



Delizioso
on Oxford, Bulimba

Delizioso
at the Strand, Cooolangatta

SET MENUS



Delizioso Delizioso

on Oxford @ the strand, Coolangatta



Delizioso on Oxford, based on Oxford Street, Bulimba, and Delizioso at the Strand, Coolangatta are Boutique Italian Restaurants offering a casual dining experience. We are proud to present our Set Menus that have been designed by Head Chef and Owner- Brad Nascone, who has over 25 years of experience in Italian Cooking. Brad has won numerous awards for his work. He has appeared on "The Today Show" and has also been featured twice in "Gourmet Traveller".

Brad takes amazing pride in the dishes he serves and is always happy to accommodate any special requests. We have a number of different styles of Menus available for you to choose from.

All Menus have been designed to cater from groups of 8 through to over 200 and we can cater any size event that you are looking for from small family reunions, birthdays, corporate events through to Weddings.

Delizioso on Oxford, Bulimba can cater for up to 70 Guests for a Sit Down Dinner with a Pre Drink area and can cater for up to 120 Guests for a Stand Up Cocktail Party.

Delizioso at the Strand, Coolangatta can cater for up to 130 Guests for a Sit Down Dinner with a Pre Drink area and can cater for up to 220 Guests for a Stand Up Cocktail Party.

Both Venues can cater for any type of Function from Birthday Parties through to Corporate Events and Weddings. All menus are available for groups of 6 people or more. We also cater for any dietary requirements that your guests may have. We can also offer Tiramisu Cake for a group of 8 - 10 for a price of \$75. You are also more than welcome to bring your own cake to celebrate, however if you wish to have your own cake as dessert there is a cakeage fee of \$5.50 per person and this will be served with your choice of Whipped Cream or Vanilla Bean Ice Cream.

For all Function Enquires;

Delizioso on Oxford, please call (07) 3399 9813 or email eat@deliziosorestaurant.com.au

Delizioso at the Strand, please call (07) 5536 9855 or email eat@deliziosocoolangatta.com.au

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Delizioso Delizioso

on Oxford @ the strand, Coalingatta



Pranzo Menu

*The Traditional Italian Feast with all Food served in the middle of the table
This Menu is available Monday to Sunday Lunch Times only*

Main –

Choice of 3 Mains and 1 Pizza dish to be served in the middle of the table

CHICKEN SCHNITZEL

Served with Warmed Napoli Sauce on the Side

PENNE GENOVESE

Cubed Potato Pieces, served with a Pesto Sauce and Tossed through Penne Pasta & Topped with Parmesan

SPAGHETTI BOLOGNAISE

Traditional Recipe Served with Spaghetti and Parmesan Cheese

RIGATONI e BROCCOLI

Lamb & Rosemary Sausage Served with Fresh Broccoli, Breadcrumbs & Parmesan in a White Wine and Extra Virgin Olive Oil Sauce

SPAGHETTI CON VONGOLE

Clams served in an Alio Olio Sauce
(Garlic, Onion, Chilli, White Wine and Extra Virgin Olive Oil)

MARGHERITA PIZZA

Mozzarella, Bocconcini & Basil, Served on a Rosso Base

NEW YORKER PIZZA

Mozzarella, Pepperoni, Basil & Oregano

CAPRICCIOSA PIZZA

Mozzarella, Pepperoni, Mushrooms & Black Olives

GARDEN SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

*Choice of 3 Main's, 1 Pizza, Garden Salad and a Glass of
House White or Red Wine or a Pot of Tap Beer - \$25 per person*

W Dessert \$29.50 per person

Available Monday to Sunday Lunch Times only



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Abruzzo Menu

The Traditional Italian Feast with all Food served in the middle of the table

Entree

FOCACCIA ALL'AGLIO E ROSMARINO

Pizza Bread with Garlic and Rosemary

A SELECTION OF HOT AND COLD OLIVES

A selection of Hot Stuffed Olives & Cold Olives to share in the middle of the table

Main

GNOCCHI con ZUCCA e BURRO BRUCIATO (VEG)

Homemade Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce

SPAGHETTI CARBONARA

Chicken, Bacon, Mushrooms and Egg served in a Traditional Creamy Sauce

ZUCCA PIZZA

Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach

CAPRICCIOSA PIZZA

Mozzarella, Pepperoni, Mushrooms & Black Olives

ARROSTO PIZZA

Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce

SHOESTRING FRIES, SERVED WITH GARLIC AIOLI

GARDEN SALAD

Served with an Extra Virgin Olive Oil & Balsamic Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

Entree and Main - \$39.50 per person

Entree, Main and Dessert - \$47.50 per person

All Food is served in the middle of the table banquet style



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on Oxford @ the strand, Coorlangatta



Veneto Menu

The Traditional Italian Feast with all Food served in the middle of the table

Entree

SELEZIONE di BRUSCHETTA

Pieces of Crusty Italian Bread with an assortment of toppings,

- Cherry Tomatoes, Basil & Red Onion
- Marinated Roasted Capsicum
- Pancetta, Parmesan, Rocket Lettuce and Balsamic Glaze

ARANCINI

Risotto Rice Balls to share, served with a Aioli Sauce

FOCACCIA ALL'AGLIO E ROSMARINO

Pizza Bread with Garlic and Rosemary

Main

RISOTTO CON FUNGHI E POLLO (GF, VEG)

Risotto served with a Medley of Mixed Mushrooms

PAPARDELLE WITH BEEF CHEEK RAGU

Slow Cooked Beef Cheek Ragù tossed through Papardelle Ribbon Pasta

PORCHETTA

Slices of Rolled Pork Belly Served with Gorgonzola Cheese & a Red Wine Jus.

ZUCCA PIZZA

Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach

CAPRICCIOSA PIZZA

Mozzarella, Pepparoni, Mushrooms & Black Olives

TRUFFLE MASHED POTATO

ROCKET, PECORINO AND PEAR SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

Entree and Main - \$48.50 per person

Entree, Main and Dessert - \$56.50 per person

All Food is served in the middle of the table banquet style



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Verona Menu

The Traditional Italian Feast with all Food served in the middle of the table

Starter

ANTIPASTO MISTO DELLA CASA

Platter to Share of the flowing selection of Cold Antipasto Dishes –
Medley of Marinated Vegetables, Salami, Italian Sausage, Montasio, Semi Dried Tomatoes,
Caprese, Ciabatta and Dips

Entree

ARANCINI

Risotto Rice Balls to share, served with a Aioli Sauce

TRADITIONAL ITALIAN PIZZA

Chefs Selection

CALAMARI FRITTI

Fresh Pineapple Cut Calamari served with a Homemade Garlic & Lemon Aioli

Main

SPAGHETTI FANTASIA

Prawns, Vongole and Chorizo tossed through Spaghetti Pasta with Fresh Ribbon
Zucchini and finished with a White Wine and Light Cream Sauce

PAPPARDELLE AL GUANCIA DI MANZO

Slow Cooked Beef Cheek Ragu tossed through Pappardelle Ribbon Pasta, & Pecorino

PORCHETTA

Rolled Pork Belly served with Gorgonzola Cream and a Red Wine Jus

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump, Well Cooked and Served with a
Parmesan & Basil Pesto Crust and Rosemary Jus

TRUFFLE MASHED POTATO

ROCKET, PECORINO AND PEAR SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

CHOCOLATE & MACADAMIA FUDGE BROWNIE

Home Made Chocolate & Macadamia Fudge Brownie

Starter, Entree and Main - \$57.50 per person

Starter, Entree, Main and Dessert - \$67.50 per person



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Limited A'la'Carte Menu

Available for Groups of 8 – 20 people, A Limited Choice of the A'la'Carte Menu

Entrees

PARMIGIANA DI MELENZANE

Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and Bocconcini and Parmesan cheese

CALAMARI FRITTI (DF) (GF on Request)

Fresh Pineapple Cut Calamari Served with a Rocket Salad, and a Homemade Garlic & Lemon Aioli

BEEF CARPACCIO (GF) (DF on Request)

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

POLPETTE SICILIANE

Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

PESTO di BASILICO

Penne Pasta served with Traditional Creamy Basil Pesto

Mains

Served with Truffle Mashed Potato and Rocket and Pear Salad in the Middle of the Table

PAPPARDELLE AL GUANCIA DI MANZO (DF on Request)

Slow Cooked Beef Cheek Ragu tossed through Pappardelle Ribbon Pasta, & Pecorino

RISOTTO AI FUNGHI (GF, VEG)

Risotto served with a Medley of Mixed Mushrooms

PORCHETTA (GF) (DF on Request)

Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream, Finished with a Red Wine Jus

GAMBERI TOSCANA (GF)

A Dozen of Local Caught Prawns, Sautéed in a Tuscan Sauce (Chilli, Garlic, Red Onion, Chard, Cherry Tomatoes, White Wine, Butter and Extra Virgin Olive Oil) Served on a bed of Creamy Polenta and Topped with Crispy Pancetta

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust, Cooked Medium Well and served with a Rustic Ratatouille and Rosemary Jus

CAPRICCIOSA PIZZA

Mozzarella, Pepperoni, Mushrooms & Black Olives

Desserts

PANNACOTTA (GF)

Italian Honey & Vanilla Pannacotta, finished with Berries & Toasted Almond Flakes

GELATO

A Trio of Italian Gelato & Sorbet, Served with Chocolate Wafer

TIRAMISU

Traditional Italian Recipe, Made with a Coffee Liqueur, Mascarpone Cream, Savoiardi Italian Sponge Biscuits and Fresh Strawberries

Entree and Main - \$48.50 per person

Entree, Main and Dessert - \$57.50 per person



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Menu di Natale

A Traditional Christmas Banquet Feast Style of Menu with all Food served in the middle of the table, this menu is available throughout November & December and on Special Request

Starter

ANTIPASTO MISTO DELLA CASA

Platter to Share of the flowing selection of Cold Antipasto Dishes – Medley of Marinated Vegetables, Salami, Italian Sausage, Montasio, Semi Dried Tomatoes, Caprese, Pane di Casa Bread and Dips.

Entrée

PRAWNS

Freshly Cooked and Shelled, served with a Cocktail Sauce

ARANCINI

Risotto Rice Balls to share, served with a Aioli Sauce

FOCACCIA ALL'AGLIO e ROSMARINO

Pizza Bread with Garlic and Rosemary

POLPETTE SICILIANE

Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

Main

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust, Cooked Medium Well and served with a Rustic Ratatouille and Rosemary Jus

STUFFED TURKEY ROLL

Served with Cranberry Sauce and Red Wine Jus

CRISPY SKIN ATLANTIC SALMON

Served with Sauce Vierge

GNOCCHI con ZUCCA e BURRO BRUCIATO (VEG)

Homemade Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce

MEDITERRANEAN STYLE POTATO SALAD

Warm Crushed Potatoes, Semi Dried Tomatoes, Olives, Oregano and Red Onion

ROCKET, PECORINO AND PEAR SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

CHRISTMAS PUDDING

Served with Vanilla Custard

Starter, Entree and Main - \$59.50 per person

Starter, Entree, Main and Dessert - \$69.50 per person



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Alternative Drop Menu 1

Entrée

CALAMARI FRITTI

Fresh Pineapple Cut Calamari served with a Homemade Garlic & Lemon Aioli

GNOCCHI con ZUCCA e BURRO BRUCIATO (VEG)

Homemade Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce

Main

SCALLOPINE

Sautéed Chicken Breast, Cooked in a Marsala, Cream, Mushrooms, Garlic & Basil Sauce.
Served on a Bed of Wilted Spinach and Potato Rosti

PAPPARDELLE AL GUANCIA DI MANZO

Slow Cooked Beef Cheek Ragu tossed through Pappardelle Ribbon Pasta, & Pecorino

Dessert

TIRAMISU

Traditional Italian Recipe

Entree and Main - \$43.50 per person

Entree, Main and Dessert - \$49.50 per person

Alternative Drop Menu 2

Entrée

CAPELANTE

Pan Seared Scallops served with a Pancetta, Shallot, Butter, White Wine Sauce

POLPETTE SICILIANE

Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

Main

GAMBERI TOSCANA (GF)

A Dozen of Local Caught Prawns, Sautéed in a Tuscan Sauce
(Chilli, Garlic, Red Onion, Chard, Cherry Tomatoes, White Wine, Butter and Extra Virgin Olive Oil) Served on a bed of Creamy Polenta and Topped with Crispy Pancetta

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust,
Cooked Medium Well and served with a Rustic Ratatouille and Rosemary Jus

Dessert

TIRAMISU

Traditional Italian Recipe

CHOCOLATE & MACADAMIA FUDGE BROWNIE

Home Made Chocolate & Macadamia Fudge Brownie

Entree and Main - \$47.50 per person

Entree, Main and Dessert - \$55 per person



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Alternative Drop Menu 3

You're Choice of 2 or 3 of the Following Dishes to be served as an Alternate Drop Menu

Starter

ANTIPASTO MISTO DELLA CASA

Platter to Share of the flowing selection of Cold Antipasto Dishes –
Medley of Marinated Vegetables, Salami, Italian Sausage, Montasio, Semi Dried Tomatoes, Caprese,
Pane di Casa and Dips

Entrée

GNOCCHI ALLA SORRENTINA

Homemade Gnocchi Served with Cherry Tomatoes, Basil and Buffalo Bocconcini

BEEF CARPACCIO

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

CALAMARI FRITTI

Fresh Pineapple Cut Calamari served with a Homemade Garlic & Lemon Aioli

PARMIGIANA DI MELENZANE

Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and
Bocconcini and Parmesan cheese

POLPETTE SICILIANE

Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

PESTO di BASILICO

Penne Pasta served with Traditional Creamy Basil Pesto

CAPESANTE

Pan Seared Scallops served with a Pancetta, Shallot, Butter, White Wine Sauce

Main

RISOTTO ALLA PESCATORA (GF)

Risotto served with Neapolitan Sauce & Prawns, Mussels, Calamari and Vongole

RISOTTO ALLE CICALI (GF)

Moreton Bay Bug pieces cooked with Sauté Garlic, Leek, White Wine, Cream and
Parmesan, Topped with a Half Grilled Moreton Bay Bug and Lemon

LASAGNE alla MARINARA

Moreton Bay Bug Pieces, Scallops and Prawns between Sheets of Pasta and
Covered with a Rappé Rosso Sauce and Parmesan, Topped with a Half Grilled Moreton Bay Bug

RAVIOLI ALLA SORRENTINA (VEG)

Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini

FANTASIA

Prawns, Vongole and Chorizo tossed through Spaghetti Pasta with Fresh Ribbon
Zucchini and finished with a White Wine and Light Cream Sauce

PORCHETTA

Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream,
Finished with a Red Wine Jus

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Alternative Drop Menu 3 Continued..

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust, Cooked Medium Well and served with a Rustic Ratatouille and Rosemary Jus

CROCCANTE DI PELLE DI SALMONE

Crispy Skinned Atlantic Salmon with a Lemon Risotto, Grilled Asparagus, Pink Grapefruit and a Campari Sauce

GUANCIA DI MANZO (GF)

Braised Beef Cheek cooked Osso Bucco Style and served on a bed of Mashed Potato

FILETTO DI MANZO

250 gram Black Agnus Eye Fillet, Cooked Medium, Wrapped in Prosciutto & Sage, Served on a Bed of Sweet Potato Mash with Wilted Spinach and a Garlic and Red Wine Jus

CICALE DI MORETON BAY

Whole Moreton Bay Bugs, Cut in Half and Grilled, Served with Semi Dried Tomatoes, Fresh Peas and Polenta Coated Gnocchi, Topped with a Garlic Cream Sauce

GAMBERI TOSCANA (GF)

A Dozen of Local Caught Prawns, Sautéed in a Tuscan Sauce (Chilli, Garlic, Red Onion, Chard, Cherry Tomatoes, White Wine, Butter and Extra Virgin Olive Oil) Served on a bed of Creamy Polenta and Topped with Crispy Pancetta

SCALLOPINE

Sautéed Chicken Breast, Cooked in a Marsala, Cream, Mushrooms, Garlic & Basil Sauce. Served on a Bed of Wilted Spinach and Potato Rosti

Dessert

TIRAMISU

Traditional Italian Recipe

CHOCOLATE & MACADAMIA FUDGE BROWNIE

Home Made Chocolate & Macadamia Fudge Brownie

PANNACOTTA (GF)

Italian Honey & Vanilla Pannacotta, finished with Berries & Toasted Almond Flakes

CROSTATA DI LIMONE

Traditional Italian Lemon Tart Served with Whipped Cream

CHEESE PLATE

An assortment of two cheeses from Italy served with Chilli Honey, Pistachios and a Pear Chutney.

Starters and Choice of any 2 Entrees and Mains **\$52.50 per Person**

Starters and Choice of any 2 Entrees, Mains & Dessert **\$59.50 per Person**

Starters and Choice of any 3 Entrees and Mains **\$55 per Person**

Starters and Choice of any 3 Entrees, Mains & Dessert **\$63 per Person**

Any of the Packages above can be made into a Customer Choice Menu with your guests choosing their meals on the night for an extra cost of \$5 per person



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Kids Menu

Children's Menu for Children up to 14 years old that can be used for Kids Parties or if there are Children part of your group.

Main

NEW YORKER PIZZA

SPAGHETTI BOLOGNAISE

BEEF LASAGNE WITH CHIPS & SALAD OR
STEAMED VEGETABLES AND MASH POTATO

GRILLED SNAPPER WITH CHIPS & SALAD OR
STEAMED VEGETABLES AND MASH POTATO

WELL COOKED LAMB RUMP WITH CHIPS & SALAD OR
STEAMED VEGETABLES AND MASH POTATO

Dessert

ICE CREAM SUNDAE

Choice of Main, Dessert and Unlimited Soft Drinks \$25 per child



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Degustation Menu's

At Delizioso on Oxford and Delizioso at the Strand we are proud to present our Degustation Menus that have been designed by Head Chef and Owner, Brad Nascone, who has over 25 years of experience in Italian Cooking. Brad has won numerous awards for his cooking. He has appeared on "The Today Show" and has also been featured twice in "Gourmet Traveller".

Brad takes great pride in the dishes he serves and is always happy to accommodate any special requests.

Degustation Menu 1

\$89 per person

Five Courses of Delizioso's Signature Dishes

CEVICHE

Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons

CARPACCIO DI MANZO

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

GNOCCHI AL CONIGLIO

Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragù

PORCHETTA

Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream, & a Red Wine Jus

TIRAMISU

Traditional Italian Recipe, Made with a Coffee Liqueur, Mascarpone Cream, Savoirdi Italian Sponge Biscuits and Topped with a Wild Berry Compote

Please note that the Degustation menus are per person only and cannot be shared



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Degustation Menu 2



Seven Courses of Delizioso's Signature Dishes

\$139 per person

CEVICHE

Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons

CARPACCIO DI MANZO

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

BIANCHETTI FRITTI

Grilled Whitebait Fritters served with a Rocket & Pear Salad and a Chilli Jam

SORBET OF THE DAY

GUANCIA DI MANZO

Braised Beef Cheek cooked Osso Bucco Style and served on a bed of Mashed Potato

CICALE DI MORETON BAY

Whole Moreton Bay Bug, Cut in Half and Grilled, Served with Semi Dried Tomatoes, Fresh Peas and Polenta Coated Gnocchi, Topped with a Garlic Cream Sauce

PANNACOTTA

Italian Honey & Vanilla Pannacotta, finished with Berries & Toasted Almond Flakes



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COCKTAIL PARTY PACKAGES

Delizioso at the Strand are happy to offer a list of Cocktail Party Packages for your perusal.

RECANATI

4 Cold & 2 Hot of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas – Vegetarian and Meat

\$39 per person

VENETO

5 Cold & 3 Hot of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas – Vegetarian and Meat

\$45 per person

TOSCANA

5 Cold & 3 Hot of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas – Vegetarian and Meat
Individual Serves of Risotto or Pasta

\$52 per person

MARCHE

5 Cold & 3 Hot and 2 Dessert of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas – Vegetarian and Meat
Individual Serves of Risotto or Pasta

\$59 per person

Additional Cold, Hot & Dessert Tartines can be added on to any of the above packages for \$4 per person.

We also have individual serves of Pasta, Risotto and Main Dishes available as well that can be added on to any of the packages

We look forward to creating your personalised cocktail package on request.



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TARTINE LIST

COLD

- Prosciutto and Rock Melon
- Prosciutto and Asparagus
- Potato and Onion Frittata
- Cooked Shelled Prawns
- Smoked Salmon Served on Brioche with Crème Fresh and Baby Capers
- Sweet Potato and Bacon Frittata
- Sweet Potato and Leek Frittata
- Oysters Natural
- Carpaccio, Served on a Bread Crouton with a Red Onion Marmalade
- Marinated Cold Mussels, Served in a Half Shell

HOT

- Homemade Meatballs
- Pesto & Parmesan Arancini
- Mushroom Arancini
- Amatriciana Arancini
- Crumbed & Stuffed Deep Fried Olives
- Pan Seared Scallops
- Mediterranean Spring Rolls
- Beef Cheek Spring Rolls
- Duck, Fetta & Spinach Spring Rolls
- Chorizo Skewers
- Mussel and Prosciutto Skewers
- Pork Belly and Gorgonzola
- Oysters Kilpatrick
- Oysters w Prosciutto and Bread Crumbs
- Mediterranean Style Soft Shell Crab Pieces

DESSERT

- Chocolate & Vanilla Custard Cannoli
- St Joseph's Donuts
- Mini Tiramisu
- Chocolate and Macadamia Brownie



Delizioso Delizioso

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Terms and Conditions

Confirmation of Bookings & Deposits

Tentative Bookings will be held for a period of three days and a deposit is required to confirm all function bookings within these days.

Deposits can be paid by Credit Card or Bank Transfer.

A Deposit of \$15 per person for Groups of 19 or Less and \$25 per person for Groups of 20 or More is required in all cases of Set Menus and this is fully refundable upon the following conditions

- For Groups of 19 or less cancellation must be received no later than 36 hours prior to your event.
- For Groups of 20 or more cancellation must be received no later than 72 hours prior to your event.

Cancellation must be received in writing and the amount paid will be refunded as per the conditions above.

On the evening of your event then any monies paid in deposit will be deducted off your final bill.

After 3 days, if payment is not received the space will be released unless prior arranged with your Functions Coordinator.

Deposit payment for the event can be made by Direct Debit, Cash or Credit Card (we do not accept Diners Club).

Final Numbers

Confirmation of the final number of guests attending the event is required as follows

- For Groups of 25 or less the final numbers are required 36 hours prior to your event.
- For Groups of 26 or more the final numbers are required 72 hours prior to your event.

If the final numbers decrease past the required cancellation period, you will be invoiced for the final numbers given prior to the time stated.

Final Payment

Full payment for your function is required prior to or at the end of your event. Payment is for whichever is greater, confirmed final numbers or guests in attendance. Delizioso on Oxford and Delizioso at the Strand does not refund any payments if the guest count of attendees on the day is less than the confirmed final guest count.

In the instance where financial arrangements have been established with Delizioso on Oxford or Delizioso at the Strand prior to your event, payment is required no later than 7 days after the event.

If you wish for your customers to pay separately then split bills can be arranged for groups of 20 or less however any items left on the bill at the end must be finalised by the organiser.

If the group is over 20 people, then we cannot do split bills and there will be One Bill per table.

Final payment for the event can be made by Direct Debit, Cash or Credit Card

Minimum Spend

A "Minimum Spend" does apply for exclusive whole venue bookings. At Delizioso on Oxford and Delizioso at the Strand, we will outline if a minimum spend amount applies at the beginning of your booking process. This means that if your numbers are lower than expected, will assist you in upgrading your menu or beverage choices to reach this minimum spend or a service fee may apply.

Menus

Our menus are subject to change as we change menus with the season.

Special meals and dietary requirements

We cater for most allergies or dietary requirements. Please provide written details of the type of allergies or dietary requirements, guest name and table number (for larger functions) when submitting the final numbers.

Beverages

Delizioso at the Strand is a fully licensed venue and does not permit BYO in the Restaurant or Bar.

Delizioso on Oxford can accept BYO Wine only on Mondays to Thursdays but not on Friday, Saturday & Sunday

The beverage & wine list is subject to change and availability.

I have read and agree with the Terms and Conditions (Initials): _____ 15



Delizioso Delizioso

on Oxford @ the strand, Coolangatta



Terms and Conditions (Continued)

Responsible Service of Alcohol (RSA)

In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol (RSA), it is against the law to supply liquor to a person who is either a minor, unduly intoxicated or disorderly. Management reserves the right to refuse alcohol service and/or remove any patrons that are either a minor, unduly intoxicated or disorderly and ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992.

Parking

Delizioso on Oxford has approximately 25 car parks underneath the restaurant. There is also ample on street parking around the restaurant as well. Please note that these spaces are available to ALL patrons of the complex and are NOT exclusive to Delizioso on Oxford.

Delizioso at the Strand has approximately 500 car parks underneath the restaurant. There is also ample on street parking around the restaurant as well. The parking at the Strand has three-hour free parking and then Charges apply and Delizioso at the Strand does not redeem parking tickets. Please note that these spaces are available to ALL patrons of the Strand Shopping Centre and are NOT exclusive to Delizioso at the Strand.

Lost Property

Delizioso on Oxford & Delizioso at the Strand will ensure that every care is taken when looking after our guests and their possessions however, we cannot take responsibility for any lost items before, during or after an event.

Amplified Music

Bands, DJ's or any other form of Amplified Music, organized by Clients, can play as back ground music during lunch or dinner at a low volume respecting other patrons of the centre.

If you wish to have any of these forms of entertainment, then we must have a request in writing with an explanation of the type of music so this can be presented to centre management for approval.

Each request is looked at separately by the Centre Management and there are no guarantees that these will be accepted. Any form of Music has to be turned off completely by Midnight or earlier if required so by Delizioso Management or Strand security.

Function Date: _____
Organisation: _____
Contact Person: _____
Contact Number: _____
Mobile Number: _____
E-mail: _____

I have read and agree with the Terms and Conditions (Signature):

_____ (Date): _____

Please sign page 15 & 16 and e-mail to:

Delizioso on Oxford – eat@deliziosorestaurant.com.au

Delizioso at the Strand – eat@deliziosocoolangatta.com.au

