

Function Info Pack





GROUP BOOKING & EVENTS

MIDWEEK
(Mon - Thurs)

WEEKEND
(Fri - Sun)

			Midweek 11:30am - 4pm	Midweek 5pm - Close	Midweek 11:30am - Close	Weekend 11:30am - 4pm	Weekend 5pm - Close	Weekend 11:30am - Close
NSW	Max Covers	Menu Offer	Min.Spend	Min.Spend	Min.Spend	Min.Spend	Min.Spend	Min.Spend
BELLA VISTA	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,500	\$7,500	\$14,000	\$8,000	\$12,000	\$18,000
Outside Terrace Exclusive	up to 50	Group Set Menu	\$3,250	\$3,250	\$6,250	\$4,000	\$6,000	\$7,500
NEUTRAL BAY	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 20	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 60	Group Set Menu / Bespoke	\$3,500	\$5,000	\$8,000	\$5,000	\$7,500	\$12,000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$3,000	\$5,000	\$2,500	\$3,250	\$5,500
PENRITH	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 120	Group Set Menu / Bespoke	\$6,000	\$6,000	\$10,000	\$7,000	\$12,500	\$16,500
PARRAMATTA	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 120	Group Set Menu / Bespoke	\$7,250	\$8,250	\$14,000	\$7,000	\$15,000	\$20,000
Inside Venue Exclusive	up to 40	Group Set Menu / Bespoke	\$2,750	\$3,250	\$5,000	\$3,000	\$3,750	\$5,500
Outdoor Terrace Exclusive	up to 70	Group Set Menu	\$4,750	\$5,250	\$9,000	\$6,500	\$8,500	\$14,000
QLD								
GASWORKS	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 80	Group Set Menu / Bespoke	\$5,000	\$7,000	\$11,000	\$6,000	\$9,000	\$14,000
Outside Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$2,500	\$4,500	\$2,250	\$3,500	\$5,000
WEST END	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,000	\$9,000	\$15,000	\$10,000	\$12,500	\$20,000
Outside Terrace Exclusive	up to 40	Group Set Menu	\$3,000	\$4,500	\$7,000	\$3,250	\$5,000	\$7,500
WA								
PERTH	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,000	\$8,000	\$14,000	\$10,000	\$12,000	\$20,000



Add a glass of Cavedon Prosecco for \$10

Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

Mains to Share (Please choose two for the table)

GNOCCHI NAPOLI Napoli sauce, stracciatella cheese, basil, Parmesan (V)

RIGATONI BOLOGNESE Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

CHICKEN COTOLETTA Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg

BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese (V) (VGR) (GF)

STEAK TAGLIATA 200g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)

Side to Share

RADICCHIO & ROCKET INSALATA Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)

Dessert to Share

TIRAMISU Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)



BANQUET MENU

Love Isabella

(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request
5% surcharge applies on all large group bookings of 12+ guests



Add a glass of Cavedon Prosecco for \$10

Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 months (GF)

ARANCINI Risotto balls stuffed with eggplant & mozzarella, Parmesan (2) (V)

Mains to Share (please choose two for the table)

PUMPKIN RAVIOLI Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan, orange zest (V)

DIAVOLA PIZZA Tomato base, fior di latte cheese, salami, spicy pork nduja, pioppini mushrooms, basil

PORCHETTA Slow-roasted pork belly, mushroom sauce, chiodini mushrooms, apple & fennel puree, red wine jus (GFR)

CHICKEN COTOLETTA (Milan) Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg

Side to Share

ROSEMARY GARLIC CHIPS Rosemary, crispy garlic, aioli (V) (VGR)

Dessert to Share

TIRAMISU Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)



PREMIO MENU

love
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Bandini Prosecco on arrival

Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 mths (GF)

CALAMARI FRITTI Flour dusted, golden fried calamari, confit garlic aioli

Mains to Share (please choose two for the table)

BARRAMUNDI Barramundi fillet, olive & caper sauce, chilli, garlic, lobster stock, lemon, fresh herbs (GF)

STEAK TAGLIATA 300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)

LAMB RAGU CASARECCE Slow-cooked lamb shoulder, red wine, garlic, mint, pecorino

FREGOLA DEL MARINAIO Calamari, clams, barramundi, prawns, garlic, chilli, lobster stock, fresh herbs, breadcrumbs, lemon

PRAWN & NDUJA Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint

Sides to Share

ROSEMARY GARLIC CHIPS Rosemary, crispy garlic, aioli (V) (VGR)

BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)

Desserts to Share

TIRAMISU Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)

COCONUT & CHERRY PANNA COTTA Coconut pannacotta, Amaretto biscuit, amarena cherries (GFR)



ESCLUSIVO MENU

Love Isabella

(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request
5% surcharge applies on all large group bookings of 12+ guests



Standard

BEVERAGE PACK

\$45 - 2 HOURS | \$17 - EXTRA HOUR

BEER

Peroni Red

Corona

Peroni Nastro Azzurro Zero (Non-Alcoholic)

VINO

Cavedon 'Adelia'	Prosecco (VG)	Veneto IT
Vino Bianco	Pinot Grigio	Friuli-Venezia, IT
Mazi	Rosé	King Valley, SA
Vino Rosso	Sangiovese	Puglia, IT

Soft Drinks and Juices Included



Premium

BEVERAGE PACK

\$55 - 2 HOURS | \$20 - EXTRA HOUR

BEER

Peroni Red

4 Pines Pale Ale

Balter Hazy IPA

Peroni Nastro Azzurro Zero (Non-Alcoholic)

VINO

Emmalene	Sparkling Rosé	Valdobbiadene, IT
Aquilani	Pinot Grigio	Friuli, IT
Yalumba 'Gen'	Chardonnay	Adelaide Hills, SA
Ete d Elodie	Rosé	Provence, FR
Antinori Santa Cristina	Sangiovese	Chianti, IT
Main & Cherry	Shiraz	Barossa Valley, SA

Soft Drinks and Juices Included



Terms & Conditions

BOOKING GUARANTEE POLICY

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 24 hours of the arrival time or fail to show for your reservation, a fee of \$20 per person will be incurred. The final number of guests must be confirmed within 24 hours from your function's confirmed time and date. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus.

SURCHARGES

A 5% surcharge applies for all bookings with 12+ guests. On public holiday dates, a service charge of 10% will be added to your bill.

SEATING DURATIONS

We give reservations of 1 to 4 guests a 90 minute seating time, 5 to 11 guests a 2 hour seating time and groups of 12 or more guests a 2 hour and 30 minute seating time.

EXCLUSIVE HIRE

To secure your reservation, the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make a deposit payment to secure your reservation. Deposit payment is 10% of the minimum spend on exclusives only. Cancellations made less than 24 hours before the booking will incur a charge of the full amount of the deposit. You must comply with the minimum spend requirements. The minimum spend is based on food and beverages only and does not include any other fees and charges. If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A room hire fee will otherwise apply to meet the minimum spend requirement.

PAYMENT PROCESSING FEE

Please be advised that card payment fees may be applied to card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation or refund.

MENUS AND BEVERAGE PACKAGES

Group bookings of 12 guests or more are required to dine on one of our set menus. All menu items and prices are subject to change based on seasonal availability. Beverage packages commence at the start time of your reservation

ARRIVAL AND SEATING TIMES

It is appreciated if you could kindly emphasise to your guests the importance of arriving on time so that you can enjoy your meal within the confirmed time period. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late

REQUESTED SEATING AND CAPACITY

All requests for specific seating preferences are taken into consideration but are not guaranteed. Please be aware that groups over 12 guests may be seated on two or more tables.

BYO

We do not offer BYO. We are fully licensed and offer an extensive wine and beverage list.

CAKEAGE

A cakeage fee of \$3 per person applies if you choose to bring your own cake.





Function Enquiries



To make a booking and for function enquiries, please click the button below

[CLICK HERE](#)



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