

The background of the image is a complex, abstract marbled pattern. It features swirling, organic shapes in shades of deep black, dark charcoal, and a rich, metallic gold. The gold elements are most prominent in the upper left and lower left quadrants, where they form intricate, vein-like structures. The overall effect is one of luxury and elegance, reminiscent of high-end stationery or a sophisticated event theme.

EVENTS AT
VILLAGGIO

VILLAGGIO

INTRODUCING...

Villaggio is restaurant group offering delicious Italian & Mediterranean inspired cuisine.

A proudly family-owned business, Villaggio is led by hospitality brothers, Simon and Harry Kanaan. Together, they oversee five distinctive Villaggio restaurants across Sydney, each reflecting their passion for quality, service, and memorable dining experiences.

Your guests will enjoy a meal from a menu that has been designed to impress.

From handcrafted pizzas and fresh pastas to premium menu offerings of steak, seafood and chicken & not to leave out the canape & share style options.

With flexible packages to suit all budgets, Villaggio will give you an unforgettable food experience for your event.

Simon Kanaan



VILLAGGIO

ALTERNATE DROP MENU • \$65PP

LESS THAN 50 GUESTS

CHOOSE 2 OPTIONS FROM EACH CATEGORY

ENTRÉE

- Salt & pepper squid
- Lamb skewers with mint yoghurt
- Penne chicken pesto
- Fresh prawns (\$5 extra pp)

MAINS

- Chicken schnitzel with vegetables & mushroom sauce
- Grilled salmon & mash with lemon dressing
- Lamb shank with mash & Napolitana sauce
- Lamb cutlets (\$5 extra pp)
- Scotch fillet cooked medium (\$5 extra pp)

DESSERT

- Chocolate mousse
- Strawberry cheesecake
- Gelato



ALL DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST.

VILLAGGIO

ALTERNATE DROP MENU

MINIMUM OF 50 GUESTS
2 COURSES | 3 COURSES

ENTRÉE

SEAFOOD \$26 PP

- Salt and pepper squid
- Salt and pepper king prawns
- Fresh king prawns
- Smoked salmon bowl
- Oysters

MEAT \$25 PP

- Chicken skewers
- Penne bolognese
- Lamb skewers
- Beef tortellini

VEGETARIAN \$24 PP

- Salt & pepper cauliflower
- Mushroom risotto
- Pumpkin risotto
- Penne vegetarian
- Cheese & spinach ravioli

MAINS

ALL MAINS INCLUDE 1 SIDE

SEAFOOD \$40 PP

- Barramundi fillet
- Salmon fillet

MEAT \$38 PP

- Lamb cutlets
- Lamb shank
- Beef cheek

SAUCES

- Mushroom
- Gravy
- Peppercorn
- Lemon dressing

POULTRY \$38 PP

- Spatchcock chicken
- Chicken Kiev
- Florentine chicken
- Greek chicken

VEGETARIAN \$36 PP

- Mushroom risotto
- Pumpkin risotto
- Penne siciliano
- Spinach & pumpkin ravioli

SIDES

2nd SIDE \$7 PP

- Vegetables
- Roasted potato
- Mash potato
- Salad
- Rice

DESSERT \$16 PP

2 SCOOPS GELATO

- Mango
- Chocolate
- Vanilla
- Hazelnut

CAKES

- Chocolate mousse
- Tiramisu
- Baked cheesecake
- Fruit tart

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VILLAGGIO

BUFFET STYLE MENU

MINIMUM OF 50 GUESTS

BUFFET MENU 1

\$70 PP

- 3 choices of protein
- 3 choices of carbs
- 2 choices of salad
- Bread rolls
- 1 fruit platter

BUFFET MENU 2

\$80 PP

- 4 choices of protein
- 3 choices of carbs
- 1 choice of seafood
- 2 choices of salad
- Bread rolls
- 1 fruit platter
- Assorted cake pieces

PROTEIN ITEMS

- Chicken tenders with mushroom sauce
- Roast lamb with gravy sauce
- Kafta sausages
- Satay chicken skewers
- Lemon & herb chicken skewers
- Beef skewers
- Lamb skewers

CARB ITEMS

- Roasted mixed vegetables
- Fried rice
- Penne bolognese
- Penne boscaiola
- Beef tortellini with creamy mushroom sauce

SEAFOOD ITEMS

- Salt & pepper squid (fried)
- Grilled salmon pieces with lemon dressing
- Grilled barramundi pieces with lemon dressing

SALAD ITEMS

- Mediterranean salad
- Caesar salad
- Rocket salad

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VILLAGGIO

ITALIAN SET MENU | BUFFET

MINIMUM OF 30 GUESTS
AVAILABLE FOR BUFFET STYLE & SHARE PLATES

OPTION 1

A \$40 PP | K \$25 PP

ENTRÉE

- Garlic bites
- Bruschetta
- Mediterranean Salad

MAIN

- Choice of 2 pastas or 4 pizzas (unlimited)

OPTION 2

A \$55 PP | K \$35 PP

ENTRÉE

- Garlic bites
- Bruschetta
- Mediterranean Salad
- Antipasto

MAIN

- Choice of 2 pastas & 4 pizzas (unlimited)

OPTION 3

A \$65 PP | K \$40 PP

ENTRÉE

- Garlic bites
- Bruschetta
- Mediterranean Salad
- Antipasto
- Salt & pepper calamari
- BBQ chicken wings

MAIN

- Pizza & Pasta
2 pastas & 4 pizzas (unlimited)

OPTION 4

A \$75 PP | K \$40 PP

ENTRÉE

- Garlic bites
- Bruschetta
- Mediterranean Salad
- Antipasto
- Salt & pepper calamari
- BBQ chicken wings

MAIN

- Pasta & Meat Platter
2 pastas (unlimited) & grilled lamb, kafta & chicken on a bed of roasted potatoes

PIZZA SELECTION

- Garlic & cheese
- Margherita
- Supreme
- Meat lovers
- Hawaiian
- Pepperoni
- Vegetarian
- BBQ chicken
- Capricciosa
- Peri peri chicken
- Garlic chicken
- Tandoori chicken
- Prosciutto
- Aqua Mare
- Garlic hilli prawn
- Smoked salmon

PASTA SELECTION

- Spaghetti bolognese
- Harry's pasta
- Penne Siciliano
- Fettuccine boscaiola
- Homemade beef tortellini
- Linguini Villaggio
- Ravioli four cheese
- Gnocchi
- Penne carbonara
- Spaghetti marinara
- Fettuccine chicken pesto

ALL DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST.

VILLAGGIO

COCKTAIL FUNCTION

TRAY SERVICE

COCKTAIL OPTION 1

\$45 PP

MINIMUM 30 GUESTS
1.5 hour food service time frame
Choose 5 canapes
Maximum 2 seafood canapes
Not a substantial meal

COCKTAIL OPTION 2

\$65 PP

MINIMUM 50 GUESTS
2 hour food service time frame
Choose 8 canapes
Maximum 3 seafood canapes
Equivalent to a substantial meal

COLD CANAPES

- Smoked salmon blini
- Prawn cocktail served on a spoon
- Caprese skewer
- Tuna tartare served on cucumber
- Cocktail bruschetta
- Beetroot & goats cheese tartlet
- Prosciutto wrapped melon
- Avocado & crab salad tartlet

HOT CANAPES

- Beef slider
- Satay chicken skewers
- Lamb kofta
- Tempura prawn
- Arancini
- Quiche Lorraine
- Teriyaki chicken skewers
- Miso eggplant bites
- Lamb pie
- Thai fish cake

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VILLAGGIO

PLATTER MENU

Available in conjunction with one of our menus as a grazing table starter or in addition to one of our cocktail menus
EACH PLATTER SERVES 10 – 12 GUESTS

Dips & Condiments	3 dips – labneh, hommus & baba ghanoush with freshly cut celery, carrot & cucumber sticks served with water crackers	\$110
Sandwiches	An assortment of sandwich fillings on a variety of breads	\$125
Party	Cocktail pies, sausage rolls & vegetable spring rolls, served with sweet chilli, BBQ & tomato sauce	\$135
Antipasto	Ham, salami & prosciutto served with olives, fetta, sundried tomato, roasted capsicum & eggplant with sides of fresh sourdough	\$150
Cheese	A selection of cheeses, served with fruits, honey, fig jam & water crackers	\$150
Mediterranean Mezza	A choice of meat or vegetarian kibbeh & sambousek, served with hommus & labneh dips	\$130
Skewers	Cocktail chicken & beef souvlaki skewers served on a bed of hot chips & tzatziki dipping sauce	\$135
Wings	BBQ chicken wings served on a bed of hot chips & BBQ sauce	\$130
Squid	Salt & pepper squid served on a bed of hot chips & tartare sauce	\$130
Fish	Battered flathead pieces served on a bed of hot chips & tartare sauce	\$130
Fruit	A selection of seasonal fruit	\$115

ALL DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST.

VILLAGGIO

CHILDREN'S MENU

3 COURSE | \$35 PP
UP TO 12 YEARS OF AGE

Children with dietary requirements will be catered for separately if given 7 days' notice

ENTRÉE

- Garlic & cheesy bread bites (v)

MAINS | SELECT 1

- Fish & chips served with tomato sauce
- Calamari & chips served with tomato sauce
- Spaghetti bolognese
- Penne carbonara
- Penne boscaiola
- Lasagne with chips & served with tomato sauce
- Chicken schnitzel with mash
- Chicken skewers with chips & tomato sauce
- Pizza subs served with chips & tomato sauce
Choose one from the following menu:
 - Margherita
 - Hawaiian
 - BBQ chicken
 - Pepperoni
 - Vegetarian



DESSERT | SELECT 1

- Chocolate mousse
- Tiramisu
- Baked cheesecake
- Fruit tart
- Ice cream scoops (3) – strawberry, chocolate & vanilla with topping

ALL DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST.

VILLAGGIO



**AUTHENTIC ITALIAN &
MEDITERRANEAN CUISINE**



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