



MONTANO'S

PATISSERIE CAFE

FUNCTIONS

Take the hassle out of our next event, from birthdays, to engagements, Christmas parties and everything in between. Montano's loves to entertain, ensuring your guest want to come back time and time again.

We choose to use the freshest ingredients, providing, delicious mouth watering food. Our attention to detail means we can cater to all dietary requirements. Get in contact today to discuss your next event.



A SPACE FOR YOUR OCCASION

With multiple spaces available, Montano's is the perfect place for your next event.

Able to hold up to 60 people for a cocktail event or 48 for a seated function. Our spaces are perfect for any event.

Indoor Area

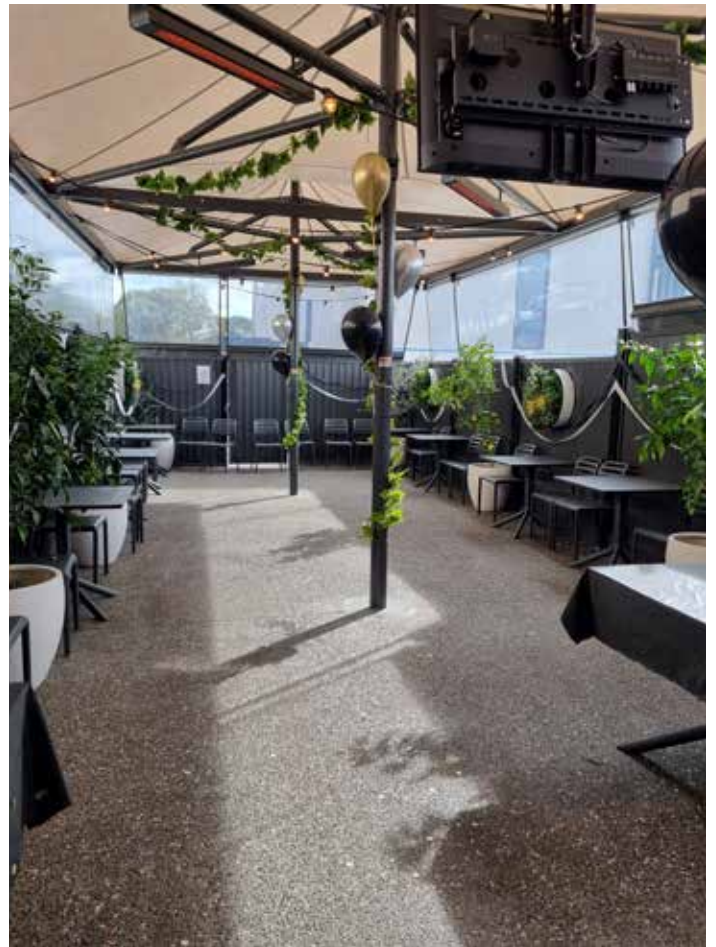
Seated up to 48 people

Cocktail up to 60 people

Beer Garden

Seated up to 45 people

Cocktail up to 60 people



Exclusive hire of our beer garden for 3.5 hours costs \$600. This includes venue fee, wait staff and bartender.

Midweek hire is \$450.

Food and drinks are an additional cost. A selection of finger food and/or platters are available.

Please contact our friendly staff to discuss the details of your event further.



BREAKFAST

Breakfast catering requires 1 week notice, the below menu's are designed to be shared across the table. Each menu requires a minimum of 20 people.

Continental \$35pp

- Croissants
- Danishes
- Jams
- Toast
- Poached eggs
- Bacon
- Smoked salmon
- Fruit platter

American \$35pp

- Sausages
- Bacon
- Fried eggs
- Hashbrowns
- Waffles & fried chicken
- Maple syrup

Italian \$35pp

- Choice of coffee
- Bread with butter & jam
- Biscuits
- Pastries
- Croissants

English \$30pp

- Choice of tea
- Scrambled eggs
- Baked beans
- Sausage
- Tomatoes
- Mushrooms
- Hash brown

Fresh \$30pp

- Choice of juice
- Fruit platter
- Yoghurt
- Granola
- Smashed avocado on toast



COCKTAIL EVENT

Looking for a more casual setting? Our finger food package is the perfect crowd pleaser. Cocktail events requires 1 week notice, food is served on shared platters and requires a minimum of 20 people. Minimum choice of 6 finger food for event.

finger food minimum of 10 of each item

- Mini pies/sausage rolls \$3.50
- Quiches \$3.70
- Spanakopita squares (veg) \$4
- Beef or chicken sliders \$7.50
- Mac & cheese croquettes \$3.50
- Tomato arancini \$4.40
- Pumpkin arancini (vegan/gluten free) \$3.40
- Cheeseburger spring rolls \$4.50
- Mini chicken souvlaki \$4
- Vegetarian empanada (vegan) \$3.40
- Chilli con carne empanada \$3.40
- Chocolate hazelnut empanada (veg) \$3.50
- Apple pie bites (vegan) \$3.50
- Falafels (vegan) \$3.40

Cake Selection

Our cake selection changes regularly, view our range in store



LUNCH & DINNER

Lunch/dinner events requires 1 week notice, the below menu's are designed to be shared across the table. Each menu requires a minimum of 20 people.

platters

Minimum 20ppl

Meat & cheese Serves 2ppl, \$85
Chicken skewers, chargrilled pork belly, chorizo sausage, salami, preserved vegetables, mozzarella, tzatziki, olives, focaccia, pita bread

Fruit minimum 20ppl, \$7pp
Watermelon, rockmelon, strawberries, grapes, blueberries

Antipasto minimum 20ppl, \$15pp
Pickled vegetables, olives, salami, ham, Fior di latte, grissini, focaccia





BANQUETS

Our Banquets is made to impress, perfect for entertaining a large group. There is no venue hire fee when you choose one of our banquet options.

banquet 1

A 4 course menu designed for sharing, requiring a minimum of 15 people, \$75pp, drinks are extra

Course 1

- Antipasto - pickled vegetables, olives, salami, ham, Fior di latte, grissini, focaccia

Course 2

- Pasta - truffled mushroom fettucini

Course 3

- Soulaki Plate - choose between two lamb skewers, two chicken skewers or one of each.
- Greek salad, pita, chips, tzatziki

Course 4

- Selection of mini cakes
- Choice of tea/coffee





banquet 2

A 5 course menu designed for sharing, requiring a minimum of 30 people, \$85pp, and drinks are extra

Course 1

- Antipasto - pickled vegetables, olives, salami, ham, Fior di latte, grissini, focaccia

Course 2

- Pasta - truffled mushroom fettucini

Course 3

- Grazing Board - chicken skewers, chargrilled pork belly, chorizo sausage, salami, preserved vegetables, mozzarella, tzatziki, olives, focaccia, pita bread, greek salad, chips

Course 4

- Lemon pepper calamari

Course 5

- Selection of mini cakes
- Choice of tea/coffee



CONTACT

Want to know more about having your next function at Montano's?

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