



lilys

*Delivering an
unforgettable shared
dining experience*

SET MENUS

LEGEND

V - Vegetarian

VG - Vegan

LF - Lactose Free

GF - Gluten Free

NF - Nut Free



WE DO NOT CHARGE

- Room Hire Fees
- Cakeage Fees



ROOM HIRE INCLUDES

- Dance Floor (Carpeted Rooms only)
- Microphone
- Projector & Screen
- Tv (availability varies per room)
- AUX Audio Connection

SET MENU 1

\$38 Per Person

MINIMUM 10 ADULTS

MAXIMUM 40 ADULTS

ENTRÉE

Served on platters - Select Two

SPAGHETTI BOLOGNESE - spaghetti cooked in a home-made
Bolognese sauce

FETTUCCINE BOSCAIOLA - sautéed mushroom and bacon and
cooked in a cream sauce

PENNE NAPOLETANA - penne tossed in Napoletana sauce with
fresh basil & parmesan (V)

MAINS

Served to Share - One of each per 10 guests

HAM AND PINEAPPLE - topped with ham, pineapple and
mozzarella

MARGHERITA - with San Marzano tomatoes, mozzarella, basil &
extra virgin olive oil (V)

MEAT LOVERS - with pepperoni, salami, cabanossi, ham, bbq
sauce and mozzarella

SET MENU 2

\$40 Per Person

MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate

PENNE NAPOLETANA - served with basil and shaved
parmesan (V)

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon
cooked in a cream sauce

MAIN

Served Individually - Alternate

CHICKEN BREAST - with creamy mushroom sauce served with
mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant and
mozzarella cheese cooked in a tomato sauce served with
roasted potatoes

SET MENU 3

\$43 Per Person

MINIMUM 10 ADULTS

ENTRÉE

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables
served with bread rolls

MAIN

Served to Share - Select Three

SPAGHETTI BOLOGNESE - cooked in a home-made Bolognese sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a
cream sauce

PENNE NAPOLETANA - tossed in Napoletana sauce with fresh basil and
parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy
pesto sauce

GNOCCHI POMODORO – Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - with a Napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI – cooked in a tomato and cream sauce with basil
and parmesan cheese (V)

DESSERT

Served Individually - Alternate

TIRAMISU - layers of coffee dipped sponge fingers with mascarpone Cream

CHEESECAKE - served with fresh cream and strawberry

SET MENU 4

\$45 Per Person

MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a
cream sauce

PENNE NAPOLETANA - tossed in Neapolitan sauce with fresh basil and
parmesan (V)

MAIN

Served Individually - Alternate

CHICKEN BREAST - with a creamy mushroom sauce served on mash potato
VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese
and roasted potatoes

DESSERT

Served Individually - Alternate - Select Two

CHEESECAKE - served with fresh cream and strawberry
TIRAMISU - layers of coffee dipped sponge fingers with mascarpone cream
PANNACOTTA - served with berry compote
PROFITEROLES - filled with fresh cream and coated with chocolate

SET MENU 5

\$47 Per Person

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served
with bread rolls

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - bacon, garlic and chili cooked in a Napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a cream
sauce

PENNE NAPOLETANA - tossed in Napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semidried tomato cooked in a creamy pesto
sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and
roasted potatoes

BEEF CHEEK - tender beef cheek slowly braised with aromatic herbs served with mash
potato topped with red wine jus (GF)

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with
tomato jam (GF)

SET MENU 6

\$50 Per Person

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served
with bread rolls

ENTRÉE

Served to Share - Select Three

SPAGHETTI BOLOGNESE - cooked in a Napoletana sauce

FETTUCCINE BOSCAIOLA - sautéed mushroom and bacon and cooked in a cream
sauce

CASARECCE ARRABIATA - bacon, garlic and chilli cooked in a Napoletana sauce

PENNE CHICKEN - chicken, pine nuts, semi-dried tomato cooked in a creamy pesto
sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served with mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and
roasted potatoes

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato
jam (GF)

BEEF CHEEK – slowly braised with aromatic herbs served on mash potato topped with a
red wine jus (GF)

SET MENU 7

\$50 Per Person

MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - bacon, garlic and chili cooked in a Neapolitan sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a cream sauce

PENNE NAPOLETANA - tossed in Neapolitan sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semidried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - with a Neapolitan sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI – cooked in a tomato and cream sauce with basil and parmesan cheese (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - served with potato mash and red wine jus (GF)

SALMON FILLET - grilled served on a bed of sweet potato mash and spinach (GF)

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato jam (GF)

PORK BELLY – twice cooked pork belly served with mash potato, apple and port jus (GF)

DESSERT

Served Individually - Alternate - Select Two

CHEESECAKE -served with fresh cream and strawberry

TIRAMISU - layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - served with berry compote

PROFITEROLES – filled with fresh cream and coated with chocolate

SET MENU 8

\$53 Per Person

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - bacon, garlic and chili cooked in a Napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a cream sauce

PENNE NAPOLETANA - tossed in Napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken , pine nuts, semidried tomato cooked in a creamy pesto sauce

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

DESSERT

Served Individually - Alternate - Select Two

CHEESECAKE -served with fresh cream and strawberry

TIRAMISU - layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - served with berry compote

PROFITEROLES – filled with fresh cream and coated with chocolate

SET MENU 9

\$55 Per Person

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - lightly floured and fried served with lemon

GARLIC PRAWNS - cooked in garlic, oil and Napoletana sauce (GF)

GRILLED OCTOPUS - marinated and grilled topped with lemon and oregano dressing (GF)

ARANCINI - home-made, filled with mozzarella cheese served with Napoletana sauce (V)

GNOCCHI GORGONZOLA - soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - with a Napoletana sauce topped with parmesan cheese

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served with mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK – slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

SET MENU 10

\$55 Per Adult

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - bacon, garlic and chili cooked in a Napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon and cooked in a cream sauce

PENNE NAPOLETANA - tossed in Napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semidried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - with a Napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - cooked in a tomato and cream sauce with basil and parmesan cheese (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - with a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - served with potato mash and red wine jus

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - twice cooked pork belly served with mash potato, apple and port jus (GF)

DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - served with berry compote

MARS BAR CHEESECAKE - served with fresh cream and strawberries

COOKIES AND CREAM - served with fresh strawberries

LEMON AND LIME MINI TART - served with fresh cream

MINI BANOFFEE PIE - served with cream and strawberries

SET MENU 11

\$60 Per Person

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with cured meats, assorted cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - lightly floured and fried served with lemon

GARLIC PRAWNS - cooked in garlic, oil and Napoletana sauce (GF)

GRILLED OCTOPUS - marinated and grilled topped with lemon and oregano dressing
(GF) ARANCINI - home-made, filled with mozzarella cheese served with Napoletana sauce

(V) GNOCCHI GORGONZOLA - soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - with a Napoletana sauce topped with parmesan cheese

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - served with a creamy mushroom sauce served with mash potato

VEAL PARMIGIANA - pan-fried veal topped with eggplant, mozzarella cheese and
roasted potatoes

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato
jam (GF)

BEEF CHEEK – slowly braised with aromatic herbs served on mash potato topped with a
red wine jus (GF)

LAMB SHANK - served with potato mash and red wine jus (GF)

PORK BELLY - twice cooked pork belly served with mash potato, apple and port jus (GF)

SET MENU 12

\$70 Per Adult

MINIMUM 10 ADULTS

STARTER

Served on platters

ANTIPASTO - with assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - lightly floured and fried served with lemon

GARLIC PRAWNS - cooked in garlic, oil and Napoletana sauce (GF)

GRILLED OCTOPUS - marinated and grilled topped with a lemon and oregano dressing (GF)

VEAL INVOLTINI - tender veal rolled with spinach & mozzarella cheese

ARANCINI - home-made, filled with mozzarella cheese served with napoletana sauce (V)

GNOCCHI GORGONZOLA - soft potato dumplings cooked in a creamy gorgonzola (v)

BEEF TORTELINI - with a Napoletana sauce topped with parmesan cheese

MAIN

Served Individually- Alternate- Select Two

LAMB SHANK - served with potato mash and red wine jus (GF)

SALMON FILLET - grilled served on a bed of sweet potato mash and spinach (GF)

CHICKEN BREAST - served with a creamy prawn and pesto sauce on mash potato

BEEF CHEEK - tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - twice cooked pork belly served with mash potato, apple and port jus (GF)

BARRAMUNDI FILLET - grilled and served with creamy mash potato topped with tomato jam (GF)

DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - served with berry compote

MARS BAR CHEESECAKE - served with fresh cream and strawberries

COOKIES AND CREAM - served with fresh strawberries

LEMON AND LIME MINI TART - served with fresh cream

MINI BANOFFEE PIE - served with cream and strawberries

CHILDREN'S MENU

\$28 Per Person

AVAILABLE FOR
CHILDREN AGED 12
YEARS AND UNDER

ENTRÉE

Served Individually - Select One

SPAGHETTI BOLOGNESE - made with our traditional recipe

HOMEMADE GNOCCHI AL POMODORO - with Napoletana sauce

PENNE NAPOLETANA – served with parmesan cheese

MAINS

Served Individually - Select One

CHICKEN SCHNITZEL & FRIES - with tomato sauce

CALAMARI & FRIES- with tartare sauce

CHICKEN NUGGETS & FRIES with tomato sauce

DESSERT

Served Individually

1 SCOOP OF GELATO

VEGETARIAN, VEGAN, GLUTEN FREE & LACTOSE FREE OPTIONS

STARTER

THE DIETARY PLATE - Marinated vegetables, dips and gluten free roll

ENTRÉE

Served Individually - Select One

SUPERFOOD SALAD - chickpea, kale, tomatoes, rocket served in a pappadum basket

PASTA NAPOLETANA - gluten free pasta cooked in a tomato sauce

GRILLED MUSHROOM - marinated in garlic, oil and herbs served on a bed of rocket

MAIN

Served Individually - Select One

VEGETABLE STACK - layers of grilled vegetable served with wild rocket

MUSHROOM RISOTTO - sautéed mushroom, thyme & garlic cooked in a vegetable stock

GLUTEN FREE PASTA - with eggplant, Spanish onion and olive cooked in a tomato sauce

DESSERT

Served Individually - Select One

GELATO or SORBET - seasonal flavours

FRUIT PLATE - seasonal platter





GRAZING COCKTAIL PACKAGE 1

\$30 Per Person

MINIMUM 30 ADULTS

FINGER FOOD

Served on platters

(Select 5 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and fetta triangles (V)

Mixed sandwiches

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

OPTIONAL EXTRAS

Served on platters

\$3.50 per person

Fruit platter

Slab cake

GRAZING COCKTAIL PACKAGE 2

\$35 Per Person

MINIMUM 30 ADULTS

FIRST WAVE

Served on platters

(Select 4 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and fetta triangles (V)

Mixed sandwiches

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

SECOND WAVE

Served on platters

HAM & PINEAPPLE - topped with ham, pineapple and mozzarella

MARGHERITA - with San Marzano tomatoes, mozzarella, basil &

extra virgin olive oil (V)

MEAT LOVERS - with pepperoni, salami, cabanossi, ham, bbq sauce and mozzarella

OPTIONAL EXTRAS

Served on platters

\$3.50 per person

Fruit platter

Slab cake

GRAZING COCKTAIL PACKAGE 3

\$40 Per Person

MINIMUM 30 ADULTS

MENU

Served on platters

ROASTED CHICKEN DRUMETTES (GF) - Marinated with honey & soy

MARINATED BEEF SKEWERS (GF) - Marinated with garlic, rosemary,
herbs & spices then char grilled

VEAL INVOLTINI - Tender veal rolled with spinach & mozzarella cheese

ITALIAN FRIED RICE - Diced Vegetables tossed through Arborio Rice

GARDEN SALAD - Mixed lettuce tomato, cucumber, onion, olives

CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg &

Caesar dressing

OPTIONAL EXTRAS

Served on platters

\$3.50 per person

Fruit platter

Slab cake

GRAZING COCKTAIL PACKAGE 4

\$45 Per Adult

MINIMUM 10 ADULTS

FIRST WAVE

ANTIPASTO – Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

SECOND WAVE

A Selection of Pastas

SPAGHETTI BOLOGNESE - made with beef mince from our traditional recipe

CASARECCE BOSCAIOLA - sautéed bacon and mushroom in a white wine & cream sauce with shallots

PENNE CHICKEN - sautéed chicken, semi dried tomato, pinenuts in a creamy pesto sauce

PENNE ARRABIATA - Sauteed bacon, chilli and garlic in a tomato sauce

THIRD WAVE

A Selection of Pizzas

MARGHERITA - san Marzano tomatoes, mozzarella, basil

HAM & PINEAPPLE - with ham, pineapple & mozzarella

MEAT LOVERS - with pepperoni, cabanossi, ham, BBQ sauce & mozzarella

BBQ CHICKEN - with bbq sauce, mozzarella, onion, pineapple & chicken

**For an Extra \$10 per person*

DESSERT

Platters of Fruit

Tiramisu

Cheese Cake

GRAZING COCKTAIL PACKAGE 5

\$55 Per Adult

MINIMUM 10 ADULTS

FIRST WAVE

ANTIPASTO – Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

SECOND WAVE

ROASTED CHICKEN DRUMETTES (GF) - Marinated with honey & soy

MARINATED BEEF SKEWERS (GF) - Marinated with garlic, rosemary, herbs & spices then char grilled

VEAL INVOLTINI - Tender veal rolled with spinach & mozzarella cheese

ITALIAN FRIED RICE - Diced Vegetables tossed through Arborio Rice

GARDEN SALAD - Mixed lettuce tomato, cucumber, onion, olives

CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg & Caesar dressing

THIRD WAVE

A Selection of Pizzas

MARGHERITA - san Marzano tomatoes, mozzarella, basil

HAM & PINEAPPLE - with ham, pineapple & mozzarella

MEAT LOVERS - with pepperoni, cabanossi, ham, BBQ sauce & mozzarella

BBQ CHICKEN - with bbq sauce, mozzarella, onion, pineapple & chicken

**For an Extra \$10 per person*

DESSERT

Platters of Fruit

Tiramisu

Cheese Cake

BEVERAGE MENU 1

\$28 Per Person - 3 Hours

MINIMUM 10 ADULTS

SPARKLING

DEEVINE ESTATE SPARKLING

WHITE WINE

WAYVILLE ESTATE CHARDONNAY

RED WINE

WAYVILLE ESTATE SHIRAZ

BEER

VB

TOOHEYS NEW

HAHN PREMIUM LIGHT

NON ALCOHOLIC

SOFT DRINK

BEVERAGE MENU 2

\$32 Per Person - 3.5 Hours

MINIMUM 10 ADULTS

SPARKLING

DEEVINE ESTATE SPARKLING

WHITE WINE

Choose One

WARBURN ESTATE CHARDONNAY

WARBURN ESTATE SAUVIGNON BLANC

RED WINE

Choose One

WARBURN ESTATE SHIRAZ

WARBURN ESTATE CABERNET SAUVIGNON

BEER

PURE BLONDE

TOOHEYS NEW

HAHN PREMIUM LIGHT

NON ALCOHOLIC

SOFT DRINK

JUICE

BEVERAGE MENU 3

\$38 Per Person - 4 Hours

MINIMUM 10 ADULTS

SPARKLING

Choose One

DEEVINE ESTATE SPARKLING

WARBURN ESTATE PINK MOSCATO

WHITE WINE

Choose One

WARBURN ESTATE CHARDONNAY

WARBURN ESTATE SAUVIGNON BLANC

WARBURN ESTATE PINOT GRIGIO

RED WINE

Choose One

WARBURN ESTATE MERLOT

WARBURN ESTATE CABERNET SAUVIGNON

JIMMY PINOT NOIR

BEER

PURE BLONDE

PERONI NASTRO AZZURO

HAHN PREMIUM LIGHT

NON ALCOHOLIC

SOFT DRINK

JUICE

BEVERAGE MENU 4

\$60 Per Person - 4 Hours

MINIMUM 10 ADULTS

SPARKLING

Choose One

CESTER PROSECCO

WARBURN ESTATE PINK MOSCATO

WHITE WINE

Choose One

1164 LIMITED RELEASE CHARDONNAY

WARBURN ESTATE SAUVIGNON BLANC

WARBURN ESTATE PINOT GRIGIO

RED WINE

Choose One

WARBURN ESTATE MERLOT

1164 LIMITED RELEASE SHIRAZ

1164 LIMITED RELEASE MONTEPULCIANO

BEER

PURE BLONDE

PERONI NASTRO AZZURO

HAHN PREMIUM LIGHT

SPIRITS

JOHNNY WALKER RED

JIM BEAM BOURBON

SOUTHERN COMFORT

JACK DANIELS

VODKA

NON ALCOHOLIC

SOFT DRINK

JUICE



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