

Verona

FRESH ITALIAN



# Hello

Welcome to Verona Fresh Italian, where our passion for authentic, handmade Italian dishes shines. Located in Birtinya, we bring Italy's rich culinary traditions to your special events. Our chefs use time-honoured recipes and the finest ingredients to ensure an unforgettable dining experience. If you're hosting a celebration for up to 65 guests, Verona Italian is dedicated to creating memorable moments that delight your senses and warm your heart. Let us transport you to the enchanting streets of Verona with every bite, making your occasion truly special.

*Verona Fresh Italian*

[veronabirtinya.com.au](http://veronabirtinya.com.au)

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# Menu Fisso

\$55PP

Our Menu Fisso is designed to elevate your dining experience, showcasing a selection of exquisite starters and main courses. We're always happy to work with you to tailor the experience, adding personal touches to make it truly yours.

## Starters

Garlic Bread  
Whipped Ricotta  
Arancini & Calamari Fritta  
Rocket & Pear Salad

## Main Course

*(A choice of two pastas below. Includes Chef's selection of Pizza)*

SHORT RIB RAGU <sup>(GFO)</sup>  
House-Made Tagliatelle, Beef Short Rib,  
Tomato, Red Wine, Grana Padano, Basil.

GNOCCHI AL FUNGHI <sup>(V)</sup>  
House-Made Gnocchi, Porcini Mushroom,  
Garlic Cream, Sage, Grana Padano.

GAMBERI AL LIMONE <sup>(GFO)</sup>  
House-Made Spaghetti, Queensland King  
Prawns, Lemon Cream, Citrus & Herb  
Pangrattato.

CONCHIGLIE VERDE <sup>(VGO)</sup>  
House-Made Conchiglie, Sauce Verde  
(Garlic, Peas, Spinach, Pancetta &  
Pistachio) Roasted Roma Tomato, Lemon.

SALSICCIA DI NAPOLI <sup>(GFO)</sup>  
House-Made Baby Mafalde, Italian  
Sausage, Napoli Sauce, Ndjua, Onion,  
Hot Honey, Garlic & Dill Straciatella.

PUMPKIN RISOTTO <sup>(GFO)</sup>  
Creamy Pumpkin Risotto, Crispy  
Prosciutto, Pickled Onion, Whipped  
Ricotta, Zesty Nut Pangrattato.

SPAGHETTI ALLA CARBONARA <sup>(GFO)</sup>  
House-made Spaghetti. Made  
traditionally with Pancetta, Grana Padano,  
Pecorino Romano, Freshly Ground  
Pepper, Egg Yolk.

## Dessert - Alternate Drop

CLASSIC TIRAMISU  
Mascarpone, Savoiardi Biscuit, Kai Coffee, Dark Chocolate

CANNOLI  
Pastry Filled with Sweet Ricotta

## Premium Upgrade

+\$15pp  
ADDITION OF STARTERS  
Burrata & Wagyu Bresaola  
Warm Beetroot Salad





# Full Venue Hire

*(36-65 Guests)*

## Lunch

12pm-4pm

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Monday - Friday  
Minimum spend \$3k

Saturday - Sunday  
Minimum spend \$4k

## Dinner

5pm-10pm

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Sunday - Thursday  
Minimum spend \$4k

Friday - Saturday  
Minimum spend \$8k

Perfect for parties and special events, our tailored service ensures an unforgettable dining experience. Enjoy exclusive venue hire and immerse yourself in the authentic Italian culinary experience.

Please note that the minimum spend applies across both food and beverage.



# Half Venue Hire

*(20-35 Guests)*

## Lunch

*12pm-4pm*

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Monday - Friday  
Minimum spend \$1.5k

Saturday - Sunday  
Minimum spend \$2k

## Dinner

*5pm-10pm*

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Sunday - Thursday  
Minimum spend \$2k

Friday - Saturday  
Minimum spend \$4k

Perfect for special events, our tailored service ensures an unforgettable dining experience. Reserve a section of our restaurant and savour the warmth, flavour, and charm of authentic Italian dining.

Please note that the minimum spend applies across both food and beverage.







# Pacchetto di Bevande

## OPTIONAL DRINKS PACKAGE

Elevate your dining experience with our optional drink packages, offering unlimited beverages for up to 3 hours to keep your guests refreshed and satisfied. Alternatively, choose the flexibility of a bar tab to suit your event's needs.



### Standard

\$55PP

#### SPARKLING WINE

Dancer Prosecco

#### WHITE WINE

*Choice of one*

Kopu Marlborough Sauvignon Blanc

WMC Chardonnay

Masterpeace Pinot Grigio

#### RED WINE

*Choice of one*

Empress Shiraz

Bel Co. Pinot Noir

Colour Of Raven Cabernet

Sauvignon

#### BEER

Peroni Libera

XXXX Gold

Peroni 3.5 Leggera

Peroni Nastro Azzuro

Peroni Red

Corona

Stella Artios



### Premium

\$75PP

#### SPARKLING WINE

*Standard package plus choice of one*  
Dancer Prosecco

Colesel Prosecco Brut

#### WHITE WINE

*Standard package plus choice of one*  
Borgo Matilda Pinot Grigio  
Sassarini Vermintino  
Tempa Di Zoe Fiano

#### RED WINE

*Standard package plus choice of one*  
Funaro Nero d'Avola D.O.C.  
Lorenzo Manfredi Chianti D.O.C.G.  
Cantina Fiorentino Primitivo I.G.T.

#### BEER

All Beers Available

#### SPIRITS

House vodka, gin, rum, whiskey

\*Additional wine & beer choices available upon request

# Terms & Conditions



## BOOKING & CONFIRMATION

Bookings are confirmed once we receive either a 50% deposit of the event cost or full payment. The availability of full venue hire is subject to confirmation. At the time of booking, a 50% deposit is required based on the initial guest count. You may adjust the number of guests by up to 10 more or fewer as needed.

Verona reserves the right to cancel functions and provide a full refund.

## MINORS

Under 18s are permitted in the venue supervised by a parent or legal guardian until 10pm.

## BREAKAGES & EXTRA CLEANING

Should there be any breakages to furniture/fixtures/equipment or extraordinary cleaning required this will be charged to the organiser. Table scatters and confetti are strictly prohibited.

## MINIMUM SPEND

Our full venue hire is subject to a minimum spend. Minimum spend can be combined across both food and beverage.

## ACCESSABILITY

Verona Italian is a fully accessible venue.

## CANCELLATION POLICY

### Days Prior to Event Date:

Cancellation more than 21 but less than 45 days prior to the event will result in loss of 50% of your deposit. Cancellation within 21 days prior to event will result in loss of 100% of your deposit.

### 14 days prior to Event Date:

- Final numbers will be confirmed with you by the function manager 14 days prior to the event date.
- Once the numbers are confirmed no reduction in numbers will be accepted and you acknowledge you will pay liable to pay for the confirmed number of attendees.
- Final catering choices will be confirmed with you by the functions manager at the same time.
- If there are any additions to the numbers or catering choices, an adjusted invoice will be sent to you for payment.
- The entire outstanding balance of the event will need to be paid and cleared into the Verona account 10 days prior to the event.
- Cancellation within 10 days of event will result in loss of 100% of your event invoice.

### Any Additional Charges

Additional beverages, food or other charges (Bar tabs, extra food, etc) not otherwise included within your event package, need to be settled on the same day of your event. Failure to do so, will incur an administration fee of \$250.



# Book your event

For more information, contact us today and start planning a unique and unforgettable event with Verona Fresh Italian.



## Contact:

[veronabirtinya.com.au](http://veronabirtinya.com.au)

[manager@veronabirtinya.com.au](mailto:manager@veronabirtinya.com.au)



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