Salt & Pepper Squid, BBQ Octopus, BBQ Prawns

MAINS

Grilled Fish of the Day, Chicken Boscaiola & Veal Parmigiana
(Served alternatively, with seasonal vegetables)

DESSERT

2 scoops mixed gelato or sorbet



OPTIONAL MENU ADD ONS

APPETISER

Antipasto Platters	\$30 each
with selected cured meats, cheeses, marinated vegetables & dips (serves 5)	
Mezze Platter	\$22 each
with sundried tomato, olive, and pesto dips, with marinated olives & fetta, and garlic crust (serves 5)	
Homemade Meatball Platters	\$20 each
Served in napolitana sauce (serves 5)	
Arancini	\$20 each
Homemade Arancini, served in spicy arabiatta sauce (or napolitana) (serves 5)	
Spicy Potato Wedges (serves 5)	\$14 each
Served with sweet chilli & sour cream	
Potato Chips (serves 5)	\$10 each
Served with your choice of sauce	

ENTREE

Mixed Seafood Platters	\$65 each
With calamari, salt & pepper squid, BBQ prawns, BBQ octopus	
Upgrade a Pasta to Gourmet Pasta (excluding seafood)	\$2 per person
Calabrese, Polpetta, Rosso e Verde, Toscana, Romano, Salsiccia, Emilia's Amore	
Upgrade a Pasta to Gourmet Seafood pasta	\$3 per person
Gamberi Piccante, Pesto Pollo e Gamberi, Marinara	
Upgrade to Gourmet Pizzas	\$TBD per person

DESSERT

Coffee & Tea	\$2 per person
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WE WANT TO MAKE YOUR SPECIAL DAY AS ENJOYABLE AS POSSIBLE.
DON'T SEE SOMETHING YOU'D LIKE TO ADD? JUST ASK.

SET UP OPTIONS

- **White Linen table cloths** \$1 per guest
Upon request, white linen table clothes can be used to make your event stand out, with a \$1 per guest fee to cover laundry costs
- **Cake Table**
Gives the option for group photos
- **Coloured Napkins** \$TBD
We will provide and fold coloured napkins to match your events theme/colour scheme upon request
- **Balloons** \$TBD
- **Champagne Toast** \$TBD
Glass of champagne for each guest 18+ can be provided during toast/speeches if applicable

(Unfortunately, no table scatters, sparklers, or party poppers are to be used for events)



TERMS & CONDITIONS

1. All Set Menus are charged per person dining, with children 12 and under charged at half price. Children 3 and under eat free.
2. Please advise at the time of booking of any dietary requirements, such as allergies, vegetarians etc, to allow for any necessary preparations prior to the arrival of your guests.
3. A \$200 deposit is required to secure the reservation. 100% refund is applicable for cancellations two weeks prior to the event. After this time, the deposit will be forfeited.
4. Confirmation of the final number of guests is required 48 hours in advance, to avoid payment for non-arrivals. i.e. Booking for 30 people and only 25 arrive, all food, preparation and staffing levels have been planned for the original booking, and charges for 30 people would apply.
5. BYO WINE ONLY. Corkage charge applies at \$3 per glass. We are a fully licensed venue offering a variety of beer, wine, and spirits for purchase.
6. Public holiday surcharge of 15% is applicable to the set menu, and will be charged on the entire bill.
7. Lunch functions are required to vacate the premises by 4:30pm (unless notified otherwise) to avoid fees.
8. Cakeage fee of \$5 applies of each cake brought onto the premises.
9. Set Menus are required for all bookings of 16 or more.
10. Friday/Saturday evening bookings of 16+, without a set menu are to begin after 8pm only (unless notified otherwise).