

## GROUP MENUS

### BREAKFAST FUNCTIONS & MEETINGS - Private Room

#### **CONTINENTAL BREAKFAST** \$28 per person - Minimum 25 guest's Monday & Tuesday

Fresh fruit platters

Assorted Pastries, Croissants, Toast & Condiments

Filtered coffee unlimited (*Espresso coffee is available on request as per restaurant pricing*)

Orange juice unlimited

#### **HOT BREAKFAST** \$33 per person - Minimum 20 guest's Monday & Tuesday

Fresh fruit platters

Bacon, Grilled Tomato & Scrambled Eggs & Toast

Filtered coffee unlimited (*Espresso coffee is available on request as per restaurant pricing*)

Orange juice unlimited

### COCKTAIL BAR FUNCTIONS

#### **BAR MENU** \$35 per person

Please choose 5 items from the list below. Only one of each item can be chosen from B & D

Additional items may be selected. A minimum of 25 guests is required to book the indoor area of the bar.

#### **A Cocktail**

- Fresh shucked oysters
- Porcini Mushroom Rice balls filled with mozzarella
- Zucchini flowers filled with basil ricotta, lightly crumbed
- Crumbed calamari served in a bamboo cone, house made tartare sauce
- Prawn skewers with garlic, lemon olive oil
- Chicken, capsicum & onion skewers drizzled with mild spicy marinade

#### **B Restaurant style dishes with more substance, served in small bowls or boxes**

- Risotto with porcini mushroom & truffle served in a mini bamboo boat
- Spinach & ricotta ravioli, tomato sugo, Reggiano Parmigiano
- Penne Calabrese chicken, sundried tomato touch of cream
- Penne alla Norma tomato sugo, eggplant, ricotta & basil

#### **C Pizza**

- Choose two items from our La Pizza Banquet menu next page – *Gamberi pizza + \$3.5 pp*

#### **D Dessert**

- Mini Tiramisu
- Mini orange and vanilla Panna Cotta
- Mini gelato selection
- Cheese platter selection (add \$3.5)

*Gratuity: A 5% service charge will be added to the final bill. This amount is not included in the group menu prices.*

## LA PASTA BANQUET \$45 per person

### Antipasto

Warm Ciabatta loaf, Prosciutto di Parma, cold meats, marinated vegetables, Porcini mushroom rice balls, ricotta filled zucchini flowers, olives, burrata cheese, garlic & herb crumbed artichoke hearts, parmigiano Reggiano

Flour dusted calamari is available as an addition to your antipasto+ \$5 pp

### Secondi

Spinach & ricotta ravioli, tomato sugo, Reggiano Parmigiano

Penne Calabrese, chicken, sundried tomato, Napolitana, cream, grated Reggiano

Risotto, prosecco, prawns, blue swimmer crab meat, asparagus, mascarpone, grated bottarga

Wild rocket, parmesan, pear, roasted hazelnut, white balsamic & olive oil

## LA PIZZA BANQUET \$45 per person

### Antipasto

Warm Ciabatta loaf, Prosciutto di Parma, cold meats, marinated vegetables, Porcini mushroom rice balls, ricotta filled zucchini flowers, olives, burrata cheese, garlic & herb crumbed artichoke hearts, parmigiano Reggiano

Flour dusted calamari is available as an addition to your antipasto+ \$5 pp

**Secondi** (please choose three pizzas from the following list)

- Margherita – Salsa, mozzarella, basil
- Napolitana – Salsa, mozzarella, anchovies, black olives, garlic
- Diavola – Salsa, mozzarella, roasted capsicum, salame, chili
- Hawaiian – Salsa, mozzarella, shaved ham, pineapple pieces
- Caponata – Salsa, mozzarella, roasted vegetables, mushrooms, parmesan
- Gamberi – Salsa, mozzarella, prawns, zucchini, garlic, chili, olive oil + \$3.50 pp
- Meat lovers – Salsa, mozzarella, ham, sausage, salame, bacon, Hickory barbecue sauce
- Capricciosa – Salsa, mozzarella, ham, artichoke hearts, black olives, mushrooms
- Colonna – Sliced potato, rosemary, garlic, mozzarella, pancetta
- Stella Supreme – Salsa, mozzarella, ham, salame, capsicum, mushroom, onion, black olives, pineapple pieces

### Insalata

Wild rocket salads, parmesan, pear, roasted hazelnut, white balsamic & olive oil

*Gratuity: A 5% service charge will be added to the final bill. This amount is not included in the group menu prices.*

## **PIZZA & PASTA BANQUET \$47.50 per person**

### **Antipasto**

Warm Ciabatta loaf, Prosciutto di Parma, cold meats, marinated vegetables, Porcini mushroom rice balls, ricotta filled zucchini flowers, olives, burrata cheese, garlic & herb crumbed artichoke hearts, parmigiano Reggiano

Flour dusted calamari is available as an addition to your antipasto + \$5 pp

### **Secondi**

Please choose two pizza's from our La Pizza Banquet Menu & two pasta's from the following which will be served banquet style.

- Spinach & ricotta ravioli, tomato sugo, Reggiano Parmigiano
- Penne alla Norma tomato sugo, eggplant, ricotta & basil
- Penne Calabrese, chicken, sundried tomato, Napolitana, cream, grated Reggiano
- House Made Potato Gnocchi, rocket pesto, heirloom tomatoes, poached Tasmanian salmon, ricotta secca
- Risotto with porcini mushroom & truffle
- Risotto blue swimmer crab meat, Huon River Tasmania beetroot cured salmon, zucchini, tomato medley, white wine, gremolata

### **Insalata**

Wild rocket salads, parmesan, pear, roasted hazelnut, white balsamic & olive oil

## **LA CARNE BANQUET \$49.5 per person**

### **Antipasto**

Warm Ciabatta loaf, Prosciutto di Parma, cold meats, marinated vegetables, Porcini mushroom rice balls, ricotta filled zucchini flowers, olives, burrata cheese, garlic & herb crumbed artichoke hearts, parmigiano Reggiano

Flour dusted calamari is available as an addition to your antipasto + \$5 pp

### **Secondi Piatti** (please choose 2 dishes which will be served banquet style)

- Market fresh fish of the day
- Pan Roasted Agro Dolce Chicken Marinated with honey & lemon finished with truffle oil, sautéed broccoli, cauliflower, sweet potato
- Veal scaloppine pan seared with white wine, mushrooms, parsley on truffled mash
- Prosciutto wrapped pork cutlet, porcini mushroom stuffing, roasted potato and sweet potato, truffle jus

### **Insalata**

Wild rocket salads, parmesan, pear, roasted hazelnut, white balsamic & olive oil

**As an option guests are able to purchase beverages directly from our bar.  
Please advise us if you would like this option**

*Gratuity: A 5% service charge will be added to the final bill. This amount is not included in the group menu prices.*

## INDIVIDUALLY SERVED DISHES FOR GROUPS

### 2 COURSES \$58 per person

Please select 2 Primi & 2 Secondi by placing a tick next to your selections below.

### 3 COURSES \$68 per person

Please select 2 Primi, 2 Secondi & 2 Dolce by placing a tick next to your selections below.

*Italians love to share their PRIMI PIATTI or antipasti with family & friends, & as a suggestion we would recommend starting your meal with OUR Antipasto Platters & Calamari followed by your choice of Secondi & Dolci from the menu below.*

#### Primi Piatti

Warm ciabatta with olive oil & balsamic will be served with both menus

- Chef's individual antipasto selection
- 6 Fresh shucked Oysters with white balsamic & shallot dressing
- Qld King prawns pan grilled with lemon, garlic & olive oil
- Flour dusted calamari, house made tartare & fresh lemon
- Grilled eggplant rolled & filled with fresh ricotta, parmigiano, basil, tomato sugo & mozzarella
- Zucchini flowers filled with basil ricotta lightly crumbed
- Risotto, prosecco, prawns, blue swimmer crab meat, asparagus, mascarpone, grated bottarga
- Potato gnocchi, rocket pesto, heirloom tomatoes, poached Tasmanian salmon, ricotta secca

#### Secondi Piatti

- Market fresh fish of the day
- Pan roasted agro dolce chicken marinated with honey & lemon finished with truffle oil, sautéed broccoli, cauliflower, sweet potato
- Veal scaloppine pan seared with white wine, mushrooms, parsley on truffled mash
- Pan baked prosciutto wrapped pork cutlet, porcini mushroom stuffing, roasted potato & sweet potato, truffle jus
- 300g Black Angus Sirloin, potato mash, broccolini, red wine jus

#### Dolce

- Tiramisu: Marsala & espresso soaked sponge finger biscuits layered with mascarpone cream
- Warm Sticky Fig & Almond Pudding with a warm caramel sauce & double cream
- Coconut, Acai, strawberry sorbet, crushed hemp seeds, blueberry clusters, pumpkin seeds, almonds & goji berries
- Orange & vanilla panna cotta, white chocolate orange truffle
- Gelato & Sorbet Selection

*Gratuity: A 5% service charge will be added to the final bill. This amount is not included in the group menu prices.*

**GROUP MENU CONFIRMATION**

Once completed, please email to [info@stellablu.com.au](mailto:info@stellablu.com.au)

Contact/Host:.....  
 Company (if applicable):.....  
 Address: .....Postcode:.....  
 Home Phone:.....Mobile:.....  
 Work Phone:.....  
 Email: .....

**Function Details**

Date of Function:     /     /     Guests Numbers:.....Time of Arrival:.....  
 Type of Function:.....

**Menu**

**Selected**.....  
 .....  
 .....

**Payment Details**

- 1 In order to confirm your booking please complete this form & email or fax to Stella Blu.
- 2 A 20% deposit is also required. This holding deposit will be charged as a cancellation fee should your booking be cancelled with less than 72 hour's notice.
- 3 Final numbers must be confirmed 24 hours prior to your booking.
- 4 Gratuity: A 5% service charge will be added to the final bill. This amount is not included in the group menu prices.
- 5 No shows will be charged in full if notice is not given within the 24 hour period.
- 6 This amount will be deducted from the deposit or charged to this credit card.

$$\begin{array}{rccccccc}
 \$..... & \times & ..... & = & ..... & \times & 20\% & = & \$..... \\
 \text{Menu Price} & & \text{Number of guests} & & & & & & \text{Total Deposit}
 \end{array}$$

**Credit Card Details: VISA MASTERCARD AMEX**

Cardholder Name: .....  
 Card Number: .....  
 Expiry Date: ..... / CCV:.....

Please debit my card the amount of \$.....

Cardholder's signature:.....

I authorise Stella Blu to debit my credit card for the amount shown above. I agree to the above conditions.

\_\_\_\_\_ Office Use Only \_\_\_\_\_

Date confirmation received @ Stella Blu ..... Date Menu Confirmed.....Menu to Kitchen Y /N

Date Final Guest No's Confirmed.....Name of contact..... fax email phone (circle)

Signed by Stella Blu staff.....