

Stella Blu

Dee Why Beach

Thank you for choosing Stella Blu Dee Why to host your group.

Group menus apply to reservations of 12 adults or more.

To confirm your booking, please choose your menu, complete the Group Menu Confirmation Form & forward the completed Booking Form to info@stellablu.com.au

BYO WINE \$5 per person (groups of 12 or less) BYO Wine not available Friday & Saturday night & Sunday lunch

CAKEAGE \$3.50 per person 10% Sunday & Public holiday surcharge

Prices inclusive of 10% gst Card payment transaction fee 1.5%

Gratuity: A 7% service charge will be added to the final bill. This amount is not included in the group menu prices.



Dee Why Beach

PIZZA & PASTA 56 per person

STARTERS to share

Warm ciabatta loaf & extra virgin olive oil

Prosciutto di Parma, caramelised pear, semi dried tomato, roasted walnuts, parmigiano Reggiano, balsamic glaze

Flour dusted calamari, tartare, fresh lemon

Arancini - porcini mushroom rice balls

Insalata Caprese, tomato, mozzarella di bufala, basil pesto, sea salt, evoo

MAINS

Please choose 2 pasta's & 2 pizzas from the following which will be served to share

PASTA x 2

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

Spaghetti, prawns, fish, baby clams, Spring Bay mussels, white wine, tomato sugo & basil

Potato gnocchi, lamb ragu, grated parmigiano Reggiano

Pumpkin ravioli, burnt butter & sage, ricotta secca

Penne Calabrese, chicken, sundried tomato, Napoletana, cream, parmigiano Reggiano

PIZZA x 2

Traditional Margherita, salsa, mozzarella di bufala, oregano, basil V

Napoletana salsa, mozzarella, anchovies, oregano, garlic, black olives

Diavola salsa, mozzarella, gorgonzola cheese, salami, chilli

Capricciosa salsa, mozzarella, shaved ham, artichoke hearts, olives, mushrooms

Vegetariana mozzarella, zucchini, roasted capsicum, mushrooms, artichokes
semi dried Roma tomato, black olives, parmigiano reggiano V

Hawaiian salsa, mozzarella, shaved ham, pineapple

The Stella salsa, mozzarella, ham, pepperoni, capsicum, mushroom, onions, olives

Colonna mozzarella, potato, pancetta, rosemary, garlic

SALAD

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

DESSERT Served alternately

Tiramisu: Marsala & espresso-soaked sponge finger biscuits layered with mascarpone cream

Gelato & Sorbet Selection

Gratuity: A 7% service charge will be added to the final bill. This amount is not included in the group menu prices.



Dee Why Beach

LA CARNE 66 per person

STARTERS to share

Warm ciabatta loaf & extra virgin olive oil

Prosciutto di Parma, caramelised pear, semi dried tomato, roasted walnuts, parmigiano Reggiano, balsamic glaze

Flour dusted calamari, tartare, fresh lemon

Arancini - porcini mushroom rice balls

Insalata Caprese, tomato, mozzarella di bufala, basil pesto, sea salt, evoo

MAINS *please choose 2 dishes which will be served to share*

Market fresh fish of the day

Pan roasted chicken marinated with lemon, honey, sautéed potato & onion, broccolini

Veal scaloppine pan seared with white wine, mushrooms, parsley on truffled mash

Black Angus sirloin al taglio, potato mash, broccolini & red wine jus

SALADS

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

DESSERT *served alternately*

Tiramisu: Marsala & espresso-soaked sponge finger biscuits layered with mascarpone cream

Gelato & Sorbet Selection

CHILDRENS MENU 25 - 12years & under

Includes meal, beverage & gelato

Choice of:

Spaghetti Bolognese

Penne Napoletana

Crumbed Fish & Chips

Calamari & Chips

Chicken Schnitzel & Chips

Gratuity: A 7% service charge will be added to the final bill. This amount is not included in the group menu prices.



Dee Why Beach

INDIVIDUALLY SERVED DISHES FOR GROUPS

2 COURSES 69 per person

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

3 COURSES 78 per person

Please select 2 Antipasti, 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.

STARTERS

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

Zucchini flowers filled with basil ricotta lightly crumbed

Risotto, prosecco, prawns, blue swimmer crab meat, zucchini, mascarpone, grated bottarga (e)

Potato gnocchi, lamb ragu, parmigiano Reggiano (e)

Pumpkin ravioli, burnt butter & sage, ricotta secca (e)

MAINS

Market fresh fish of the day

Pan roasted chicken, marinated with lemon, honey, on sautéed potato & onion, broccolini

Veal scaloppine pan seared with white wine, mushrooms, parsley on truffled mash

Char-grilled eye fillet, potato mash, baby broccoli, red wine jus

Potato gnocchi, lamb ragu, parmigiano Reggiano

Pumpkin ravioli, burnt butter & sage, ricotta secca

DESSERT

Tiramisu: Marsala & espresso-soaked sponge finger biscuits layered with mascarpone cream

Warm Sticky Fig & Almond Pudding with a warm caramel sauce & double cream

Vanilla panna cotta, caramel popcorn, hazelnut crumble

Gelato & Sorbet Selection

Gratuity: A 7% service charge will be added to the final bill. This amount is not included in the group menu prices.



Dee Why Beach

GROUP MENU CONFIRMATION

Booking Name _____ Contact _____

Contact Phone _____ Email _____

BOOKING DETAILS

Date of booking ____/____/____ Guests Numbers _____ Time of Arrival _____

CIRCLE MENU SELECTION

Type of Function _____

\$56 Pasta Selected 1. _____ 2. _____

Pizza Selected 1. _____ 2. _____

\$66 Mains Selected 1. _____ 2. _____

\$69 Starters Selected 1. _____ 2. _____

Mains Selected 1. _____ 2. _____

\$78 Starters Selected 1. _____ 2. _____

Mains Selected 1. _____ 2. _____

Desserts Selected 1. _____ 2. _____

Other / Special Requests _____

TERMS & CONDITIONS

- 1. Your booking is tentative until this form is completed & emailed to info@stellablu.com.au
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 48 hours' notice.
3. Final numbers must be confirmed 24 hours prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.
4. Gratuity: A 7% 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.
7. A 10% surcharge will be added to the final bill on Sundays & Public Holidays
8. BYO wine only available for groups of 12 or less (BYO not available Friday & Saturday after 5pm, Sunday & Public Holidays 12pm-close)

ACCEPTANCE

I have read the above trading terms & agree to the conditions stated. I approve the use of my credit card, to confirm my reservation.

\$ _____ x _____ = _____ x 20% = \$ _____
Menu Price Number of guests Total Deposit

Credit Card Details VISA - MASTERCARD - AMEX - 1.5% surcharge for all card payments

Card Number _____

Expiry Date ____/____ CCV _____ Debit my card the amount of \$ _____

Cardholder Name _____ Cardholder's Signature _____