

# Functions & Events PACKAGES

# ABOUT CASA

Casa is one of King Street Wharf's most iconic venues, the classic styled space overlooks the impressive harbour.

Casa's exclusive private room featuring double French doors leading onto the Alfresco terrace offers a boutique dining experience.

Casa offers a relaxed modern atmosphere, showcasing a contemporary Italian menu paired with crafted cocktails.

## CAPACITY

**- Seated up to 350 | Standing up to 400**

## PRIVATO

Presenting privato our exclusive private dining room located in King Street Wharf.

Privato can seat 40 guests or 70 standing and features double french doors leading onto the alfresco terrace.

Our private dining room is a luxurious option for your next celebration.

\* Privato dining room fee is \$100 per hour – No minimum spend required.

**\$64pp**

# MENU

## Entree | Shared in the middle of the table

### Garlic Pizza

Rosemary, garlic, extra virgin olive oil

### Caesar Salad

Fresh cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies finished w. drizzled caesar dressing

## Main | Guests to select

### Penne Alla Bolognese

Casa's Famous home-made bolognese topped w. parmesan & basil

### Penne Arrabbiata (v)

Penne served in a Napoli sauce made of garlic, parsley, chilli pepper, black olives, extra virgin olive oil

### Fettuccine Rosse Croccanti (v) (vg)

Fettuccine with a sauce of capers, olives, chilli, cherry tomatoes, dried tomatoes, pine nuts and oregano, topped with flavored crunchy breadcrumbs

### Pollo Alla Pizzaiola

chicken breast cooked in a sauce of tomato, capers, olives and oregano.  
Served with a side of mashed potato and steamed vegetables.

### BBQ Chicken Wood-fired Pizza

BBQ sauce, fior di latte cheese, marinated chicken & mushrooms

### Vegetarian Wood-fired Pizza

White base, fior di latte, eggplant, artichoke, olives and mushroom

### Capricciosa Wood-fired Pizza

Tomato sauce, mozzarella, mushrooms, olives, ham, artichoke

## Dessert | Alternate served – Two serves – Chef's selection

**\$74pp**

# MENU

## Entree | Shared in the middle of the table

### Calamari

Lightly battered calamari, served with homemade aioli

### Arancini

Traditional, lightly fried bolognese risotto balls, served with Napoli sauce.  
Topped with rocket and shaved parmigiano

## Main | Each guest to select one

### Penne Alla Bolognese

Casa's Famous home-made bolognese topped w. parmesan & basil

### Crispy Skin Barramundi (gf)

Oven baked barramundi served with potatoes, cherry tomatoes  
and black olives

### Pappardelle Lamb Ragu

Slow braised lamb shoulder, San Marzano tomatoes, a soffrito of onion, carrot & celery

### Linguini Verdi Ai Gamberi

Green linguine with prawns, cherry tomatoes, chilli, prawn bisque and a light touch of  
Napoli sauce topped with fried rocket

### Pollo Alla Pizzaiola

Chicken breast cooked in a sauce of tomato, capers, olives and oregano.  
Served with a side of mashed potato and steamed vegetables.

### Gamberi Wood-fired Pizza

Tomato sauce, prawns and chilly flakes

### Piccantina Wood-fired Pizza

Tomato Sauce, fior di latte cheese, hot salami, olives, fresh rocket and chilly flakes

### La Patana Wood-fired Pizza

White base, thinly sliced potatoes with rosemary and extra virgin olive oil

## Dessert | Served alternatively – Two types of chef's selection dessert

**\$84pp**

# MENU

## Entree | Shared in the middle of the table

### Antipasto

#### Calamari

Lightly battered calamari, served with homemade aioli

#### Arancini

Traditional, lightly fried bolognese risotto balls, served with Napoli sauce.  
Topped with rocket and shaved parmigiano

## Main | Each guest to select one

#### Crispy Skin Barramundi (gf)

Oven baked barramundi served with potatoes, cherry tomatoes and black olives

#### Scaloppina Ai Funghi (Gf upon request)

Thinly sliced veal cooked in a creamy mushroom sauce. Served with seasonal vegetables

#### Rib Eye Steak On the Bone - 350G (gf)

Chargrilled 350gr rib-eye steak on the bone, served to your liking with fluffy mashed potato and roasted seasonal vegetables

#### Gnocchi Ai Frutti Di Mare

Potato gnocchi cooked in a prawn bisque with calamari, prawns, clams, mussels, cherry tomatoes, chilli and a light touch of napoli sauce

#### Gamberi Wood-fired Pizza

Tomato sauce, prawns and chilly flakes

#### Wood-fired Calzone

Fior di latte, ricotta, ham and mushrooms

#### Pappardelle Lamb Ragu

Slow braised lamb shoulder, San Marzano tomatoes, a soffrito of onion, carrot & celery

#### Chicken & Mushroom Creamy Risotto

The perfect combination of chicken, mushrooms and cream

## Dessert | Served alternatively – Two types of chef's selection dessert

# MASTERCLASSES

## COCKTAIL MASTERCLASSES

With the guidance of our top mixologist, you will be crafting innovative new cocktails and discovering your inner bartender.

Book your cocktail making class and our cocktail mixology connoisseur will personally show you how to make traditional cocktails- shaken and mixed.

- 90 minutes class
- A glass of sparkling
- Antipasto meat platter and Italian main meal
- Class will learn 02 traditional cocktails using different methods.
- Each guest will make and enjoy 2 cocktails per person

**- 105 PP - Classes run for a minimum of 10 people**



## PIZZA MAKING CLASSES

Learn how to make authentic Italian pizza while having a great time with friends, family or colleagues!

Our pizza making classes are perfect for all cooking levels and guarantee to turn you into a pizza enthusiast! Let our maestro teach you about the mesmerizing process of pizza making.

- A glass of bubbles, wine or beer on arrival
- Mixed antipasto platters to share
- 2 hour private pizza making class
- Your very own handcrafted pizza

**- \$85 PP - Classes run for a minimum of 10 people**

## PASTA MAKING CLASSES

Discover the joy of making your own pasta - it's easy once you know how! Let our expert Italian chef teach you the techniques and history behind Italian pasta making

Learn to make your favourite Italian fettuccine, potato gnocchi or stuffed ravioli - everything you make, you can take!

- A glass of sparkling on arrival
- Mixed antipasto platters to share
- Shared banquet of Casa's finest pastas, pizzas and salads

**- Packages start from \$100pp - Minimum booking of 10 guests.**



## KIDS PIZZA CLASSES

Casa's kids pizza class is hosted by our pizza Maestro. The kids will be taken through the whole messy process from mixing, making and kneading the dough to pizza acrobatics and entertainment.

With a soft drink on arrival, pizza buffet and ice cream to finish what more could your little bambino want!

**- Kids pizza class prices and time lengths vary dependent on children's ages -**

**We tailor the party to suit you. For more information give us a call or send us an email.**