

Functions at MADE IN ITALY



MADE IN ITALY WAS BUILT FROM A TRUE LOVE OF ITALIAN FOOD. WE PASSIONATELY BELIEVE THAT PIZZA AND PASTA CAN BE MADE AS IF YOU WERE EATING IN ITALY, AND WE ARE EXCITED TO SHARE IT WITH YOU.

Our journey began in 2001 in Pymont and since then we have grown to five new locations. Honouring our Italian heritage – with simple flavours, fresh ingredients, love and care is at the heart of everything we do.

Welcome to the Made in Italy family!

Made in Italy Ristorante in Pymont, spans a very large yet intimate and cozy inside dining area and a relaxed, yet elegant outside sheltered and heated terrace, for that Italian feel of Al-Fresco dining experience.

Italian Décor, innovative Italian cuisine and funky Italian service provide the perfect backdrop for your next event.

Make sure to impress friends, clients and colleagues in our stylish and modern venue in the heart of Pymont.

Made in Italy Ristorante is the perfect choice for that private special occasion, corporate luncheons or dinners, cocktail parties, product launches, intimate weddings and much more.

To book your upcoming event, please contact Francesca, our Events Coordinator on (02) 9518 8182 or email her at pymont@madeinitaly.com.au



Functions at MADE IN ITALY

Luncheon Menu shared banquet

\$29.00 per person

**Menu is available 12:00pm – 2:30pm Tuesday to Friday only (Saturday & Sunday open on request)*

**Minimum 10 people required*

**Sample menu only. All menus are subject to availability*

**Gluten free pizza bases and pasta available*

**One bill per table*

Entrée

A slice of tomato & basil bruschetta

Pizza & Pasta Course

(To be served on a one between two bases)

Any 2 pastas from the main menu (seafood pastas \$5 extra per person)

Any 3 pizzas from the main menu

Side

(For the table to share)

Garden salad – mixed leaves, tomato, cucumber, olives & lemon oil

Dolce

Nutella Calzone

UPGRADE TO ANTIPASTO BOARD TO SHARE, \$10 extra per person

house made Chef's selection of our best Antipasto plates, Calamari, Baby Octopus, Arancini, Tomato Bruschetta & olives



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Dinner Menu shared banquet

\$49.00 per person

- *Menu is available 5:00pm – 10pm Tuesday to Sunday*
- *Minimum 10 people required*
- *Sample menu only. All menus are subject to availability*
- *Gluten free pizza bases and pasta available*
- *One bill per table*

Entrée

Antipasto Board, house made Chef's selection of our best Antipasto plates, Calamari, Baby Octopus, Arancini, Tomato Bruschetta & olives

Feta Salad, green salad with olives, Feta cheese, Roma Tomatoes, cucumber & house dressing
Rocket, Pear & Parmesan salad with Balsamic dressing

Pizza & Pasta Course

(To be served on a one between two bases)

Any 2 pastas from the main menu (seafood pastas \$5 extra per person)

Any 3 pizzas from the main menu

Dolce

Nutella Calzone



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Italian Galore menu

\$59.00 per person

**Menu is available 5:00pm – 10pm Tuesday to Sunday*

**Minimum 10 people required*

**Tables grater than 15 guests alternate drop option only*

**Sample menu only. All menus are subject to availability*

**Gluten free pizza bases and pasta available*

**One bill per table*

Entrée

Antipasto Board, house made Chef's selection of our best Antipasto plates, Calamari, Baby Octopus, Arancini, Tomato Bruschetta & olives

Pasta

(To be served on a one between three bases)

Any 2 pastas from the main menu (seafood pastas \$5 extra per person)

Main course (one per person)

Any 2 main courses from our main menu

Dolce

Dessert Board, selection of house-made desserts



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Canapes

**Menu is available 12pm – 2:30pm Tuesday to Friday & 5pm to 10pm Tuesday to Sunday*

**Minimum 30 people required*

**Sample menu only. All menus are subject to availability*

**Minimum order of 30 pieces each canape'*

**One bill per table*

\$3 (minimum order 30 pieces for each kind)

Tomato bruschetta (V)

Mushroom crostino (V)

Crumbed Bocconcini mozzarella (V)

Cheese Fondant (V)

Veloute' shot, pumpkin, carrot, honey & feta cold veloute' (V, GF)

\$4 (minimum order 30 pieces for each kind)

Arancini, lightly-fried house-made vegetarian rice Arancini (V)

Caprese skewers, cherry tomato, fresh basil & mozzarella bocconcini (V, GF)

Meatballs, beef & Pork meatballs in rich tomato sauce

Insalata shot, giardiniera salad served in a shot (V, GF)

Vegetables frittata (V, GF)

Prosciutto di Parma with Rustic grissini

Polenta chips, sea salt & Gorgonzola fondue

\$5 (minimum order 30 pieces for each kind)

Zucchini flower filled with Buffalo mozzarella, Anchovies & Ricotta

Crumbed King Prawns skewers

Mini burger, house-made beef patty, tomato, lettuce & house-made Mayo

Vegetarian Mini Burger, house-made lentil patty, Hommus & Yoghurt

Calamari skewers, lightly fried calamari & lemon

Mini Lasagna, house-made beef lasagna, béchamel sauce, rich Napoletana & Parmesan

Chicken lollipops, lightly fried marinated chicken thigh fillets

DESSERT BAR:

\$5 (minimum order 30 pieces for each kind)

Mini tiramisu

Triple chocolate mousse

Vanilla bean Pannacotta with berry coulis



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Drinks Packages

**Menu is available 12pm – 2:30pm Tuesday to Friday & 5pm to 10pm Tuesday to Sunday*

**Minimum 10 people required*

**Sample menu only. All menus are subject to availability*

**Drinks packages will be served to all guests following RSA regulations*

**One bill per table*

Premium selection:

1 hour \$20 per person

2 Hours \$35 per person

3 hours \$45

House Prosecco

2014 – Joss Bay Sauvignon Blanc, Marlborough, NZ

2014 - Caldora Montepulciano D' Abruzzo, IT

Peroni Rossa

Soft drinks

Italiano Drinks Package:

1 hour \$29 per person

2 Hours \$39 per person

3 hours \$49

2015 - Val D'Oca Prosecco Millesimato, Veneto, Italy

2014 – Bidoli, Pinot Grigio, Friuli, IT

2014 – Valiano Chianti, Tuscany, IT

Menabrea beer

Soft drinks

All vintages and wines are subject to availability. Management reserves the right to refuse service.



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BOOKING INFORMATION

Booking Date: _____ Arrival Time: _____
Guest Numbers: _____
Booking Name: _____
Company Name: _____
Contact Name: _____
Contact Details: _____
W: _____
M: _____ Fax: _____
Email: _____
Occasion: _____

MENU SELECTION

- \$29 Lunch shared banquet, \$10 p.p. UPGRADE (please circle)
- \$49 Dinner shared banquet
- \$ 59 Italian Galore
- Canapes (please send your selection via email)

BEVERAGE SELECTION

- Premium Drinks Package \$20 - \$35 - \$45 (please circle)
- Italiano Drinks Package \$29 - \$39 - \$49 (please circle)
- Bar Tab, if so value of Tab _____
- Beverage ordered on the day

PAYMENT INFORMATION

Card Type (please circle): Visa M/C Amex
Card Number: _____
Expiry Date: _____ Authorisation Code: _____
Name on Card: _____

*Please note that credit card details will be required to secure your booking
I have read and agree to abide by all conditions of booking. I authorize Made in Italy Pymont to hold the above credit card details to secure my booking.

Signature: _____ Date: _____

Made In Italy Pymont
55 Miller street, 2009 Pymont
02 9518 8182 www.madeinitaly.com.au

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Terms and Conditions

Booking Confirmation

All tentative bookings will be held for a period of five (5) working days, after which time the booking will be released. Tentative bookings will be confirmed with the receipt of credit card details and signed booking agreement.

Cancellation Policy

If you wish to cancel your booking without being charged, Made in Italy Pymont requires a minimum of ten (10) working days. If cancelled between five (5) and ten (10) working days, a total of \$10.00 per person (as per the numbers on the original booking form) will be charged to the credit card stated. If less than five (5) working days notice is given, the entire catering fee will be charged to the credit card. Made in Italy Pymont reserves the right to cancel an event should; the restaurant be closed to circumstances beyond its control, the client becomes insolvent, bankrupt or is in the hands of a receiver, or if the event is deemed to threaten the reputation of the restaurant.

Final Numbers

Final numbers must be advised three (3) working days prior to the booking. This number will be utilised for invoicing despite a decline in numbers between this date and the date of the function.

Payment Procedure

All prices quoted include GST. All event accounts are to be settled at the close of the event. Any prior deposit amounts received will be deducted from the account at this time. Beverages on consumption will be charged according to Made in Italy Pymont records. There will be strictly one itemised bill per table.

Event Parameters

Made in Italy Pymont is a fully licensed venue. We are not a BYO restaurant for tables greater than 10 guests. For exclusive events, a minimum spend may be required. For large groups a maximum of 20 guests can be accommodated per table depending on availability. Lunch events must conclude prior to 3:00pm, evening events no later than 10:30pm. Other events may be booked two hours prior and one hour after any scheduled events. Charges may apply if you wish to extend this booking period. A cakeage fee of \$3.50 per person will apply if you wish to bring your own to the event. Noise restrictions may apply to certain events.

Indemnity and Damage

Our organisation will take all necessary care, however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Made in Italy Pymont. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

Seasonal Menu Changes and Prices

All menu's and prices in this compendium are subject to change. Where possible Made in Italy Pymont will aim to meet all clients individual needs.

Responsible Service of Alcohol and Smoking

The management of Made in Italy Pymont reserves the right in their absolute discretion to exclude or remove any undesirable person or persons from the venue without liability. Clients will be responsible to ensure the orderly behaviour of their guests will in and around Made in Italy Pymont. All food and beverages must be consumed on premise. The responsible services of alcohol and related laws will be enforced during the event. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this act. In accordance with NSW Government legislation, smoking is not permitted indoors and outdoors within a 4 meters radio.

Privacy Policy

Made in Italy Pymont collects personal information to assist in the processing of reservations and delivery of services. This information may also be used to communicate details of special events and updates on our services we feel may be of interest. At any time you may ask for your personal details to be viewed or removed by contacting us by phone or email.