



est.1994

2021 FUNCTION PACKAGES
GROUPS OF 20 OR MORE

1. CLASSIC PACKAGE
2. SILVER PACKAGE
3. PLATINUM PACKAGE

TERMS & CONDITIONS

These Terms and Conditions must be read and agreed to prior to booking your event. By booking the event and paying your deposit, you are stating that you have read, understand and agree to the Terms and Conditions for booking an event at Ecco Ristorante.

DEPOSITS

- All deposits are non-refundable. Deposit policy is as follows:
 - 10-20 guests (shared use of a room): \$350
 - 20+ guests (shared use of a room): \$750
 - Exclusive use of a room: \$2,000
 - Exclusive use of the venue: \$4,000

BOOKING DETAILS

- Temporary holds are offered for 24 hours before a deposit is required to secure your booking.
- With the exception of exclusive use bookings, specific areas can only be requested and not confirmed
- Menu selections, dietary requirements & booking time is required 10 days prior to your event.
- Final numbers are required 3 days prior to your event. This number can increase or decrease, however the number confirmed at 3 days prior to your event will be the minimum amount charged.
- 3.5 hour packages are allocated to your event. Extra time can be added at a rate of \$10pp/30 mins.
- Packages will commence at no later than 15 minutes after your confirmed booking time.
- Function starting time slots are as follows:
 - Lunch: 12pm-1:30pm (Sunday latest 2pm)
 - Dinner: 6:30pm-8pm

CANCELLATION POLICY

- Rescheduling to a different date within 4 weeks of your event will result in a loss of your deposit. A new deposit will be required to secure a new date.
- Ecco Ristorante has a 50% cancellation fee up to 14 days prior to your reservation and a 100% cancellation fee within 7 days of reservation. Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your reservation.

SET UP / STYLING

- The venue will be made available for early access from 10am for lunch events and 5:30pm for dinner events.
- All decorations must be removed at the conclusion of your event unless organised for a later midweek pickup with our functions team.
- A cleaning fee of \$200 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
- Should you wish to outsource cutlery, a \$2pp handling/cleaning fee applies.
- BYO chairs are restricted to exclusive use bookings only. A \$200 service fee applies.

- For shared use bookings, plinths/backdrops/cake tables/balloon setups must adhere to the following:
 - Maximum of 1.5m width x 1.8m height
 - Not obstruct the view for other diners
 - Preferably clear/see through
- Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team
- All decorations, bonbonniere, flowers, place cards etc are to be setup by the customer and are not the responsibility of the venue.
- Ecco Ristorante does not take responsibility for the loss or damage of any items brought into the venue.

MUSIC / ENTERTAINMENT

- Exclusive use bookings will be offered Spotify/Apple Music connectivity to our sound system.
- DJ's are permitted for exclusive use bookings only. Management reserves the right to turn volume levels down if excessive as consideration must be shown to diners in the neighbouring room and nearby residents.
- With the exception of acoustic bands, drums and one man bands are only permitted for whole venue bookings.

COVID

- Deposit is transferrable or available as restaurant credit in the event of a COVID-19 related lockdown.
- ECCO has a Covid-Safe plan which is enforced by staff & must be adhered to by all guests

1. CLASSIC PACKAGE

2 COURSES FOOD & BEVERAGE \$115pp

3 COURSES FOOD & BEVERAGE \$125pp

COMPLIMENTARY STUZZICHINI

TRUFFLE MUSHROOM ARANCINI

PRIMI

CHOICE OF TWO (2) ITEMS SERVED ON PLATTERS

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

chefs selection of cured meats & chargrilled vegetables, olives, provolone

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

RISOTTO FUNGHI E TARTUFO

mixed mushroom risotto, parmigiano, truffle oil

PENNE ALLA NORMA

penne pasta, eggplant, ricotta salata, tomato

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

POLLO

free range chicken, prosciutto, sage, green beans, mash, jus

AGNELLO

braised lamb shanks, mash, baby carrot, jus

FILETTO DI CONE BAY BARRAMUNDI

grilled WA cone bay barramundi fillet, citrus salad, roasted potato

FILETTO DI PESCE SPADA

grilled local swordfish, olives, tomato, capers, salmoriglio, mash

CONTORNI

ADDITIONAL SIDE \$4pp:

PATATE ARROSTO

roasted chat potatoes, rosemary

BROCCOLINI

broccolini, olive oil, lemon

RUCOLA

rocket, parmigiano, pear, parmesan

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

KIDS MENU \$50pp (AGES 2-12)

ENTRÉE PENNE NAPOLETANA

MAIN COURSE CRUMBED CHICKEN & CHIPS

DESSERT GELATO

STANDARD DRINKS PACKAGE (3.5 HOUR DURATION)

COOL WOODS SPARKLING WINE (SA, AUS)

COOL WOODS SAUVIGNON BLANC (SA, AUS)

COOL WOODS SHIRAZ (SA, AUS)

BEER ON TAP – STELLA ARTOIS, VB, GREAT NORTHERN MID & COOPERS PALE ALE

SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION)

ADDITIONAL \$10pp

BIANCA VIGNA PROSECCO (VENETO, ITALIA)

BORGO MATILDA PINOT GRIGIO (VENETO, ITALIA)

POLIZIANO CHIANTI (TOSCANA, ITALIA)

BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER

SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

2. SILVER PACKAGE

2 COURSE FOOD & BEVERAGE \$125pp

3 COURSE FOOD & BEVERAGE \$135pp

COMPIMENTARY STUZZICHINI

TRUFFLE MUSHROOM ARANCINI

PRIMI

CHOICE OF TWO (2) ITEMS SERVED ON PLATTERS

COLD SEAFOOD PLATTERS (ADDITIONAL \$15pp)

peeled fresh Tiger prawns (2ea), Sydney Rock oysters (Narooma, NSW) served natural (2ea)

smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

chefs selection of cured meats & chargrilled vegetables, olives, provolone

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

INVOLTINI DI MELANZANE

eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano & cream

GNOCCHI CON CICALI DI MARE

house made potato gnocchi, Moreton Bay Bug meat, cream, tomato

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

PLUS YOUR CHOICE OF ONE (1) ADDITIONAL ITEM FROM BELOW:

CAPELANTE (2pc)

Hervey Bay scallops, soy, shallot

CRUDO DI TONNO

share plates of thinly sliced raw yellowfin tuna, soy, basil

GAMBERI (1pc)

crumbed Yamba (NSW) king prawn

FIORI (1pc) (SEASONAL)

zucchini flowers filled with ricotta, provola, basil, lemon zest

FICHI BIONDI (1pc) (SEASONAL)

oven roasted figs, gorgonzola, prosciutto di Parma

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

POLLO

free range chicken, prosciutto, sage, green beans, mash, red wine jus

GALLETTO

free range spatchcock, roast potatoes, citrus salad

VEAL SCALLOPINE AL LIMONE

veal backstrap, lemon sauce, mash

VEAL OSSO BUCO

braised osso buco, risotto milanese

FILETTO DI MANZO

grain fed MBS3+ 220g scotch fillet, rocket, parmigiano,

sangiovese glaze, mash

SPALLA DI AGNELLO

Armidale (NSW) four hour slow roasted lamb shoulder, broccolini,

roasted grapes

FILETTO DI CONE BAY BARRAMUNDI

grilled WA Cone Bay barramundi fillet, citrus salad, roasted potato

FILETTO DI PESCE SPADA

grilled swordfish, olives, tomato, capers, salmoriglio, mash

FILETTO DI TOOTHFISH (ADDITIONAL \$15pp)

glacier 51 toothfish, pea puree, roasted potato

CONTORNI

ADDITIONAL SIDE \$4pp:

PATATE ARROSTO

roasted chat potatoes, rosemary

BROCCOLINI

broccolini, olive oil, lemon

RUCOLA

rocket, parmigiano, pear, parmesan

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

KIDS MENU \$50pp (AGES 2-12)
ENTRÉE PENNE NAPOLETANA
MAIN COURSE CRUMBED CHICKEN & CHIPS
DESSERT GELATO

STANDARD DRINKS PACKAGE (3.5 HOUR DURATION)

COOL WOODS SPARKLING WINE (SA, AUS)
COOL WOODS SAUVIGNON BLANC (SA, AUS)
COOL WOODS SHIRAZ (SA, AUS)
BEER ON TAP – STELLA ARTOIS, VB, GREAT NORTHERN MID & COOPERS PALE ALE
SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION)
ADDITIONAL \$10pp

BIANCA VIGNA PROSECCO (VENETO, ITALIA)
BORGO MATILDA PINOT GRIGIO (VENETO, ITALIA)
POLIZIANO CHIANTI (TOSCANA, ITALIA)
BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER
SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)

3. PLATINUM PACKAGE

4 COURSE FOOD & BEVERAGE \$165pp (FOUR HOUR EVENT)

COMPIMENTARY STUZZICHINI
TRUFFLE MUSHROOM ARANCINI

ANTIPASTI

COLD SEAFOOD PLATTERS

peeled fresh Tiger prawns (2ea), Sydney Rock oysters (Narooma, NSW) served natural (2ea)
smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

PLUS YOUR CHOICE OF TWO (2) ITEMS

ANTIPASTO ITALIANO

chefs selection of cured meats & chargrilled vegetables, olives, provolone

CARPACCIO DI MANZO

sliced raw beef, truffle mayonnaise, parmesan, rocket

FIORI (SEASONAL)

zucchini flowers filled with ricotta, provola, basil, lemon zest

FICHI BIONDI (SEASONAL)

oven roasted figs, gorgonzola, prosciutto di Parma

CRUDO DI TONNO

thinly sliced raw yellowfin tuna, soy, basil

CAPELANTE (2pc)

North Atlantic scallops, soy, shallot

GAMBERI (1pc)

crumbed Yamba (NSW) king prawn

WA. SCAMPI (2pc) (additional \$15pp)

grilled WA. scampi, salmoriglio

CALAMARI FRITTI

fried SA Calamari

PRIMI

CHOICE OF TWO (2) ITEMS TO BE SERVED ON PLATTERS

TAGLIATELLE CON RAGU DI ANATRA

house made tagliatelle pasta, duck ragu

GNOCCHI CON CICALI DI MARE

house made potato gnocchi, Moreton Bay Bug meat, cream, tomato

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

GALLETTO

free range spatchcock, roast potatoes, citrus salad

FILETTO DI MANZO

grain fed MBS3+ 220g scotch fillet, rocket, parmigiano,
sangiovese glaze, mash

VEAL OSSO BUCO

braised osso buco, risotto milanese

SPALLA DI AGNELLO

Armidale (NSW) four hour slow roasted lamb shoulder, broccolini,
roasted grapes

FILETTO DI CONE BAY BARRAMUNDI

grilled WA Cone Bay barramundi fillet, orange & pomegranate citrus salad, potatoes

FILETTO DI PESCE SPADA

grilled swordfish, olives, tomato, capers, salmoriglio, mash

FILETTO DI TOOTHFISH (ADDITIONAL \$15pp)

glacier 51 toothfish, pea puree, roasted potato

CONTORNI

ADDITIONAL SIDE \$4pp:

PATATE ARROSTO

roasted chat potatoes, rosemary

BROCCOLINI

broccolini, olive oil, lemon

RUCOLA

rocket, parmigiano, pear, parmesan

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

SEMIFREDDO AL PISTACCHIO

pistachio flavoured semifreddo

CRÈME BRULEE

white chocolate crème brulee, almond biscotti

KIDS MENU \$50pp (AGES 2-12)
ENTRÉE PENNE NAPOLETANA
MAIN COURSE CRUMBED CHICKEN & CHIPS
DESSERT GELATO

UPGRADED DRINKS PACKAGE (4 HOUR DURATION)

BIANCA VIGNA PROSECCO (VENETO, ITALIA)
BORG MATILDA PINOT GRIGIO (VENETO, ITALIA)
POLIZIANO CHIANTI (TOSCANA, ITALIA)
BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER
SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)



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