

Mingle and Jingle INTERACTIVE COCKTAIL PACKAGE



INCLUSIONS

- Signature antipasto station
- 3-hour exclusive venue use
- Unique market-style event space
- Canape package including roaming, substantial and sweet ending canapes
- Live cooking risotto demonstration station hosted by our chefs
- Premium Vinum beverage package including sparkling, red & white wine & imported beers
- High top cocktail tables with festive table centrepieces
- Festive background music
- Lucky door prize
- Security



INCLUDED
RISOTTO CHEF STATION

From \$125pp.*

No Secret Santa hidden costs

**MINGLE AND JINGLE AT SIGNORELLI GASTRONOMIA
WITH AN INTERACTIVE COCKTAIL PACKAGE
FEATURING A LIVE COOKING DEMONSTRATION
HOSTED BY OUR CHEFS. A UNIQUE FOODIE
EXPERIENCE WITH A FESTIVE VIBE**

FREE Wi-Fi

**FOR ALL PARTIES
TO SHARE YOUR FUN**

INTERACTIVE MENU



SIGNATURE ANTIPASTO STATION

GOURMET ANTIPASTO BAR ON ARRIVAL

A careful selection of prime quality salumi premium meats for Signorelli Gastronomia, locally grown farm fresh Mediterranean marinated vegetables, finest Italian cheeses from our formaggio room, handcrafted grissini *P

RISOTTO CHEF STATION

A classic risotto with pumpkin rosemary and almond made to order and finished with Italian Teleggio cheese *GF, N, V



ROAMING CANAPÉ SELECTIONS

(W) Warm Canape
(C) Cold Canape

- Gorgonzola poached pear tart (C) *V
- Arancini di casa (W) *V
- Smoked salmon caviar tart (C)
- Calamari fritti (W)
- Pesto chicken skewer (W) *GF, N
- Crostini of vitello tonnato (C)
- Grissini wrapped prosciutto (C) *P
- Warm meatball panini (W)
- Truffle polenta cherry tomato basil pesto (W) *V, N
- Eggplant ricotta involtini with sundried tomato (C) *V

ADD MORE FOOD STATIONS (OPTIONAL)



PIZZA CHEF STATION



PORCHETTA CHEF STATION



MOZZARELLA CHEF STATION



FORMAGGIO STATION

SUBSTANTIAL CANAPÉ SELECTIONS

Served in porcelain bowls

- PUMPKIN RICOTTA RAVIOLI | burnt butter, sage & pistachio *V, N
- GNOCCHI SARDI | bolognese
- CONCHIGLIE | broccoli, ricotta & napolitana *V
- RISONI | pancetta, mushrooms & peas *P

SWEET ENDING CANAPÉ SELECTIONS

Waiter served

- Italian ricotta cannoli
- Mini gelato cones
- Nutella bombolini *N
- Lemon meringue tart

We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

SPECIAL DIETARY REQUIREMENTS indicated by * GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan
WARNING: It is the client's responsibility to notify Doltone House of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Doltone House cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event. Images used for marketing purposes only. Images do not reflect package inclusions.

SIGNORELLI
GASTRONOMIA
MIX • MINGLE • MEET