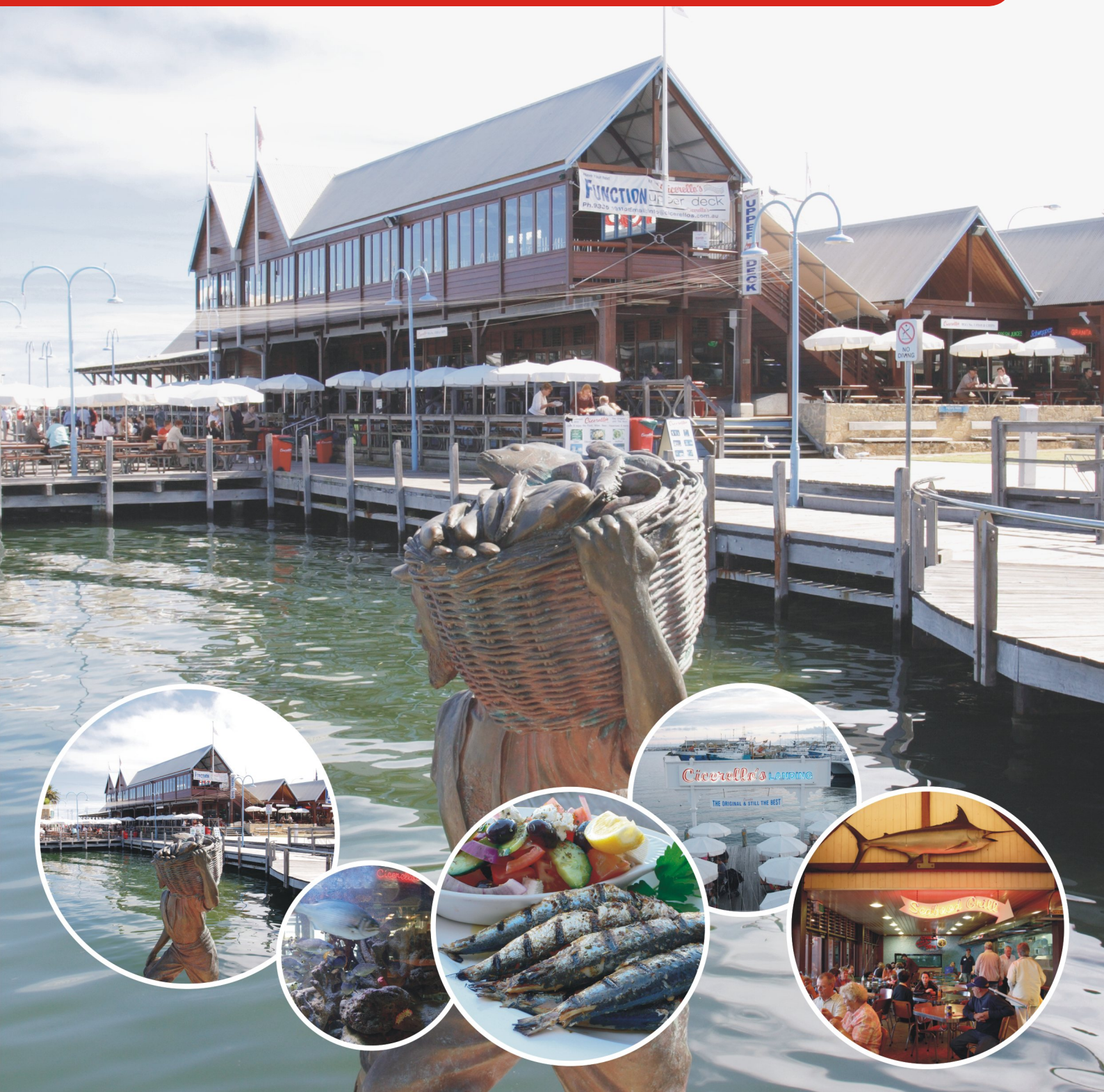


# the upper deck

*Cicerello's*

functions menu & booking info



# the upper deck

Cicerello's

## Terms & Conditions & Function Booking Agreement

### Opening Hours

Restaurant downstairs is open 10am to approx 8.30pm, 7 days a week. (Upper Deck alternative times must be pre-arranged)

### Tentative Bookings

Tentative bookings will be held for a minimum of 14 days and will be automatically cancelled unless arrangements have been made to extend the above period.

For exclusive use of the Upper Deck, a room hire does apply

**Equipment Hire Charges:** Charges apply for all special equipment or facilities provided for each function - please discuss if applicable. Note: White table clothes can be supplied at an additional cost of \$2.50 per table cloth.

### Confirmation of bookings

To confirm your booking we require a signed copy of this Function Booking Agreements to be returned to us with a deposit of \$200 plus room hire if applicable. Your booking will be confirmed in writing, noting the date and time of function.

### Payment, Final Numbers & Arrangements

The contract signatory is liable to pay all money under the agreement. We do provide credit . All function accounts must be paid with Credit Card, Cash or Bank Cheque at least 3 days before the date of the function. Company cheques are only accepted with prior approval.

The final numbers & arrangements are to be confirmed at or before 12 midday at least three (3) working days before the event. This will be the guarantee number. Increases of up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers.

Charges will be based on the Guarantee Number of the number attending which ever is greater. Time extensions: a labour surcharge of \$5 per guest per hour will be payable for any function that continues beyond the agreed time.

Cancellation of bookings:

if for any reason your function is cancelled, the following conditions apply:

- If notice of 8-21 days before the function is given 50% of your deposit will be refunded
- If notice of 7 days or less before the function is given no refund will be made.

### Pricing

Our prices are current at time of print, however are subject to change. GST is included.

### Menu & Beverages

No food or drink is to be brought on to the premises under any circumstances. Menu selection must be confirmed 3 days prior to the date of the function. The Upper Deck is fully licensed and not BYO.

### Upper Deck Capacity

Sit Down Menu	50 pax
Whole Balcony Cocktail	120 pax

### Menu Selection Types

Set Menu Choices  
Cocktail Party Style  
Other - please ask

# the upper deck

Cicerello's

## Terms & Conditions & Function Booking Agreement

### Responsibility

1. The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function room or in another part of the restaurant.
2. General and normal cleaning is included in the cost of the room hire, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
3. The restaurant will take all necessary care but will not accept responsibility for damage or loss of any client's property in the restaurant before, during or after a function.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the restaurant management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.
5. The restaurant reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

Please phone or email your booking date, time and approx numbers and let us know how you will be paying for your function. Then please read the above agreement carefully, sign it below and return it to Cicerello's as soon as possible.

Fax it to: 9335 1455 (credit card payment) or  
Post it or bring it in personally to :  
Cicerello's 44 Mews Road, Fremantle WA 6160

I have read and accept the conditions stated in this agreement,

Date of Function: \_\_\_\_\_ Number of People: \_\_\_\_\_

Name in Full: \_\_\_\_\_

Function to conclude at (tick one):

( ) 10pm (Hire charge \$250) ( ) 11pm (Hire charge \$400) ( ) 12am (Hire charge \$500)

Company / Type Function: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Deposit Enclosed: \$ \_\_\_\_\_ ( ) B/Card ( ) M/Card ( ) Visa ( ) Amex ( ) Cheque ( ) Cash

Card No.: \_\_\_\_\_ Exp: \_\_\_\_\_

Cardholder's Name: \_\_\_\_\_ Signature: \_\_\_\_\_

### OFFICE USE ONLY

Received: \$ \_\_\_\_\_ Processed By: \_\_\_\_\_ Checked By: \_\_\_\_\_

Date: \_\_\_\_\_ Balance of payment due by: \_\_\_\_\_ of: \$ \_\_\_\_\_

# cocktail menus

Cicerello's

## cocktail menu #1

- thai fish cakes with coriander & chilli dipping sauce
- tray of dips with turkish bread, marinated kalamata olives
- flowercut salt & pepper squid with lemon
- famous fremantle crumbed sardines with tartare
- chicken satay sticks with spicy peanut sauce
- beer battered barramundi pieces with lemon

\$25.00  
per  
head

## cocktail menu #2

- marinated swordfish kebabs with tomato, lime & red onion.
- chicken satay sticks with spicy peanut sauce
- flowercut salt & pepper squid with lemon
- bruschetta of crumbed sardine, chunky tartare and mediterranean salsa
- beer battered barramundi pieces with lemon
- peri peri fingers of fish with lemon and mint aioli
- vietnamese summer rolls with a pickle ginger dipping sauce

\$32.00  
per  
head

## cocktail menu #3

- oven baked barramundi with a lemon myrtle and sea salt crust
- chicken satay sticks with spicy peanut sauce
- quick fried calamari in cajun flour with lemon
- marinated lamb shish kebabs with lemon & rosemary
- trio of dips with toasted pita bread and marinated olives
- thai fish cakes with thai dipping sauce
- peri peri fingers of fish with chunky tartare
- mexican meatballs with a chilli tomato sauce

\$36.00  
per  
head

## cocktail menu #4

- tasmanian salmon & swordfish kebabs with a mediterranean salsa
- oysters natural with a tomato, lime & coriander salsa
- mini toasts with smoked salmon, lemon, creamed cheese & dill
- chicken satay stick with spicy peanut sauce
- king prawns wrapped in prosciutto and crisp potato on an avocado salsa
- vietnamese summer rolls with a pickle ginger dipping sauce
- bruschetta with semi-dried pesto, goats cheese & rocket
- seared scallop & tiger prawn skewer marinated with harissa

\$42.00  
per  
head

the upper deck

# sit down menus

*Cicerello's*

minimum number 40 people. maximum 50

## set function menu #1

entree	seafood chowder, served with crusty bread
main	grilled barramundi fillet, served with baby potatoes, wilted english spinach, cherry tomatoes and white wine
dessert	mini pavlova, served with a mixed berry compote and topped with double island cream

\$40.00  
per  
head

## set function menu #2

entree	seafood chowder, served with crusty bread or vietnamese summer rolls with chilli dipping sauce
main	char grilled harissa swordfish, served with chunky fries & a baby spinach, cherry tomato and balsamic salad or creamy garlic prawns, served with shoe string fries and a mediterranean salad
dessert	mini pavlova, served with a mixed berry compote and topped with double island cream

\$55.00  
per  
head

## set function menu #3

entree	roasted capsicum, tomato & mussel soup or king prawns in proscuitto and crispy potato, on top of an avocado salsa
main	fillet of barramundi topped with creamy garlic prawns, served with seasoned vegetables and roasted potatoes or skewer of scallops, prawns & yellowfin tuna on top of a buckwheat noodle, pickled ginger & mirin salad
dessert	apple strudel, with icecream & double island cream or mini pavlova, served with a mixed berry compote and topped with double island cream

\$70.00  
per  
head

# finger foods

*Cicerello's*

price per head is subject to dishes selected

- crispy fried crumbed fremantle sardines
- bruschetta a'la cicerello's with tomato, basil & olive oil
- salt & pepper squid
- dips with toasted turkish bread & marinated olives
- prawns, lemon & cherry tomato kebabs
- fish goujons with chunky tartare
- thai fish cakes with thai dipping sauce
- oysters natural
- oysters kilpatrick
- peri peri fish strips with lemon & mint aioli
- chicken satay sticks with spicy peanut sauce
- marinated swordfish kebabs with tomato, lime & red onion
- mexican meatballs with a tomato & chilli sauce
- vietnamese summer rolls with a pickled ginger dipping sauce
- oven baked baramundi pieces with crusted lemon myrtle and sea salt
- marinated lemon & rosemary lamb shish kebabs

**platters are made for the number of people attending**

something you fancy not here? dishes can be tailored to suit individual needs



the upper deck