

GEORGES

FUNCTIONS  
& EVENTS

819 BURKE ROAD, CAMBERWELL VIC 3124

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[WWW.GEORGESCAMBERWELL.COM.AU](http://WWW.GEORGESCAMBERWELL.COM.AU)

# THE VENUE

Located in the heart of Camberwell amid the bustle of Burke Road, Georges Restaurant pairs amazing food with outstanding service. With two levels and multiple versatile function spaces, you'll be sure to find the right space for you. Downstairs, you'll find a cozy restaurant atmosphere, with banquette seating and friendly staff dedicated to your event. Upstairs awaits an open plan space which can accommodate a dance floor and flexible layout options, and is equipped with its own bar, projector, and sound system. Our function spaces are versatile to accommodate any event, be it birthdays, christenings, or corporate events.



# UPSTAIRS SEATED FUNCTIONS

## PACKAGE A

### STARTER

Tables are set with classic dinner rolls and unsalted butter

### ALTERNATING ENTRÉE COURSE

#### ARANCINI

on baby rocket and aioli salsa rosso (v)

#### CALAMARI FRITTI

on a baby rocket salad with tartare sauce

### ALTERNATING MAIN COURSE

#### POLLO BIANCO

Roasted chicken breast fillet with creamy mushroom sauce served on mashed potato and sautéed spinach

#### LEMON BEURRE BLANC SALMON

Grilled fresh Atlantic Salmon fillet served with our creamy mash, sautéed spinach, and lemon butter sauce (gf)

### VEGETARIAN MAIN COURSE OPTION

#### RISOTTO ALLA ZUCCA

With pumpkin, peas, spinach, and parmesan (v/gf)

### SIDES WITH THE MAIN COURSE:

- \* Thick-Cut Potato Chips
- \* Tossed Garden Salad

### ALTERNATING DESSERT COURSE

#### TIRAMISU

served with silky crème anglaise

#### PANNA COTTA

topped with roasted strawberries and sugar-flaked almonds (gf)

### FOLLOWED BY CAFFÈ LATTE & TEA

## PACKAGE B

### STARTER

Tables are set with classic dinner rolls and unsalted butter

### ALTERNATING ENTRÉE COURSE

#### ARANCINI

on baby rocket and aioli salsa rosso (v)

#### CALAMARI FRITTI

on a baby rocket salad with tartare sauce

### ALTERNATING MAIN COURSE

#### ITALIAN ATLANTIC SALMON

Salmon fillet, cherry tomatoes, basil, parmesan, and balsamic glaze, served on creamy mash and sautéed spinach (gf)

#### BLACK ANGUS EYE FILLET STEAK

Premium 150-day grain-fed beef served on creamy mash, spinach, and a creamy mushroom sauce

### VEGETARIAN MAIN COURSE OPTION

#### PARMIGIANA DI MELANZANE

Crumbed eggplant, Napoli, cheese, with mashed potato and sautéed spinach (v)

### SIDES WITH THE MAIN COURSE:

- \* Thick-Cut Potato Chips
- \* Tossed Garden Salad

### ALTERNATING DESSERT COURSE

#### TIRAMISU

served with silky crème anglaise

#### STICKY DATE PUDDING

covered with a rich butterscotch sauce and served with ice cream

### FOLLOWED BY CAFFÈ LATTE & TEA

## BOOKING OPTIONS FOR PACKAGE A

### OPTION (1)

Entrée course, Main course, and coffee @ \$65pp (2 Course)

### OPTION (2)

Entrée course, Main course, Dessert, and coffee @ \$80pp (3 Course)

## BOOKING OPTIONS FOR PACKAGE B

### OPTION (1)

Entrée course, Main course, and coffee @ \$70pp (2 Course)

### OPTION (2)

Entrée course, Main course, Dessert, and coffee @ \$85pp (3 Course)

## BEVERAGE OPTIONS

### YOUR NOMINATED BAR TAB

A bar tab can be arranged with your specified amount. This can be reviewed as your function progresses and increased by request or switched to a cash bar

### CASH BAR

Allows your guests to choose from our extensive beverage selection where they can order and pay at the bar

### BEVERAGE PACKAGES

Available on request

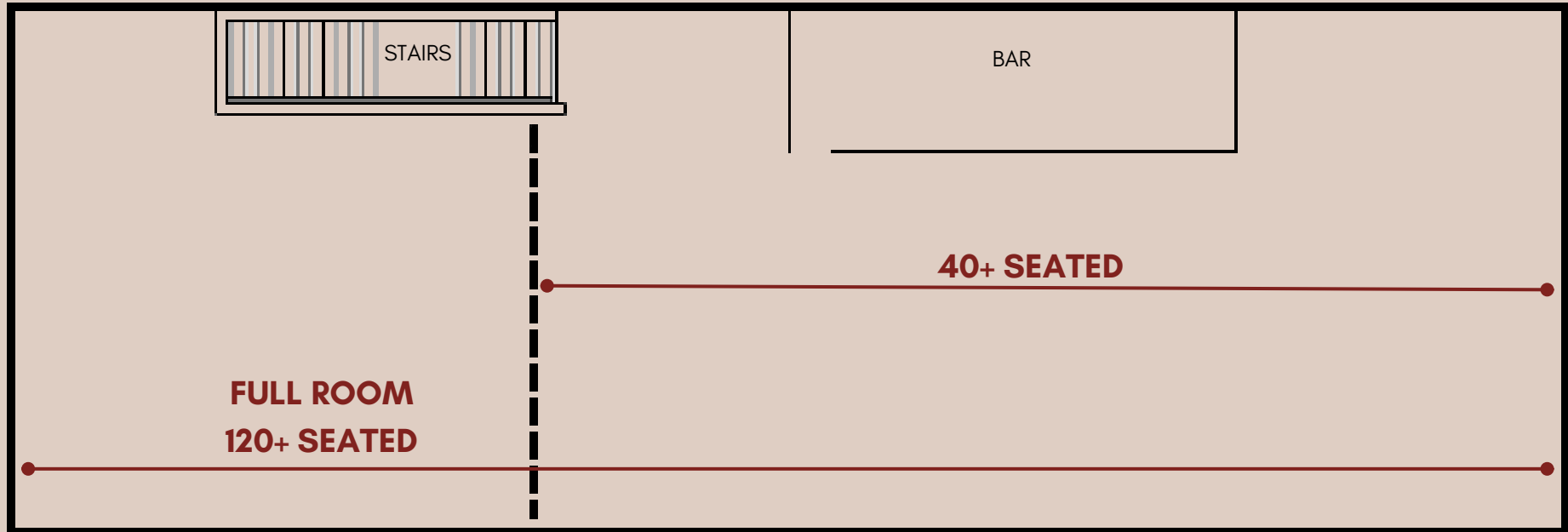
## MINIMUM CHARGE OF 80 GUESTS

You are welcome to bring your celebration cake.

### KIDS SET MENU AVAILABLE UPON REQUEST

at \$40 per child (aged 10 & under)

# UPSTAIRS SEATED LAYOUT



# UPSTAIRS COCKTAIL FUNCTIONS

## FOOD MENU

### ASSORTED MINI PIZZAS

- \* Margarita Pizza (v)
- \* Tropical Pizza
- \* Capricciosa Pizza

### ASSORTED MINI QUICHES

- \* Quiche Lorraine
- \* Spinach & cheese (v)
- \* Sundried tomato, basil, & feta (v)

### ASSORTED MINI PARTY PIES

- \* Beef pies
- \* Chicken, mushroom & leek
- \* Cauliflower, cheese & leek (v)

### ASSORTED MINI PIZZAS

- \* Margarita Pizza (v)
- \* Tropical Pizza
- \* Capricciosa Pizza

### ASSORTED SAUSAGE-ROLL STYLE

served with tomato relish

- \* Spinach & ricotta (v)
- \* Beef sausage

### ASSORTED SPRING ROLLS

served with sweet chilli sauce

- \* Duck
- \* Prawn & green curry
- \* Vegetable (v)

### ARANCINI

on baby rocket and aioli salsa rosso (v)

### HALOUMI NUGGETS

served with a sweet chilli dipping sauce (v)

### MINI BURGER-STYLE STEAK SANDWICHES

with cheese, pickles, mustard, and tomato sauce

### SOUTHERN FRIED CHICKEN SLIDERS

with slaw and spicy aioli

### MINI FISH & CHIPS

served with tartare sauce

### MINI CALAMARI & CHIPS

served with tartare sauce

## PACKAGE OPTIONS

### PACKAGE A

6 CANAPÉS @ \$35pp

### PACKAGE B

8 CANAPÉS @ \$45pp

### PACKAGE C

10 CANAPÉS @ \$55pp

## BEVERAGE OPTIONS

### YOUR NOMINATED BAR TAB

A bar tab can be arranged with your specified amount. This can be reviewed as your function progresses and increased by request or switched to a cash bar

### CASH BAR

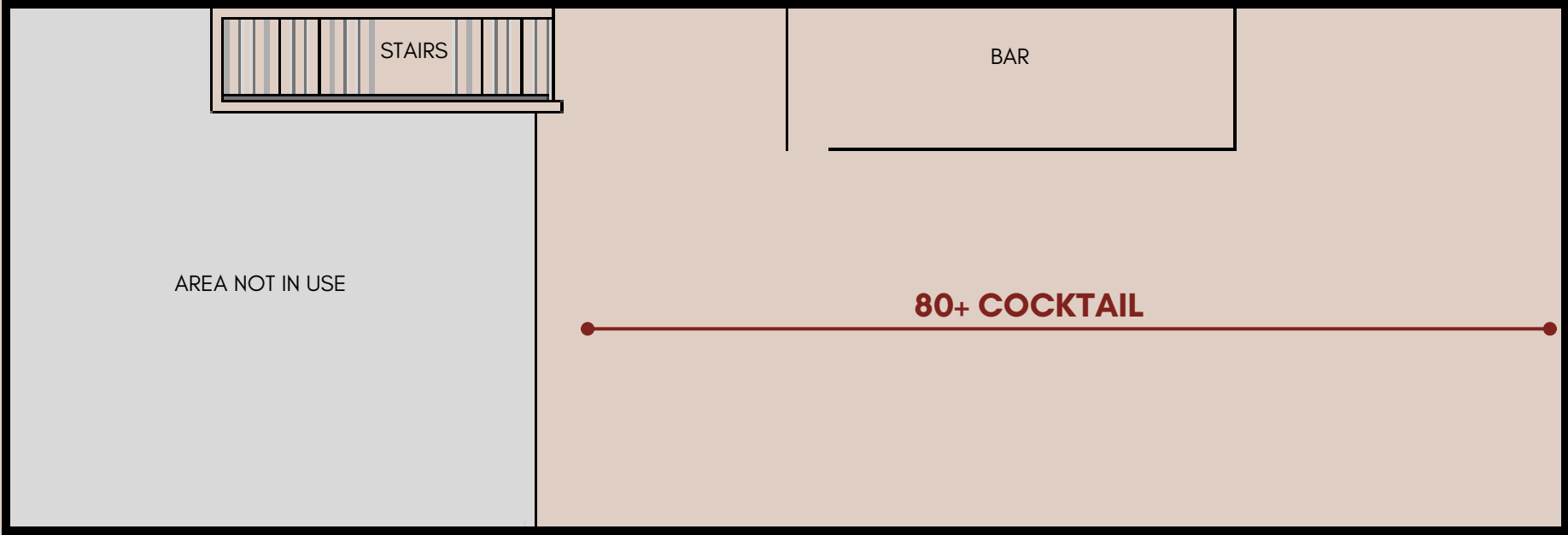
Allows your guests to choose from our extensive beverage selection where they can order and pay at the bar

### BEVERAGE PACKAGES

Available on request

## MINIMUM CHARGE OF 80 GUESTS

# UPSTAIRS COCKTAIL LAYOUT









# DOWNSTAIRS SEATED FUNCTIONS

## PACKAGE C

### STARTER

Tables are set with ciabatta bread, butter, olive oil, and balsamic vinegar bread dip

### SET STARTER COURSE TO SHARE

#### A SELECTION OF APPETIZERS

including \* Home-Style Cheesy Garlic Bread  
\* Calamari Fritti \* Arancini

### CHOICE MAIN COURSE

#### AUTHENTIC CHICKEN PARMIGIANA

Served with mashed potato and sautéed spinach

#### CLASSIC ATLANTIC SALMON

Served with creamy mash, sautéed spinach, and tartare sauce (A) (gf)

#### GNOCCHI SORRENTINA

House-made potato gnocchi and tomato sugo, covered with melted cheese (v)

#### CHICKEN RISOTTO

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

#### GARLIC PRAWN FETTUCCINE

Creamy garlic prawn fettuccine, with parmesan (l)

### SIDES WITH THE MAIN COURSE:

- \* Thick-Cut Potato Chips
- \* Tossed Garden Salad

### CHOICE DESSERT COURSE

#### AFFOGATO CARMELLO

Vanilla ice cream, almond biscotti, salted caramel, sugar-flaked almonds, espresso

#### DUO OF SORBET

Mango and raspberry (vegan) (gf)

#### CHOCOLATE PUDDING

With chocolate sauce and ice cream

### FOLLOWED BY CAFFÈ LATTE & TEA

## PACKAGE D

### STARTER

Tables are set with ciabatta bread, butter, olive oil, and balsamic vinegar bread dip

### SET STARTER COURSE TO SHARE

#### A SELECTION OF APPETIZERS

including \* Bruschetta with Feta  
\* Calamari Fritti \* Arancini

### CHOICE MAIN COURSE

#### CREAMY CHICKEN PARMIGIANA

Topped with mushroom sauce, served with mash and sautéed spinach

#### CLASSIC ATLANTIC SALMON

Served with creamy mash, sautéed spinach, and tartare sauce (A) (gf)

#### RISOTTO ALLA ZUCCA

With pumpkin, peas, and spinach (v/gf)

#### SPAGHETTI SEAFOOD MARINARA

Spaghetti with calamari, prawns, mussels, and salmon in a napoli sauce (M) (dairy-free)

#### STEAK WITH CREAMY PEPPERCORN SAUCE

Eye fillet steak medallions (2x60gm) cooked medium, with mashed potato, sauteed spinach, and peppercorn sauce

### SIDES WITH THE MAIN COURSE:

- \* Thick-Cut Potato Chips
- \* Tossed Garden Salad

### CHOICE DESSERT COURSE

#### AFFOGATO CARMELLO

Vanilla ice cream, almond biscotti, salted caramel, sugar-flaked almonds, espresso

#### DUO OF SORBET

Mango and raspberry (vegan) (gf)

#### CHOCOLATE PUDDING

With chocolate sauce and ice cream

### FOLLOWED BY CAFFÈ LATTE & TEA

## BOOKING OPTIONS FOR PACKAGE C

### OPTION (1)

Entrée course, Main course, and coffee @ \$55pp (2 Course)

### OPTION (2)

Entrée course, Main course, Dessert, and coffee @ \$70pp (3 Course)

## BOOKING OPTIONS FOR PACKAGE D

### OPTION (1)

Entrée course, Main course, and coffee @ \$60pp (2 Course)

### OPTION (2)

Entrée course, Main course, Dessert, and coffee @ \$75pp (3 Course)

## BEVERAGE OPTIONS

### YOUR NOMINATED BAR TAB

A bar tab can be arranged with your specified amount. This can be reviewed as your function progresses and increased by request or switched to a cash bar

### CASH BAR

Allows your guests to choose from our extensive beverage selection where they can order and pay at the bar

## MINIMUM CHARGE

### OF 20 GUESTS

You are welcome to bring your celebration cake.



# DOWNSTAIRS LAYOUT

