



candelori's



× Events ×





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.





## × *Menu 1* ×

**\$78 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 / Entrées***

CALAMARI FRITTI / parmesan pangrattato

BUFALA MOZZARELLA & HEIRLOOM TOMATOES CAPRESE / basil oil

### ***Pasta***

RIGATONI WITH NORTHERN PRAWNS & LOCAL ROCKET / short tube pasta, cherry tomatoes, basil & sliced chilli

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

### ***SECONDI / Mains***

WOODROASTED SPICED BABY CHICKEN / charred sauteed corn, cauliflower puree

CRISPY SKIN BARRAMUNDI FILLET / cherry tomatoes, confit garlic, capers

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

### ***CONTORNI / Sides***

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

### ***DOLCI E CAFÉ / Dessert & Coffee***

*Served individually*

PANNACOTTA / seasonal fruit / honey



## × *Menu 2* ×

**\$88 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***

FRIED ZUCCHINI FLOWERS / filled with ricotta, spinach & grated pecorino

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

### ***PASTA***

MACCHERONI PASTA WITH SLOW BRAISED CHICKEN RAGU / basil pesto, sardinian salted ricotta, diced potato

LINGUINE ALLO SCOGLIO / baby calamari, moreton bay bug, prawns, cherry tomatoes, bok choy, chilli

### ***SECONDI / Mains***

CRISPY SKIN ORA KING SALMON / shaved fennel & radish insalata

SLOW WOODROASTED WHOLE LAMB SHOULDER / salsa verde, rosemary, sea salt, lemon (served by your waiter)

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

### ***CONTORNI / Sides***

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

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

### ***DOLCI E CAFÉ / Dessert & Coffee***

*Served individually*

CRÈME BRULEE / with fresh mango



## × *Menu 3* ×

**\$98 PER PERSON**

*All served on platters*

### ***STUZZICHINI / Starters***

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

CARCIOFI ALLA GIUDIA / crispy fried roman artichokes, lemon, parsley

### ***PRIMI / Entrées***

FRIED ZUCCHINI FLOWERS / filled with ricotta, spinach & grated pecorino

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

BABY PORK RIBS / wood roasted capsicum / housemade basil pesto / lemon

### ***PASTA***

PENNONI PASTA WITH OSSO BUCO RAGU / veal shank ragu

CRAB & PRAWN HOUSEMADE RAVIOLI / lemon butter, chilli, pangrattato

### ***SECONDI / Mains***

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

RUBY SNAPPER FILLET / shaved fennel & radish insalata

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

### ***CONTORNI / Sides***

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

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

### ***DOLCI E CAFÉ / Dessert & Coffee***

*Served individually*

CHOCOLATE ROCHER / hazelnut mousse, caramel, hazelnut biscotti



# × *Corporate Menu* ×

**\$72 PER PERSON**

*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 ricotta, spinach & grated pecorino

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 CONE BAY BARRAMUNDI FILLET / cherry truss tomatoes, capers, confit garlic

12 HOUR SLOW COOKED LAMB SHOULDER / pomegranate, salsa verde, thin ciabatta crisp

WOODFIRED PORCHETTA / charred fennel, apple jus

WOODROASTED SPICED CHICKEN / charred sauteed corn, cauliflower puree

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

PAPPARDELLE CON OSSO BUCO RAGU / ribbon pasta, veal shank ragù

CALAMARI FRITTI / parmesan pangrattato

## **CONTORNI / Sides**

*Served as sharing plates*

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

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

## **DOLCI E CAFÉ / Dessert & Coffee**

*Served individually*

TIRAMISU / mascarpone cream with coffee dipped savoiardi biscuit





## × *Beverages* ×

*Beverages are not included in our set menus. No BYO.*

*Alternatively, we offer optional fixed price beverage packages:*

### ***Beverage Package***

***\$45 PER PERSON – 3 HOURS (\$15 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***

***\$25 PER PERSON – 3 HOURS (\$8 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:***

GNOCCHI POMODORO / potato dumplings, fresh pomodoro sauce

FETTUCCINE BURRO E PARMIGIANO / pasta ribbons, butter, parmesan

SPAGHETTI BOLOGNESE / thin pasta, slow braised ragù

PANKO CRUMBED 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 substituted 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

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

HEIRLOOM TOMATO CAPRESE SALAD / vegan mozzarella

GLUTEN FREE MARGHERITA / vegan cheese

### ***DOLCI / Dessert***

TRE SORBETTI / seasonal mixed sorbets





## × *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](mailto:events@candeloris.com.au)

Alternatively our co-ordinators are available for consultation by appointment from Monday to Friday between 10-5pm. Please call 9729 1155 for more information.

**[CLICK HERE TO ENQUIRE NOW](#)**

***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. Bookings are considered 'UNCONFIRMED' until the deposit is received. We reserve the right to allocate a specified date without any notice.
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. \$300 for 10-15 people; \$500 for 15-25 people; \$1000 for 26 or more;  
**The deposit is not refundable if the function is cancelled within 6 weeks of the confirmed date.**
5. Menu selection must be confirmed at least one week prior to your event.
5. Final guest numbers must be confirmed no later than 72 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. No BYO food or drinks may be brought, the only exceptions are cakes, cake fees will apply.
7. Cake service of \$2 per person is applicable to cut and serve cakes. We strictly do not take any responsibility for cakes delivered & they cannot be stored in our cool rooms. Should any cake require refrigeration they will need to be delivered on the date of the event & placed on the table by the cake supplier or attendee of the event.
8. 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 event. A cleaning fee of \$150 will apply if all installations, including props & 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.
9. Functions are time limited to 4 hours; each additional hour will incur a room hire fee of \$450 per hour.
10. All bookings from Monday – Sunday will incur a 10% surcharge
11. Drink packages with a fixed price per head require a minimum of 30 adults.



## ***Sundays & Public Holidays***

12. Tap water not permitted as a beverage option. Bottled still & sparkling water is served for Sunday functions.





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