
- THE -
SICILIAN
FUNCTION PACKS

GROUP BOOKING & EVENTS

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Contact person: _____

Contact Number: _____

Function Date: _____ /_____ /_____

Number of guests: _____

Lunch or Dinner: _____

Home: _____

Day: _____

Kids under 12: _____

Time: _____

The menus are inspired by family moments around the Sicilian's dinner table and family recipes passed down from generations. Our menus combine traditional Southern Italian & modern Australian cuisine to bring you a unique range of flavors.

At the Sicilian, we love hosting your special moments and no matter large or small, grand or intimate, we will ensure you have a night to remember! Straight from the heart, we have put together set menus including some of our house favorites and dishes inspired by Nonna's dinner table. The menu offers a number of share options for groups, three course substantial meal choices for those wanting to make an evening of it.

ALA CART SET MENUS

Minimum Bookings of 10 guests
Main, Dessert 85 pp
Entree, Main 89 pp
Entree, Main, Dessert 100 pp

ENTRÉE

(Pick Any Two, Alternative drop)

COASTAL OYSTERS
Fresh coastal oysters, Pomegranate Mignonette
(2 oysters pp)

BRUSCHETTA
Tomato salsa, toasted pane di casa, Caramelised pomegranate dressing
(1 slice pp)

GARLIC PRAWNS
King Prawns, chilli, olives, creamy pomodoro, chat potato,
pane di casa

SALMON CARPACCIO
Smoked salmon, tom salsa, Italian herbs, capers, extra virgin olive oil.

SALT & PEPPER CALAMARI
Calamari, smoked paprika, green leaf, tom salsa, lemon garlic aioli.

SICILIAN MEATBALL
Veal meatballs, chilli, fresh garlic, Sicilian chorizo, pomodoro,
pane di casa

GRILLED HALOUMI (v)
Haloumi, rocket, semi-dried tomato, capers,
Caramelised balsamic dressing.

MAIN

(Pick Any Two, Alternative drop)

GRILLED BARRAMUNDI
Barra fillet, capers, semi-dried tomato, mashed potatoes,
lemon butter sauce.

CHICKEN ALFREDO
Chicken breast, bacon, mushrooms, Tuscan Vegetables,
creamy wine sauce.

CHICKEN PARMIGIANA
Chichen schnitzel, Napoli sauce, organa, mozzarella, leaf salad, fries.

BEEF CHEEK
12 hours braised beef cheek, Rosmary infused potato, fig demi-glace.

LAMB SHOULDER
Slow cooked shoulder, spiced beetroot, mixed beans, raisin,
tzatziki, lamb jus.

PORK BELLY
Twice cooked pork belly, green beans, peas &
Caramelised rosemary maple veal Jus.

MUSHROOM RISSOTTO (v)
Arborio rice, mixed mushroom Rague, peas, Italian herbs,
creamy wine sauce.

DESSERT

(Pick Any Two, Alternative drop)

TIRAMISU
Mascarpone, Ristretto coffee, ladyfinger, cocoa.

GELATO
Palermo pistachio gelato, Persian roasted pistachio.

CLASSIC AFFOGATO
Ristretto coffee, vanilla gelato, biscotti.

BRULEE
Sicilian rice pudding brulee, hazelnut.

SALAD

RADICCHIO ORANGE
Radicchio, orange, kalamata olive, honey dressing 16.9ea

STRACCIATELLA
Fresh cucumber, dill, buffalo stracciatella, chilli oil 18.9ea

VERDE ELEGANTE
Cos lettuce, parmesan, chilli flakes, lemon vinaigrette 13.9ea

SALERNO CAPRESE
Salerno tomato, balsamic glaze, bocconcini, olive oil, Italian herbs 16.9ea

SIDES

ROSEMARY POTATOES
Chat potatoes, Sicilian spices, olive oil, parmesan 12.9ea

RAGUSA ZUCCHINI
Zucchini, parmesan, lemon, mint, extra virgin olive oil 13.9ea

TUSCAN BROCCOLINI
Semi-dried tomatoes, lemon, hazelnut, oregano, gremolata 14.9ea

SICILIAN FRIES
Potato fries, garlic aioli 12.9ea

GF ad +$5 pp Vegetarian option available please ask our staff

BANQUET SET MENU

CLASSIC (75PP)

(Add a glass of Prosecco +10)

STARTER TO SHARE ON ARIVAL

MIXED OLIVES
House made marinated olives, extra virgin olive oil

GARLIC CRUST
Fresh Garlic, Italian herbs, sea salt, extra virgin olive oil

TRUFFLE BURRATA
Fresh buffalo burrata, Tuscan truffle salsa, extra virgin olive oil

MAINS

(please choose two for alternative drop)

PASTA GNOCCHI
King prawns, mushrooms, tomatoes, white wine creamy sauce

PASTA BOLOGNESE
Traditional Bolognese, veal mince, olive oil, Pomodoro sauce

CHICKEN SCHNITZEL
Breast fillet, Italian herbs, leaf salad, creamy mushroom sauce

RADICCHIO AND ORANGE SALAD
Radicchio, orange, Kalamata olives, smoked Salmon, honey dressing

SIDES TO SHARE

GARDEN SALAD
Tomato, cucumber, lettuce, onion, Kalamata olives, carrot, Dijon mustard dressing

DESSERT

(Serve Individually)

TIRAMISU
Mascarpone, Ristretto coffee, lady finger, cocoa

BANQUET SET MENU

PREMIUM (85PP)

(Add a glass of Prosecco +10)

STARTER TO SHARE ON ARIVAL

MIXED OLIVES
House made marinated olives, extra virgin olive oil

GARLIC CRUST
Fresh Garlic, Italian herbs, sea salt, extra virgin olive oil

TRUFFLE BURRATA
Fresh buffalo burrata, Tuscan truffle salsa, extra virgin olive oil

MEATBALLS
Veal meat balls, chilli, spicy chorizo, Pomodoro sauce, pane di casa

MAINS

(please choose two for alternative drop)

TORTELLONI ROSE
Pasta tortellini, chorizo, fresh chilli, Pomodoro creamy sauce

DIAVOLA PIZZA
Sicilian spicy salami, buffalo mozzarella, oregano, onion, local honey

CHICKEN SCHNITZEL
Breast fillet, Italian herbs, leaf salad, creamy mushroom sauce

PORK BELLY
Twice cooked, pork belly, green beans broccolini, maple rosemary jus

SIDES TO SHARE

SICILIAN FRIES
Potato fries, Italian herbs, garlic aioli

DESSERT

(Serve Individually)

TIRAMISU
Mascarpone, Ristretto coffee, lady finger, cocoa

BANQUET SET MENU

EXCLUSIVE (99pp)

(Add a glass of Prosecco +10)

STARTER TO SHARE ON ARIVAL

MIXED OLIVES
House made marinated olives, extra virgin olive oil

GARLIC CRUST
Fresh Garlic, Italian herbs, sea salt, extra virgin olive oil

TRUFFLE BURRATA
Fresh buffalo burrata, Tuscan truffle salsa, extra virgin olive oil

MORTADELLA PLATE
Freshly Sliced Mortadella, pistachio, extra virgin olive oil

SALT AND PEPPER CALAMARI
Calamari, salt, pepper, smoked paprika, lettuce, garlic aioli

MAINS TO SHARE

(please choose two for alternative drop)

GRILLED BARRAMUNDI
Barra fillet, Sicilian spices, chilli, capers, vegetables, lemon butter sauce

LAMB SHOULDER
Slow cooked shoulder, beetroot, mixed beans, raisins, tzatziki, rosemary jus

RAGU PASTA
Beef cheek ragu, fresh chilli, jus, Pomodoro sauce, Italian herbs

PRAWNS PASTA
King prawns, mushrooms, tomatoes, white wine creamy sauce

RUSTICA PIZZA
Rodriguez chorizo, Sicilian salami, rosemary, onion, buffalo mozzarella

SIDES TO SHARE

SICILIAN FRIES
Potato fries, Italian herbs, garlic aioli

SICILIAN COS SALAD
Cos lettuce, Parmesan, chilli flakes, lemon vinaigrette

DESSERT

(Serve Individually)

TIRAMISU
Mascarpone, Ristretto coffee, lady finger, cocoa

RICE PUDDING
Sicilian rice pudding brulee, hazelnut

BEVERAGE PACKAGES

BEVERAGE PACKAGE

STANDARD

55 pp - 2 HOURS 24.90pp - EXTRA HOUR

BEER

CASCADE LIGHT

CORONA BOTTLE

SOMERSBY APPLE CIDER BOTTLE

WINE

IMPAZZIMENTO BIANCO, ITALIAN

LEZ ARTS ROSE, FRENCH

IMPAZZIMENTO ROSSO SANGIOVESE BLEND, ITALIAN

Soft Drinks and Juices Included
Tea and coffee will be charged on a consumption basis only

"Service of alcohol will be in accordance with the NSW Responsible Service of alcohol laws"

* All beverage packages commence at the confirmed reservation time*
cocktails & spirits are available & will be charged on a consumption basis only

BEVERAGE PACKAGE

PREMIUM

69pp - 2 HOURS 33 pp - EXTRA HOUR

BEER

PERONI 300ML

SICILIAN PALE ALE 300ML

CORONA BOTTLE

CASCADE PREMIUM LIGHT BOTTLE

SOMERSBY APPLE CIDER BOTTLE

WHITE WINE & ROSE

CALAPPIANO PROSECCO, ITALIAN

IMPAZZIMENTO BIANCO, ITALIAN

FILO PINOT GRIGIO, ITALIAN

LEZ ARTS ROSE, FRENCH

RED WINE

IMPAZZIMENTO ROSSO SANGIOVESE BLEND, ITALIAN

CALAPPIANO PINOT NOIR, ITALIAN

Soft Drinks and Juices Included

Tea and coffee will be charged on a consumption basis only

"Service of alcohol will be in accordance with the NSW Responsible Service of alcohol laws"

* All beverage packages commence at the confirmed reservation time*
cocktails & spirits are available & will be charged on a consumption basis only

BAMBINOS
PIZZA & PASTA PARTY

39 Per Child

For children aged between 3 – 12 years old
Minimum Bookings of 10 guests
(Pick Any Two, Alternate drop)

PASTA

BUTTER & PARMESAN

BOLOGNESE

CARBONARA

SPAGHETTI & MEATBALL'S

PIZZA

CHESSE

MEATBALL

HAWAIIAN

PEPPERONI

+

One Soft drink each

SIDES

CRISPY CHIPS BASKET 12.9ea

DESERT

GELATO ICE-CREAM WITH TOPPING OF CHOICE 6.9ea

(Cakeage charges apply +3pp)

VENUE HIRE, MINIMUM SPEND & GUEST CAPACITY SUMMARY

Seasons	Days	Rood / Session	Duration	Only Room Hire Fee	Minimum Spread (Lunch) (11.30 - 2.30pm) No Room Hire Fee	Minimum Spread (Dinner) (6pm - 9pm) No Room Hire Fee	Guests (Max/Min)
Off Peak (May-Sept)	Mon - Wed	Private Dining Room	3 hrs.	$1,500	$2,000	$2,600	Up to 18
		With Semi Dinning	3 hrs.	$1,800	$5,000	$6,000	Up to 50
		With Dining Room	3 hrs.	$3,300	$10,000	$12,000	Up to 100
		Whole Restaurant	3 hrs.	$5,500	$14,000	$18,000	Up to 150
	Thurs - Sun	Private Dining Room	3 hrs.	$1,650	$2,500	$3,000	Up to 18
		Semi Private Dinng Room	3 hrs.	$2,000	$6,500	$8,000	Up to 50
		Dining Room	3 hrs.	$4,000	$12,500	$15,000	Up to 100
		Alfresco Room	3 hrs.	$6,500	$16,500	$22,000	Up to 150
Peak (Oct-Apr)	Mon - Wed	Private Dining Room	3 hrs.	$2,000	$2,800	$3,500	Up to 18
		Semi Private Dinng Room	3 hrs.	$2,500	$6,500	$8,500	Up to 50
		Dining Room	3 hrs.	$4,000	$12,500	$16,000	Up to 100
		Alfresco Room	3 hrs.	$7,500	$16,500	$22,000	Up to 150
	Thurs - Sun	Private Dining Room	3 hrs.	$3,000	$3,400	$4,600	Up to 18
		Semi Private Dinng Room	3 hrs.	$4,000	$7,500	$10,600	Up to 50
		Dining Room	3 hrs.	$5,000	$16,500	$18,600	Up to 100
			3 hrs.	$10,000*	$21,500	$28,500	Up to 150

Room Hire Charges apply if minimum spend requirements are not met.
Room Hire Charges apply if seating area requests are given.
Full Venue Hire and wedding packages are available, please contact management for pricing.

TERMS & CONDITIONS
BOOKING GUARANTEE POLICY

20% deposit to confirm your booking via EFT, Credit Card or cash.
Until deposit is received, we are unable to secure your reservation.

NOTE: - Remaining balance needs to be finalized on the function day.

All requests for specific seating preferences are taken into consideration but are not guaranteed. Please be aware that groups over 10 guests may be seated on two or more tables.

Name and signature _____

Office Use Only:
Total: $ _____
Deposit Paid $_____Payment Type: _____
Remaining Amount $_____
Confirmation: _____
Authorization Person: _____
Date Confirmed: _____
Final Confirmation: _____

- Minimum required numbers
- A LA CARTE MENU 20+ppl.
- SHARE STYLE MENU 10+ppl.
- KIDS PIZZA PARTY MENU 10+ppl.
- Kids under 3 years eat for free (with function packages only).
- If you cancel your booking 1 week before the date, the deposit will not be refund in any circumstances.
- We require 72 hours' notice of confirmed numbers and above
- We kindly request you to respect your arrival time to avoid impacting the experience of our other guests. If you are running more than 15 minutes late, please let us know.
- If numbers dropped after confirmation for your booking, The Sicilian is not responsible for any dropping numbers. The full Amount will be charge as the confirmation numbers.
- Room hire may apply please ask.
- All group reservations require pre-order AND WILL BE SERVED alternate drop.
- Alcohol, soft drink and coffee is not included in this price (see beverage packages).
- We reserve the right to remove or cut off any guest with aggressive or violent behavior or a guest that is showing signs of heavy intoxication, in accordance with NSW liquor laws.
- The Sicilian Restaurants is a non-smoking area
- Any entertainment needs to be approved by the Sicilian Management.
- All guests have to follow the Sicilian dress code criteria.
- A surcharge of 10% applies on Sundays. A surcharge of 20% applies on Public Holidays A surcharge from 1.5% applies on all card transactions.


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SICILIAN
FORSTER NSW
2428