



8 Malop Street Geelong, Victoria 3220 t: 03 52294546 www.2faces.com.au

Group Dining Food Packages 2010

* Minimum 10 persons, Maximum 50 persons

On Saturday evenings maximum group size is 12 persons with restricted arrival times unless you are booking the whole restaurant with a minimum of 40 persons.

* Conditions apply: see *group booking policy*

*THREE COURSE DINNER PACKAGE \$68 per person Alternative drop menu

freshly baked house bread, local olive oil and house made dukkah
three entrees served alternatively to guests
four selected main courses served alternatively to guests with seasonal side dishes
three desserts served alternatively to guests
vittoria caffe / leaf tea (not included in package price)

*Available seven days. Table cards alert guests to the menu being served.

*Served at a pre determined time as an alternative drop allowing guests to swap dishes if they so choose

** FOUR COURSE REGIONAL PACKAGE \$75 per person with 3 glass wine flight \$100 p.p. Alternative drop menu

freshly baked house bread, local olive oil and house made dukkah
amuse bouche
an entrée trio plate of regional tastes for each guest
four selected main courses served alternatively to guests with seasonal side dishes
a dessert trio plate for each guest
vittoria caffe / leaf tea (included in package price)

*Just choose your mains from the list, entrée/dessert are pre set

**Available seven days. Best suited to tables of 10 (maximum table size)

** Option for guests to select main course from a menu: add \$4.00 p.p.

**Entrée and dessert are served as trios on individual plates to each guest.

- Executive chef and owner Simon Yarham is happy to assist you with your menu choices if required
- Canapés on arrival are available for an extra \$10-\$15 per person
- Cheese and fruit platters served with coffee are available for \$21 per platter (serves 4 + pax)
- Vittoria caffe and leaf tea are served black to the tables. Milk is placed on tables in jugs.
- All packages include tables dressed with white linen, and tap water served to tables.
- Menu choices will alter due to seasonal changes Prices may be subject to change.



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MENU ITEMS: Select from this list to complete your package

(For 4 course Regional package, just choose mains or speak to us re our recommendations)

ENTREES

1. Rotolo: baked pumpkin, spinach and macadamia rotolo with fetta and a nut brown butter.
2. Cheese and zucchini twice baked soufflé with a blue cheese, spinach and mascarpone cream
3. Campari cured ocean trout, horseradish cream, salmon caviar and micro herbs
4. Octopus escabeche, white anchovy, fried white bait, taramasalata and pistachio praline
5. Slow cooked capretto, carrot puree, minted labneh, pomegranate, currants and pine nuts
6. Champagne seared prawns and scallops on a risotto cake with peppery mizuna and preserved lemon crème fraiche
7. Venison carpaccio, bitter chocolate-banyals ganache, tempura mushroom and fennel crisp

MAINS

1. Mushroom, leek and spinach 'baklava', pan fried haloumi, date and lime chutney
2. Victorian Lamb rack, pine nut hummus, eggplant fritter, fetta, apple coriander salad
3. Slow cooked pork belly, truffled macaroni, savoy cabbage, choucroute onions
4. Stuffed boned quail, pheasant brik and celeriac puree
5. Tea smoked and roasted duck breast, fennel cream, grilled spec and citrus salad

DESSERTS

1. Fromage frais, lime milk tapioca, poached quinces and speculaas cookies
2. Lady Runcorns Folly: a tower of crisp meringue filled with double cream and brandied cherries, surrounded by cherry syrup and praline
3. Warm armagnac, prune and frangipane tart with toffee apples
4. Chocolate soft centered soufflé served with white chocolate semi freddo
5. Ice cream or sorbet trio : house made
6. Poached rhubarb jelly, chocolate cookie crumbs, candied cumquats, rhubarb crisps, cinnamon custard

Special Dietary requirements can be accommodated with sufficient prior notice.

No menu alterations are available on the evening of the function.

Menu choices are correct at time of printing and are subject to seasonal changes.



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GROUP BOOKING POLICY – BOOKING CONDITIONS

BAR SERVICE

As part of our Responsible Service of Alcohol procedures, we do not offer all inclusive food and drink packages. We can offer several suggestions for your bar service including ceiling limits, guest pay or a combination of both. Our bar service concludes at 11pm and we reserve the right to discontinue service to any individual or group at any time.

BOOKING, CONFIRMATION , PAYMENT

A 50% deposit of the total food cost is required at the time you book to confirm the date you have chosen. Bookings are not guaranteed until the deposit has been paid. **Final payment must be made at the end of your function** with no exceptions. Final confirmation of numbers is required at least seven days prior to your function.

REFUNDS

In the event of cancellation, deposit paid is non refundable. If attendance numbers drop on the day of your function, full food package cost per person will still apply based on the numbers confirmed seven days prior.

MINIMUM and MAXIMUM NUMBERS (pax)

Because we do not have a private function room, strict minimum and maximum numbers apply. On Saturday evenings and some Fridays, maximum group size is 10 persons unless you are booking the whole restaurant. *We apologise for this inconvenience which is designed to maintain our ambience for other diners.* To book the whole restaurant the minimum number of guests is 40. Maximum number of guests is 50. **NB: MINIMUM SPEND FOR SATURDAY NIGHTS WHEN YOU ARE BOOKING THE WHOLE RESTAURANT IS \$5000.**

VENUE and RESPONSIBILITY

Room hire is complimentary for groups who are booking the whole restaurant. Our venue and ambience is designed to promote a fine dining experience as apposed to a 'party' atmosphere. This does not mean we wish to curtail fun!, but we do ask for organizers to monitor guests behavior. Organisers of the function are liable for costs incurred in relation to damages or extra cleaning requirements.

TABLE SETTINGS

All packages include white linen tablecloths and napkins. Our restaurant manager will design a table seating plan in conjunction with your organizer. Whilst we will endeavour to meet your table plan requirements, table sizes and floor layout will be set to maximize service. No signs, photos or display materials may be displayed without the prior approval of our restaurant manager.

CAKES

As part of our Food safety Plan in line with State Food Safety Laws, cakes will only be accepted that have been professionally prepared and delivered in a licensed food delivery vehicle. A cost per person will apply for the service of cakes. *Our executive chef will be happy to meet your cake requirements on site or offer an exciting alternative.*

PARKING

Ample parking is available for guests adjacent to the restaurant, opposite the restaurant and on the street. The multi storey car park behind the restaurant is open on Friday and Saturday nights until mid night.

We thank you for understanding the need for the above booking conditions.