
· 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.



· 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 MULLOWAY FILLET » poached leek, heirloom beetroot & olives

GLAZED BEEF SHORT RIB » witlof, wild Italian mushrooms & porcini jus

SLOW BRAISED BEEF CHEEK » rocket, cabbage, parsley & red wine vinegar

CRISPY SUCKLING PORK BELLY » charred cavalo verza & muscatels

WOODROASTED CHICKEN » corn, porcini mushrooms, nduji salami & lemon

SMOKED CARROT RISOTTO WITH STRACCIATELLA » with heirloom carrots & burnt walnut butter

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

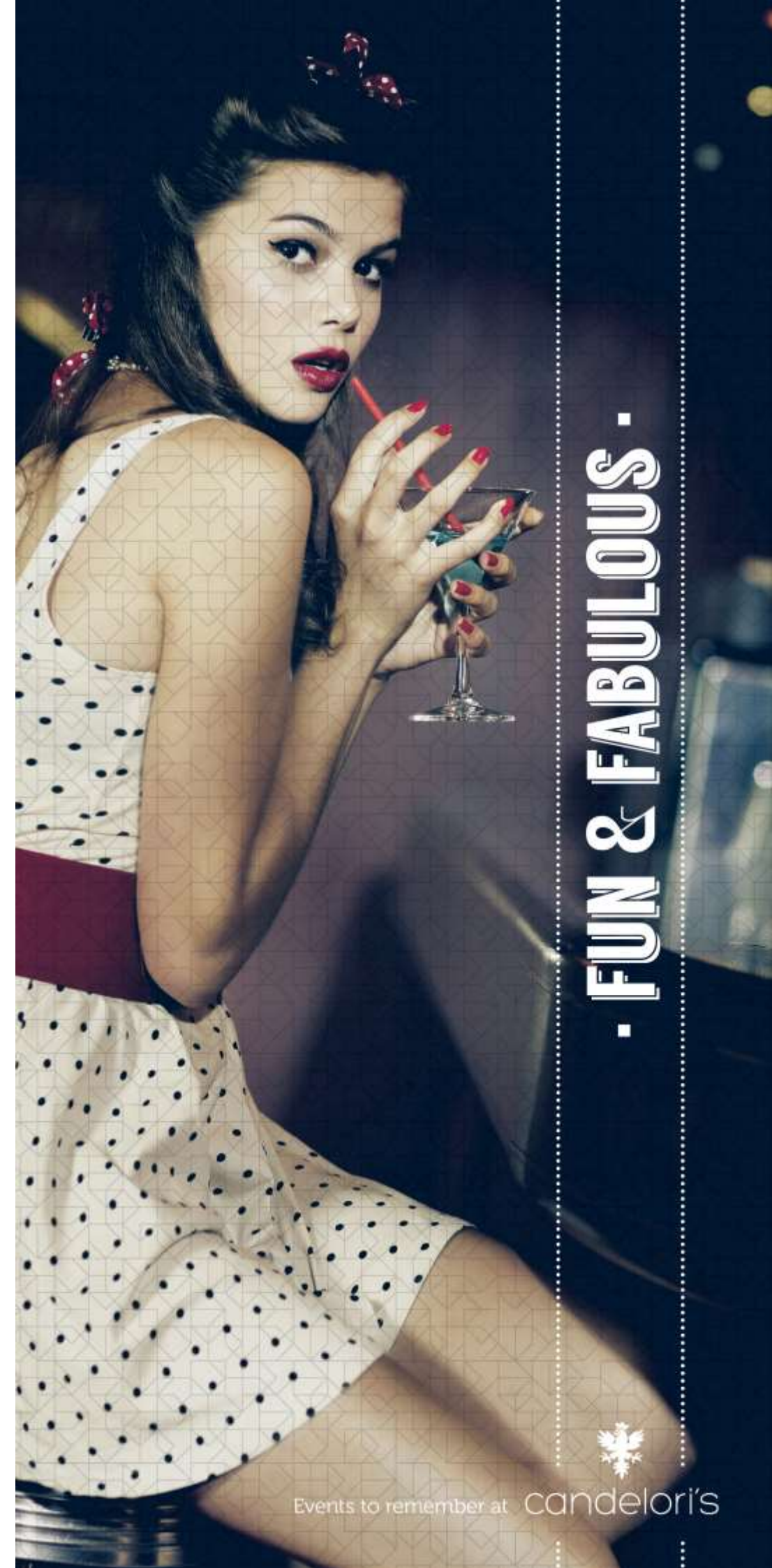
Please inform our event coordinator of any guest allergies.

· 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 10-25 people; \$300 for 25-50 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 ·

Events to remember at  candelori's

· 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
HEIRLOOM CARROTS & MUSCATELS » sheeps milk yogurt & farro
BUFFALO MOZZARELLA & FRESH FIGS » bresaola, basil & Barolo dressing

PASTA
PAPPARDELLE CON OSSO BUCO RAGU » ribbon egg pasta, veal shank ragu
GNOCCHI AL POMODORO » goat's cheese & basil

SECONDI » mains
WOODROASTED CHICKEN » peas, zucchini, broad beans, speck & herb jus
SLOW BRAISED BEEF CHEEK » rocket, cabbage, parsley & red wine vinegar

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

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

DOLCI E CAFÉ » dessert & coffee
ASSORTED MINI CANNOLIS » hazelnut, chocolate & ricotta

· optional add ons ·

OYSTERS
SYDNEY ROCK OYSTERS NATURAL » with lemon, dozen per plate 48
SYDNEY ROCK OYSTERS PANCETTA » wood roasted with pancetta & balsamic ,
dozen per plate 48

CARPACCIO E CRUDO
BEEF TARTARE » caper leaves, pickled cucumber, crispy potato, cured egg yolk 24
BLACK KING FISH CRUDO» lemon marmellata, nasturtium, smoked oyster
dressing 25

ANTIPASTI BOARDS – SERVES 4
BUFFALO MOZZARELLA, SAN DANIELE PROSCIUTTO E RUCOLA » 29
GRANDE MAIALINO BOARD » aged parmigiano, olives, prosciutto, mortadella,
fennel salami, bresaola & Sardinian crisp bread 39

HOT PLATTERS – SERVES 4
MISTO DI MARE HOT POT » 48
GARLIC PRAWNS HOT POT » 39
FRIED ZUCCHINI FLOWERS » 4 flowers 27
BAKED FIGS » 4 figs 36
CALAMARI FRITTI » 35
LAMB SHOULDER (1KG) » 68
WHOLE FISH OF THE DAY » 42
MUSSELS WITH FRESH POMODORO » 32
FRITTO MISTO » flash fried john dory, scallops, tiger prawns, baby calamari, aioli &
lemon 38

· menu 2 ·

\$75 PER PERSON
All served on platters

STUZZICHINI » starters
WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil
PANCETTA & PECORINO BOMBOLINI » with garlic mayo

PRIMI » entrees
FRIED ZUCCHINI FLOWERS » filled with fior di latte, ricotta & spinach
GRANDE MAIALINO BOARD » aged parmigiano, olives, prosciutto, mortadella,
fennel salami, bresaola & Sardinian crisp bread
HOUSE SMOKED CURED SALMON » fennel, radish & pomegranate

PASTA & RISOTTO
MACCHERONI WITH SMOKED OX TAIL RAGU » parmesan crisps
RAVIOLI OF LOBSTER, PRAWN, CRAB » cherry tomatoes, mascarpone & basil

SECONDI » mains
CRISPY SKIN MULLOWAY FILLET » peas, asparagus, zucchini, parsley & butter
GLAZED BEEF SHORT RIB » witlof, wild Italian mushrooms & porcini jus

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

CONTORNI » sides
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

· 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
FETTUCCHINE 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
FRESH STRAWBERRIES » with vanilla bean gelato

· 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
BAKED ½ SHELL SCALLOPS » herb butter
DUCK PROSCIUTTO » stone fruit, hazelnut, aged apple balsamic

PASTA & RISOTTO
RISOTTO VENERE » smoked eel, witlof, pecorino & mascarpone
RIGATONI WITH LAMB NECK & BULL HORN PEPPER RAGU » aged pecorino

SECONDI » mains
CRISPY SUCKLING PORK BELLY » charred cavalo verza & muscatels
CONE BAY BARRAMUNDI FILLET » cimi di rapa, artichokes & caper leaves

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

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

DOLCI E CAFÉ » dessert & coffee
served individually
CITRUS CURD MERINGUE » burnt meringue, freeze dried mandarin, pistachio
crumble

· 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, Peroni Nastro Azzuro, Peroni Leggera,
James Squire 150 lashes, bottled sparkling & still water, and jugs of soft drink &
juices

PACKAGE B » \$48 PER PERSON – 3 HOURS (\$16 PER ADDITIONAL HOUR)
Includes bottled house red and white wines, Peroni Nastro Azzuro, Peroni Leggera,
James Squire 150 lashes, bottled sparkling & still water, and jugs of soft drink &
juices. House vodka, scotch, bourbon & Gin. (cocktails excluded)

PACKAGE C » \$55 PER PERSON – 3 HOURS (\$19 PER ADDITIONAL
HOUR)
Includes Premium white wines - Auntsfield Sav/Blanc (Aus) & Fongoli Grecchetto
(Italy); Includes Premium red wines – Graillot Syrah (Aus) & Catabbo Merlot (Italy)
Peroni Nastro Azzuro, Peroni Leggera, James Squire 150 lashes, bottled sparkling &
still water, and jugs of soft drink & juices. House vodka, scotch, bourbon & Gin.
(cocktails excluded)

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