

# 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](mailto:info@stellablu.com.au)

BYO Wine not available Friday, Saturday, Sunday & Public Holidays

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.



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## **COCKTAIL LOUNGE FUNCTIONS**

### **BAR MENU** 45 per person

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

Additional items will be individually priced.

A minimum of 25 guests is required to book the cocktail lounge exclusively.

### **A Cocktail**

Fresh shucked oysters

Porcini Mushroom Rice balls filled with mozzarella

Zucchini flowers filled with basil ricotta, lightly crumbed

Crumbed calamari, house made tartare sauce

Prawn skewers with garlic, lemon olive oil

Chicken, capsicum & onion skewers drizzled with mild spicy marinade

### **B Restaurant style dishes**

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 ala Norma tomato sugo, eggplant, ricotta & basil

### **C Dessert**

Mini Tiramisu Marsala

Mini vanilla panna cotta, port wine jelly, almond biscotti

Mini gelato selection

Cheese platter selection (add \$3.5)

**\*Please attach this page with your menu selections to your confirmation form\***

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**PIZZA & PASTA** (max. 30 guests) 60 per person

**STARTERS to share**

Warm ciabatta loaf & extra virgin olive oil

Chefs antipasto selection –

Prosciutto di Parma

Salami

Pancetta

Ricotta stuffed zucchini flowers

Porcini mushroom rice balls

Bocconcini

Parmigiano Reggiano

Mixed olives

*Add \$5 for flour dusted calamari, tartare & fresh lemon*

**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

Squid ink spaghetti, prawns, blue swimmer crabmeat, garlic, white wine, sugo, grated bottarga

Potato gnocchi bolognese, pork & veal 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

Golosa mozzarella, potato, Roman sausage, rosemary, garlic, Spanish onion

**SALAD**

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

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**LA CARNE** (max. 30 guests) 70 per person

Warm ciabatta loaf & extra virgin olive oil

Chefs antipasto selection –

Prosciutto di Parma

Salami

Pancetta

Ricotta stuffed zucchini flowers

Porcini mushroom rice balls

Bocconcini

Parmigiano Reggiano

Mixed olives

*Add \$5 for flour dusted calamari, tartare & fresh lemon*

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

Market fresh fish of the day

Pan roasted chicken, marinated with lemon, chili & herbs, roasted chat potatoes, Spanish onion & olives

Veal saltimbocca, pan seared with prosciutto, sage, garlic, white wine & butter, steamed green beans

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

**SALADS**

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

**BEVERAGE PACKAGES**

2 hours \$28 per person

3 hours \$38 per person

Includes house wines, tap beers, soft drinks, sparkling water

Individual packages can be discussed with the function manager

**CHILDRENS MENU** 25 – 12 years & under only

Includes meal, beverage & gelato

Choice of:

Spaghetti Bolognese

Penne Napoletana

Crumbed Fish & Chips

Calamari & Chips

Chicken Schnitzel & Chips

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## INDIVIDUALLY SERVED DISHES FOR GROUPS

2 COURSES 75 per person

Please select 2 Starters & 2 Mains by placing a tick next to your selections below.

3 COURSES 85 per person

Please select 2 Starters, 2 Mains & 2 Desserts 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 Mains & Dessert.*

### 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)

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

### MAINS

Market fresh fish of the day

Pan roasted chicken, marinated with lemon, chili & herbs, roasted chat potatoes, Spanish onion & olives

Veal saltimbocca, pan seared with prosciutto, sage, garlic, white wine, steamed green beans

Grass fed eye fillet (approx 200g), baked garlic mushrooms, potato mash, baby broccoli, red wine jus

Potato gnocchi, house made 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, port wine jelly, apple sorbet

Gelato & Sorbet Selection

Vegetarian dishes available on request

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GROUP MENU CONFIRMATION

Booking Name \_\_\_\_\_ Contact \_\_\_\_\_

Contact Phone \_\_\_\_\_ Email \_\_\_\_\_

BOOKING DETAILS

Date of booking \_\_\_\_/\_\_\_\_/\_\_\_\_ Guest Numbers \_\_\_\_\_ Time of Arrival \_\_\_\_\_

CIRCLE MENU SELECTION

Type of Function \_\_\_\_\_

\$60 Pasta Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

Pizza Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

\$70 Mains Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

\$75 Starters Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

Mains Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

\$85 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, Sunday & Public Holidays)

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 \_\_\_\_\_