

GEORGES

FUNCTIONS
& EVENTS

819 BURKE ROAD, CAMBERWELL VIC 3124

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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.



DOWNSTAIRS SEATED FUNCTIONS

PACKAGE A

STARTER

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

SET STARTER COURSE TO SHARE

A SELECTION OF APPETIZERS

consisting of * Calamari Fritti * Arancini
* Home-Style Cheesy Garlic Bread

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)

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 fettuccine with garlic prawns, semi-dried tomatoes and baby spinach, topped with parmesan (l)

SIDES WITH THE MAIN COURSE:

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

CHOICE DESSERT COURSE

AFFOGATO CAMELLO

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 B

STARTER

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

SET STARTER COURSE TO SHARE

A SELECTION OF APPETIZERS

consisting of * Calamari Fritti * Arancini
* Bruschetta with Feta

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)

RISOTTO ALLA ZUCCA

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

SPAGHETTI SEAFOOD MARINARA

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

STEAK WITH CREAMY MUSHROOM SAUCE

Eye fillet steak medallions (2x60gm) cooked medium, with mashed potato, sautéed spinach, and creamy mushroom sauce

SIDES WITH THE MAIN COURSE:

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

CHOICE DESSERT COURSE

AFFOGATO CAMELLO

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 A

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 B

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

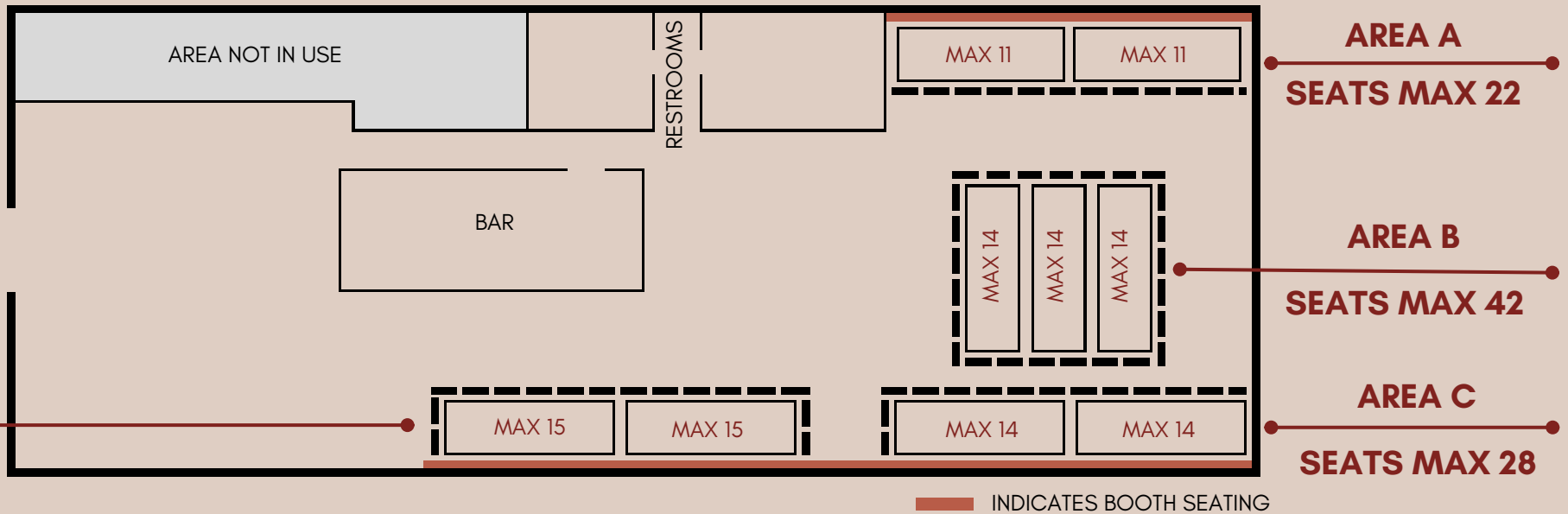
MINIMUM CHARGE

OF 20 GUESTS

Bookings of 45+ guests will require an alternating set menu

You are welcome to bring your celebration cake.

DOWNSTAIRS LAYOUT



UPSTAIRS SEATED FUNCTIONS

PACKAGE C

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 green beans

LEMON BEURRE BLANC SALMON

Grilled fresh Atlantic Salmon fillet served with our creamy mash, sautéed green beans, 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 D

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 green beans (gf)

BLACK ANGUS EYE FILLET STEAK

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

VEGETARIAN MAIN COURSE OPTION

PARMIGIANA DI MELANZANE

Crumbed eggplant, Napoli, cheese, with mashed potato and sautéed green beans(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 C

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 D

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

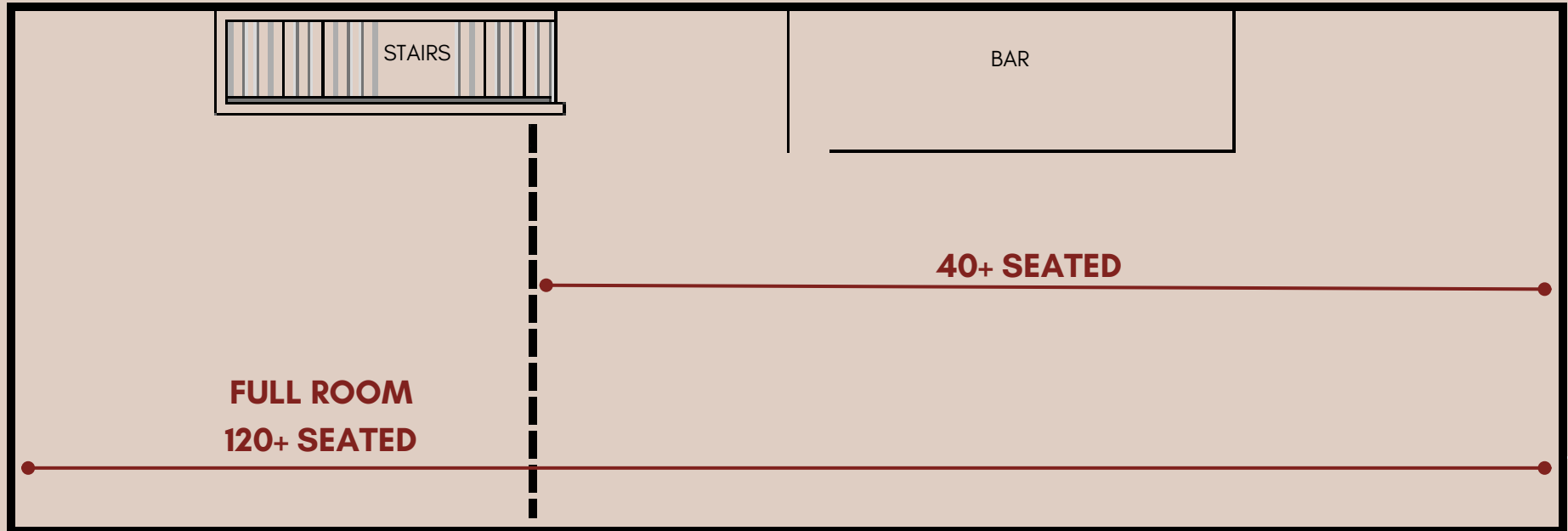
OF 40 GUESTS

You are welcome to bring your celebration cake.

KIDS SET MENU AVAILABLE UPON REQUEST

(aged 10 & under)

UPSTAIRS SEATED LAYOUT



UPSTAIRS COCKTAIL FUNCTIONS

FOOD MENU

1. ASSORTED MINI PIZZAS

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

2. ASSORTED MINI QUICHES

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

3. ASSORTED MINI PARTY PIES

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

4. ASSORTED SAUSAGE-ROLL STYLE

served with tomato relish

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

5. ASSORTED SPRING ROLLS

served with sweet chilli sauce

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

6. ARANCINI

on baby rocket and aioli salsa rosso (v)

7. HALOUMI NUGGETS

served with a sweet chilli dipping sauce (v)

8. ASSORTED BURGERS

- * Mini burger-style steak sandwiches with cheese, pickles, mustard, and tomato sauce
- * Southern fried chicken sliders with slaw and spicy aioli

9. MINI FISH & CHIPS

served with tartare sauce

10. 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

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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

