

Christmas Party Packages

Inspired by classic Italian recipes, our menu provides an immersive dining experience.

What better place to celebrate Christmas with your colleagues and friends, overlooking the Darwin Waterfront lagoon. We can cater for all size groups, budgets and needs, no venue hire fees.



Bella Christmas Party Package - \$30pp

Price includes:

Christmas bon bons

A drink on arrival, Sparkling Wine or tap beer

Unlimited pizza and pasta in a cup – one hour *contact us for menu options

Platter of Christmas Rum Balls

Reserved Area – stand up function

Feasting Menu - \$80pp

Share the love with our range of rustic dishes.
Experience some of our Italian favourites

Entree

Salumi Board, selection of cured meats and marinated vegetable,
garlic & parmesan pizza bread (gfo)

Pasta – choice of two (**gf pasta available)

Gnocchi, with chicken, pesto, cream, sun-dried tomato, parmesan (v)

Campanelle ** with Beef & lamb bolognese with meatballs, parmesan

Rigatoni ** Chorizo & zucchini, cream, chilli, parmesan

Paccheri ** Italian sausage, asparagus, zucchini, cream

Orecchiette ** Clams, mussels, rocket, chilli, white wine sauce (df)

Fish

Baked Mediterranean Fish Fillet, puttanesca sauce (gf/df)

Italian salad, cherry tomato, bocconcini

OR

Meat

Steak Tagliata, sliced rump, parmesan (gf)

Italian salad, cherry tomato, bocconcini

Dessert

Tiramisu, coffee-flavoured Italian dessert made inhouse



Set Menus

Treat your guests to an intimate dining experience. Choose from our 2 and 3 course set menus, crafted with the freshest, seasonal ingredients.

*Minimum 10 guests

2 Course \$35 per person

Entrée – Sharing

Garlic Bread, mixed marinated olives

Main - choice of one of the following per person

BEEF LASAGNE

layered with a rich meat sauce, creamy parmesan white sauce, mozzarella cheese

RIGATONI

Chorizo & zucchini, cream, chilli, parmesan

TAGLIATELLE

Beef & lamb Bolognese with meatballs, parmesan

CASARECCE

Mixed vegetable ragu, rich tomato (v/vegan/df)

3 Course \$45 per person

Entrée – Sharing

TRIO OF BRUSCHETTA

capsicum, zucchini, eggplant (v/vegan/df)

Main – please choose one on the day

GNOCCHI

Pesto, cream, sun-dried tomato, parmesan (v)

BEEF LASAGNE

layered with a rich meat sauce, creamy parmesan white sauce, mozzarella cheese

MAFALDE

Creamy chicken, mushrooms, green beans & smoked cheddar cheese

ORECCHIETTE

clams, mussels, rocket, chilli, white wine sauce (df)

Dessert

Chocolate Salami, vanilla icecream



Canapés

Mingle with guests as you graze on our selection of seasonal canapés inspired by Italian traditions and crafted with fresh, local ingredients.

Create your Platter - \$90

Choose three items from the following:

- Pumpkin Arancini, truffle aioli (v) – 10 pieces
- Roasted rosemary & garlic potatoes, wrapped in bacon (gf/df) – 10 pieces
- Parmesan puff pastry Twists – 20 pieces
- Green olives stuffed meatballs (gf/df) – 10 pieces
- Oregano-garlic ricotta, confit tomato crostini (v) – 10 pieces
- Mussel gratin, green lip mussel, garlic & diced tomato (df) – 10 pieces
- Pesto pasta meat ball skewer – 10 pieces
- Beetroot, spinach, goats cheese skewer (gf) – 10 pieces
- Gourmet beef party pies – 10 pieces
- Italian spiced chicken skewers (gf/df) – 10 pieces

Platters - \$60

- Arancini - 20 pieces
- Gourmet Beef Party Pies – 20 pieces
- Mussel Gratin – 15 pieces
- Pesto pasta meat ball skewer – 20 pieces
- Oregano-garlic ricotta, confit tomato crostini (v) – 25 pieces
- Italian spiced chicken skewers (gf/df) – 20 pieces

Sweet Platter - \$50

- Christmas Rum Balls – 20 pieces
- Sicilian Cannoli, sweeten ricotta, orange zest, pistachio – 10 pieces
- Profiteroles, cream, chocolate – 15 pieces

Substantial Boats - \$15pp

- Rigatoni with Bolognese Sauce
- Casarecce, chorizo & zucchini, cream, chilli, parmesan
- Pesto Gnocchi, cream, sun-dried tomato, parmesan (v)
- Lightly floured calamari, with fries

1m Grazing Board \$180

Selection of cold meats, cheddar cheeses, olives, dips, fruits, crackers *10 guest



Pizzas

Pizzas (12inch) are cut into 8 slices, on request pizza can be cut into bit size pieces for functions. Gluten free base on request.

Margherita Pizza \$22

San marzano tomato, tomato, fresh bocconcini, basil (v)

Diavola Pizza \$23

San marzano tomato, spicy salami, chilli flakes, mozzarella

Truffle Mushroom Pizza \$23

San marzano tomato, mushrooms, parmesan, rocket, truffle aioli, mozzarella (v)

Pig Lover Pizza \$25

San marzano tomato, ham, bacon, pepperoni, rosemary, olive oil, mozzarella, BBQ sauce

Vegetarian Pizza \$24

San marzano tomato, roasted eggplant, cherry tomato, chilli, ricotta, mozzarella (v)

BEVERAGE PACKAGES

Beverage package options are only available for bookings that include either a 2 or 3 course set menu meal in the restaurant/alfresco, & bookings over 20 people.

Please note that beverage list are subject to change & availability

Classic Package

House Sparkling

House White Wine

House Red Wine

Beer – Cascade Premium Light, Great Northern mid, Pure Blonde

Strongbow original

Soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$42 per person / three hour package \$49 per person

four hour package \$52 per person / five hour package \$60 per person

Premium Package

Riccadonna Prosecco

White Wine: 821 South Sauvignon Blanc / Pasqua Delle Venezie Pinot Grigio

Red Wine: Fat Bastard Pinot Noir / La La Land Tempranillo

Beer: Cascade Premium Light, Great Northern mid, Peroni, Corona

Strongbow original

Soft drink – coke, diet coke, dry, sprite, lift, soda water

two hour package \$48 per person / three hour package \$57 per person

four hour package \$62 per person / five hour package \$70 per person

Beverages on consumption

An alternative to the above beverage packages, clients are able to tailor their beverage options from our wine & beverage list. All beverages consumed will be charge to the client or your function can be on cash basis, where guests pay their own account

bon
appetit



TERMS & CONDITIONS

BOOKING

Please complete, sign & return the attached booking form - email functions@belladarwin.com.au
Tentative bookings are held for a maximum 7 days or 48 hours if within 30 days of the proposed event, after which time they will be released if deposit has not been received. If events are not confirmed by the receiving of deposit & signing of the booking form & we cannot contact the client, we reserve the right to cancel events at our discretion.

DEPOSIT

Bookings over 20 guests with a quoted expenditure under \$3000 will need to pay \$250 deposit or leave a credit card authorisation as security. Bookings over a quoted expenditure of \$3000 will need to pay a minimum of \$1500 deposit or leave a credit card authorisation as security. Full payment is due 5 working days prior to the event date. Any additional spend during the event must be paid on the night unless prior arrangement has been made to invoice after the event

FINAL NUMBERS

Final numbers & any dietary requirements are required to be advised in writing, 5 working days prior to your event. The number of guests confirmed at this time will be the minimum charge for catering, even if the actual number of guests on the day is lower than the final numbers confirmed.

EXCLUSIVE USE OF THE VENUE

Exclusive use of inside and the alfresco for a night requires a minimum spend of \$11,000 inc gst on food & beverages. All minimum spend requirements are negotiable in Jan thru to May & Sept & Oct.

PRICING

Prices of food & beverages are subject to change at Management's discretion to allow for market cost variations & taxes. If a function is booked well in advance then we strongly recommend inquiring about any changes that may have occurred. We reserves the right to make seasonal changes to menus & pricing without notice.

MENU

Due to produce seasonality & availability some items may change slightly, if this was to occur we would replace the menu item with produce of equal value. Any changes are at the discretion of Management & are subject to change without notice. No refund or compensation will be issued for any changes to menu or beverages on the selected menu on the day of the function. Menus & pricing are subject to change without notice.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the venue for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function, unless written approval from management.

CANCELLATION POLICY

Cancellations made more than 21 days prior to the event date will be refunded the full deposit.
Cancellations made less than 21 days prior to the event date will not be entitled to a refund of deposit.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required prior to the event unless prior arrangements have been approved. Payment will be accepted by cash or card. 1% surcharge will be added to payments made by Credit Card, Diners or Amex

HIRING OF EQUIPMENT/ EXTRA REQUIREMENTS

The client is responsible for any external hiring of equipment & is to be paid for by the client. We can assist in recommending professional providers. Decorations are welcome at the venue however they must all be removed at the conclusion of the function & must not damage the venue. Any damage to the venue will be on charged to the client.

SECURITY

We can organise security personnel for your function at an additional cost. For certain events it is a requirement that security is hired, terms are based on the advice from NT Liquor Licensing.

ENTERTAINMENT / NOISE

All venues within the precinct are restricted with sound; amplified music is subject of approval. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Noise restrictions do apply to functions who do not take out sole use of the venue. Any events outside have a noise restriction of 60 decibels & conclude at 10pm, & is at the discretion of Management at the time.

CLIENT RESPONSIBILITIES

The client is expected to conduct the function in a legal & respectable manner & is responsible for the conduct of their guests & invitees in accordance with RSA legislation. Any damage that occurs to the restaurant, the property, any equipment hired for the event, or its staff, will be charged back to the client. We do not take responsibility for damage or loss to any property prior, during or after the event. Patrons under the age of 18 are not permitted in the venue without a parent or legal guardian & will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability.

WET WEATHER

If it rains your money will not be refunded for all catering & any beverages consumed as we has NO control over weather conditions. All outdoor functions will be positioned under an awning, unless requested by the organiser.

UNFORESEEN CIRCUMSTANCES

If, due to unforeseen circumstances, the venue is affected (i.e. storm damage & mechanical failures etc.), we will not be held responsible for any inconvenience caused & will not be held financially liable

2021 Christmas BOOKING FORM Bella

| | | | |
|---|--|---------------------------------|---|
| Company Name | | | |
| Contact Person | | | |
| Phone | | mobile | |
| Email | | | |
| Event Name | | | |
| Type of Event | <input type="checkbox"/> lunch | <input type="checkbox"/> dinner | <input type="checkbox"/> standup other: |
| Event Date | | | |
| Start Time | | finish time | |
| Adults | | # children | |
| Area - Restaurant | <input type="checkbox"/> inside <input type="checkbox"/> alfresco: lagoon view | | |
| Package | <input type="checkbox"/> Xmas Package <input type="checkbox"/> Feast <input type="checkbox"/> 2 course <input type="checkbox"/> 3 course <input type="checkbox"/> Canapes <input type="checkbox"/> Platter | | |
| Set Menu Choices | Entree | Main | Dessert |
| Beverage Selection | <input type="checkbox"/> cash bar - guests to purchase own drinks <input type="checkbox"/> bar TAB amount:\$_____ (time: _____ to: _____) | | |
| Beverage Packages Only available with set menu bookings over 20 people | <input type="checkbox"/> classic <input type="checkbox"/> premium (time: _____ to: _____) | | |
| Special Requests | | | |

THE UNDERSIGNED UNDERSTAND, AGREES & WILL ADHERE TO ALL THE TERMS & CONDITIONS Date/...../.....

SIGNED on behalf of

ORGANISER:
 Name Signature