



Delizioso
at the Strand, Coalingatta

SET MENUS



Delizioso

@ the strand, Coolangatta



Delizioso at the Strand, based in Coolangatta, Gold Coast is a Boutique Italian Restaurant 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 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.

Delizioso at the Strand 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.

For all Function Enquires

please call (07) 5536 9855 or email eat@deliziosocoolangatta.com.au

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Pranzo Menu

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

Main

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)

GARDEN SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

*Choice of 3 Main's with Salad, Dessert and a Glass of
White or Red Wine or a Pot of Tap Beer - \$21.50 per person*





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

CHEFS SELECTION OF TRADITIONAL ITALIAN PIZZA'S

GARLIC AND ROSEMARY THICK POTATO WEDGES

GARDEN SALAD

Served with an Extra Virgin Olive Oil & Balsamic Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

Entree and Main - \$37.50 per person

Entree, Main and Dessert - \$42.50 per person





Veneto Menu

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

Entree

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

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.

TRUFFLE MASHED POTATO

ROCKET, PECORINO AND PEAR SALAD

Served with a Chardonnay Dressing

Dessert

TIRAMISU

Traditional Italian Recipe

Entree and Main - \$47.50 per person

Entree, Main and Dessert - \$55 per person





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

PANE CASARECCIO

Bread served with a Selection of Dips, Organic Extra Virgin Olive Oil, and Aged Balsamic

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 CON COZZI

Black Mussels cooked in a Garlic, Onion, White Wine, Olive Oil & Chili Sauce and tossed
through Spaghetti Pasta

PAPPARDELLE AL GUANCIA DI MANZO

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

PORCHETTA (GF)

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

STINCO DI AGNELLO (DF)

Slow Cooked Lamb Shanks Served with a Lamb 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 - \$65 per person





Limited A'la'Carte Menu

*Available for Groups of 8 – 15 people
A Limited Choice of the A'la'Carte Menu*

Entrees

BRUSCHETTA (VEG, GF on Request)

2 Pieces of Crusty Italian Bread Served with Diced Tomato, Basil, Balsamic Vinegar and Extra Virgin Olive Oil

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

CAPELANTE

Six Half Shell Scallops served with Champagne Lemon Butter Sauce, Crispy Prosciutto and Bread Crumbs

MAIN

PAPPARDELLE AL GUANCIA DI MANZO (DF on Request)

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

RIGATONI AL AGNELLO e ROSMARINO POLPETTE

Lamb & Rosemary Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta

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

PESCE DEL GIORNO

Fish of the Day, please check with the function coordinator for details

TRUFFLE MASHED POTATO

ROCKET, PECORINO AND PEAR SALAD

DESSERT

CHOCOLATE SPONGE CAKE (Gluten Free)

Served Warm with Whipped Cream and Maraschino Cherries

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 - \$47.50 per person

Entree, Main and Dessert - \$55 per person





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

VITELLO FARCITO

Rolled Veal stuffed with Prosciutto, Bocconcini and Basil, Served with Crispy Polenta and Topped with a Light Garlic Cream Sauce

Main

SLOW COOKED LAMB ROAST

Served with Apple Sauce and Red Wine 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 - \$65 per person

Starter, Entree, Main and Dessert - \$75 per person





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 - \$38.50 per person

Entree, Main and Dessert - \$43.50 per person

Alternative Drop Menu 2

Entrée

CAPELANTE

Six Scallops Served with a Basil Pesto Cream & Gratinated Parmesan

VITELLO FARCITO

Rolled Veal stuffed with Prosciutto, Bocconcini and Basil, Served with Crispy Polenta and Topped with a Light Garlic Cream Sauce

Main

PORCHETTA

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

STINCO DI AGNELLO (DF, GF on Request)

Slow Cooked Lamb Shanks served with an Herb & Parmesan Polenta, Romanesco Sauce (Napoli Sauce and Olives), Pane di Casa Bread and a Cannellini Bean Puree

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





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

CAPELANTE

Six Cooked Scallops served with a Champagne Lemon Butter Sauce, Crispy Prosciutto and Gratinated Bread Crumbs

VITELLO FARCITO

Rolled Veal stuffed with Prosciutto, Bocconcini and Basil, Served with Crispy Polenta and Topped with a Light Garlic Cream Sauce

Main

POLLO PELLE CROCCANTE

Chicken Breast, served on Polenta with Fresh Grapes, Crispy Prosciutto and a Vermouth Butter Sauce

RISOTTO WITH SLIPPER LOBSTER

Slipper Lobster cooked with Sauté Garlic, Chilli & White Wine and finished with a touch of Cream and Parmesan

PORCHETTA

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

STINCO DI AGNELLO

Slow Cooked Lamb Shanks served with a Chick Pea & Vegetable Caselette, Crushed Potatoes and Pane di Casa Bread

CROCCANTE DI PELLE DI SALMONE

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

LENTO GUANCIA DI MANZO COTTO

Slow Cooked Beef Cheek served on Truffle Mashed Potato and served with a Red Wine Jus





Alternative Drop Menu 3 Continued

Dessert

TIRAMISU

Traditional Italian Recipe

CHOCOLATE & MACADAMIA FUDGE BROWNIE

Home Made Chocolate & Macadamia Fudge Brownie

STICKY FIG PUDDING

Served Hot with Butterscotch Sauce and Vanilla Bean Ice Cream

CHEESE PLATTER

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

COCONUT PANNACOTTA

Served with a Caramelised Pineapple & Rum Sauce and Shortbread

Starters and Choice of any 2 Entrees and Mains *\$49 per Person*

Starters and Choice of any 2 Entrees, Mains & Dessert *\$57 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 there meals on the night for an extra cost of \$5 per person





Degustation Menu's

At 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 amazing 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

CAPESANTE

Three Cooked Scallops served with a Champagne Lemon Butter Sauce, Crispy Prosciutto and Gratinated Bread Crumbs

BEEF CARPACCIO

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

GNOCCHI CON ZUCCA e BURRO BRUCIATO

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

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 Zabaglione, Savoiardi Italian Sponge Biscuits and Fresh Strawberries

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





Degustation Menu 2

Seven Courses of Delizioso's Signature Dishes
\$139 per person

CAPELANTE

Scallops served with a Champagne Lemon Butter Sauce, Crispy Prosciutto and Gratinated Bread Crumbs

BEEF CARPACCIO

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

AVOCADO e GAMBERI

Fresh Avocado, Served with Cooked Cold Prawns and a Caramelised Sweet Corn Salsa

SPAGHETTI AMATRICIANA

Bacon, Chilli, Garlic & Onion, served in a Napoli Sauce and Topped with Parmesan Cheese

STINCO DI AGNELLO

Slow Cooked Lamb Shank served with an Herb & Parmesan Polenta, Romanesco Sauce (Napoli Sauce and Olives), Pane di Casa Bread and a Cannellini Bean Puree

WAGYU

*Darling Downs Wagyu Rib Fillet, Marbling Score of 4+
Served with Hand Cut Roasted Garlic and Rosemary Thick Potato Wedges,
Chorizo, Capsicum and Red Onion Skewer & a Chicken, Shallot and Baby Roma Tomato Skewer.
Rocket, Prosciutto, Pear and Parmesan Salad, Red Wine Jus, and Accompanying Condiments*

COCONUT PANNACOTTA

Served with a Caramelised Pineapple & Rum Sauce and Shortbread





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.





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 with
- 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





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.

A Deposit Invoice shall be sent out at the time of the booking.

A Deposit of \$10 per person is required in all cases of Set Menus and this is fully refundable upon the following conditions

- For Groups of 25 or less cancellation must be received no later than 36 hours prior to your event.
- For Groups of 26 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 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 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 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.

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





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 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 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 at the Strand – eat@deliziosocoolangatta.com.au

