

Bella Party Menus 2024

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.

Mezze - 25pp

Selection of cold meats, marinated vegetables, olives, dips, fruits, crackers

Dessert – 25pp

Selection of petit fours, cheese & seasonal fruits

PLATTERS

Mediterranean Chicken Wingettes, lemon aioli (gf/df)	30 pieces	\$80
Spiced Lamb Koftas, cumin yoghurt (gf)	30 pieces	\$90
Falafels, Beetroot Hummus (gf/df)	20 pieces	\$50
Chicken Satay Skewers, (gf/df)	30 pieces	\$150
Pork Belly Bites, pomegranate molasses (gf/df)	30 pieces	\$120
Chilled Marinated Prawn Skewers, lemon aioli (gf/df)	30 pieces	\$120
Tempura Scallops, lemon & dill sauce	30 pieces	\$95
Crumbed Camembert, cranberry chutney	20 pieces	\$80
Crumbed Bites - Jalapeno & cheese, Broccoli & cheese	50 pieces	\$120
Crumbed Mac & Cheese bites	30 pieces	\$80
Gourmet Party Pies, tomato sauce	30 pieces	\$100
Gourmet Party Sausage Rolls, tomato sauce	30 pieces	\$100
Cheese Kransky Bites	40 pieces	\$90
Mozzarella & Corn Croquettes	40 pieces	\$90
NT Pumpkin Arancini	20 pieces	\$100
Chicken Schnitzel Sandwich Finger, lettuce, chipotle mayo	30 pieces	\$160
Crumbed Fish Fillet Slider, lettuce, tartar sauce	20 pieces	\$180
Cheeseburger Slider, beef patty, cheese, pickle, mayo	20 pieces	\$200
Donut Bites, chocolate sauce	30 pieces	\$80

SUBSTANTIAL - \$18pp (box / cup) minimum 40 serves

Crispy lemon pepper squid and chips, aioli (gf/df)

Crumbed fish nugget, fries (df/df)

Bella Fresh Pasta, Napolitana sauce (gfo/df)

Bella Fresh Pasta, pulled beef brisket, tomato & beer sauce (gf available on request)

PIZZA - 9 inch base

All pizza base include san mazzano tomato sauce & mozzarella.

Gluten free base 5 / Vegan mozzarella 5

Roasted Pumpkin. spinach, haloumi, pumpkin seeds (v) 19

Meat Lover, salami, bacon, Italian sausage 24

Margherita, cherry tomato, basil (v) 15

Chicken & Chorizo, cherry tomato, rocket 23



TERMS & CONDITIONS BOOKING - as of Sept 2024 (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

PARTY PACKAGES TERMS & CONDITIONS

Sessions are 1pm / 4pm / 6pm - Minimum 2 guests, maximum 30.

All members of the group or table must participate in the package. One table one package, we are unable to mix package options.

Terms and conditions are subject to change without notice.

Bella - www.belladarwin.com.au T: 0889 410900 E: functions@belladarwin.com.au
ABN 91 979 316 101 F3/19 Kitchen Drive, Darwin NT 0801