

*Stella Blu*

**GROUP MENU A 49 per person  
COCKTAIL FUNCTIONS BAR MENU**

Please choose 5 items from the list below.

Only one item can be chosen from B

Additional items will be individually priced.

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

***A Cocktail***

Fresh shucked oysters add \$3per person

Porcini Mushroom arancini filled with mozzarella

Zucchini flowers filled with four cheese, truffle honey

Calamari

Prawn skewers with garlic, lemon olive oil

Chicken, capsicum & onion skewers drizzled with mild spicy marinade

***B Substantial***

Risotto with porcini mushroom & truffle served in a mini bamboo boat

Pumpkin ravioli, burnt butter & sage, ricotta secca

Penne Calabrese chicken, sundried tomato, cream

Cheese platter add \$8.5per person

***CHILDRENS MENU AVAILABLE FOR ALL GROUP MENU OPTIONS***

***\$35 per person***

***12 years & under includes meal, beverage & gelato***

Margherita, Hawaiian or 3 Little Pigs

Spaghetti Bolognese | Penne Napoletana | Penne Calabrese | Calamari & Chips |

Chicken Schnitzel & Chips

BYO wine not available Friday, Saturday, Sunday & Public holidays | Surcharge Sunday 10% | Public holiday 15%

Card transaction fee 1.5% V = Vegetarian df = Dairy free gfa = Gluten free available gf = Gluten free

Stella Blu takes all efforts to accommodate guests' dietary needs,

however we cannot guarantee that our food will be allergen free BYO Wine 6.9pp | Cakeage 5pp

**GROUP MENU B 68 per person**

***STARTERS to share***  
**Served on platters**

***Antipasto selection***

Warm ciabatta loaf & extra virgin olive oil  
Prosciutto di Parma | Salami |  
Four cheese stuffed zucchini flowers | Porcini mushroom arancini  
Mozzarella di bufala | Olives

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

***PASTA Choose x 2***

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

Risotto, prosecco, prawns, blue swimmer crab meat, mascarpone, grated bottarga (add \$5 per person)

Spaghetti prawns, mussels, clams, calamari, white wine, garlic & chilli (add \$5 per person)

Spaghetti vongole, clams, blue swimmer crab, white wine, garlic & chilli (add \$5 per person)

Pumpkin ravioli, burnt butter & sage, ricotta secca

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

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Penne lamb ragu, grated pecorino

***PIZZA Choose x 2***

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

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

Luca mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma, shaved parmesan

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

***SALAD***

Wild rocket and radicchio salad, parmesan, pear, white balsamic & olive oil

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**GROUP MENU C 79 per person**  
**Served on platters**

***STARTERS to share***

Antipasto selection

Warm ciabatta loaf & extra virgin olive oil Prosciutto di Parma | Salami | Four cheese stuffed zucchini flowers | Porcini mushroom rice balls | Mozzarella di Bufala | Olives

Flour dusted calamari, tartare & fresh lemon

***PASTAS Choose x 1***

Risotto, prosecco, prawns, blue swimmer crab meat, mascarpone, grated bottarga (add \$5 per person)

Spaghetti prawns, mussels, clams, calamari, white wine, garlic & chilli (add \$5 per person)

Spaghetti vongole, clams, blue swimmer crab, white wine, garlic & chilli (add \$5 per person)

Pumpkin ravioli, burnt butter & sage, ricotta secca

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

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Penne lamb ragu, grated pecorino

***MAIN COURSE Choose x 2***

Market fresh fish of the day

Pan baked chicken stuffed with chestnuts, mascarpone & onion, white wine, salsa

Grass fed sirloin, red wine jus

Veal scaloppini with a mushroom sauce

Stuffed lamb cutlets, semi dried tomatoes, pistachio, cranberry

*Main courses served with vegetable of the day*

***DESSERT Available add \$15 per person***

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

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

Lemon meringue tart

Panna cotta

Gelato & Sorbet Selection

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## GROUP MENU D AND E

### ALTERNATE DROP MENUS

**2 COURSES D** 79 per person  
Please select 2 Starters & 2 Mains

**3 COURSES E** 89 per person  
Please select 2 Starters, 2 Mains & 2 Desserts

As an alternative we can arrange Antipasto platters & Calamari to be shared as a starter followed by your choice of Mains & Dessert.

Antipasto

Warm ciabatta loaf & extra virgin olive oil Prosciutto di Parma | Salami | Four cheese stuffed zucchini flowers | Porcini mushroom rice balls | Mozzarella di bufala | Olives  
Flour dusted calamari, tartare & fresh lemon

### 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 (add \$5 per person)

Qld King prawns pan grilled with lemon, garlic & olive oil (add \$5 per person)

Flour dusted calamari; house made tartare & fresh lemon

Zucchini flowers filled with four cheeses, truffle honey

Risotto, porcini mushroom & truffle oil (e) V

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

Burrata Cow's Milk Cheese, Basil Pesto, sundried tomatoes

### MAIN COURSE

Market fresh fish of the day

Pan baked chicken stuffed with chestnuts, mascarpone & onion, white wine, salsa

Lamb cutlets, semi dried cherry tomatoes, pistachio, cranberry, roasted pumpkin

Grass fed sirloin, fries, red wine jus

Veal scaloppini with a mushroom sauce

Pumpkin ravioli, burnt butter & sage, ricotta secca V

Main courses served with vegetable of the day

### DESSERT

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

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

Lemon meringue tart

Panna cotta

Gelato & Sorbet Selection

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**GROUP MENU F 110 Per Person**

**SEAFOOD OPTION**

***STARTERS to share***

Warm Ciabatta Loaf

Calamari

Oysters

Salmon Carpaccio

***PASTA COURSE (OPTIONAL) + \$15 per person – Choose x1***

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

Spaghetti prawns, mussels, clams, calamari, white wine, garlic & chilli

Spaghetti vongole, clams, blue swimmer crab, white wine, garlic & chilli

***MAINS to share***

Fish of The Day

QLD King Prawns

QLD Moreton Bay Bugs

Fries

Rocket Salad

***DESSERT Available add \$15 per person***

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

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

Lemon meringue tart

Panna cotta

Gelato & Sorbet Selection

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**GROUP MENU CONFIRMATION**

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

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

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

CIRCLE MENU SELECTION Type of Function \_\_\_\_\_

**GROUP MENU A**

1. \_\_\_\_\_ 2. \_\_\_\_\_

3. \_\_\_\_\_ 4. \_\_\_\_\_

5. \_\_\_\_\_ OTHER \_\_\_\_\_

**GROUP MENU B**

Pasta Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

Pizza Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

**GROUP MENU C**

Pasta Selection 1. \_\_\_\_\_

Mains Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

Desserts Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

**GROUP MENU D**

Starters Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

Mains Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

**GROUP MENU E**

Starters Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

Mains Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

Desserts Selection 1. \_\_\_\_\_ 2. \_\_\_\_\_

**GROUP MENU F**

Other / Special Requests (if you require kid's meals, add here)

\_\_\_\_\_

**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.

NO SPLIT BILLS No BYO Wine For Functions. Prices inclusive of 10% gst

**CAKEAGE** \$5 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. **NOTE MENUS SUBJECT TO CHANGE DUE TO AVAILABILITY**

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 \_\_\_\_\_