# J A G S <br> - EST 1981 RESTAURANT 

GROUP MENU


# J A G S - EST 1997 RESTAURANT 

## MENUONE

## \$40 PER ADULT <br> \$30 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS<br>Garlic Pizzetta<br>Garden Salad

MAIN COURSE
Pizza / A selection of traditional pizzas

## MENU TWO

## \$50 PER ADULT \$40 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS<br>Garlic Pizzetta<br>Garden Salad<br>Calamari Fritti

## STARTERS

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce
Fettucini Boscaiola / Long ribbon pasta, pan tossed with fresh mushroom, bacon and cream

## MAIN COURSE

Pizza / A selection of traditional pizzas

## MENU TIIREE

## $\$ 60$ PER ADULT <br> \$45 PER CHILD UNDER 12

## ALL SERVED ON PLATTERS

## STARTERS

Garlic Pizzetta
Garden Salad
Calamari Fritti

## PASTA

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce

Fettucini Boscaiola / Long ribbon pasta, pan tossed with fresh mushroom, bacon and cream

MAIN COURSE - CHOICE OF ONE ONLY bOth MAINS CAN be SERVED FOR AN ADDItional \$10PP

## Chicken Pizzaiola

Chicken breast fillet with capsicum, onion, olives, garlic andoregano in a napolitana sauce OR

Veal Funghi
Crumbed Veal with fresh mushroom and nutmeg in a creamy sauce

All main courses served with vegetables

## MENU FOUR

## \$70 PER ADULT \$50 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS
Garlic Pizzetta
Garden Salad
Calamari Fritti

## STARTERS

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce

## MAIN COURSE

Veal Vino Bianco
Crumbed Veal with fresh mushroom and nutmeg in a creamy sauce, Served with vegatables
and
Pizza / A selection of traditional pizzas

## MENU ADDITIONS

CALAMARI / ..... \$8PP
ARANCINI / \$8P P
NAPOLI PRAWNS / ..... \$10PP
CHIPS / \$5PP
PIZZA / ..... \$10PP
BRUSCHETTA PIZZA / ..... \$8PP
PASTA PLATTER / FROM \$8PP
FRUIT PLATTER FOR SIX / ..... \$50

## BEVERAGES

BEVERAGES ARE NOT INCLUDED IN OUR SET MENUS. NO BYO. ALTERNATIVELY WE OFFER FIXED PRICE BEVERAGE PACKAGES:

## PACKAGE \#1 <br> \$45 PER PERSON - 3 HOURS (\$15 PER ADDITIONAL HOUR)

Includes selected bottles of red and white wines, beer on tap, bottled still and sparkling water and jugs of soft drink and juices.

## PACKAGE \# 2 <br> \$15 PER PERSON - 3 HOURS

Includes bottled still and sparkling water and jugs of soft drink and juices.

## PACKAGE \# 3 <br> \$5 PER PERSON - 3 HOURS

Includes jugs of soft drink

## TERMS \& CONDITIONS

1. BEVERAGES ARE NOT INCLUDED. Drinks will be charged towards the final bill.
2. A minimum of 10 people is required for a group menu.
3. A $30 \%$ deposit is required after the reservation has been confirmed.
4. Deposit is nonrefundable if booking is cancelled within four weeks prior to function date.
5. Final guest numbers must be confirmed no later than 72 hours prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent.
6. Menu selection must be confirmed at least one week prior to your event.
7. Please note: should a swap occur for any other dishes from the A La Cart menu you will be charged accordingly.
8. Prices are subject to change without notice. However, if a function has been booked and confirmed under a previous price, you will be charged the original price.
9. Cake service charge of $\$ 3$ per person is applicable to cut and serve a cake.
10. BYO not applicable.
11. Table tap water not served with group functions
12. The client is responsible for delivery and collection of any external props, including balloons. We must be advised of all deliveries and pickups prior to event. A cleaning fee of $\$ 150$ will apply if all installations, including props \& balloons are not properly removed. All props must be collected at the conclusion of the event. We will not store or accept any responsibility for Items remaining on the premises. No confetti or table scatterings are allowed.
13. Functions are time-limited to 4 hours
$14.10 \%$ Sunday Surcharge applicable

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RESTAURANT

