

Auge is able to offer a diverse and exciting range of options for any event. With the help of our events coordinator, Head Chef and Sommelier, we can prepare and tailor a package to suit your needs.

function kit
corporate • celebration
• cocktail • wedding

22 Grote Street, Adelaide | tel 08 8410 9332 | email info@auge.com.au

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Set menu packages

[please refer to function menu for selections]

MENU PACKAGE 1 (food only) from \$65.50pp

a selection of:

- a choice of two entrees
- a choice of two main courses
- a choice of one side

MENU PACKAGE 2 (food only) from \$79.50pp

a selection of:

- a choice of two entrees
- a choice of two main courses
- a choice of two desserts
- a choice of one side

MENU PACKAGE 3 (food only) from \$94.50pp

a selection of:

- a choice of two entrees
- a choice of two main courses
- a choice of two desserts
- a choice of two cheeses
- a choice of two sides

BEVERAGE OPTIONS

All wine, spirits, beer & soft drinks are on consumption. we can tailor a beverage package to suit any budget. Please speak to our friendly events coordinator for more details.

ADDITIONALS

- extra choice per course \$3 per person
- antipasti selection \$8 per person
- additional sides \$9.50 per bowl
- palate cleanser (sorbetto) \$2 per person
- espresso or organic tea \$3 per person
- petit fours \$2 per person
- personalised menus \$1 per person

PLEASE NOTE

- packages can be altered to suit your requirements, dietary or other
- degustation or canape packages are also available
- pricing varies according to menu selection & is subject to change
- all payments using AMEX & Diners Club will be subject to a 3% surcharge
- menu package 1 is not available on Fridays, Saturdays, Sundays, Public Holidays or in the month of December
- cut off time for functions is 12 midnight. Service fee applies after 12 midnight, \$300 per hour.

Exclusive use of venue

[for exclusive use of our venue, we require a minimum spend which is inclusive of food and beverage. Minimum spend varies from the week day and week ends. **Venue hire fee \$300.** Please speak to our friendly events coordinator for more details.]

Degustation packages also available!

[Degustation `digu'steyshun is the art of tasting food. Modern degustation probably comes from the French kitchens of the early 20th century. Degustation is a culinary term meaning "a careful, appreciative tasting of various foods" & focusing on the gustatory system, the senses, high culinary art & good company.]

Four course Degustation \$89pp
wine flights additional \$36pp

Six course Degustation \$109pp
wine flights additional \$46pp

*Please see degustation menu. Menu can be tailored to guests dietary requirements.

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Auge Spuntini [canape selections]

Please select a minimum of 3-5 canapés for a pre dinner reception for a ½ an hour.
Please select a minimum of 12 for a full cocktail reception of 2 or more hours.
Vegetarian, Vegan or any dietary requirements are catered for upon request.

SAVOURY | STANDARD \$2 per item

marinated olives with grissini \$9 per bowl
polpette – veal & pork meatball in tomato sugo
calamari fritti – local panfried calamari lightly dusted with flour
chicken liver parfait on crostini
truffled porcini tart with fontina cheese
arancini (risotto balls) vegetarian/seafood or meat options available
fried stuffed olive – olive ascolane

SAVOURY | PREMIUM \$2.50 per item

char-grilled octopus marinated in olive oil, bay leaves & lemon
involtino di pollo – free range chicken thigh fillet stuffed with salumi & sage leaves
mini tortellini – vegetarian/seafood or meat options available
suppli – rice balls filled with Bolognese & mozzarella
fried ricotta & green olive balls

SAVOURY | DELUXE \$3.00 per item

shredded braised duck leg with pickled cherries
salmon tartare with aioli
beef tartare on crostini
smoked bacala & black pepper lavosh with salmon roe & preserved lemon
poached tuna with caper aioli
grilled prawn splendini with tomato & citrus dressing
parmesan polenta with seared veal loin

GRAZING | DELUXE \$5.00 per item

risotto of the day
house made pasta of the day
selection of cured meats & cheeses

DOLCI | SWEET \$2.50 per item

mini frangipane tarts
macerated berry & mascarpone tart
frangipane with fruit
torrone – italian nougat

DOLCI | SWEET [PREMIUM] \$3.00 per item

baci all'Auge – house made gianduia chocolate filled with hazelnuts and coated in dark vahlrona chocolate
chocolate truffles filled with an assortment of flavours & liqueurs
mini cannoli – crispy pastry tubes filled with Italian custard

*cheese plates available

Sommelier

[A sommelier or wine steward, is a trained & knowledgeable wine professional, commonly working in fine restaurants, who specializes in all aspects of wine service as well as wine & food matching. The role is more specialized & informed than that of a wine waiter.]

Alessandro Ragazzo is Auge's Sommelier who can help suggest wines for any event. He is experienced in wine & food matching, meeting within customer requirements.

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Auge Ristorante | Spuntini Bar [terms & conditions]

1 | Confirmation of booking

All bookings must be confirmed, within 3 working days of making tentative reservation, otherwise the management reserves the right to cancel the booking. The confirmation should be accompanied with a signed copy of these terms and conditions.

2 | Deposit

A minimum deposit of \$500.00 is required upon booking for exclusive use of restaurant.

A minimum deposit of \$200.00 is required upon booking for 10 - 20 guests. Any reservations above 21 guests we require an additional \$10 per person.

3 | Cancellations

In the event of the function being cancelled within 14 days of the date, 50% of the deposit will be refunded, however deposits cannot be refunded with less than 7 days notice. In the case of a late cancellation (within 72hrs) management reserves the right to charge up to 100% of total function cost.

4 | Confirmation of final numbers and payment

Confirmation of final numbers and payment should be made within 5 working days of the event. Charges will be based on the guaranteed minimum number at confirmation. If the numbers decrease on the date of the function management reserves the right to charge for the number confirmed. If numbers increase within 5 days prior to your event, management reserves the right to alter food and beverage choices. Additional costs incurred during your function, are to be settled at the end of your function.

5 | Settlement of account

Full payment of the account is required on the date of the function, unless credit application has been approved, whereby the settlement of the account is required within 7 days of the event.

6 | Food and Beverage

Final menu and beverage selections must be confirmed 10 working days prior to your event.

7 | Price variation

Prices are current at time of quotation, however may be subject to change.

8 | Damages

The Client and their guests are responsible for any damage, injury or loss suffered before, during and after the function.

9 | Commencement and vacating of restaurant

The organiser agrees to begin the function and vacate the Restaurant or nominated location, at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, a charge of \$150.00 for each additional 30 minutes or part thereof will be incurred, and drinks served will be charged on consumption.

Upon payment of a deposit, and return of this form signed, it is understood that you accept the above terms and condition

Accepted by

Signed

Date

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Credit Card [authorisation form]

I, _____, hereby authorise Auge Ristorante, to charge my credit card account.

I authorise a charge against my credit card in the following amount: \$ _____
() VISA () MasterCard () American Express () Diners

Credit Card Number: _____

Expiration Date: ____ / ____

3-digit (MC/VISA) or 4-digit (AMEX) credit card security number: _____
Located on front of card on AMEX or back of card in signature box on MC/VISA

Please note that there is a surcharge of 3% for American Express and Diners cards.

Credit Card Billing Address:

Street: _____

City: _____ State: _____

Post Code: _____ Country: _____

Telephone: _____

Customer Details:

Customer Contact Name: _____

Company Name: _____

Date of Reservation: _____

Telephone: _____ Fax: _____

_____/____/____

Cardholder's Signature Date

Your completion of this authorisation form helps us to protect you, our valued customers, from credit card fraud.
Auge Ristorante will keep all information entered on this form strictly confidential.