

Situated in the old Mount Gambier post office is the Mount's newest and most exciting bar and function room. 5290 by Sorrento's Café.

We offer a wide variety of packages for your next function or special occasion ranging from meetings and conferences where we have the latest technology including wireless internet, large projection screen with remote access and a microphone, all in a comfortable environment offering both boardroom & theatre style setting and anything in between.

In true Sorrento's style we offer quality house made food options using fresh local produce, premium barista made coffee, local wines and craft beers, with menus tailored to your needs.

We are your special occasion experts, our beautifully appointed

Heritage building with wide veranda overlooking the magnificent cave gardens offer facilities second to none. These include a state-of-the-art photo booth, music + media system and big screen, providing you with a central location for any event. We cater for a wide variety of functions and events from private dinner parties, special occasions, conferences, meetings and seminars to birthdays for all ages, engagements and weddings.

For your next function call Amanda on 0438799444

Check out our website for more details- www.sorrentoscafe.com.au

We know how to party!

How it works

To secure your booking a non-refundable room hire fee must be paid 2 weeks prior to the event & all food must be finalised & paid in full seven working days prior to your function. A bond of \$500 may also be required on the night and will be returned after the event provided no damage has occurred; holding of a credit card can be accepted.

Please note any damage will be the responsibility & cost of the hirer

Food – we have a variety of food options for your event
finger foods - choose from our platter's selection

Dinner parties – set menus for up to 30 guests
meetings & conferences – choose from our sweet & savoury platter selection

Please note all food must be supplied by our kitchen as health regulations do not permit any other food to be consumed on the premise

Drinks – soft drinks, juices, tap beers from the little rippa brewing company, local wines, ciders, spirits, cocktails, barista made tea & coffee – all at bar prices tabs, subsidised, or pay at the bar options upon request – outstanding amounts will be due at the end of the function unless other arrangements have been made at time of booking

Birthdays – 17-25 may require security – managements discretion

Decorations – are welcome, no glitter or confetti, nothing stuck on walls, please check w- management at your time of booking

Music – we have ipod connectivity, usb or cd, dvd or hdmi to the big screen or alternatively you can hire a jukebox or pa system from steve mullen contact 0408382268 projector – takes usb, hdmi, or tv please note all devices will be

Operated by staff only from behind the bar.

Meetings and conferences may have the access to a floor panel located at a table in the room. Photo booth – comes complete w- props & may be hired by booking only for \$160/hour or \$600 for the evening – management reserves the right to shut down the photo booth in the event of misuse or mistreatment

Room hire

Mon-thurs

1/2 day.....\$100.00 full day.....\$200.00

friday

1/2 day.....\$150.00 full day.....\$300.00

saturday/sunday

1/2 day.....\$250.00 full day.....\$450.00

public holidays- a surcharge will apply

Photo booth + props

per hour.....\$160.00 per event (4hrs).....\$600.00

Room hire fees & bonds may vary or be adjusted depending on the type of booking & numbers at managements discretion

security may be required depending on the event @ min \$180/4 hrs



Catering

All platters are designed for approx. 20 people, quantities can be adjusted

Mini bruschetta platter (20)(v) \$45

Toasted garlic crouton topped w- fresh tomato,
our basil pesto and parmesan

Garlic & parmesan bread platter (20)(v) \$40
toasted croutons topped w- garlic & chive butter & parmesan

Smoked salmon bruschetta (20) \$65

Our garlic crouton w- smoked salmon, smashed avo
& capers

Trio of dips \$55 served w- our garlic flatbread

Brewers board \$120 - The chef's selection of cured meats, vegetables, fruit,
gourmet cheeses, dips and breads & crackers

Portuguese chicken skewers (gf)(20) \$70

Served w- the chefs own tatziki

Cajun prawn skewers (gf) (20) \$80

Moroccan meatballs (60) \$60

Served w- our bacon jam

Buffalo wings(20)(gf) \$60

Served w- bbq dipping sauce

Arancini balls (20) \$70

The chefs own herb and parmesan risotto balls
w- mild pepperoni and our sundried tomato aioli

Vegetarian arancini balls (v) (20) \$70

The chefs own herb and parmesan risotto balls
w- our sundried tomato aioli

Chicken, spinach & fetta pinwheels (20) \$55
baked in house

Bacon, cheese & chive bites (20) \$55

Baked in house

Salt & pepper squid (50) \$55

Served on a bed of rocket w- lime mayo

Sorrento's tapas platter: (40) \$160

Portuguese chicken, beef bites, moroccan meatballs,
buffalo wings, cajun prawn skewers

Sliders (20 per platter) \$80

Dijon beef tandoori chicken

Baker's basket: (48) \$140

A selection of assorted old favourite savoury
pastries w- sauce to dip

Fried finger foods: (60) \$140

A selection of cocktail spring rolls, dim sims, s& p squid,

Prawn twisters, chicken bites, onion rings

W- our famous sundried tomato aioli

Pizza & flatbread squares (15 per pizza)

Garlic flatbread(df)(vegan) | \$13.50 **gf**\$14.90
w- garlic, rosemary & sea salt margherita flat bread

L\$13.90 **gf**\$14.90

Tropical pizza

L \$15.50 |

Gf \$16.50

ham, pineapple, nap sauce & cheese pepperoni pizza
\$15.50
pepperoni, nap sauce, olives & cheese

Bbq meat lovers pizza | \$18.90

ham, pepperoni, chicken, cheese and our bbq sauce

Sorrento's supreme pizza | \$18.90
pepperoni, ham, baby prawns, olives, capsicum, mushroom, onion, nap sauce and mozzarella cheese

Gourmet vegetarian pizza (v) | \$18.90 **gf** \$19.90

Semi dried tomato, capsicum, artichoke, olives, baby spinach, mushrooms, nap sauce, mozzarella & grilled haloumi cheese

Dijon chicken pizza | \$18.90 **gf** \$19.90

Marinated breast chicken, mushroom, tomato, capsicum, onion, mozzarella cheese and our creamy dijon sauce

Tasmanian smoked salmon pizza | \$19.90 **gf** \$20.90

Garlic oil, tasmanian smoked salmon, tomato, spanish onion, capers, wild rocket & our lemon & dill mascarpone

Fresh sandwiches , wraps and rolls (10) \$75

Chicken caesar wraps, ham cheese and tomato sandwiches and beef and relish rolls cut and served on a mixed platter

Toasted focaccia platter (20 items) \$75

The chefs selection of filled focaccia breads, cut and served on a platter

Regular cheese boards(10) \$75

Gourmet cheeses, nuts, fruits, breads & crackers
jumbo cheese board \$280

Set menus can be tailored to your needs

Jars

Soup shots \$3.00 one of the chefs house made soups served warm in a shot glass

Thai beef salad jars (20)(g.f option available) \$90
tender beef, fresh salad greens crispy noodles &

Sweet chilli dressing

Nacho jars (gf)(v) (20) \$80

Corn chips, salsa, avo, & cheese layered in a jar

Chicken caesar jar (20) \$100

Cos lettuce, chicken, prosciutto, parmesan, anchovies
& our famous caesar dressing topped w- a crouton

Boxes

Fish & chip boxes \$7.00 ea

W- lemon & our tartare

Salt & pepper squid boxes \$7.00 ea

W- fat fries, lemon & tartare butter chicken

\$8.00 ea

w- lemon couscous & pappadams lamb korma (gf)

\$8.00 ea

w- basmati rice & pappadams

Bowls

Chunky beer battered fries (v) w- sundried tomato aioli \$ 10.00

Seasoned potato wedges (v) w- sweet chilli and sour cream \$ 10.50
sweet potato fries w- garlic aioli

\$10.50

Onion rings w- tomato aioli \$10.50

Kids meals

Kids nuggets & chips box w- an apple pop top \$13.50
kids fish & chip box w- an apple pop top

\$13.50

Sweets

Mixed platter of petit treats (24) \$75

The chefs selection of house made sweet treats

Chocolate fountain (20) \$140

Flowing chocolate centrepiece w- fresh seasonal
fruits, marshmallows & shortbread fingers to dip

Eaton mess jars (20) \$100

Meringue, pieces layered w- berries & fresh cream

Whole occasion cakes made to order \$ poa

Tiramisu platter (30) \$100

Caramel slice platter (30) \$100

Gluten free choc brownie platter (gf) \$100
seasonal fruit platter

\$poa

carrot cake platter w- cream cheese frosting (24) \$75

raspberry & white chocolate muffins (20) \$70

homemade banana bread platter w- maple butter (20) \$70

scones w- bakers jam & fresh cream

(16) \$55

Biscuit platter (20) a selection of artisan biscuits \$50

Barista made tea and coffee, juices & full bar facilities available

