

Bella Party Menus

Platters

Mediterranean Chicken Wings, tzatziki (gf/df) (20 pieces - \$80)

Lahem Meshwi (spiced lamb skewers), **cumin yoghurt** (gf) (20 pieces - \$99)

Chicken & Chorizo Skewers, pepper coulis (gf/df) (20 pieces - \$99)

Falafels, hummus (vg/gf/df) (20 pieces - \$60)

Crispy Pork Belly Bites, apple & ginger compote (gf/df) (20 pieces - \$90)

Spanish Chicken Croquetas (20 pieces - \$120)

Guildas (anchovy, olive, pickled pepper skewer) (gd/df) (30 pieces - \$60)

Mini Bruschetta's, tomato & feta, Italian glaze (v) (20 pieces - \$65)

Israeli Fish Cakes, tahini sauce (df) (20 pieces - \$90)

Jalapeno Poppers, sour cream (v) (20 pieces - \$100)

Tomato & Chickpea Tartlets, sumac (v) (20 pieces - \$70)

Baba Ghanoush, pita bread (v/df) (platter for 8-10 people - \$60)

Beef Kibbeh Balls, garlic sauce (gf/df) (20 pieces - \$120)

Pulled Beef Sliders, cheese, rocket, pepper coulis (20 pieces - \$100)

Dessert

Cherry Tartlets (v) (20 pieces - \$120)

Fruit Skewers (v/gf/df) (20 pieces - \$120)

Substantial (minimum 20 portions - per item)

Egyptian Spiced Calamari, saffron mayo, fries \$15 per cup

Bella Fresh Pasta, Bolognese or Napolitana \$15 per cup

Mini Chicken Souvlaki, pita, garlic sauce \$15 per kebab

Chicken & Chorizo Paella \$15 per cup

Pizza - \$30 Pig Lover / \$24 Margherita



Bella Party Menus

Grazing Board/Table

Grazing platters are the perfect casual dining option that let your guests help themselves to a beautifully styled array of seasonal produce, while sipping away on icy cold drinks and partying with other guests. Based on a minimum of ten guests.

Italian - 25pp

Prosciutto, calabrese, marinated olives, grana Padano, sun dried tomato & toasted pizza bread

Spanish - 25pp

Grilled chorizo, marinated olives, shaved Manchego cheese, roast peppers, grilled tomato, toasted pita bread, spiced almonds

Middle Eastern – vegetarian 20pp

Hummus, toasted pita bread, marinated olives, falafels, beetroot dip, dried fruits, nuts, baba ghanoush, fetta

Dessert – 17pp

Selection of lemon curd / cherry compote / Chocolate - tartlets, seasonal fruits





Looking for the perfect way to savour quality time with friends, colleagues and family? Look no further! Join us for an extraordinary experience that's bound to create lasting memories. Our Bottomless Packages are designed to make it easy to book your next celebration.

Daily Sessions are 12.30pm to 2.30pm / 3.30pm to 5.30pm / 6.30pm to 8.30pm
Minimum 2 guests, maximum 30 - Bookings Essential

Burger & Beer 59pp (includes 2 hours all tap beers/cider)
Choice of Beef, Chicken or Vegetarian Burger

Any Excuse 65pp (includes 2 hour beverage package)
Platter of cheese, dips, marinated olives, seasonal fruits, crackers

La Fiesta - 69pp (includes 2 hour beverage package)
Entree to share of marinated olives & Patata Bravas
Main to share of Chicken & Chorizo Paella
(vegetarian option available on request)

Saluti 73pp (includes 2 hour beverage package)
Entree to share of Pumpkin Arancini
Main - choice of Pig Lover or Margarita Pizza - 9 inch
or Mafalda pasta with pesto (can add chicken)

Rock the Boat 89pp (includes 2 hour beverage package)

Entree - choice of

Grilled Chorizo & Prawn Skewers, rocket, cherry tomato, red pepper coulis
Egyptian Spiced Calamari, grilled lemon wedge, saffron aioli (gf/df)

Main - choice of

Beer Battered Local Fish & Chips served with garden salad, tartare sauce (df)
Humpty Doo Barramundi & Lemon Myrtle Ravioli, tossed in white wine, prawns,
cherry tomato & zucchini

2 hour Beverage Package

Tatachilla Sparkling Wine / Tatachilla Sauvignon Blanc
Great Northern Crisp / Great Northern Original
Mimosas / Jug of Sangria (white or red)
Soft Drinks

Value add

10pp - Aperol Spritz

15pp - Hens - bride to be sash / novelty straws / wet pussy shot on arrival

15pp - Merry Everything - xmas bon bon and plush ELF hat per person

Terms & Conditions apply





TERMS & CONDITIONS BOOKING - as of Sept 2023 (pricing subject to change)

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 \$500 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 \$8,000 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 14 days prior to the event date will be refunded the full deposit. Cancellations made less than 14 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. 1.5% 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

BOTTOMLESS PACKAGES TERMS & CONDITIONS

Sessions are 12.30pm to 2.30pm / 3.30pm to 5.30pm / 6.30pm to 8.30pm - Minimum 2 guests, maximum 30.

Bookings Essential and subject to availability. The commencement of the 2-hour package is from no later than 10 minutes from the start of the booking and may be cut short if subsequent bookings have been allocated and guests are significantly late.

It is the responsibility of the booking customer to arrive on time. Drinks may not be shared between tables. All members of the group or table must participate in the package. Anyone not part of the package may not consume any drinks included and may be charged the full amount of the package if they do so.

Drinks are limited to the two-hour period of the package. At the end of the period participants may have the remaining drinks in their glasses but should finish with empty jugs. The quantity of jugs given to tables is decided by staff to reflect this. Non-inclusive drink options may be purchased separately off the menu.

Drinks are standardised to one standard drink per glass. Staff may limit drinks based on the Responsible Service of Alcohol guidelines, especially in the case of intoxicated persons. In the event of disruptive behaviour participants will have the remainder of their package forfeited at staff discretion. Terms and conditions are subject to change without notice.