Benny and Me Functions

Benny and Me is a great venue for Functions – regardless of numbers – from 30 guests to 120 we have the right space for you.

We have 3 rooms internally, a courtyard – covered and heated and an outdoor area at the front of the venue that is also under cover and has heaters.

We provide a friendly environment with great staff. We go out of our way to make sure your event is a success.

Food

We offer a set menu of homemade finger foods from \$30 per head. The food is all made on site and all meats are Halal certified. We also cater for dietary requirements.

Options:

Choose 3 entrees:

Arancini
Bruschetta
Sausage Rolls
Meatballs

Chicken Skewers

Choose 2 mains:

Calamari and Wedges Sliders - Chicken Sliders - Beef

Pizza - Vegetarian, Lamb and Cheese

Bar

We offer flexible options

- Set tab
- Guests pay for their own drinks
- · Set drinks menu

We can work out what suits you best.

Music

We have a Sonos system that can be used to play your own playlist or we can arrange a suitable list.

*** Live music and DJs are also welcome.

Start Times

We can negotiate your desired starting time. The most common start time is 6.30pm on Friday or Saturdays.

*** For afternoon functions they are unable to start before 2.00pm

Cakes or Special Desserts

We allow you to bring your own cakes which we will assist with.

Decorations

You are welcome to bring your own decorations, balloons, pictures, streamers etc. We do however request no glitter or confetti type materials.

Bookings

There is no room hire however we do request a non - refundable \$200 deposit on confirmation of booking.

The booking fee will be deducted from your final bill on the night/day of your event.

Deposit

Benny and Me BSB: 013 497 ACC: 225929179

Contact

If you have any questions and would like to make a time to discuss further and perhaps have a walk through the venue please call

Peter - O450 077959 or

Email – bennyandmecafe@gmail.com

Web Enquiry Form – www.bennyandmecafe.com

Benny & Me Function menu

*** finger food ***

Arancini

Vegetarian; Napoli sauce, green peas and mozzarella

Bruschetta

Fresh baguette, diced tomato, pesto, red onion and olive oil

Sausage Rolls

Homemade; Pork and beef mince, parsley and sesame seeds

Meatballs

Handmade beef meatballs, served with parmesan and Napoli sauce

Chicken Schnitzel sliders

Crumbed chicken breast, mayonnaise coleslaw in a brioche bun

Beef Slider

Mini Beef burger on brioche bun with tomato sauce and cheese

Chicken Skewers

Grilled chicken skewers

Calamari

Crumbed calamari and wedges

Pizza

Margarita; Napoli sauce, mozzarella and fresh basil Lamb; Crumbed feta, tzatziki, red onion and mint Pumpkin; Goat's cheese, onion, peppers and spinach

^{***} For strict dietary option please chat to Peter, Tim or Ben ***