

Aurora Room



Aurora Room

Capacity

Single Table:	20 Guests
Two Tables:	30 Guests

Food & Beverage Minimum Spend

- excluding taxes & service -

Dinner - Sunday to Friday:	\$ 1,500
Dinner - Saturday:	\$ 2,500

- Deposit & Signed Agreement Required to Guarantee Event Space -

Due to the surge in demand for private dining spaces we cannot 'Hold' rooms. Inquiries are not considered bookings until both the agreement and deposit have been received. Once received the restaurant will happily be turning away all other inquiries. Therefore, in the event of cancellation the deposit is non-refundable. No Gift Cards or In-Store Credits can be provided in exchange.

\$ 750 Non-Refundable Deposit & Contract Required to Complete Booking

Wilcox Room



Wilcox Room

Capacity

Single Board Room Table:	26 Guests
Five Tables:	50 Guests

Food & Beverage Minimum Spend

- excluding taxes & service -

Dinner - Sunday to Thursday:	\$ 1,500
Dinner - Friday:	\$ 3,500
Dinner - Saturday:	\$ 8,000

- Deposit & Signed Agreement Required to Guarantee Event Space -

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\$ 1,000 Non-Refundable Deposit & Contract Required to Complete Booking

Main Events Tent

Photographs Coming This Spring

Main Events Tent

Capacity

Group Dining (*multiple tables*): 65 Guests

Food & Beverage Minimum Spend

- excluding taxes & service -

Dinner - Sunday to Friday: \$ 3,500

Dinner - Saturday: \$ 6,000

- Deposit & Signed Agreement Required to Guarantee Event Space -

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\$ 1,000 Non-Refundable Deposit & Contract Required to Complete Booking

SARPA GROUP MENU ONE

APPETIZER

Choice of:

ROMAINE SALAD 'TERRA STYLE'

Roasted garlic, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

ARTISANAL GREENS SALAD

Bibb, arugula, endive, castlefranco radicchio, frisee,
lemon vinaigrette, shaved Grana Padano, pangrattato

MAIN COURSE

Choice of:

SEAFOOD CAPELLINI

Prawns, mussels, clams, calamari,
aglio e olio, basil, cherry tomato-chile ragu

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
roasted mini potatoes

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

DESSERT

CHEF'S DAILY DESSERT

- Group Menu One -
sixty-nine dollars per person

SARPA GROUP MENU TWO

APPETIZER

Choice of:

GRILLED CALAMARI

Saffron fregola, chorizo, pea leaves,
red pepper aioli, crispy tentacles

ARTISANAL GREENS SALAD

Bibb, arugula, endive, castlefranco radicchio, frisee,
lemon vinaigrette, shaved Grana Padano, pangrattato

BEEF CARPACCIO

Black truffle aioli, baby arugula, shaved Grana Padano,
extra virgin olive oil, rosemary-garlic croutons

MAIN COURSE

Choice of:

- DAILY FISH -

Ultra fresh, line-caught daily fish selection
with seasonal vegetables

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
roasted mini potatoes

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

8 OZ. BEEF FILET

- \$ 20 supplemental per order -

Crushed new potatoes, seasonal vegetables,
red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Sarpa Group Menu Two -
seventy-nine dollars per person
plus twenty dollars per beef filet ordered

SARPA GROUP MENU THREE

APPETIZER

DELUXE ANTIPASTO PLATTER

Cured prosciutto,
Grilled shrimp and grilled calamari,
Buffalo burrata with blistered grapes,
Daily arancini & baby arugula,
Grilled portobello mushroom

MAIN COURSE

Choice of:

- DAILY FISH -

Ultra fresh, line-caught daily fish selection
Garlic & chili fired rapini, EVOO and Maldon sea salt

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Garlic rapini, crushed potatoes, wild mushrooms,
white wine lemon sauce

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

8 OZ. BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Sarpa Group Menu Three -
ninety-five dollars per person