
· WHY 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.

· getting in touch ·

Our function co-ordinator **Katarina** 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

Alternatively our co-ordinators are available for consultation by appointment from Monday to Friday. Please call 9729 1155 for more information.

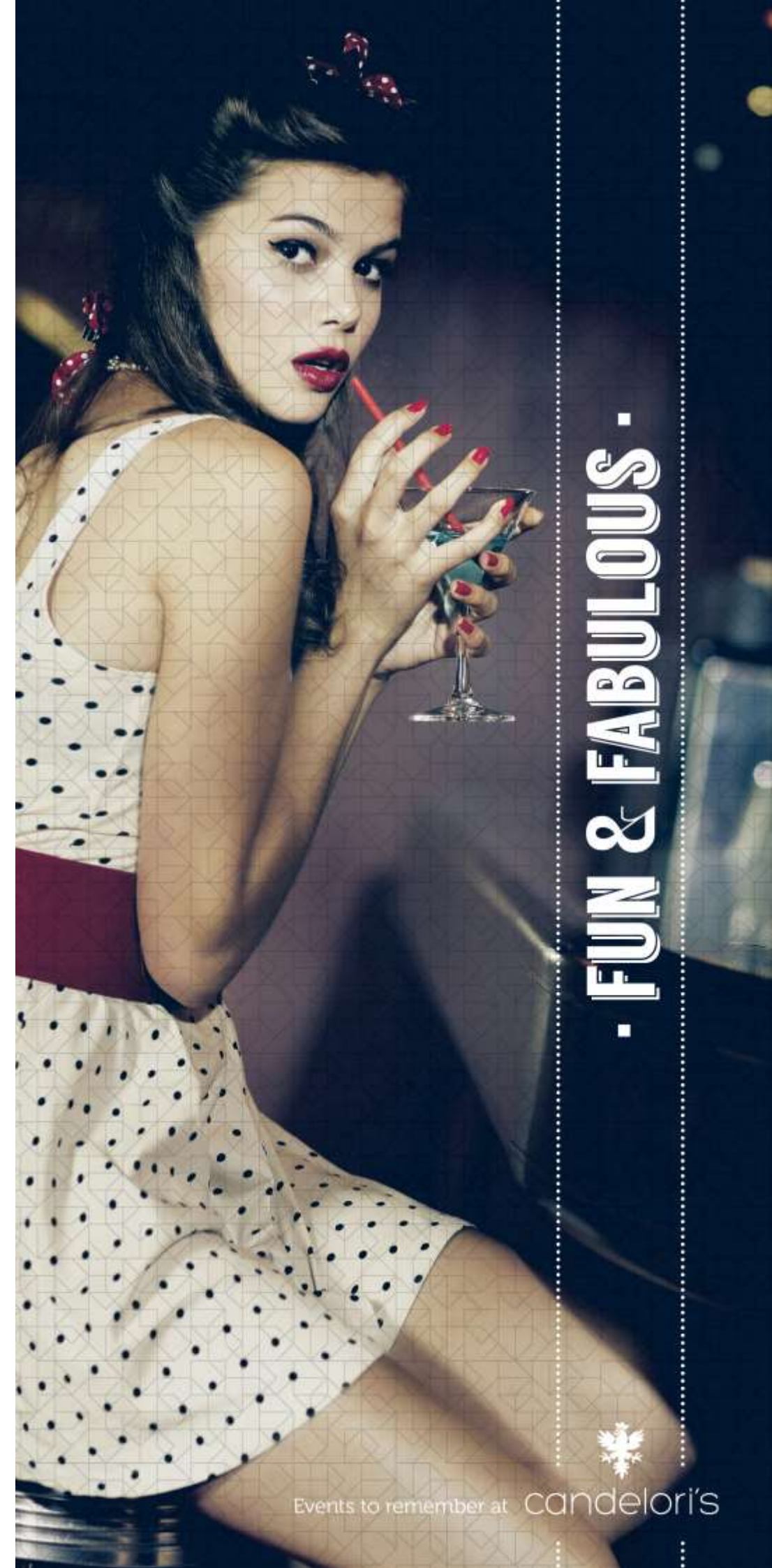


· terms & conditions ·

1. Set menus are only offered to groups with 10 or more guests.
2. Menus are customisable, however any changes are subject to a quote.
3. You must notify us at the time of booking about guests with special dietary requirements or allergies. Late notice will incur additional charges.
4. A deposit is required to confirm your reservation. \$100 for 10-15 people; 200 for 15-25 people; \$300 for 26-50 people; and \$500 for 50 or more people. **The deposit is not refundable if the function is cancelled within 4 weeks** of the confirmed date.
5. Final guest numbers must be confirmed no later than 48 hours prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent. If numbers increase on the day, you will be charged accordingly.
6. Cake service of \$2 per person is applicable to cut and serve cakes.
7. All bookings from Monday – Saturday will incur a 6% optional surcharge

SUNDAYS & PUBLIC HOLIDAYS

8. 10% surcharge is applicable to all bookings on Sundays & Public Holidays.
9. Sunday functions require a minimum of 50 people to open. If numbers are less than 50, please do not hesitate to call us, as we may be able to accommodate you if there are other bookings.
10. Sunday functions are time limited to 4 hours; each additional hour will incur a room hire fee of \$250 per hour.
11. Only bottled still & sparkling water is served for Sunday functions.



· FUN & FABULOUS ·

· menu 1 ·

\$65 PER PERSON
All served on platters

STUZZICHINI » starters
PIZZETTA AGLIO » sea salt, garlic & extra virgin olive oil
WARM MIXED OLIVES » rosemary, chilli, orange zest & extra virgin olive oil

PRIMI » entrees
CALAMARI FRITTI » with blistered tomatoes & Parmesan pangrattato
BUFALA MOZZARELLA & HEIRLOOM TOMATOES CAPRESE » basil oil

PASTA
MACCHERONI CON OSSO BUCO RAGU » short tube pasta, veal shank ragu
GNOCCHI AL POMODORO » goat's cheese & basil

SECONDI » mains
WOODROASTED CHICKEN » guanciale, leek
WAGYU BEEF CHEEK » rocket, cabbage, parsley & red wine vinegar

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

CONTORNI » sides
COS LETTUCE » walnut dressing
ROAST POTATOES » rosemary, sea salt & garlic

DOLCI E CAFÉ » dessert & coffee
VANILLA BEAN BRULEE » with housemade biscotti

· menu 3 ·

\$90 PER PERSON
All served on platters

STUZZICHINI » starters
WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil
BLACK TRUFFLE & SUCKLING PIG CROQUETTES » fresh herbs & sea salt
CARCIOFI ALLA GIUDIA » crispy fried roman artichokes, lemon & parsley

PRIMI » entrees
FRIED ZUCCHINI FLOWERS » filled with fior di latte, ricotta & spinach
GARLIC PRAWNS IN TEGAME » cherry tomatoes, extra virgin olive oil, garlic, parsley & chilli
SAN DANIELE PROSCIUTTO & HOUSEMADE CROSTINI » finished with extra virgin olive oil

PASTA & RISOTTO
GNOCCHIETTI SARDI WITH PORK SAUSAGE » ricotta salata, aged balsamic
LINGUINE WITH LOBSTER MEAT » cherry tomatoes, e.v.o.o

SECONDI » mains
WOODFIRED PORK BELLY » charred cavalo verza & muscatels
SALMON FILLET WITH SAFFRON FREGOLA » woodroasted confit tomatoes

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

CONTORNI » sides
WITLOF, RADICCHIO & FENNEL » parsley, parmesan, mustard dressing
ROAST POTATOES » rosemary, sea salt & garlic

DOLCI E CAFÉ » dessert & coffee
served individually
BURNT MERINGUE WITH LEMON CURD » saviardi crumb

· menu 2 ·

\$75 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 » entrees
HOUSE SMOKED CURED SALMON » fennel, radish & pomegranate
FRIED ZUCCHINI FLOWERS » filled with fior di latte, ricotta & spinach
GOATS CHEESE BOMBOLINI WITH PROSCIUTTO » truffle honey, balsamic radicchio

PASTA & RISOTTO
PORCINI MUSHROOM RISOTTO » black truffle, king brown mushrooms & crispy enoki
CRAB & PRAWN RAVIOLI » lemon butter, pangrattato

SECONDI » mains
CRISPY SKIN BARRAMUNDI FILLET » cherry truss tomatoes, confit garlic, capers
12 HOUR BEEF SHORT RIB » charred radicchio, salmoriglio

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

CONTORNI » sides
WITLOF, RADICCHIO & FENNEL » parsley, parmesan, mustard dressing
ROAST POTATOES » rosemary, sea salt & garlic

DOLCI E CAFÉ » dessert & coffee
served individually
VANILLA BEAN PANNACOTTA » mixed berries compote & pistacchio crumb

· corporate menu ·

\$60 PER PERSON
MONDAY TO FRIDAY ONLY
All served on platters

STUZZICHINI » starters
served as sharing plates
WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil
FRIED ZUCCHINI FLOWERS » filled with fior di latte, ricotta & spinach
GRANDE MAIALINO BOARD » aged parmigiano, olives, prosciutto, mortadella, fennel salami, bresaola & Sardinian crisp bread

SECONDI » mains
◀ **Alternate drop, choice of two of the following** ▶
CRISPY SKIN BARRAMUNDI FILLET » cherry truss tomatoes, capers & confit garlic
12 HOUR BEEF SHORT RIB » charred radicchio, salmoriglio
WAGYU BEEF CHEEK » rocket, cabbage, parsley & red wine vinegar
WOODFIRED PORK BELLY » charred cavalo verza & muscatels
WOODROASTED CHICKEN » guanciale, leek
PORCINI MUSHROOM RISOTTO » black truffle, king brown mushrooms & crispy enoki

CONTORNI » sides
served as sharing plates
RUCOLA, WITLOF & RADISH » parmesan & chardonnay vinegar
ROAST POTATOES » rosemary, sea salt & garlic

DOLCI E CAFÉ » dessert & coffee
served individually
TIRAMISU » mascarpone cream with coffee dipped savoiardi biscuit finished with an amaretti biscotti crumble
Please inform our event coordinator of any guest allergies.

· beverages ·

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

PACKAGE A » \$34 PER PERSON – 3 HOURS (\$11 PER ADDITIONAL HOUR)
Includes bottled house red and white wines, Corona, Peroni Leggera, James Squire 150 lashes, bottled sparkling & still water, and jugs of soft drink & juices

SOFT DRINK PACKAGE » \$18 PER PERSON – 3 HOURS (\$6 PER ADDITIONAL HOUR)
Includes bottled still & sparkling water, jugs of soft drink & juices

KIDS DRINK PACKAGE » \$15 PER PERSON – 3 HOURS (\$5 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 ·

\$35 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:

GNOCCHI POMODORO » potato dumplings with fresh napoli sauce
FETTUCCINE BURRO E PARMIGIANO » pasta ribbons with butter & parmesan
SPAGHETTI BOLOGNESE » thin pasta with slow braised ragu
CHICKEN SCHNITZEL & FRIES » served with tomato ketchup
CALAMARI FRITTI & FRIES » served with tomato ketchup
PIZZA MARGHERITA » pomodoro, buffalo mozzarella & basil

DOLCI » dessert
VANILLA BEAN GELATO » with 100s & 1000s milk crumb

· vegan options ·

These items can be subsituted into any of our event menus

GLUTEN FREE PASTA WITH POMODORO » extra virgin olive oil, basil
PORCINI MUSHROOM RISOTTO » black truffle, king brown mushrooms & crispy enoki
HEIRLOOM CAPRESE SALAD » vegan mozzarella
WOODFIRED BRUSSEL SPROUTS WITH GRAPES » vegan blue vein cheese
GLUTEN FREE MARGHERITA » vegan cheese

DOLCI » dessert
TRE SORBETTI » seasonsal mixed sorbets