



# TINS & WOOD

## FUNCTION PACKAGES

No matter the occasion we love to celebrate with you here at Tins & Wood. With options from 2 course meals to all you can eat and drink packages, we are sure to make your event a memorable one.

LET'S *Celebrate*



# PASTA & PIZZA SET MENU

ALL YOU CAN EAT

**Min booking 10pp**

2 Course **\$35 per person** (Entree & Main)

3 Course **\$42 per person** (Entree, Main & Dessert)

2 Course + Beer/Wine/Softdrink **\$65 per person**

3 Course + Beer/Wine/Softdrink **\$72 per person**

## ENTREE

Garlic Bread & Bruschetta

## MAINS

**Choose 3 Pizza's and 3 Pasta's - Served with House Salad**

**Pasta** - Spaghetti, Rigatoni, Penne

*Fettuccine \$2 per person / Gnocchi \$4 per person*

*With Sauce* - Bolognese, Arrabiata, Vegetarian, Napolitana, Amatriciana, Aglio e Olio, Carbonara, Boscaiola, Chicken Pesto, Meatballs & Siciliana.

**Pizza's** - Margarita, Pepperoni, Supreme, 4 Meats, Meatlovers, Ham & Pineapple, Vegetarian, Potato Meatball & Chicken

## DESSERTS

Torta Della Nona, Profiterole Sundae, Tiramisu & Tartufo

## BEER

Superdry, Great Northern, 150 Lashes, Peroni & Corona

## WINE

Sidlow Sauv Blanc & Shiraz, Stonefish Merlot, Watermark Chardonnay, Hopes Sparkling and Garfish Prosecco

## SOFTDRINK

Coke, Zero, Sprite & Solo

## ADDS

Oysters on arrival - Fresh **\$8 per person**/Kilpatrick **\$12 per person**

Pumpkin & Mushroom Arancini to Entree **\$3 per person**

Lemon Pepper Squid to Entree **\$5 per person**

Seafood to Pasta/Pizza's **\$3 per person**

Cocktail on arrival, Mimosa or Aperol Spritz **\$10 per person**

**\*\*Particular Dietary requirements are available upon request**

# PREMIUM SET MENU

SELECTION OF MAINS

**Min booking 10pp**

2 Course **\$55 per person** (Entree & Main)

3 Course **\$62 per person** (Entree, Main & Dessert)

2 Course + Beer/Wine/Softdrink **\$85 per person**

3 Course + Beer/Wine/Softdrink **\$92 per person**

## ENTREE

Bruschetta, Lemon Pepper Squid & Pumpkin/Mushroom Arancini

## MAINS

**all mains served with Chef's suggestion of seasonal vegetables**

**Beef Cheeks** - Spaghetti, Rigatoni, Penne

**Lamb Shoulder** - slow cooked

**Pork Belly**

**Chicken Boscaiola**

**Barramundi**

**½ Lobster Mornay**

## DESSERTS

Torta Della Nona, Profiterole Sundae, Tiramisu & Tartufo

## BEER

Superdry, Great Northern, 150 Lashes, Peroni & Corona

## WINE

Sidlow Sauv Blanc & Shiraz, Stonefish Merlot, Watermark Chardonnay, Hopes Sparkling and Garfish Prosecco

## SOFTDRINK

Coke, Zero, Sprite & Solo

## ADDS

Oysters on arrival - Fresh **\$8 per person**/Kilpatrick **\$12 per person**

King Prawns to Entree **\$12 per person**

Cocktail on arrival, Mimosa or Aperol Spritz **\$10 per person**

**\*\*Particular Dietary requirements are available upon request**