

GEORGES

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GROUP BOOKINGS SET MENU # 1

2 COURSE MENU – ENTRÉE & MAIN @ \$40 per person

3 COURSE MENU – ENTRÉE, MAIN & DESSERT @ \$55 per person

ENTRÉE

For the table to share

- * Avocado, chilli & lime dip warm flat bread (v)
- * Hummus dip warm flat bread (v)
- * A selection of cured meats, pickled and roasted vegetables

MAINS – Guest choice of

- * Calamari spiced, crumbed & golden fried, salad, herb aioli + chips
- * Classic Hamburger black angus beef, brioche bun, cheese, beetroot, tomato, lettuce, onion, mustard +
- * Chicken Parmigiana – baked with napoli and cheese served with coleslaw and chips
- Gnocchi Sorrentina home-made potato gnocchi, napoli sugo, melted cheeses, basil (v)
- * Fettuccine e pollo al curry – spicy curry chicken fettuccine with broccolini and cashews

To share with the mains

Tossed Italian garden salad

DESSERT – Guest choice of

- * Sticky date pudding with warm butterscotch sauce and ice cream
- * Decadent Dark Chocolate Mousse Kahlua coffee liqueur, strawberry crème
- * Tiramisu with sweet and silky crème anglaise sauce

** All beverages on consumption*

** Bookings on this menu package are group bookings only and are based on a minimum charge of 22 and a maximum of 30 guests. Bookings for more than 30 people will require an alternating set menu.*

** Based on booking times of 12.00pm to 3.30pm for Lunch or 6.30pm to 10.00pm for Dinner*

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GROUP BOOKINGS SET MENU # 2

2 COURSE MENU – ENTRÉE & MAIN @ \$55 per person

3 COURSE MENU – ENTRÉE, MAIN & DESSERT @ \$70 per person

ENTRÉE

For the table to share

- * A selection of cured meats, pickled and roasted vegetables
 - * Crumb coated calamari, golden fried with herb aioli
 - * Arancini - cheesy risotto and spinach balls (v)
 - * Croquettes with soft creamy mushroom insides (v)

MAINS – Guest choice of

- * Atlantic Salmon – grilled on mashed potato and sautéed greens with lemon dressing
- * Chicken Parmigiana – baked with napoli and cheese served with coleslaw and chips
- * Vitello alla Valdostana – mushroom and cheese baked veal scallopini, sautéed greens and mash
 - * Pumpkin, leek, pea and spinach risotto (v/gf)
- * Linguine di mare – seafood, evo oil, garlic, tomato sugo, parsley, chilli

To share with the mains

Tossed Italian garden salad

DESSERT – Guest choice of

- * Sticky date pudding with warm butterscotch sauce and ice cream
 - * Crème brulee with vanilla ice cream
 - * Tiramisu with sweet and silky crème anglaise sauce

** All beverages on consumption*

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** Based on booking times of 12.00pm to 3.30pm for Lunch or 6.30pm to 10.00pm for Dinner*

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** Bookings on this menu package are group bookings only and are based on a minimum of 22 and a maximum of 39 guests. A **\$500** deposit and credit card details are required to make a booking on this package. Confirmation of final guest numbers to be made three (3) days prior to the booking day and charged to the card details provided. Additional charges are charged at the conclusion.*

Booking Name:	
Booking Day & Date:	
Booking Start & Finish Time:	
Organisers Name:	
Organisers Mobile Number:	
Email Address:	
Occasion:	
Approx. No of Guests:	
Menu Selection:	
Organisers Signature & Date:	

Credit Card Details for the Deposit, Payment Balance and Additional Charges	
Card Type: <input type="checkbox"/> Visa <input type="checkbox"/> MasterCard	
Name on Card:	
Card No:	
Expiry Date:	
CVV: (the 3 numbers on back of card)	

Office Use Only	
Deposit Amount & Process Date:	
Final Payment Amount & Process Date::	