

# Enzo's

RISTORANTE

## FUNCTION PACKAGE



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When hosting a function at Enzo's Ristorante, we offer a wide range of dining experiences showcasing our passion for food and wine.

Located on the outskirts of the city next to the Entertainment Centre, come and enjoy the beautiful charm of our heritage building where we deliver a plush dining experience.

Our talented chef's harness the very best local South Australian produce, teamed with our abundant choice of wine which is sure to excite.

The team at Enzo's has vast experience in group catering from government, corporate and wine appreciation nights, to weddings and significant celebrations.

We have hand crafted our menus over many years to ensure that your guests have an unforgettable experience.

Our menus can be adapted and dietary requirements can be catered for. We are proud to offer a wide range of gluten free menu options.

We look forward to hosting you and your guests at Enzo's Ristorante.





Our private Tuscan room seats a maximum of 33 people or 50 people for cocktail functions. This room can suit birthday celebrations, engagements and corporate functions.

There is a minimum spend required should you wish to have this room for private use. Monday to Thursday minimum spend \$1,500. Friday & Saturday evenings minimum spend \$2,000.

Deposit required within 7 days of original tentative booking

*\*see terms and conditions*

Our Sala Rocella room can seat up to 16 people in divine luxury and is suited to more intimate corporate and private diners. There is a minimum spend required should you wish to have this room for private use. Minimum of 10 guests are required to secure this dining room. Monday to Thursday minimum spend \$800, Friday and Saturday minimum spend \$1000.

The main restaurant dining room is available for functions and can seat up to 100 people. To secure the restaurant's main dining room for private use from Tuesday to Saturday, the minimum cost per person must be \$75.00 per head (food only). Deposit of \$1,500 required within 5 working days of the original tentative booking.

*\*conditions apply- see terms and conditions attached*



## Sunday private Functions

A minimum number of 60 adults will be required in order to secure your booking. A deposit of \$1,500 is required within 5 working days of the original tentative booking.

*\*conditions apply- see terms and conditions attached*

Although we have set out some guidelines for you planned event, our Functions Coordinator would be happy to discuss your needs in more detail and is available 9:00 to 5:00 Tuesday to Friday.

All enquiries taken over the weekend will be attended to during business hours. We endeavour to answer all function queries within a 48 hour period and we will work closely with you to create the perfect dining experience for you and your guests.

Tailored packages are available to your needs so please don't hesitate to get in contact with our Functions Coordinator to discuss your needs. At Enzo's Ristorante we take great pride in delivering an amazing experience for you and your guests.

## Set Menu Options

### 2 courses \$65.00 \*(not available Sunday functions)

Entree`

Secondo

Tea & coffee

(1 entree, 1 secondo, additional choice \$4 per course)

### 3 courses \$75.00

Entree`

Primo

Secondo

Tea & coffee

(1 entree, 1 primo, 1 secondo, additional choice \$4 per course)

### 4 courses \$85.00

Entree

Primo

Secondo

Dolce (if you are bringing own celebration cake, we can add an extra choice in your secondo options)

Tea & Coffee

(1 entree, 1 primo, 1 secondo, 1 dolce, additional choice \$4 per course)

All menus include house bread and side salads with mains

*Please note that our menu items may change at any time due to seasonal availability*

*NB: Please note also that Friday night and Saturday night – a minimum 2 course applies*

## Menu Item choices

### Entrée

#### Antipasto a modo nostro

Chef's assortment of smallgoods, cheese, roasted vegetables, preserves and house made grissini (vegetarian option available)

*\*only available as shared platters for the table*

#### Cappesante al lardo

Large scallops wrapped with pancetta, leek and fennel fondue and winter herbs

#### Carpaccio di Manzo

Carpaccio of thinly sliced wagyu beef fillet with capers, pickled red onion, rocket, parmesan and horseradish puree`

#### Calamari infarinati e fritti

South Australian calamari dusted with flour, salt and pepper, deep fried, with lemon aioli

#### Arancini con zucca e talleggio

Pumpkin risotto balls filled with taleggio cheese with radicchio and dark balsamic dressing

#### Pancetta di maiale arrosto

Slow roasted pork belly, then grilled, served with pickled vegetables and dark balsamic glaze

## Primo Piatto (pasta e risotto)

### Rigatoni

Enzo's fresh Rigatoni with a choice of the following sauces  
- Napoletana, Bolognese, Ragu of the day

### Cavatelli alla moda dell'Umbria

Short fresh hand made pasta with porcini and swiss brown mushrooms, Italian sausage black truffle paste and a touch of cream

### Penne con polpa di granchio

Penne pasta with blue swimmer crab meat, fresh tomato and a touch of chilli

### Risotto ai funghi

Carnaroli rice from Isola della Scala, with local mixed mushrooms and parmigiano Reggiano

### Ravioli alla Bolognese

Enzo's own meat filled ravioli with Bolognese ragu

### Gnocchi alla Sorrentina

Homemade Royal blue potato dumplings, oven baked with Napoletana sauce, Buffalo mozzarella and basil (gluten free option available)

**GLUTEN FREE – pasta, gnocchi and breads available**

## Secondo Piatto (Main)

### Cosciotto di pollo

Free range chicken thigh, filled with prosciutto, spinach and parmesan cheese, wrapped in bacon, with seasonal vegetables

### Controfiletto alla griglia

Chargrilled grain fed premium scotch fillet, served with potato mash and spinach

### Baramundi al forno

Barramundi oven baked with wilted baby spinach and a herb aioli

### Quaglie in Pancetta

Fully deboned quail, wrapped in pancetta, oven roasted and served with braised baby blue lentils, spinach and quail sauc

### Costolette d'agnello

Murraylands crumbed lamb cutlets, with rosemary potatoes and braised silverbeet

### Nasello alla griglia or impanato

King George whiting, grilled or herbed crumb

## Dolce (Dessert)

### Crème brulee`

A classic bean crème brulee` with a crisp caramel topping and delicate cat's tongue biscuit

### Pannacotta al Baileys

Baileys flavoured pannacotta with praline, coffee syrup and dark chocolate curls

### Marsala e Macadamia

Enzo's own vanilla bean gelati served with a marsala syrup, topped with roasted macadamia nuts

### Tortino al Cioccolato

Warm chocolate cake, served with fig jam and mascarpone cream

### Tiramisu

A deliciously delicate coffee, liqueur and mascarpone cake

## Shared Platters

Traditionally the Italian way of eating was generous dishes served on the table for everyone to share. This encapsulates the true essence of Enzo's love for food, family and tradition. Please speak to our friendly staff when making a booking if you wish to go with this option.

We are able to customise our shared platters for groups of 13 or more. Our prices for shared platters start at \$65pp.

## Celebration Cakes

Should you require a celebratory cake our chef's selection of cakes are: Cannoli tower or Tiramisu celebration cake. Please discuss with our functions coordinator on confirmation of your booking.

If you choose to provide your own cake, please be aware that there will be a surcharge of \$3 per person to cover our costs of cutting, plating and garnishing. Enzo's Ristorante takes no responsibility for the quality of any cakes supplied from other sources.

## Booking with us

Please complete the booking enquiry form on our website in the functions tab or call us on 834627836 and our friendly staff can assist with making a temporary booking while our functions co-ordinator can help you decide on menu selections.

Our aim is to make your function or celebration a memorable one and therefore we will work personally with you to ensure all your needs are met.



## Terms & Conditions

**CONFIRMATION & DEPOSITS** for an event booking must be made within 5 working days of the original tentative booking. Completion of the booking form must accompany this confirmation.

A deposit of \$20p/p is to be paid for any bookings of 10 people and over. The deposit will be deducted from your final account. Management reserves the right to cancel the booking & allocate the room to another client if this confirmation is not received.

**CANCELLATIONS** If an event is cancelled less than 48 hours prior to the event – the full food cost will be invoiced as a cancellation fee.

**Jan-Oct:** Deposit will be refunded for cancellations 14 days+ prior to the event day.

**Nov-Dec:** Deposit will be refunded for cancellations 30 days+ prior to the event day.

**FINAL NUMBERS** are required 7 days prior to the event. This number represents the minimum numbers for which you will be charged.

**MENU & BEVERAGE** selections must be finalised at least 10 days prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

**FULL PAYMENT** is required prior to or on the day of your event. Payment methods include cash, company cheque, Electronic Funds Transfer (EFT), credit/debit card. We do not allow separate accounts. There are no 'cash bar' facilities in either private dining rooms – all drinks are charged to one account.

**COMPLIANCE** It is understood that the organiser will conduct the function in an orderly manner in full compliance with Enzo's Ristorante Regulations & Liquor Licensing Laws. Enzo's Ristorante reserves the right to exclude or eject any objectionable persons from Enzo's Ristorante without liability.

**LOSS OF PROPERTY & DAMAGE** Organizers are financially responsible for any damage/breakages sustained to Enzo's Ristorante by the organizer, organizer's guests, invitees, or other persons attending the function. Enzo's Ristorante will not accept any responsibility for the damage or loss of property left prior to or after the function.

**RESPONSIBLE SERVICE OF ALCOHOL** Enzo's Ristorante practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Persons under 18 will not be served alcohol.

**DISPLAYS, SIGNAGE, DECORATIONS** Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building unless authority is given by our functions manager. Confetti, scatters & sparklers are not permitted at Enzo's Ristorante.

**CLEANING** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.