

# GEORGES | GROUP BOOKINGS

Celebrate in our Restaurant with your favourite people at Georges.

We cater for group gatherings in our main Restaurant, semi-private and private space.

**Group Option 1**, guests can individually order and pay as they go on the day and enjoy Georges relaxed hospitality. Suitable from 30 up to 100 guests in the main Restaurant or a Semi-Private Space.

Alternatively, **Group Option 2** offers an alternating set menu package for a formal dining experience.

Suitable for guests from 20 up to 50 in the main Restaurant or a Semi-Private Space.

With a focus on making your next function enjoyable with a relaxed atmosphere, at Georges we celebrate the beauty of Italian cuisine and culture with our extensive menus and uncompromised hospitality.

## GROUPS OPTION 1 – GUESTS ORDER AT THE BAR AND PAY AS THEY GO

(This option is ideal for social get togethers, school & sporting presentations, work dinners)

### STARTERS

#### **Cheesy Garlic Bread (v)**

**Popcorn Prawns** with spicy aioli

**Arancini** - cheesy Italian risotto and spinach balls (v)

**Sesame Crumbed Squid** with sweet chilli plum sauce

### MAINS

#### **Curry Pasta**

mild curry fettuccine with chicken, broccolini and cashews topped with parmesan

#### **Fettuccine Alla Pescatora**

calamari, prawns, mussels, and salmon pieces, in a creamy cherry tomato sauce (cream & Napoli sauce) served with parmesan

#### **Spaghetti Bolognese**

spaghetti tossed in a smooth, rich, and slow-cooked Black Angus beef sauce and parmesan cheese

#### **Traditional Chicken Risotto**

with sautéed mushroom, baby spinach and chicken fillet served with parmesan cheese (gf)

#### **Risotto con Gamberi**

risotto with garlic prawns, baby spinach, cherry tomatoes and a touch of Napoli Sauce served with parmesan (gf)

#### **Risotto alla Zucca**

risotto with pumpkin, peas, baby spinach, and parmesan (v/gf)

#### **Authentic Chicken Parmigiana**

crumbed chicken breast fillet topped with tomato sugo and cheese, served with chips and coleslaw

#### **Creamy Chicken Parmigiana**

crumbed chicken breast fillet topped with creamy mushroom sauce and melted cheese, with chips & coleslaw

#### **Atlantic Salmon**

grilled Atlantic Salmon fillet served with our creamy mash, sautéed broccolini and tartare sauce (gf)

### DESSERTS

**Tiramisu** - mascarpone cheese & layers of coffee-soaked sponge served with silky crème anglaise

**Panna Cotta** - a classic creamy vanilla Italian dessert served with roasted strawberries and sugar-flaked almonds (gf)

**Sticky Date Pudding** covered with a rich butterscotch sauce and ice cream

**Triple Chocolate Mousse** - Decadent layers of dark, milk, and white chocolate (gf)

Feel free to contact us if you would like to have some of your favourite dishes included

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## GROUPS OPTION 2 - ALTERNATING SEATED SET MENU PACKAGE

(This option is ideal for celebrations, presentations & work dinners)

### On Arrival

Tables are set with Artisan bread and unsalted butter

### Alternating Entrée course

Arancini  
cheesy Italian risotto and spinach balls (v)

Bruschetta  
with tomato, basil, and balsamic drizzle (v)

### Alternating Main course

Authentic Chicken Parmigiana  
crumbed chicken breast fillet topped with tomato sugo and cheese, served with chips and coleslaw

Fettuccine Alla Pescatora  
with calamari, prawns, mussels, and salmon pieces, in a creamy pink sauce (cream & cherry tomato Napoli sauce)  
served with parmesan

### Vegetarian, and Gluten-Free Main Course Option:

Risotto alla Zucca  
pumpkin, pea, and baby spinach risotto, served with parmesan cheese (v/gf)

### Served to the table with the main course:

\* Crunch-cut potato chips

\* Tossed garden salad

### Alternating Desserts

Panna Cotta  
a classic creamy vanilla Italian dessert served with roasted strawberries and sugar flaked almonds (gf)

Sticky Date Pudding  
covered with a rich butterscotch sauce and ice cream

### Followed by Coffee and Tea

### ALTERNATING DOWNSTAIRS GROUP SEATED SET MENU BOOKING OPTIONS:

Option 1: Includes: Alternating main course, alternating dessert, and coffee  
@ \$50 for Tuesday – Friday, and \$55 for Saturday – Sunday per person based on a minimum charge of 30 guests  
Plus, your nominated bar TAB or guests order & pay for drinks at the bar

Option 2: Includes: Alternating entrée, alternating main course, and coffee  
@ \$55 for Tuesday – Friday, and \$60 for Saturday – Sunday per person based on a minimum charge of 30 guests  
Plus, your nominated bar TAB or guests order & pay for drinks at the bar

Option 3: Includes: Alternating entrée, alternating main course, alternating dessert, and coffee  
@ \$60 for Tuesday – Friday, and \$65 for Saturday – Sunday per person based on a minimum charge of 30 guests  
Plus, your nominated bar TAB or guests order & pay for drinks at the bar

\* Bookings for 40 or more guests receive a 5% discount

### Kids Menu (10 & under) @ \$40 per child

Available on request