

GEORGES

UPSTAIRS

SEATED SET MENU

FUNCTIONS

UPSTAIRS

FUNCTION ROOM

The Level 1 Function Room is perfect for hosting your next special event. From birthdays to anniversaries, social gatherings, conferences, and corporate events.

SEATED FOOD MENU

PACKAGE OPTIONS

SEE BELOW

BEVERAGE OPTIONS

BAR TAB/ON CONSUMPTION

Your nominated Bar Tab

OR

CASH BAR

Guests may also purchase their own beverages if a beverage package or bar tab is not your preference for the function.

GEORGES

UPSTAIRS

SEATED FUNCTIONS

ALTERNATING SEATED SET MENU PACKAGE (A)

On Arrival

tables are set with Artisan bread
and unsalted butter

Alternating Entrée Course

Arancini
cheesy Italian risotto and spinach balls (v)

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

Alternating Main Course

Pollo Bianco
roasted chicken breast fillet with creamy mushroom sauce served on
mashed potato and sautéed broccolini

Atlantic Salmon Fillet
served on mashed potato and sautéed broccolini
with tartare sauce

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

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

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

Followed by Coffee and Tea

PACKAGE A BOOKING OPTIONS:

SEATED SET MENU

OPTION (1) – 2 Course @ \$55pp

OPTION (2) – 3 Course @ \$70pp

AVAILABILITY

This package is available every day

GUESTS

SEMI-PRIVATE FUNCTION

Min 30 | Max 50

FULLY PRIVATE FUNCTION

Min 60 | Max 150

BEVERAGE OPTIONS

BAR TAB

Your selected beverages

OR

CASH BAR

Guests order and pay for their beverages at the bar

Bookings for 80 or more guests receive a 5% discount

Menu items can be varied on request

Kids Menu (10 & under)

@ \$40 per child

Available on request

Package subject to change without notice

GEORGES

UPSTAIRS

SEATED FUNCTIONS

ALTERNATING SEATED SET MENU PACKAGE (B)

On Arrival

tables are set with Artisan bread
and unsalted butter

Alternating Entrée Course

Calamari Fritti

tender golden fried calamari rings,
with salad, and tartare sauce

Creamy Mushroom Gnocchi

homemade potato gnocchi with broccolini,
a creamy mushroom sauce with parmesan cheese (v)

Alternating Main Course

Italian Atlantic Salmon

roasted salmon fillet with cherry tomatoes,
basil, parmesan cheese and a balsamic glaze,
served on creamy mash and sautéed broccolini

Black Angus Eye Fillet Steak (cooked medium)

served on mashed potato and sautéed broccolini,
with creamy mushroom sauce

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

Tiramisu

coffee dipped sponge layers with mascarpone cheese,
flavored with cocoa served with silky crème anglaise

Panna Cotta

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

Followed by Coffee and Tea

PACKAGE B

BOOKING OPTIONS:

SEATED SET MENU

OPTION (1) – 2 Course @ \$80pp

OPTION (2) – 3 Course @ \$95pp

AVAILABILITY

This package is available every day

GUESTS

SEMI-PRIVATE FUNCTION

Min 30 | Max 50

FULLY PRIVATE FUNCTION

Min 60 | Max 150

BEVERAGE OPTIONS

BAR TAB

Your selected beverages

OR

CASH BAR

Guests order and pay for their beverages at the bar

Bookings for 80 or more guests receive a 5% discount

Menu items can be varied on request

Kids Menu (10 & under)

@ \$40 per child

Available on request

Package subject to change without notice

GEORGES

UPSTAIRS

SEATED FUNCTIONS

SHARING SEATED SET MENU PACKAGE (C)

On Arrival

tables are set with Artisan bread
and unsalted butter

Sharing Entrée Course

Arancini
cheesy Italian risotto and spinach balls (v)

Calamari Fritti
tender golden fried calamari rings,
with salad, and tartare sauce

Sharing Main Course

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

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

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

Penne Bolognese
tube-style pasta tossed in a smooth, rich, and
slow-cooked Black Angus beef sauce and parmesan cheese

Creamy Mushroom Gnocchi
homemade potato gnocchi with broccolini,
a creamy mushroom sauce with parmesan cheese (v)

Served to the table with the Main Course:

Tossed garden salad

Followed by Coffee and Tea
with Homemade Chocolate Brownies

PACKAGE C BOOKING OPTIONS:

SEATED SHARING SET MENU
@ \$55pp

AVAILABILITY

This package is not available
Saturday Night

GUESTS

SEMI-PRIVATE FUNCTION
Min 30 | Max 50

FULLY PRIVATE FUNCTION
Min 60 | Max 150

BEVERAGE OPTIONS

BAR TAB

Your selected beverages
OR

CASH BAR

Guests order and pay for their beverages at the bar

Bookings for 80 or more guests receive a 5% discount

Menu items can be varied on request

Kids Menu (10 & under)

@ \$40 per child
Available on request

Package subject to change without notice