

FEDELE'S RISTORANTE ITALIANO FUNCTIONS & EVENTS

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ABOUT FEDELE'S

Fedele's Ristorante has been a local Glen Waverley institution for over 30 years. We pride ourselves on providing high quality service alongside delicious food. We offer a variety of different food and beverage options for your function, and our chefs will happily cater to any dietary requirements.

Our chefs use only the highest quality ingredients in their cooking, and each dish is created with a deep passion and love for food. Our menus change seasonally, ensuring that we make the most of the different produce that becomes available to us throughout the year.

Fedele's really is the perfect venue for any occasion. Our Private Dining Room offers an intimate dining experience for groups of up to 40 guests. This room is perfect for any event, from birthdays to corporate dinners or seminars. For larger events, our main dining room can seat up to 100 guests.

Each of our dining rooms have flexible layout options and you are welcome to decorate your function space. Fedele's has ample on-site parking for our guests, as well as access to AV equipment in both spaces.

BEVERAGE PACKAGES

You can either choose to have your beverages charged on consumption, or select a beverage package for your guests for the duration of your event.

Beverage packages provide your guests with 3.5 hours of beverage service. The package price is charged per head for all attendees of the event. All guests under 18 will automatically be charged for the non-alcoholic package if another package is selected

PREMIUM
\$70

BASIC SPIRITS
SELECTION OF
WINE
LOCAL &
INTERNATIONAL
BEERS
SOFT DRINK
JUICE
TEA & COFFEE

BASIC
\$50

HOUSE WINE
SELECTION OF
HOUSE BEER
SOFT DRINK
JUICE
TEA & COFFEE

**NON-
ALCOHOLIC**
\$20

SOFT DRINK
JUICE
TEA & COFFEE

Alternatively, you can offer your guests a selection of beverages from our menu and be charged drinks on consumption.



DINING PACKAGES



We have 2 different menus for you to choose from for your upcoming event with us. Both the Standard and Premium menu's can be offered as either a 2 or 3 course meal, and all packages include Bruschetta as a starter, as well as bowls of chips & garden salad to share alongside main course.

The 2 course option is available as either Entrée & Main or Main & Dessert, however all guests will enjoy the same 2 courses for the event.

The most popular package style is to give your guests a choice. This means they can order for themselves from the options on your chosen menu.

We can also offer either menu as an Alternate Drop. This option is great if you are limited on time or have specific timings that you would like certain things to be served.

Guest Choice

Standard Menu 2 Course \$70	Premium Menu 2 Course \$85
Standard Menu 3 Course \$80	Premium Menu 3 Course \$95

Alternate Drop

2 Entrée's, Mains & Desserts delivered to the table in an alternate drop between guests

Standard Menu 2 Course \$65	Premium Menu 2 Course \$80
Standard Menu 3 Course \$75	Premium Menu 3 Course \$90

Dietary requirements can be catered to in each package option with notice.

STANDARD MENU

PRIMI

Bruschetta *topped with tomato, basil, onion, balsamic glaze & parmesan*

SECONDI

Beef Arancini *black garlic & black pepper aioli*
Grilled Eggplant *tahini, blue cheese, pomegranate molasses, pomegranate, seeded cracker & basil*

PIATTI PRINCIPALI

Roast Chicken Breast *cabbage rosti, yuzu and lemon curd, marsala and balsamic reduction & furikake aioli*
Grilled Beef Porterhouse *kipfler potato, broccolini & red wine jus*
Penne *pumpkin, glazed shallots, Brussels sprout, cherry tomato & kale through truffle butter sauce*

DOLCI

Tiramisu *coffee anglaise*
Gelato & Sorbet *chef's selection & home-made biscotti*



PREMIUM MENU



PRIMI

Bruschetta topped with tomato, basil, onion, balsamic glaze & parmesan

SECONDI

Wagyu Meatballs pumpkin, glazed shallots, Brussels sprout, cherry tomato & kale through truffle butter sauce
Calamari lemon pepper spice, walnut, cacio truffle, rocket, apple & caper dressing

PIATTI PRINCIPALI

Black Angus Eye Fillet of Beef gratin, cured Brussels sprout, sautéed greens, tomato relish & red wine jus
Crispy Skin Salmon cabbage rosti, yuzu and lemon curd, marsala and balsamic reduction & furikake aioli
Risotto exotic mushroom, pine nuts, sage & chard leaf

DOLCI

Soft-centre Dark Chocolate Pudding chai spiced madeleine & vanilla ice cream
Drunken Orange Cake spiced orange glaze, walnuts & chocolate mousse

BOOKING TERMS & CONDITIONS

The following policies are in place to ensure an enjoyable experience for everyone at Fedele's.

- A deposit is required in order to confirm a reservation for group bookings, which will be deducted from your total bill on the day of your event.
- All enquiries may be put onto a 7 day hold and considered as a tentative booking until the deposit is paid. If the deposit is not paid within this hold period, we may offer your space to other prospective guests.
- Party numbers and menu options must be finalised no later than 7 days prior to your event. You will be charged for the total number of confirmed guests even if not all attend on the day.
- It is your responsibility to notify us of any dietary requirements of your guests. We will always try our best to accommodate everyone throughout a function, however sometimes we need to source alternate ingredients which will require notice.
- Menu items are subject to change according to availability and seasonality of menu items.
- We practice RSA and therefore reserve the right to stop serving alcohol to intoxicated guests regardless of pre-arranged packages. The safety of all patrons and staff is our top priority.

HOUSE RULES

DAMAGE

In the event that any part of the venue, including furniture and equipment, should be damaged purposefully or foolishly, cost of repair will be forwarded to the function host, or an agreed upon value will be added to the function invoice at the completion of the function.

LOST PROPERTY

Fedele's does not accept responsibility for any damage or loss of property that occurs during your event.

CHILDREN

We are a family friendly restaurant and love having kids come to visit us, however we request for their own safety that they remain seated and supervised whilst in the restaurant.

BYO & CAKEAGE

We do allow BYO wine at Fedeles, however there is a corkage charge, and our RSA responsibilities still apply. Alcohol will be removed from intoxicated guests.

Cakeage of \$5 per guest will be charged when providing your own celebration cake. We reserve the right to not serve any cake deemed to be a health risk or hazard (this includes small decorative items that may be a choking hazard). Fedele's is not liable for any illness caused by consumption of celebration cake when provided externally.

MINIMUM SPEND

A minimum spend applies to all bookings in the Private Dining Room, and may apply depending on the size and time of your booking in the main dining room. Please contact us to find out whether a minimum spend is required.

CANCELLATIONS

Should you need to cancel your booking and can provide at least 4 weeks (28 days) notice, we will happily refund your deposit. If between 27 and 8 days notice is given, we can offer a 50% refund of your deposit paid. Unfortunately if you need to cancel within 7 days of your event, we will not be able to offer a refund. Please contact us with any concerns as early as possible, and we will endeavour to make alternate arrangements where possible.

