

candeloris  
*Events Menu*





candelori's

Since opening in 1999, Candelori's has developed a reputation for our authentic regional Italian food and excellent service.

Now showcasing a superb renovation, Candelori's is revolutionising dining in Sydney's West, setting a new standard for drinking, dining and entertaining experiences.

Sophisticated yet accessible, Candelori's is the perfect place for a range of occasions – whether they be cocktails at the bar; corporate meetings in our private room with AV facilities; or birthdays, engagements, weddings or christenings in the stunning dining room, with its dramatic open plan marble-clad kitchen – we can tailor an option that suits you.



[www.candeloris.com.au](http://www.candeloris.com.au)



## MENU 1

**\$95 PER PERSON**

*All served on platters*

### STUZZICHINI / Starters

PIZZETTA BIANCA / garlic, rosemary, sea salt, extra virgin olive oil

WARM MIXED OLIVES / rosemary, chilli, orange zest, extra virgin olive oil

### PRIMI / Entrées

CALAMARI FRITTI / pangrattato, lemon

BUFALA MOZZARELLA & HEIRLOOM TOMATOES CAPRESE / basil oil, aged balsamic

### PASTA

PASTA RIGATONI YAMBA PRAWNS WITH LOCAL ROCKET / garlic, chilli, cherry tomatoes, pomodoro, basil, extra virgin olive oil

HOUSE MADE POTATO GNOCCHI WITH WILD MUSHROOMS / black truffle, mascarpone, potato crisps

### SECONDI / Mains

SLOW 10HR BRAISED BEEF CHEEKS WITH RED WINE JUS / mint, rocket, beetroot, parsley salad

CONE BAY CRISPY SKIN BARRAMUNDI FILLET / heirloom cherry tomatoes, confit garlic, capers

***Main courses can be served individually / alternate for an extra charge of \$10 per person***

### CONTORNI / Sides

HANDPICKED LOCAL ROCKET / balsamic dressing, shaved parmigiano, extra virgin olive oil

### DOLCI / Dessert

*Served individually*

DUO SORBET LEMON AND LIME

### CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE



## MENU 2

**\$115 PER PERSON**

*All served on platters*

### STUZZICHINI / Starters

WOOD FIRED GRISSINI / sea salt, chilli, extra virgin olive oil

GRANDE MAIALINO BOARD / aged parmigiano, olives, prosciutto, mortadella, fennel salami, bresaola, Sardinian crisp bread

### PRIMI / Entrées

TEMPURA ZUCCHINI FLOWERS / bufala ricotta, spinach, fior di latte, parmigiano

GAMBERI IN TEGAME / Yamba prawns, garlic, pomodoro, cherry tomatoes, chilli, basil

### PASTA

HOUSE MADE POTATO GNOCCHI WITH GORGONZOLA DOLCE / mascarpone cream, crisp sage, pecorino romano, extra virgin olive oil

SHORT PASTA WITH OSSO BUCO RAGU / slow pot braised veal shank ragu

### SECONDI / Mains

CONE BAY CRISPY SKIN BARRAMUNDI FILLET / heirloom cherry tomatoes, confit garlic, capers

WOODROASTED 'SPATCHCOCK' BABY CHICKEN / cannellini & butter beans, orange, chicken jus

***Main courses can be served individually / alternate for an extra charge of \$10 per person***

### CONTORNI / Sides

BUTTER LEAF LETTUCE / dressed with lemon and extra virgin olive oil

'DOUBLE COOKED' CRISPY ROSEMARY POTATOES / fried kalamata olives, crispy garlic, rosemary

### DOLCI / Dessert

*Served individually*

HOUSE MADE SEMIFREDDO PARFAIT / mascarpone cream, Italian meringue, pistachio

### CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE





## MENU 3

**\$125 PER PERSON**

*All served on platters and served by your waiter*

### STUZZICHINI / Starters

GRISSINI / woodfired bread sticks, sea salt, chilli, extra virgin olive oil

CRISPY FRIED ARTICHOKE / lemon, parsley

### PRIMI / Entrées

CALAMARI FRITTI / pangrattato, lemon

SEARED WA SCALLOPS / herb oil, smoked salt

ARROSTICINI / lamb skewers

### PASTA

SHORT PASTA WITH SMOKED LEEK & ZUCCHINI PUREE / crisp zucchini

HOUSEMADE CRAB & PRAWN RAVIOLI / pan finished with lemon butter, chilli, pangrattato

### SECONDI / Mains

WOODFIRED PORCHETTA / slow roasted pork middle, crackling, roasted fennel

SEARED CRISPY SKIN ORA KING SALMON / shaved fennel & pomegranate

***Main courses can be served individually / alternate for an extra charge of \$10 per person***

### CONTORNI / Sides

BUTTER LEAF LETTUCE / dressed with lemon and extra virgin olive oil

'DOUBLE COOKED' CRISPY ROSEMARY POTATOES / fried kalamata olives, crispy garlic, rosemary

### DOLCI / Dessert

*Served individually*

CHOCOLATE ROCHER / hazelnut mousse, caramel, hazelnut biscotti

### CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE



## CORPORATE MENU

**\$89 PER PERSON**

*Available from Monday to Thursday*

*All served on platters*

### STUZZICHINI / Starters

*Served as sharing plates*

WOOD FIRED GRISSINI / sea salt, chilli, extra virgin olive oil

TEMPURA ZUCCHINI FLOWERS / bufala ricotta, spinach, fior di latte, parmigiano

CALAMARI FRITTI / pangrattato, lemon

### SECONDI / Mains

*Alternate drop, choice of two of the following:*

CONE BAY CRISPY SKIN BARRAMUNDI FILLET / heirloom cherry tomatoes, confit garlic, capers

WOODFIRED ROMAN PORCHETTA / slow roasted pork middle, crackling, roasted fennel

WOODROASTED 'SPATCHCOCK' SPICED CHICKEN / cannellini & butter beans, orange, chicken jus

HOUSEMADE GNOCCHI WITH WILD MUSHROOMS & BLACK TRUFFLE / mascarpone, potato crisps

SLOW 10HR BRAISED BEEF CHEEKS WITH RED WINE JUS / mint, rocket, beetroot, parsley salad

### CONTORNI / Sides

*Served as sharing plates*

HANDPICKED LOCAL ROCKET / balsamic dressing, shaved parmigiano, extra virgin olive oil

### DOLCI / Dessert

*Served individually*

DUO SORBET MANGO AND LIME

### CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE





## ADD ON PLATTERS

### FISH

WOODFIRED W.A. SCAMPI / served with extra virgin olive oil, chilli, lemon, butter.

Serve 4 large scampi cut into 8 pieces. \$98

WOODFIRED JUMBO SOUTH AUSTRALIAN KING PRAWNS / 100gr each prawns, garlic, chilli, basil oil.

Serve 3 prawns per platter. \$68

HAND SHUCKED SYDNEY ROCK OYSTERS / citrus granita.

Serve one dozen. \$68

SEARED ABROLHOS SCALLOPS / served in their shells, sea salt, basil oil.

Serve 10. \$68

HOUSE MADE SPAGHETTINI WITH EAST COAST LOBSTER / 600gr wood-roasted lobster, prawns, calamari, basil, orange jus, chilli. Serves 2 to 4 people. \$175



### MEAT

CHAR GRILLED COWRA LAMB RUMP CAP TAGLIATA / thin sliced tender lamb, zucchini, mint, garlic, port wine jus. Serve 8 slices \$49

1KG MAYURA WAGYU RIBEYE ON THE BONE TAGLIATA / carved at your table.  
served medium. \$295

ARROSTICINI LAMB SKEWERS / rosemary, extra virgin olive oil. Serves 10 \$55

ARROSTICINI PORK SKEWERS / nduja, extra virgin olive oil. Serves 10 \$55

PANKO CRUMBED COSTOLETTA ALLA MILANESE TAGLIATA / 400gr veal ribeye panko crumbed with  
crispy sage, herb butter. Serve 6-10 \$95



## BEVERAGES

*Beverages are not included in our set menus. No BYO. Alternatively, we offer optional fixed price beverage packages:*

### BEVERAGE PACKAGE

**\$55 PER PERSON – 3 HOURS (\$18 PER ADDITIONAL HOUR)**

Includes selected bottles of red and white wines, Corona, Peroni Leggera, James Squire 150 Lashes, bottled sparkling & still water, and jugs of soft drink & juices (minimum 30 adults)

### SOFT DRINK PACKAGE

**\$27 PER PERSON – 3 HOURS (\$9 PER ADDITIONAL HOUR)**

Includes bottled still & sparkling water, jugs of soft drink & juices (minimum 30 adults)

### KIDS DRINK PACKAGE

**\$18 PER PERSON – 3 HOURS (\$6 PER ADDITIONAL HOUR)**

Includes bottled still & sparkling water, jugs of soft drink & juices

*Bar tab available on request*

*Please ask our event coordinator if you wish to have bottles of scotch on the table*





## CHILDREN'S MENU

**\$38 PER CHILD**

*Available for children aged 13 years and under*

### STUZZICHINI / Starters

PIZZETTA BUFALA / woodfired pizza crust with buffalo mozzarella

### SECONDI / Mains

*Select one of the following:*

HOUSE MADE GNOCCHI POMODORO / potato dumplings, fresh pomodoro sauce

HOUSE MADE SPAGHETTI BOLOGNESE / thin pasta, slow braised veal ragù

PANKO CRUMBED CHICKEN SCHNITZEL & FRIES / served with tomato ketchup

CALAMARI FRITTI / fried calamari with shoestring fries

PIZZA MARGHERITA / pomodoro, buffalo mozzarella, basil

### DOLCI / Dessert

HOUSE MADE VANILLA BEAN GELATO / served with chocolate crostoli

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## VEGAN OPTIONS

*These items can be substituted into any of our event menus*

HOUSE MADE SPINACH PAPPARDELLE / oyster mushrooms, broccolini, rocket, cherry tomatoes, basil, chilli.

SHORT PASTA WITH SMOKED LEEK & ZUCCHINI PUREE / crisp zucchini

PORCINI MUSHROOM RISOTTO / black truffle, king brown mushrooms, crispy enoki

BROCCOLINI WITH OYSTER MUSHROOMS / cherry tomatoes, garlic, extra virgin olive oil

HEIRLOOM TOMATO CAPRESE SALAD / vegan mozzarella

GLUTEN FREE MARGHERITA / vegan cheese

MILLEFOGLIE VEGETABLE GRIGLIATA / eggplant, zucchini, red peppers, sweet potato, portobello mushroom, extra virgin olive oil, balsamic, pepper, pesto

### DOLCI / Dessert

TRE SORBETTI / seasonal mixed sorbets



candelori's

Our function co-ordinator is awaiting your email today to discuss and answer any queries you may have about holding a function at Candelori's.

Please email us via our website or directly at

[events@candeloris.com.au](mailto:events@candeloris.com.au)

Please call [9729 1155](tel:97291155) for more information.

*Please inform our event coordinator of any guest allergies.*



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## Terms & Conditions

1. Set menus are only offered to groups with 10 or more guests.
2. Bookings are considered **unconfirmed** until the deposit is paid. We reserve the right to allocate a specified date without any notice.
3. A deposit is required to confirm your reservation. \$300 for 10-14 guests; \$500 for 15-24 guests; \$1000 for 25-59 guests; \$2000 for 60 guests or more.  
**The deposit is not refundable if the event is cancelled within 8 weeks of the confirmed date. Payment of the deposit will be undertaken as acceptance of all our terms and conditions.**
4. If your event is **cancelled within 1 week** of the event date, you will be charged **50% of the food component, exclusive of the original deposit**. If your event is **cancelled within 72 hours** of the event date you will be charged **100%** of the food component, **exclusive of the original deposit. All charges are payable at the time of cancellation.**
5. Menu selection must be confirmed at least one week prior to your event.
6. Any guests with special dietary requirements or allergies must be notified prior to the menu selection being finalised. Late notice will incur additional charges.
7. Final guest numbers must be confirmed **no later than 72 hours prior to the event date**. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent. An increase of numbers must be **advised prior to arrival**, and you will be charged accordingly.
8. No BYO food or drinks permitted, with the only exception of cakes, and a cakeage fee will apply.
9. Cake service of \$2 per person is applicable to cut and serve cakes. We strictly do not take any responsibility for cakes delivered and they cannot be stored in our cool rooms. Should any cake require refrigeration they will need to be delivered on the day of the event and placed on the table/plinth by the cake supplier or attendee of the event.
10. The client is responsible for delivery and collection of any external props, including balloons. We must be advised of all deliveries and pickups prior to the event. A cleaning fee of \$150 will apply if all installations, including props and balloons are not properly removed. All props must be collected at the conclusion of the event. We will not store or accept any responsibility for items remaining on the premises. No confetti or table scatterings are allowed.
11. Events are time limited to 4 hours of confirmed booking time; each additional hour or part thereof will incur an additional fee of \$450 per hour or part thereof.
12. A cleaning fee of \$300 may apply if premises requires additional cleaning. This charge will be at the discretion of Management.
13. All group bookings of 8 or more guests from Monday to Saturday will incur a 10% service charge. All bookings will incur a 10% surcharge on Sunday's and 15% on Public Holidays.
14. Drink packages with a fixed price per guest requires a minimum of 30 adults.
15. A surcharge of 1.2% will apply to all credit card payments.
16. Bottled still water and sparkling water is served for Sunday and Public Holiday events. Tap water not permitted as a beverage option on Sundays and Public Holidays.