



## GROUP BOOKING FORM

FIRST NAME	SURNAME		
TELEPHONE	EMAIL		
PREFERRED DATE	PREFERRED TIME	OPTION 1:	OPTION 2:
NUMBER OF ADULTS	NUMBER OF CHILDREN		

OCCASION

PACKAGE PRICE

3 COURSE MENU \$99PP  
Please select your two mains and two desserts on the following page

4 COURSE MENU \$119PP  
Please select your two mains and two desserts on the following page

CAKEAGE

Cake cut and served on individual plates \$ 3 PP

Cake cut and served on individual plates with cream and coulis \$ 6 PP

DIETARY REQUIREMENTS

DEPOSIT DETAILS

Direct deposit  Credit card (Please note, a 1.5% surcharge applies to all credit cards.)

NAME

TYPE OF CARD  Visa  Mastercard  Amex

CARD NUMBER

EXPIRY

CCV

### TERMS AND CONDITIONS:

A minimum spend of \$80 per guest applies to all group bookings. Group bookings require a 50% deposit and final payment is required 7 days prior to the booking date. All confirmed guests will be charged on the final bill. We require credit card details to secure the reservation. You will not be charged at the time of booking, however if you cancel your booking within 1 x week of the reservation or if you are not present on the day, we reserve the right to charge you 50% of booked menu price per person. Beverages are not included in the price. Any additional food & beverage items will be charged on the day. A discretionary 10% service fee is applied to the final account. Final numbers must be confirmed 48 hrs in advance of the event date. Applicable for group bookings of 10 guests and over. A 15% surcharge applies for public holidays. Confirmation of final numbers and dietary requirements are required 10 days prior to the reservation date. Within 10 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE. Cancellations of group bookings within 4 days are NON-REFUNDABLE. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options. If you wish to bring your own cake into the restaurant, a \$2.50 cakeage fee per person will apply. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations ie. small centrepieces and maximum 1 balloon can be placed on the tables. No additional seating or tables will be offered for decoration or storage. Please note TERRACE ON THE DOMAIN does not allow sparklers, glitter, confetti or bubbles at the venue. Table allocation is organized by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request. Large groups may be accommodated across multiple tables.

I hereby agree with the terms and condition stated above (please tick)

SIGNATURE

DATE



# 3 COURSE MENU

\$99PP

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## ENTRÉE

(to share)

**ANTIPASTO MISTO** A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scarmoza, house made focaccia (dfo, gfo)

## SECONDI

(to share)

**STROZZAPRETI** Wild mushroom, prosciutto, white wine cream sauce (gfo)

## MAIN

(served alternately)

**PESCE** Pan fried barramundi, caponata, fennel herb salad (df, gf)

**BEEF TAGLIATA** Chargrilled 180g grass fed striploin, wild rocket, semi dried tomato salad, balsamic dressing (df, gf)

## CONTORNI

(share)

**PATATINE** Fries with smoked paprika salt, aioli (v, vg, dfo)

## DOLCI

(individual serve)

**TIRAMISU** Mascarpone, coffee, ladyfingers, coco

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(v) vegetarian (vg) vegan (dfo) dairy free option available (gfo) gluten free option available

\*Menu subject to change



# 4 COURSE MENU

\$119PP

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## ENTRÉE

(share)

- CARPACCIO DI SALMONE Pickled onions, capers, lemon zest (df, gf)
- CALAMARI FRITTI Fried local calamari, garlic, chilli, basil, smoked chilli aioli, lemon (dfo, gf)
  - ANTIPASTO MISTO A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scamorza, house made focaccia (dfo, gfo)

## SECONDI

(share)

- GNOCCHI AL PESTO  
Potato gnocchi, broad beans, green beans, basil pesto (v)

## SECONDI

(Choice of two/served alternately)

- PESCE Pan fried barramundi, caponata, fennel herb salad (df, gf)
- POLLO ALLA GRIGLIA Marinated corn-fed chicken breast, citrus and herbs, green beans, blistered cherry tomatoes (df, gf)
- BEEF TAGLIATA Chargrilled 180g grass fed striploin, wild rocket, semi dried tomato salad, balsamic dressing (df, gf)

## CONTORNI

(share)

- PATATINE Fries with smoked paprika salt, aioli (v, vg, dfo)
- INSALATA DI RADICCHIO Radicchio orange and fennel salad (v, vg, df, gf)

## DOLCI

(served alternately)

- TIRAMISU Mascarpone, coffee, ladyfingers, coco
  - TORTA DI MANDORLE Almond tart, mascarpone cream with berries
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(v) vegetarian (vg) vegan (dfo) dairy free option available (gfo) gluten free option available

\*Menu subject to change