

EST. 1984

*Georges*  
ON SORRENTO

ITALIAN + SEAFOOD + BAR

FUNCTIONS & EVENTS

## A WARM FAMILY-FOCUSED DINING EXPERIENCE

From the heart of Naples to the shores of the Gold Coast, the Covino family represents one of the region's longest-standing restaurant legacies. Now led by the second generation, our story began in 1984 with Romana's at Nobbys Beach, followed by Valentinos in Broadbeach in 1995, and Georges on Broadbeach in 1998. Still proudly family-owned, our passion for authentic Italian hospitality continues to flourish.

We are honoured to welcome you to Georges on Sorrento, Our menu celebrates the fresh flavours of the sea, handcrafted pasta, and the traditional cooking techniques of our heritage, including our imported Marana wood-fired oven, lovingly sourced from my father's hometown in Naples.

From our family and the entire team at Georges on Sorrento, thank you for your support.  
Buon Appetito!



**2024 NATIONAL**

PIZZA RESTAURANT

FINALIST

**Georges on Sorrento**

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PIZZA RESTAURANT

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## VENUE HIGHLIGHTS

At Georges on Sorrento, we offer a selection of beautifully crafted spaces designed to suit every style of event. From relaxed gatherings to elegant celebrations, each area provides its own unique atmosphere while reflecting the warmth and authenticity of our Italian heritage.

### **Outdoor Dining Terrace**

Enjoy the Gold Coast's natural charm in our spacious outdoor dining area, complete with refreshing breezes and a relaxed, inviting ambiance. Perfect for family and friends dining, this open-air space is ideal for long lunches, casual celebrations, or larger group events that embrace the beauty of waterfront-style surroundings. This open-air space is ideal for long lunches, celebrations, or larger group events in a bright and comfortable setting of 120 guest.

### **Indoor Dining**

Our intimate indoor dining space offers views directly into the kitchen, allowing guests to watch our chefs at work as they craft fresh pastas, wood-fired pizzas, and signature Italian specialties. The energy and theatre of the open kitchen create a vibrant, engaging atmosphere perfect for shared dining experiences capacity of 30 guest.

### **Private Dining Room**

For occasions that call for exclusivity, our private dining room offers a refined and intimate escape. Designed in rich tones of brown and black, the space exudes a sophisticated, contemporary elegance. A curated selection of premium wines is displayed along the walls, beautifully showcased and securely stored, adding both character and warmth to the room. The atmosphere feels effortlessly luxurious – calm, inviting, and perfect for corporate dinners, milestone celebrations, or intimate gatherings. It's a space where every moment feels special capacity of 60 guest

Inspired by the Italian tradition of gathering around the table, this set menu brings sapori per tutti – flavours for everyone. Designed for groups up to 40 guests, it includes shared entrées and a curated choice of mains to suit every palate.

## SET MENU 60 PP

### SHARED ENTREES

Wood fired pizza focaccia bread, garlic herb olive oil

Antipasto platter, cured meats, olives, cheese & mozzarella

Calamari sale e pepe, lemon dusted salt and pepper calamari

### CHOICE OF MAIN

#### BARRAMUNDI LEMON BUTTER

Fillet of coral coast saltwater barramundi grilled, finished in lemon butter sauce

Served with fresh seasonal vegetable's

#### POLLO FUNGHI

Lilydale chicken breast fillet, pan sautéed

Mushrooms pinot Grigio wine finished in a brandy/King Island cream sauce

With fresh seasonal vegetable's

#### PENNE BUGS PENNE PASTA

Pan sautéed with fresh Moreton Bay bug medallions, finished in a cognac cream pink lobster sauce

#### RISOTTO VERDURE VEGAN (V)

Arborio rice, fresh seasonal vegetables, finished in a basil roma tomato sauce



Function Corporate package designed for groups 30+

Room hire fee minimum spend \$3500 Monday-Thursday

Room hire fee minimum spend Friday-Sunday \$6500

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## SET MENU 85 PP

### SHARED ENTREES

Wood fired pizza focaccia bread, garlic herb olive oil

Calamari sale e pepe, lemon dusted salt and pepper calamari

Porcini arancini, truffle mushroom olive oil, shaved parmesan cheese

(ALTERNATE DROP)

### POLLO GAMBERO

Lilydale chicken breast fillets pan sauteed with prawns finished in a garlic cognac cream reduction

### SALTWATER BARRAMUNDI GRILLED

Fillet of saltwater barramundi grilled with citrus lemon butter sauce

(OPTIONAL FOR VEGETARIAN)

### FETTUCCHINE VERDURE (V)

Fettuccine tossed with pan sautéed fresh seasonal vegetables, finished in a basil Roma tomato

### Dessert

Passion Fruit Panna Cotta



# SET MENU PREMIUM

## \$110 PP (TO SHARE)

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### FIRST COURSE

#### Margherita (V)

San Marzano tomato, fiore di latte, fresh basil and extra virgin olive oil

#### Capricciosa

San Marzano tomato, fiore di latte, ham, mushroom, capsicum, artichokes, olives & oregano

#### Gamberi

Fiore di latte, garlic prawn, calamari, cherry tomatoes and fresh parsley

### SECOND COURSE

Coffin Bay Oysters, a mixed selection of natural and kilpatrick oysters

Calamari sale e pepe, lightly lemon dusted salt and pepper calamari, crisp and tender

King Prawns sautéed in garlic herb butter, served sizzling with a hint of chilli & fresh parsley

### THIRD COURSE

Rib Eye on the Bone, char-grilled Richmond grain-fed rib eye, 450g, cooked to preference

Pollo Schnitzel, pan fried herb-crumbed chicken schnitzel, golden and tender

Moreton Bay Bug Pasta, Fresh Moreton Bay bug medallion, finished with cognac, King Island cream and a Roma tomato reduction with a hint of chilli

#### Sides to Share

Roasted Herb Potatoes, golden, crispy potatoes roasted with aromatic herbs

Broccoli & Garlic-Butter Spinach, tossed in rich garlic butter



# TERMS & CONDITIONS

## **Bookings & Deposits**

- A 20% deposit is required to secure all group bookings of 20 guests or more.
- For group bookings of 30 guests or more, full payment for food is required in advance. Beverage charges may be settled on the day or evening of the event.
- All deposits are non-refundable. Deposits may be transferred to an alternative date, subject to availability and management discretion.
- A booking is not considered confirmed until the required deposit and/or prepayment has been received.

## **Menus & Group Dining Requirements**

- Groups of 20 guests or more are required to dine on a Set Menu.
- Groups of 40 guests or more will be served an Alternate Drop Menu, unless otherwise agreed in writing with management.
- All dietary requirements and allergies must be communicated no later than 7 days prior to the event. While every effort will be made to accommodate dietary needs, we cannot guarantee the absence of allergens.

## **Cakeage**

- A cakeage fee of \$1.50 per person applies when guests supply their own cake.
- Cakes must be pre-cut or suitable for service by our staff.

## **Private Room & Licensing**

- The private dining room is fully licensed. No BYO alcohol is permitted.
- Georges on Sorrento practices Responsible Service of Alcohol (RSA). Management reserves the right to refuse service or request the removal of intoxicated or disorderly guests in accordance with legislation.

## **Payment Terms**

- Split bills are not permitted. One bill will be issued per table or group booking.
- A 15% surcharge applies on public holidays.
- For groups of 40 guests or more, full payment for food is required in advance (Function Menu). Beverage charges are payable on the event day unless otherwise arranged.

## **Final Numbers & Attendance**

- Final guest numbers must be confirmed no later than 72 hours prior to the event.
- Charges will be based on the confirmed number of guests or the actual attendance, whichever is greater.
- Reductions in guest numbers after the confirmation deadline will still be charged at the confirmed number.

## **Event Conduct & Use of Venue**

- Decorations are welcome, provided they do not cause damage to the venue.
- Confetti, glitter, adhesive materials, open flames, and smoke devices are not permitted unless approved in advance.
- Any damage caused to the venue, furniture, or equipment by guests may be charged to the booking organiser.

## **Late Arrivals & Duration**

- Tables are held for a maximum of 15 minutes past the scheduled booking time unless prior notice is given.
- Late arrivals do not extend the allocated dining or event duration.

## **Cancellations & Force Majeure**

- In the event of cancellation, deposits and prepayments are non-refundable.
- Georges on Sorrento will not be held liable for cancellations or changes caused by events beyond our control, including but not limited to natural disasters, government restrictions, or power outages.

## **Liability**

- Georges on Sorrento accepts no responsibility for loss, theft, or damage to personal belongings brought onto the premises.

## CONTACT & ENQUIRIES

Function & Events:

Phone: 07 5551 6760 or 0416 933 123

Email: [emilio@georgesonsorrento.com.au](mailto:emilio@georgesonsorrento.com.au)

For inquiries, please contact us by phone or email. We'll respond promptly with availability and details.

OPEN 7 DAYS LUNCH + DINNER  
[11:30AM-3PM] [5PM-8:30PM]