

SHANIKAS CORPORATE FUNCTION PACK



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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.

CORPORATE FAQs

ROOM HIRE CHARGE

Room Hire Charge: To secure the function space, we require a \$600 room hire charge to be paid upfront at the time of booking. Please note that this fee is non-refundable and non-transferable. This charge is separate from the \$2000 minimum spend and is not deducted off the bill.

MINIMUM SPEND AND NUMBERS

Corporate functions must have a minimum of 20 people attending and has a minimum spend requirement of \$2000. The minimum spend is made up of a \$95 set menu per person with drinks charged upon consumption. Please note, your \$600 room hire charge DOES NOT count towards the \$2000 minimum spend requirement.

PAYMENT DETAILS:

The minimum spend amount of \$2000 is due the Monday prior to your function. Any additional expenses incurred during the event will be charged when the function concludes.

CHANGES TO NUMBERS

If there are any changes to the number of attendees, kindly communicate with us via phone call before 3pm on the day of the function. After 3pm we will charge based on the last confirmed numbers provided.

DIETARY REQUIREMENTS:

If there are specific needs please let us know in advance, and we will do our best to accommodate them.

AVAILABILITY:

Corporate functions available Monday, Tuesday, Wednesday and Thursday only. Corporate functions are not available on Public Holidays, Valentine's Day, Mothers Day, Fathers Day or during the month of December.

THE RED ROOM



CAPACITY

Minimum 20 people
Maximum 36 people

- The room will be available from 5pm of the day of the corporate function.
- TV for showcasing slideshows, presentations or videos. It is the sole responsibility of the presenter to bring any adapters they made need to suit their computer. Shanikas Berwick will provide a HDMI cord.
- Full service bar
- Adjustable lighting



TABLE CONFRIGURATION

12

12

12

TV

THE TERRACE



CAPACITY

Minimum 20 people

Maximum 36 people

- The room will be available from 5pm of the day of the corporate function.
- Two TVs for showcasing slideshows, presentations or videos. It is the sole responsibility of the presenter to bring any adapters they made need to suit their computer. Shanikas Pakenham will provide a HDMI cord.
- Complete separation from the main restaurant with its own private entrance.
- Fully climate controlled

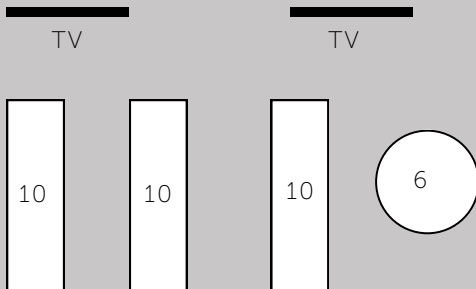


TABLE CONFRIGURATION

THE WINE ROOM



CAPACITY

Maximum 14 people

- The room will be available from 5pm of the day of the corporate function.
- TVs for showcasing slideshows, presentations or videos. It is the sole responsibility of the presenter to bring any adapters they made need to suit their computer. Shanikas Pakenham will provide a HDMI cord.
- Fully climate-controlled environment



TV

14

TABLE CONFRIGURATION

THE BACK ROOM



CAPACITY

Minimum 20 people

Maximum 36 people

- The room will be available from 5pm of the day of the corporate function.
- TV for showcasing slideshows, presentations or videos. It is the sole responsibility of the presenter to bring any adapters they made need to suit their computer. Shanikas Pakenham will provide a HDMI cord.
- Complete separation from the main restaurant with its own private entrance.
- Fully climate controlled

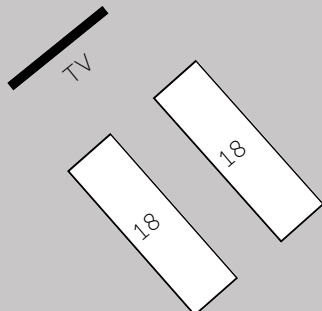


TABLE CONFRIGATION

SHANIKAS BERWICK AND PAKENHAM

CORPORATE MENU

ENTRÉE

The option to select an entrée from our curated list:

BRUSCHETTA ROSSA

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

TRUFFLE AND MUSHROOMS ARANCINI

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

SZECHUAN PRAWNS

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

LAMB CUTLETS

Szechuan spiced cutlets, pan seared. Finished with a tangy coriander, chilli, and lemon salsa.

CURRY SCALLOPS

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

CROQUETTES

Smoked Provolone cheese, sun-dried tomato and paprika croquettes, served with a Napoletana, garlic, onion, lime and chilli sauce.

SHANIKAS BERWICK AND PAKENHAM

CORPORATE MENU

MAIN

The option to select a main course from our curated list:

MARINARA

Prawns, cockles, mussels, calamari, anchovies and fish pieces tossed with oil, garlic and spinach. Served with Spaghetti.

TORNADO ROSSINI

Eye fillet cooked medium, topped with sourdough, our bacon and chicken liver pate a Portobello mushroom, and mushroom sauce. Served with roasted truss tomatoes, spinach, broccolini and beetroot relish.

VEAL COTOLETTA

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

GRILLED BARRAMUNDI

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

CHICKEN SCALOPINE

Chicken tenderloins, cooked mushrooms, rosemary, white wine and cream. Served with our silky mash and seasonal vegetables.

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.).

GRILLED LAMB

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

CONFIT DUCK

Oven roasted duck leg on our chervil gnocchi served upon parsnip puree with mushroom and onion. A drizzle of truffle oil and Grana (D.O.P) to finish.

DESSERT

A duo tasting plate of our chefs' favourite desserts.

SHANIKAS BERWICK AND PAKENHAM

NEXT STEPS



HOW TO RESERVE YOUR CORPORATE FUNCTION

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

THE RED ROOM - (03) 9707 3511

THE TERRACE - (03) 5941 7577

THE WINE ROOM - (03) 5941 7577

THE BACK ROOM - (03) 5941 7577

**WE LOOK
FORWARD TO
SERVING YOU**