candeloris

Events Menu

candeloris

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

MENU 1

$98 PER PERSON

All served on platters

STUZZICHINI / Starters

SCHIACCIATA / 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

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

PASTA

PASTA CONCHIGLIONE W/ YAMBA PRAWNS & LOCAL ROCKET / garlic, chilli, cherry tomatoes, pomodoro, basil, extra virgin olive oil

WOOD ROASTED CIABATTA

SECONDI / Mains

Main are served alternately

BRAISED LAMB SHOULDER / red wine jus, salsa verde

CONE BAY CRISPY SKIN BARRAMUNDI FILLET / tomato salmoriglio.

CONTORNI / Sides

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

DOLCI / Dessert

Served individually

FRESH BERRY SORBETS

CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE

MENU 2

$118 PER PERSON

All served on platters

STUZZICHINI / Starters

SCHIACCIATA / garlic, rosemary, sea salt, extra virgin olive oil

HAND MADE MOZZARELLA NODINI / San Danielle prosciutto

PRIMI / Entrées

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

SUCKLING PIG CROQUETTES / garlic aioli & chives

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

WOOD ROASTED CIABATTA

PASTA

RIGATONI WITH OSSO BUCCO RAGU / slow pot braised veal shank ragu

SECONDI / Mains

Main are served alternately

CONE BAY CRISPY SKIN BARRAMUNDI FILLET / tomato salmoriglio.

WOODROASTED BABY CHICKEN / chicken jus, seasonal greens

CONTORNI / Sides

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

ROASTED ROSEMARY AND GARLIC POTATOES

DOLCI / Dessert

Served individually

TIRAMISU / Savoiardi biscuit, coffee, mascarpone

CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE

MENU 3

$148 PER PERSON

All served on platters

STUZZICHINI / Starters

SCHIACCIATA / garlic, rosemary, sea salt, extra virgin olive oil

CRISPY FRIED ROMAN ARTICHOKES / lemon, parsley

HAND MADE MOZZARELLA & SAN DANIELLE PROSCIUTTO

PRIMI / Entrées

CALAMARI FRITTI / pangrattato, lemon

SEARED WA SCALLOPS / herb butter, smoked salt

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

PASTA

HOUSE MADE CRAB & PRAWN TORTELLONI / pan finished with lemon butter, chilli, pangrattato

WOOD ROASTED CIABATTA

SECONDI / Mains

Main are served alternately

SEARED CRISPY SKIN ORA KING SALMON / shaved fennel, pomegranate

WOODFIRED ROMAN PORCHETTA / slow roasted pork belly & loin, crackling, roasted fennel

CONTORNI / Sides

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

ROASTED ROSEMARY AND GARLIC POTATOES

DOLCI / Dessert

Served individually

CHOCOLATE ROCHER / hazelnut mousse, caramel, hazelnut biscotti

CAFÉ / Coffee

ESPRESSO / MACCHIATO / FLAT WHITE

CORPORATE MENU

$90 PER PERSON

Available from Monday to Thursday

STUZZICHINI / Starters

SCHIACCIATA / garlic, rosemary, sea salt, 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 / tomato salmoriglio.

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

WOODROASTED BABY CHICKEN / chicken jus, seasonal greens

HOUSEMADE GNOCCHI WITH WILD MUSHROOMS & BLACK TRUFFLE / mascarpone

BRAISED LAMB SHOULDER / red wine jus, salsa verde

CONTORNI / Sides

Served as sharing plates

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

DOLCI / Dessert

Served individually

FRESH BERRY SORBETS

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 WEST 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 RADIATORI / oyster mushrooms, broccolini, rocket, cherry tomatoes, basil, chilli.

SHORT PASTA WITH HOUSE MADE POMODORO / 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

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

DOLCI / Dessert

TWO MIXED SORBETS / seasonal mixed sorbets

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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

Please call 9729 1155 for more information.

Please inform our event coordinator of any guest allergies.

www.candeloris.com.au

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. 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.
16. All events which have been allocated a private room only still and sparkling water will be served.
17. Should you require any pieces of cake to be taken away, a fee of $2/container will apply.