



EVENT PACKAGES

Available 7 days a week 5pm – 10.30pm



FOOD PACKAGES

6 SNACKS

\$40 pp

Cheesy Polenta Bites, Garlic Aioli + Pecorino [v][gf]

Mushroom & Provolone Arancini + Truffle Aioli [v]

Panko Prawns, Sweet Soy + Miso Mayo

Bao Buns w/ Crispy Fried Chicken, Kewpie, Sambal, Fried Shallots + Coriander [vo]

Truffle Cheeseburger Slider w/ Beef Patty, Melted Cheese, Truffle Mayo + Ketchup

Crunchy Sourdough w/ Ricotta, Zucchini Pickle, EVO + Petite Herbs

8 SNACKS

\$55 pp

Cheesy Polenta Bites, Garlic Aioli + Pecorino [v][gf]

Mushroom & Provolone Arancini + Truffle Aioli [v]

Panko Prawns, Sweet Soy + Miso Mayo

Bao Buns w/ Crispy Fried Chicken, Kewpie, Sambal, Fried Shallots + Coriander [vo]

Truffle Cheeseburger Slider w/ Beef Patty, Melted Cheese, Truffle Mayo + Ketchup

Crunchy Sourdough w/ Ricotta, Zucchini Pickle, EVO + Petite Herbs

Presto Fried Chicken Sliders w/ Lettuce + Chipotle Mayo

Whiting Katsu w/ Green Oak Lettuce + Dill Mayo

PAELLA + SNACKS

\$50 pp

Seafood + Chorizo paella [gf]

3 Snacks

Minimum 40 guests required - pending availability*

A D D T O Y O U R P A C K A G E

P R E M I U M S N A C K S

Nigiri - Torched Salmon, Miso Mayo, Seaweed 4.5ea [gf]

Freshly Shucked Oysters w/ Fresh Horseradish + Champagne & Chive Vinegar 5ea [gf]

12hr Braised Lamb Croquettes w/ Confit Garlic Yogurt 5ea

Lettuce Cups - Xo Crumbled Tofu, Mushrooms, Shallots + Herbs 5ea

Sticky Beef Rib Bao Bun w/ Cucumber + Pickled Chilli 6.5ea

Fried Southern Rock Lobster Roll w/ Garlic Aioli + Green Oak Lettuce 15ea

S H A R E P L A T T E R S

Burrata + Tomatoes w/ sourdough 45

Charcuterie board 180

Cheese board 180

Petite sweets board 80

S H A R E D T A B L E D I N N E R P A C K A G E S

Please enquire with our team if you are interested in a seated dinner.
Shared table dinner packages are subject to availability and T&C's apply.

BEVERAGE LIST

WINE

We offer a selection of wines from our local region. Our list includes Red, White and Sparkling Wines and all are available for purchase both by the glass and by the bottle.

Enquire with our team for the current wine selection.

BEER & CIDER

Mid Strength | Balter Captain Sensible 8.5

Pale Ale | Coopers 9

Cape Ale | Loop Hole Quick Hare 9

XPA | Coopers 10

Lager | Corona 10

Apple Cider | Adelaide Hills 10

Apple & Strawberry Cider | The Side Project 10

COCKTAILS

Let us create you a signature cocktail!
Charged at 15ea for the duration of your event

Amaretto sour | Disaronno Amaretto, Whites + Lemon 17

Margarita | Patron Silver Tequila, Cointreau, Lime Juice, Agave + Salt 18

Chilli Margarita | Chilli Infused Patron Silver, Cointreau, Lime, Agave + Chilli Salt 18

Espresso Martini | Vodka, Mr Black Coffee Liqueur, Allpress Espresso + Raw Sugar 18

Passionfruit & White Chocolate Martini | Vodka, Passionfruit, White Chocolate Syrup, Whites, Lemon 18

Aperol Spritz | Aperol, Koonara Sparkling, Mineral Water + Orange 17

Mojito | Bacardi White Rum, Mineral Water, Lime + Mint 18

Negroni | Never Never Gin, Sweet Vermouth + Campari 20

EVENTS AT PRESTO EXCLUSIVE USE OF PRESTO EATERY

FULL VENUE HIRE 550

Available 5pm – 10:30pm 7 days a week. *Excludes public holidays.
Venue hire fees include admin fee & professional clean post event.

MINIMUM SPEND

Exclusive use of Presto Eatery requires a minimum spend across food & beverage of \$2000.00

SECURITY

Security personnel may be required at our discretion, pending the nature of your event. This would be an additional charge to you.

CELEBRATION CAKE

We welcome you to bring a Celebration cake. We charge a cakeage fee for our chefs to cut and serve the cake for your consumption.

DRINKS

Beverages can be purchased on consumption or be charged to a tab.
Please enquire with our team for the full details of how your bar can operate.

AUDIO REQUIREMENTS

We invite you to use our surround sound speakers throughout the café with a playlist of your choice. Unfortunately, we cannot have live music or DJ'S at the venue.

S E C U R E Y O U R B O O K I N G & P A Y M E N T S

The venue hire fee must be paid to secure your booking for your requested date. Please note the venue hire fee is non-refundable.

Final guest numbers, dietary requirements & food packages must be confirmed & paid for 7 business days prior to event.

Beverage accounts must be paid in full at the end of your event.

C A N C E L L A T I O N / R E F U N D P O L I C Y

Upon securing your booking we request full payment of the venue hire fee, this fee is non-refundable.

In the event you need to cancel your booking we require a minimum 14 days' notice; you will forfeit your hire fee only.

Events cancelled without 14 days' notice will be charged in full for the food package.

Please understand as a small business we must charge for cancellations due to loss of income from potentially being able to book another event on the selected date & to compensate the cost of administration, staff rostering & food preparation for the event.

C O V I D

We require all guest to follow the covid guidelines and capacity limits that are currently in place by the south Australian government, we do not make the rules we just follow them.

Due to the current crisis and the ever-changing unknown we are willing to work with you if the government changes restrictions that impacts your event within 7 days.

We will do our best to work with you and if necessary, select a new date for your event & transfer your booking.

If you chose not to select a new date with us you will forfeit your hire fee & 20% of the total food package which will be payable to cover the costs associated in preparing for the event.

R E S P O N S I B L E S E R V I C E O F A L C O H O L

We will be requesting that, as per RSA laws, all guests whom appear to be under the age of 25yrs provide ID upon entry to the function and at any other time during the event at the discretion of management, staff and/or security.

We reserve the right to refuse the service of alcohol to any patron who appears intoxicated as per RSA standards and the consumption of alcohol on a licensed premises by individuals under the age of 18yrs is strictly against the law. Any guests whom do not comply will be asked to leave the venue.

S M O K I N G

Presto Eatery is strictly a non-smoking venue.

If you or your guests do wish to smoke, you will be required to exit the premises and may return to the function afterwards.

This includes the use of e-cigarettes.

C O N T A C T U S

For more information see Mikaela in the café or contact her directly
0457 324 185 | catering@prestoeatery.com.au
37-41 Commercial Street East, Mount Gambier