





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* ×

\$89 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 / pangrattato / lemon

BUFALA MOZZARELLA & HEIRLOOM TOMATOES CAPRESE / basil oil / balsamic

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

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

CRISPY SKIN BARRAMUNDI FILLET / 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 E CAFÉ / Dessert & Coffee

Served individually

DUO SORBET LEMON AND LIME



× *Menu 2* ×

\$105 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 and pecorino, honey, pine nuts

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

PASTA

CANDELORI'S HAND ROLLED POTATO GNOCCHI W GORGONZOLA DOLCE / mascarpone cream, crisp sage,
pecorino Romano, extra virgin olive oil

PENNONI PASTA WITH OSSO BUCO RAGU / veal shank ragu

SECONDI / Mains

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

WOODROASTED SPICED CHICKEN / charred sauteed corn, cauliflower puree

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

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

DOLCI E CAFÉ / Dessert & Coffee

Served individually

SEMIFREDDO AL MASCARPONE. Mascarpone cream / Italian meringue / pistachio



× *Menu 3* ×

\$118 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

CALAMARI FRITTI / pangrattato, lemon

SEARED SCALLOPS / herb oil, smoked salt

CRUMBED EGGPLANT FINGERS / provolone cheese, pomodoro, basil, oregano

PASTA

CASARECCE PASTA WITH SMOKED LEEK PUREE / grilled zucchini, zucchini crisp

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

SECONDI / Mains

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

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

BABY COS & RADICCHIO / shaved salted ricotta, almonds, lemon vinaigrette.

'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* ×

\$85 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

FRIED ZUCCHINI FLOWERS / filled with ricotta, spinach and pecorino, honey, pine nuts

CALAMARI FRITTI / pangrattato, lemon

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

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 ragu

CONTORNI / Sides

Served as sharing plates

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

DOLCI E CAFÉ / Dessert & Coffee

Served individually

DUO SORBET MANGO AND LIME



× *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:

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

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 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.



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