

Stella Blu

Dee Why Beach

Thank you for considering Stella Blu Café Dee Why Beach to host your group event.

Group menus apply to reservations of 12 or more.

Larger Group Bookings may incur additional charges for exclusive use of the restaurant

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



Dee Why Beach

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
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

Cheese platter + 18pp

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



Dee Why Beach

SHARE MENU

PIZZA & PASTA

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 \$6.5 for flour dusted calamari, tartare & fresh lemon

MAINS

Please choose 2 pasta's & 2 pizzas from the following

PASTA x 2

Risotto, prosecco, prawns, blue swimmer crab meat, pumpkin, mascarpone, grated bottarga (+\$5)

Squid ink spaghetti, prawns, blue swimmer crabmeat, garlic, white wine, sugo, grated bottarga (+\$5)

Hand cut pappardelle, duck 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 salad, parmesan, pear, roasted hazelnut, white balsamic & olive oil

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SHARE MENU

LA CARNE

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 \$6.5 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, porcini mushroom, truffle & mascarpone crust, roasted potato & olives

Pistachio & herb crumbed lamb cutlets stuffed with semi-dried tomato & cranberries, roasted vegetables

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

SALAD

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

CHILDRENS MENU 25

12 years & under only

Includes meal, beverage & gelato

Choice of:

Kids Pizza: Margherita, Hawaiian or 3 Little Pigs

Spaghetti Bolognese

Penne Napoletana

Crumbed Fish & Chips

Calamari & Chips

Chicken Schnitzel & Chips

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ALTERNATE DROP MENU

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, pumpkin, mascarpone, grated bottarga (e)

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

MAIN COURSE

Market fresh fish of the day

Pan roasted chicken, porcini mushroom, truffle & mascarpone crust, roasted potato & olives

Pistachio & herb crumbed lamb cutlets stuffed with semi-dried tomato & cranberries, roasted vegetables

Black Angus Sirloin, potato mash, baby broccoli, red wine jus

Pappardelle, duck ragu, grated 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

Espresso Crème Brulee, hazelnut biscotti

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

CONFIRMATION Your booking is tentative until this form is completed & returned to **info@stellablu.com.au**

CANCELLATIONS A 20% deposit will be charged to this credit card. This deposit will be withheld should the booking be cancelled with less than 5 days' notice. Cancellations received with less than 48 hours' notice will be charged the full food component of the group menu.

FINAL NUMBERS Final numbers to be confirmed 24 hours prior to your reservation. No shows will be charged in full if notice is not given within the 24-hour period. This amount will be deducted from the deposit or charged to this credit card.

GRATUITY A 7% service charge will be added to the final bill

FINAL ACCOUNT To be settled on the day. **PLEASE NOTE NO SPLIT BILLS**

OTHER No BYO Wine Friday, Saturday, Sunday & Public Holidays. Prices inclusive of 10% gst
CAKEAGE \$3.50 pp Sunday Surcharge 10% & Public holiday surcharge 15%

ACCEPTANCE I have read the above terms & agree to the conditions stated & I approve the use of my credit card to confirm my reservation. Card transaction fee may apply

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

Deposit

Card Number _____ Expiry Date ____/____

CCV _____ Debit my card the amount of \$ _____

Cardholder Name _____

Signature _____ Date _____