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# CAFÉ VA BENE

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EST 1994

## *Functions by Va Bene*



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Shop 8/636 Lower North East Road,  
Campbelltown SA





Café Va Bene was established in 1994 and remains the heart and soul of Campbelltown. Café Va Bene is an Italian family run business with a passion for Italian inspired cuisine with recipes passed down from generations.

At Café Va Bene our dedicated event planner is here to help you create the perfect function, whether it is a themed kids birthday party, a sophisticated engagement celebration, or an important corporate training day our adaptable room layouts can accommodate to your specific needs.

Our team are here to bring your vision to life.

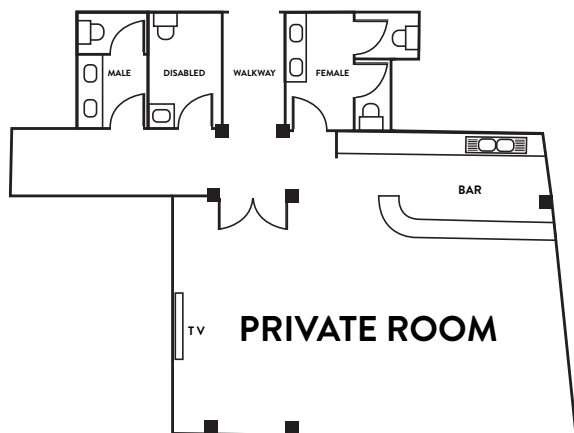
Our function room comfortably accommodates up to 50 seated guests or 60 standing, making it ideal for a variety of events, both large and small.

### **Our function room offers complimentary use of the following:**

- Wifi
- White board
- Bluetooth / music connectivity
- Smart TV / HDMI compatible
- Microphone
- Private in-room bar

### **Room configurations:**

- Room lay out
- One rectangle table – 26
- Two rectangle – 54
- U-shape – 20
- Classroom style – 24
- Cocktail – standing 60



# *Corporate Packages*

## **1. Corporate Lunch Package**

Sit-down courses tailored to the corporate crowd.  
Time-efficient menus to suit working schedules.  
Private space for client meetings or business lunches.

## **2. Corporate Training / Presentation Package**

Available Monday to Friday.  
Smart TV (HDMI compatible) and AV setup included.  
Selective platters (morning/afternoon tea options, light lunches).  
Optional add-ons: networking space and branded materials.  
Stand up platter / Cocktail style food.

## **3. Corporate EOFY / Christmas Party Package**

Combination of stand-up / cocktail and sit-down options.  
Bar drinks package (customised drink options).  
Fun activities or entertainment add-ons (e.g., team-building games, entertainment characters).  
Optional add-ons: Decorations, dessert bar.



# *Celebration Packages*

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## 1. Special Occasions

**Christening, First Holy Communion, Birthdays, Anniversary, Engagement and Intimate Wedding, Family Gatherings, etc**

**Meal options:** Sit-down courses with customisable menus including children-friendly and dietary requirements.

Buffet-style.

Cocktail/platter style standing or seated.

**Dessert options:** Optional birthday cake provided by host or Café Va Bene, individual desserts or dessert station.

**Drink options:** Drinks packages available.

Open bar including beer, wine, spirits, soft drinks, coffee and tea.

Champagne and welcome cocktails (mocktails for children available).

**Decoration:** Decoration services tailored for the event (themed tables, personalised details including laser cut options, tailored menus, linen napkins).

## 2. Celebration of Life Package

**Tone:** A respectful and warm gathering to celebrate the life of a loved one.

**Menu:** Flexible options for buffet or sit-down meals, with a focus on comfort foods.

**Drinks:** Tea, coffee, soft drinks, and optional alcoholic beverages.

**Add-Ons:** Optional light music, photo display station, or memory table setup.

Custom floral arrangements and decorations in accordance with family preferences.

AV setup for photo slideshows or video tributes.

## General Add-On Suggestions Across All Packages:

**Décor options:** Personalised decorations, floral arrangements, and themed table settings.

**Entertainment:** Bluetooth connectivity, photo booths, or event photography/videography.

**Custom Menus:** Tailor menus to dietary preferences (e.g., vegetarian, gluten-free options). Option for menu design and print out tailored to your event.

**Event Planning Services:** Option for full event management, including planning, coordination and set up.

# *Four Course*

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\$94

## *Starter*

### **Antipasto**

Platters of cold meats, cheeses, pickled vegetables, olives, prawn twisters and house made arancini balls served with accompanied sauces.

## *Entree*

(Choose 2 of the following for your menu choices)

### **Casarecce Ragù**

Slow cooked braised beef with a house made tomato sugo tossed with casarecce.

### **Spinach and Ricotta Cannelloni**

Mums home made spinach and ricotta cannelloni cooked in napolitana sauce.

### **Salt and Pepper Calamari**

Tenderised Australian squid tossed with house made salt and pepper mix served with aioli.

## *Main*

### **Steak**

300gm Scotch fillet cooked medium well with mushroom sauce.

### **Salmon**

Oven baked Atlantic salmon with hollandaise sauce.

### **Pollo Bianco**

Grilled chicken breast with bacon, baby spinach, mushroom and sundried tomatoes in a creamy white wine sauce.

\* All mains served with roasted potatoes and broccolini.  
(With shared garden salads).

## *Dessert*

Bring your own celebration cake.

\* Add scoop gelati @ \$4 per person

\* Add Tartufo dessert @ \$12 per person

\*Function package extras (per person):

Arrival canapes \$12

Aperitivo on arrival (Aperol spritz, Milano-Torino, Limoncello Spritz) \$8

# *Three Course*

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\$65

## *Starter*

### **Schiacciata**

Thin pizza bread with fresh marinated tomatoes, bocconcini and kalamata olives drizzled with extra virgin olive oil and fresh basil.

## *Main*

### **Steak**

300gm Scotch fillet cooked medium well with mushroom sauce.

### **Salmon**

Oven baked Atlantic salmon with hollandaise sauce.

### **Pollo Bianco**

Grilled chicken breast with bacon, baby spinach, mushroom and sundried tomatoes in a creamy white wine sauce.

\* All mains served with roasted potatoes and broccolini.  
(With shared garden salads).

## *Dessert*

Bring your own celebration cake.

\* Add scoop gelati @ \$4 per person

\* Add Tartufo dessert @ \$12 per person

\*Function package extras (per person):

Antipasto Platter \$15

Pasta Platters \$12



# *Feed Us*

\$55

## **Antipasto**

Platters of cold meats, cheeses, pickled vegetables, olives, salt and pepper calamari and house made arancini balls served with accompanied sauces.

## **Pasta Platters**

Penne or Casarecce (Add Gnocchi \$3pp)

(Choose 2 of the following sauces)

### **Napolitana**

Authentic house made tomato sugo.

### **Bolognese**

Seasoned ground beef slow cooked in a tomato sugo with selected herbs.

### **Amatriciana**

Barossa bacon, onion, fresh tomatoes and chilli in a light tomato sugo.

### **Alla Panna**

Shredded Barossa ham, spring onions, mushrooms and parmesan cheese in a creamy sauce.

## **Lasagne**

House made meat Lasagne.

## **Pizza**

Margherita

Italian

Meat Lovers

Capricciosa

BBQ Chicken

## **Cotoletta**

Mix of mini pieces of house crumbed chicken and veal schnitzels.

## **Salad**

Fresh garden salad with mixed lettuce, tomato, cucumber, kalamata olives, capsicum and red onion.

### **\*Function package extras (per person):**

Bread rolls \$2.30

Mini continental cakes \$4

Fresh fruit platters \$8



# Let's Eat

\$38

## Pasta Platters

Penne or Casarecce (Add Gnocchi \$3pp)

(Choose 2 of the following sauces)

### Napolitana

Authentic house made tomato sugo.

### Bolognese

Seasoned ground beef slow cooked in a tomato sugo with selected herbs.

### Amatriciana

Barossa bacon, onion, fresh tomatoes and chilli in a light tomato sugo.

### Alla Panna

Shredded Barossa ham, spring onions, mushrooms and parmesan cheese in a creamy sauce.

## Pizza

Margherita

Italian

Meat Lovers

Capricciosa

BBQ Chicken

## Wedges with sauces

\*Function package extras (per person):

Bread rolls \$2.30

Salads \$4

Mini continental cakes \$4

Fresh fruit platters \$5

Available Monday - Thursday Only



# *Cocktail*

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## *Variety Cocktail*

Choose 5 items **\$45 per head**

Choose 10 items **\$60 per head**

Mini Hamburgers  
Beef Skewers  
Chicken Skewers  
Cold Meats  
Cheese Platter  
Arancini Balls  
Prosciutto wrapped Bread Sticks  
Assorted Pizza  
Smoked salmon and Caper Croutons

Rissoles  
Vegetarian Frittata pieces  
Quiche Pieces  
Salt and Pepper Squid  
Fresh Oysters with Lemon  
Vegetarian Spring Rolls  
Spinach Feta Triangles  
Prawn Twisters  
Veg Curry Samosa

## *Basic Cocktail*

**\$35 per head**

Available Monday - Thursday Only

Vegetarian Spring Rolls  
Wedges  
Garlic Bread  
Mini Pies & Pasties  
Assorted Pizzas

## *Afternoon Tea*

**\$25 per head**

Available Monday - Thursday Only

Your choice of barista made coffee or tea  
Platter selection of mini-Italian continental cakes  
Platter selection of Italian biscotti  
Platter of fresh seasonal fruits  
San Pellegrino Sparkling & Still Water

# *Drinks Packages*

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## *Standard*

\$45 (3 hour package) or \$55 (4 hour package)

### **Wine**

House white, red and sparkling wine

### **Beer & Cider**

Coopers Pale Ale

Hahn Super Dry

Strongbow Original Apple

### **Non-Alcoholic Drinks**

Soft drinks, Juice, Sparkling and still water

## *Premium*

\$55 (3 hour package) or \$65 (4 hour package)

### **Wine**

Choose 5 wines

The Louis Sparkling  
Wicks Sauvignon Blanc  
Pikes Riesling  
The Lane Pinot Gris  
8th Caesar Chardonnay  
The Dragon Rose Rosé

Fiore Pink Moscato  
Villain & Vixen Shiraz  
Pikes Sangiovese  
Wicks Pinot Noir  
Golden Grape Shiraz Cab

### **Beer & Cider**

Choose 3 beers

Coopers Pale Ale  
Corona  
Crown Lager  
Hahn Super Dry

James Boags Premium  
Peroni Red  
Strongbow Original Apple  
Hahn Light

## *Bar Tab*

A selection of 3 wines and 3 beers.

Run your drinks tab to your desired amount.

# *Breakfast*

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## *Bottomless Brunch*

\$44 (3 hour package)

### **Food**

A selection of mini-items of the following; Bacon and egg burger, muesli cup, tomato balsamic crostini, salmon crouton, smashed avocado, caprese stick, vegetarian frittata, stuffed mushroom, maple waffle, fresh cream and jam croissant, fresh berry yoghurt and fresh seasonal fruit.

### **Drinks**

Bottomless orange juice  
Bottomless champagne  
1 standard coffee per person

### **Non-Alcoholic Drinks**

Soft drinks, Juice, Sparkling and still water

## *A La Carte*

\$35 (3 hour package)

### **Food**

Guest choice of the following

#### **Salmon Royal**

Poached KI free range eggs, Tasmanian springs smoked salmon, spinach, Danish feta & fresh avocado on toast.

#### **Eggs Benedict**

Stack of poached KI free range eggs, Barossa bacon, tomato & mushroom on toast topped with hollandaise sauce.

#### **Healthy Choice**

Grilled tomatoes, mushrooms, spinach and fresh avocado with sticky balsamic on toasted rye bread.

#### **Smashed Avocado**

Smashed avocado mixed with Danish feta and lemon topped with toasted seeds & crispy kale served on rye bread.

### **Drinks**

Bottomless orange juice  
1 standard coffee

# *Kids Parties*

KIDS UNDER 12YO \$25

Enquire with team for themed events. Character visits, face painting, magician and more available to hire.

**Assorted Pizzas**

**Pies, Pasties, Sausage Rolls**

**Chicken Nuggets and Chips**

**Scoop of Gelati**

Extras:

**Antipasto Plate**

\$90 per platter

Cold meats, cheeses, pickled vegetables, olives, arancini, salt and pepper calamari and prawn twisters.

**Pasta Platter**

\$80



## *Extras*

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**Fresh Fruit Platter** \$8 per person

**Celebratory Champagne** \$7 per person

**BYO Wine** \$15 per bottle

**Decorations (balloons, flowers etc)** Enquire within

**Celebration Cakes** Enquire within

**Early entry and late stay (11pm +)** \$100 per half an hour

## *Conditions*

**Monday – Thursday and Sunday Night (from 5pm)**

\$400 minimum spend

**Friday / Saturday / Sunday Day**

\$1500 minimum spend

All bookings are a 4 hour period.

**Deposit** \$200 (function date NOT CONFIRMED until deposit is paid)

No confetti or table scatters permitted. \$200 cleanup fee will apply.

Guest number confirmation required 1 week from dedicated function date.



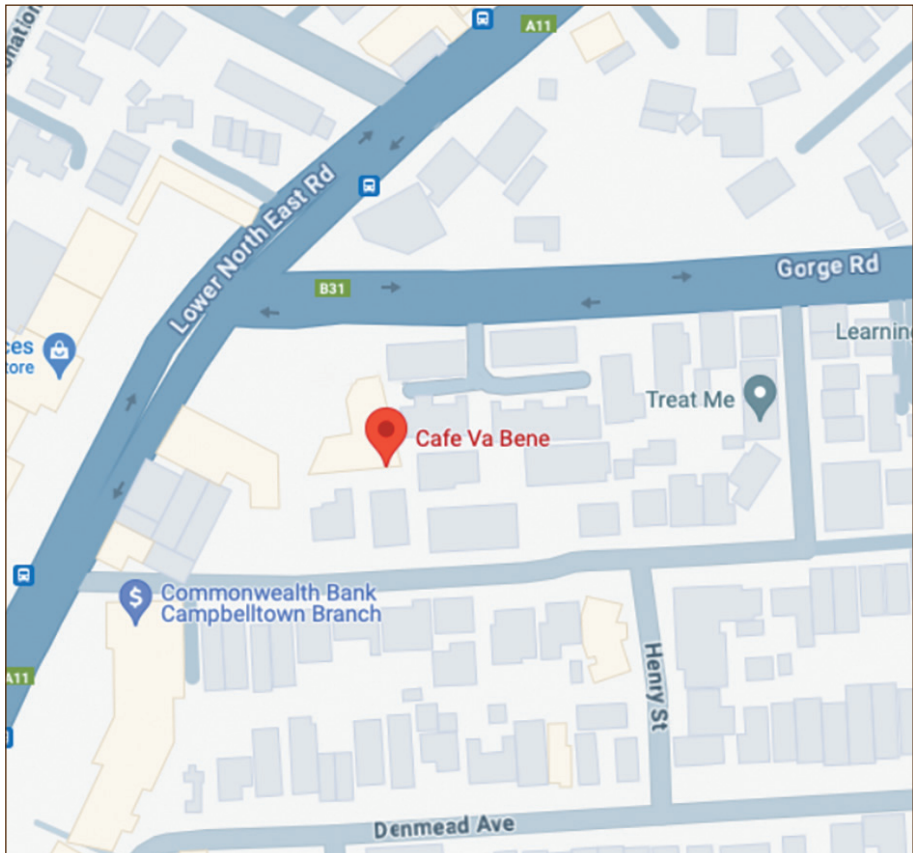


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