

# SHANIKAS FUNCTION PACK



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**THREE PRIVATE EVENT SPACES**

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**TWO LOCATIONS**

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ABOUT

# SHANIKAS

Nestled in the heart of Berwick since 1987 and gracing Pakenham since 2007, Shanikas stands as a culinary landmark with a rich heritage. We are thrilled to have been awarded the prestigious title of the Best Italian (Informal) Restaurant in Victoria/Tasmania, and to have secured a commendable third place in the national rankings for the Best Italian (Informal) Restaurant.

At Shanikas we view hospitality not as a job but as a privilege. The fundamental principles of integrity, warmth and improvement are ingrained in every aspect of our service.



In a world where trends come and go, Shanikas stands as a timeless institution, embodying the true spirit of Italian cuisine and the enduring values of family and hospitality. Dining at Shanikas isn't just a meal; it's an immersion into a legacy built on love for food, respect for tradition, and an unwavering commitment to providing an unparalleled dining experience.

SHANIKAS BERWICK

# THE RED ROOM



## CAPACITY

Seated - up to 40 people  
Standing - up to 80 people

Whether it's an intimate dinner or a lively cocktail party, our Red Room sets the stage. This private space caters to your desires with an atmosphere that can be customised to your specific requirements. Located upstairs, it offers natural light during the day and mood lighting in the evenings. Enjoy the convenience of a fully serviced bar. Make your event memorable in the inviting ambiance of our Red Room.



SHANIKAS BERWICK

# THE RED ROOM

## MAIN FEATURES

- Full service bar with tailored bar tab options to match your spending preferences
- TV for showcasing slideshows, presentations or videos
- Bluetooth connectivity for preferred music
- Adjustable lighting
- Freedom to decorate the space according to your preference
- Customisable table configurations depending on final numbers
- Flexibility in both design and functionality to adapt to your unique event needs.



## MINIMUM SPEND TO BOOK OUT ROOM

MADE UP OF FOOD AND DRINKS

Friday - Saturday Dinner	\$3500
Sunday - Thursday Dinner	\$2500
Sunday Lunch	\$2500
Monday - Saturday Lunch	\$1500

\*MINIMUM SPENDS WILL DIFFER FOR FUNCTIONS IN DECEMBER\*

SHANIKAS PAKENHAM

# THE TERRACE



## CAPACITY

Seated - up to 44 people

Step into our newest gem, the Terrace, a versatile space designed to adapt to your preferences seamlessly. Whether you opt for a fully climate-controlled closed environment for added intimacy or an open-air setting with a retractable roof, the power to shape your experience lies in your hands. Adorned with stunning nature-inspired murals, the Terrace exudes a bright and welcoming aura, creating a captivating backdrop for your celebration.

SHANIKAS PAKENHAM

# THE TERRACE



## MAIN FEATURES

- Versatile space
- Bluetooth connectivity for preferred music
- Fully climate-controlled closed environment or an open-air setting with a retractable roof
- Personalised experience with the power to shape the atmosphere according to your preferences
- Two LED TVs for showcasing slideshows, presentations or videos
- Complete separation from the main restaurant for an exclusive event experience
- Flexibility in both design and functionality to adapt to your unique event needs.

## MINIMUM SPEND TO BOOK OUT ROOM

MADE UP OF FOOD AND DRINKS

Friday - Saturday Dinner	\$2000
Sunday - Thursday Dinner	\$1800
Lunches	\$1800

\*MINIMUM SPENDS WILL DIFFER FOR FUNCTIONS IN DECEMBER\*

SHANIKAS PAKENHAM

# THE WINE ROOM



## CAPACITY

Seated - up to 14 people

Indulge in an enchanting dining experience within the intimate embrace of our Wine Room, an exquisite setting tailor-made for cherished moments with your nearest and dearest.





SHANIKAS PAKENHAM

# THE WINE ROOM

## MAIN FEATURES

- Intimate space
- TV for showcasing slideshows, presentations or videos
- Bluetooth connectivity for preferred music
- Fully climate-controlled environment
- Opulent atmosphere surrounded by a meticulously curated collection of cellared wines, adding a touch of luxury to your occasion.
- Flexibility in both design and functionality to adapt to your unique event needs.



## MINIMUM SPEND TO BOOK OUT ROOM

MADE UP OF FOOD AND DRINKS

Friday - Saturday Dinner	\$1200
Sunday - Thursday Dinner	\$700
Lunches	\$700

\*MINIMUM SPENDS WILL DIFFER FOR FUNCTIONS IN DECEMBER\*

SHANIKAS BERWICK AND PAKENHAM

# BANQUET MENU

3 COURSES  
\$60 PER PERSON

All our Shanikas favourites served as a banquet for everyone to enjoy:

## STARTER

### BRUSCHETTA ROSSA

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana (D.O.P.) and our balsamic treacle.

## ENTRÉE

### HOT ANTIPASTO

A twist on an Italian classic. Diced potato, mushrooms, spicy Calabrese salami, Kalamata olives, oregano, spinach, roasted pimento, all fried off with our fennel and chilli spiked veal and pork mince. Finished with creamy Brie and topped with grilled bread.

### CALAMARI

Lightly dusted with lemon myrtle seasoning. Served with rocket and parmesan salad tossed with our signature plum and whole egg mayonnaise.

## MAIN

### GNOCCHI RAGU

Diced beef, slowly braised in our rich Napoletana sauce with basil. Served with gnocchi and finished with Grana Padano (D.O.P).

### SICILIANA

Calabrese salami, bacon, Kalamata olives, chilli and garlic, deglazed with white wine and tossed in our rich Napoletana sauce. Served with rigatoni.

### RAVIOLI RICOTTA

Ricotta and spinach ravioli, semi dried tomato puree, fresh basil, onion, Napoletana sauce, pesto with a touch of cream.

### CHIPS

A bowl of chips served with tomato sauce.

SHANIKAS BERWICK AND PAKENHAM

# PREMIUM MENU

4 COURSES  
\$90 PER PERSON

## STARTER

Served as a banquet for everyone to enjoy:

### BRUSCHETTA ROSSA

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana (D.O.P.) and our balsamic treacle.

## ENTRÉE

Our chefs' favourite entrees served as a banquet for everyone to enjoy:

### SZECHUAN PRAWNS

Szechuan spiced coated prawns, flash fried. Tossed in a chilli, lime sauce and served with homemade sriracha mayonnaise

### CURRY SCALLOPS

Pan seared scallops, finished in our signature curry infused cream reduction.

### LAMB CUTLETS

Pepper spiced cutlets, pan fried. Finished with a tangy coriander, chilli, and lemon salsa.

### TRUFFLE AND MUSHROOM ARANCINI

Hand crumbed and rolled, served with our homemade truffle mayonnaise.

SHANIKAS BERWICK AND PAKENHAM

# PREMIUM MENU

4 COURSES  
\$90 PER PERSON

## MAIN

Your choice of main course from our curated selection:

### CONFIT DUCK

Oven roasted duck leg on our chervil gnocchi, in a parsnip puree, mushroom and onion sauce. A drizzle of truffle oil and Grana Padano (D.O.P) to finish.

### PUTTANESCA

Local mussels and tiger prawns form the basis of this classic dish. Fresh pappardelle, capers, olives, anchovies, oregano and minced garlic. Pelati tomatoes and chilli oil, all crowned with a bug.

### VEAL COTOLETTA

Herb and parmesan crusted veal medallions finished with zesty citrus butter. Served with herb seasoned potato wedges and rocket and parmesan salad.

### POLLO SPETZIATO

Lemon pepper chicken and prawns on a risotto of lemongrass, coriander, chilli, garlic, ginger, capsicum, snow peas and coconut cream. Finished with a citrus salad

### BEEF RAGU

Diced beef, slowly braised in our rich Napoletana sauce. Served with fresh pappardelle and finished with Grana Padano (D.O.P).

### GRILLED LAMB

Backstrap, grilled medium rare, sliced over a risotto of mushrooms, peas and onion, all bound with Igor gorgonzola dolce (D.O.P) and our 24 hr red wine jus.

### GRILLED BARRAMUNDI

Fillet of Barramundi, grilled and served with herb seasoned potato wedges and a salad of red cabbage, julienne of carrot, rocket and shaved fennel with a tangy citrus dressing.

### CHERVIL GNOCCHI (V)

Freshly chopped chervil is kneaded with silky potato to create these fluffy pillows. Served with roasted cherry tomatoes, fresh basil and tossed with butter. Finished with Grana Padano (D.O.P.)

SHANIKAS BERWICK AND PAKENHAM

# PREMIUM MENU

4 COURSES  
\$90 PER PERSON

## DESSERT

Your choice of main course from our curated selection:

### PANNA COTTA

Our softly set vanilla sugared cream, white chocolate and berry compote.

### IL MANDARINO

Sweet and fragrant mandarin sponge with citrus curd, mascarpone and toasted coconut.

### WARM CHOCOLATE BROWNIE

Dreamy and decadent, bathed in a ganache with mascarpone cream and ice cream.

### TIRAMISU

Coffee soaked Savoiardi fingers with mascarpone cream and a hint of liqueur and chocolate.

### PROFITEROLES

Freshly baked choux pastry filled with our Cointreau custard. Finished with a rich chocolate ganache.

### VANILLA BEAN BRÛLÉE

A smooth, chilled custard with a burnt sugar crunch.

SHANIKAS BERWICK AND PAKENHAM

# CANAPÉ MENU

\$2500 - UNLIMITED FOOD

Perfect for private cocktail functions.

- **COLD ANTIPASTO**
- **PESTO AND CHEESE  
CIABATTA**
- **ITALIAN MEATBALLS**
- **SZECHUAN PRAWNS**
- **DUCK SPRING ROLLS**
- **ROAST BEEF, ROCKET,  
ROAST CAPSICUM,  
HORSERADISH CICCHETTI**
- **CAJUN COATED CHICKEN**
- **MIXED ARANCINI**
- **CHERRY TOMATO &  
RICOTTA CICCHETTI**

COCKTAIL FUNCTIONS NOT AVAILABLE FOR 18TH BIRTHDAYS \*

SHANIKAS BERWICK AND PAKENHAM

# CONDITIONS



## DEPOSITS

All group bookings (non-private) require a \$200 deposit upon booking (non-refundable and non-transferable).

Private Room hire requires a \$500 deposit upon booking (non-refundable and non-transferable).

## PAYMENT & TERMS

Full payment the minimum spend & confirmed menu choice and dietary requirements due the Monday prior to your function.

Management reserves the right to accept or refuse functions at their discretion.

Minimum spends indicated are from May 2024 and may be adjusted by management.

For accurate pricing please call either store.

SHANIKAS BERWICK AND PAKENHAM

# NEXT STEPS



## HOW TO RESERVE YOUR FUNCTION

If you are interested in securing a date in one of our functions spaces please give us a call.

**THE RED ROOM - (03) 9707 3511**

**THE TERRACE - (03) 5941 7577**

**THE WINE ROOM - (03) 5941 7577**



**WE LOOK  
FORWARD TO  
SERVING YOU**