



B E L L U C C I
C U C I N A +

TERRAZZA MENUS | SUMMER 2019



BELL UCC CUCINA + ENOTECA

SAY SALUTI & JOIN US ON THE TERRAZZA THIS SUMMER.

WHETHER YOU'RE AFTER A FULL-BLOWN ITALIAN FOOD
FESTA; COCKTAILS AND CANAPÉS ON THE TERRACE OR
A LONG LEISURELY LUNCH WITH YOU FAVOURITE PEOPLE
- WE'VE GOT YOU COVERED.

WITH BOTH INDOOR SEATING AND OUTDOOR DINNING
AVAILABLE - BELLUCCI IS THE PERFECT CBD LOCATION
FOR ANY OCCASION.

WE HAVE CAPACITY FOR 100 SEATED GUESTS AND 150+
STANDING, SO GET IN TOUCH AND LET OUR EVENT TEAM
ORGANISE YOU THE PERFECT EVENT FROM TAILORED MENUS,
BESPOKE COCKTAILS, LIVE MUSIC AND MORE.



PRIMA COLAZIONE (BREAKFAST)



BREAKFAST SET MENU

\$ 25 PP

4 GUESTS +

FRUTTA DEL GIORNO (TO SHARE)

Seasonal fruits with organic coconut
yoghurt & Manuka honey

RHUBARB AND FIG GRANOLA

Rocket, summer greens, pear, gorgonzola cheese,
walnuts, orange segments & Italian dressing

SIGNATURE SICILIAN CANNOLI'S

BOTTOMLESS TEA AND GYPSY COFFEE

ADDITIONAL:

EGGS DIAVOLA + \$10 PP

Soft spiced scrambled eggs with Parmesan,
maple bacon & Calabria nduja on sourdough

OR

RICOTTA & BLUEBERRY FRITTELLA + 15 PP

Soft spiced scrambled eggs with Parmesan,
maple bacon & Calabria nduja on sourdough



PRANZO + CENA (LUNCH + DINNER)



SEMPLICE

\$ 4 0 P P

SPUNTINO (FOR THE TABLE):

Marinated Olives

Insalata Caprese

Wood-Fire Bread

CHEF SELECTION OF PIZZAS

Try all the best from our menu

*Vegetarian and Vegan Options included

CONTORNI (FOR THE TABLE):

BABY GEM

Gem lettuce, Italian herbs & citrus dressing

OPTIONAL MATCHING BEVERAGES

AVAILABLE, PLEASE ASK FOR MORE DETAILS.

SUPREMA

\$ 6 0 P P

SPUNTINO (FOR THE TABLE):

ITALIAN ANTIPASTO BOARD

Selection of local and imported artisan cured meats, cheeses & Bellucci house made pickles

FRITTO MISTO

Mixed arancini & olive ascolane with a Nduja mayo

WOOD-FIRE BREAD

CHEF SELECTION OF PIZZAS

Try all the best from our menu

*Vegetarian and Vegan Options included

PRIMI (FOR THE TABLE):

PAPARDELLE RAGU DI AGNELLO

Slow cooked lamb ragu, fermented chilli & rosemary salt

OR

LINGUINE GRANCHIO

Saffron linguine, spanner crab, chilli, cherry tomato sugo & Bottarga Di Muggine

CONTORNI (FOR THE TABLE):

PATATE AL FORNO

Baked potatoes, garlic, rosemary & rock salt

BABY GEM

Gem lettuce, Italian herbs & citrus dressing

DOLCE (INDIVIDUAL SERVE):

MINT PARFAIT

Home-made peppermint parfait

OPTIONAL MATCHING BEVERAGES

AVAILABLE, PLEASE ASK FOR MORE DETAILS.



GRANDE

\$ 7 5 P P

SPUNTINO (FOR THE TABLE):

ITALIAN ANTIPASTO BOARD

Selection of local and imported artisan cured meats, cheeses & Bellucci house made pickles

ENTRATA (FOR THE TABLE):

CALAMARI SANTA MONICA

Calamari, Sea-salt with a sesame & lime tartare sauce

CAPRESE

Marinated heirloom tomatoes, buffalo mozzarella, aged balsamic glaze & fresh basil

SPIEDINI DI GAMBERI

Grilled prawn skewers, zucchini, thyme, garlic & chilli oil

PORTATA PRINCIPALE (CHOOSE ONE)

BISTECCA DI MANZO

Grain fed sirloin, cherry tomatoes, rocket, balsamic glaze & Parmesan shaves.

OR

GALLETTO DIAVOLA

Roasted chicken thigh, nduja spiced pangrattato, bitter greens & burnt lemon

OR

SWORDFISH PORTO CERVO

Grilled swordfish, cherry tomatoes, taggiasche olives, capers & pinenuts

CONTORNI (FOR THE TABLE):

PATATE AL FORNO

Baked potatoes, garlic, rosemary & rock salt

BABY GEM

Gem lettuce, Italian herbs & citrus dressing

DOLCE (INDIVIDUAL SERVE):

MINI PARFAIT

Home-made peppermint parfait

OR

TIRAMISU

Mascarpone, marsala, chocolate & Gypsy espresso

OPTIONAL MATCHING BEVERAGES

AVAILABLE, PLEASE ASK FOR MORE DETAILS.



TARTINE & FESTA | CANAPÉS & FEASTING



PRICING

4 CANAPE + 1 DESSERT

\$42 per person
(1 hour event recommended)

6 CANAPE + 2 DESSERT

\$55 per person
(2 hour event recommended)

8 CANAPE + 2 DESSERT

\$65 per person
(3 hour event recommended)

COLD

- Bruschette, Roma tomatoes, fetta, Spanish onion
- Proscuitto, steamed asparagus wrapped in Proscuitto
- Smoked salmon tartare with cucumber on crisp (gf option on request)
- Mushroom and peas mini frittata
- Cherry tomatoes and bocconcini skewers
- Smoked Salmon Blinis with lemon sour cream
- Mushroom and truffle mini bruschette
- Cucumber Tartlet with Salmon, Spanish onion, Tomato Brunoise
- Crostini cured meats assortment with ricotta and dill
- Caponata Boats with vegetable
- Caponata, basil, pesto, parmesan
- Spicy BBQ chicken with jelly mango dressings

HOT

- Calamari basket mini fried with Nduja Mayo
- Wagyu mini beef sliders
- Mozzarella filled zucchini flowers
- Arancini, mushrooms and cheese
- Spicy Chicken skewers with a mint dipping sauce.
- Gamberi Spiedino: Lime and Ginger prawns with A Smokey Tartare dipping sauce

DESSERT

- Chocolate Fondant mini
- Pannacotta with berries and mango compote
- Cannoli mini with chocolate and ricotta filling
- Millefoglie alla Crema soft pastry with pistachio, soft custard, chocolate bites, almond

T&C'S:

Cocktail packages require a minimum of 30 guests. No reductions once final numbers have been advised.

We are more than happy to tailor packages to suit guest's preference and budget.

Please speak with a member of our event team to discuss our bespoke options.



TERRAZZA GRAZING STATIONS



ANTIPASTI \$20 PER GUEST

A Selection of marinated vegetables, dips, spreads and assorted breads (V)

CHEESE \$25 PER GUEST

A selection of domestic & International cheeses, served with accompaniments, & assorted breads (V)

SALUMI MISTI \$30 PER GUEST

A selection of domestic and International cured meats Served with accompaniments & assorted

DOLCE \$20 PER GUEST

A section of Italian desserts, pastries & cannoli

**Minimum 30 people*



VINO, APERITIF, COCKTAIL...



BEVERAGE PACKAGES

THE MALENA

3 HOUR \$75

2 HOUR \$55

- Draught beer, tap Lager and bottled cider
- Pinot Grigio Prospeti + Sauvignon Blanc phase two
- Rose Monte del Fra + Prosecco Bellini
- Soft drinks + Sparkling water

Upgrade to include Moët Chandon for + \$10 per person

Upgrade to include Veuve Cliquot and premium wines for + \$15 per person

THE MONICA

3 HOUR \$100

2 HOUR \$78

- Draught and Lager turning tap beer and bottled cider
- Pinot Grigio Prospeti+ Sauvignon Blanc phase two
- Rose monte del fra + Prosecco Bellino
- Shiraz mino + Sangiovese carpazo
- House spirits
- Soft drinks + Sparkling water
- 2 Cocktails from our classic cocktails menu that consists of Aperol spritz, Negroni, Mojito, Espresso martini and more.

CLEOPATRA

3 HOUR \$85

2 HOUR \$62

- Draught and Lager turning tap beer and bottled cider
- Pinot Grigio Prospeti+ Sauvignon Blanc phase two
- Rose monte del fra + Prosecco Bellino
- Shiraz mino + Sangiovese carpazo
- House spirits
- Soft drinks + Sparkling water

Upgrade to include Moët Chandon for + \$10 per person

Upgrade to include Veuve Cliquot and premium wines for + \$15 per person

NON-ALCOHOLIC

3 HOUR \$85

2 HOUR \$62

- Unlimited Soft Drinks
- Unlimited Mocktails (make any cocktail from our list vergin)
- Orange Spritz
- Juices - Green, Orange & Bondi
- Shakes - Chocolate, Vanilla, Peanut Butter, Nutella, Mango & Berries

BOOKING FORM

CONTACT DETAILS

Contact name:

Mobile:

Company name:

ABN:

Email:

Address:

Post code:

EVENT DETAILS

Event date:

Area requested:

Arrival time:

Signage name:

Departure time:

Type of function:

Number of guests approx:

On the day contact name:

Mobile:

FOOD + BEVERAGE ORDER DETAILS

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PAYMENT DETAILS

Purchase order number if required:

DIRECT DEPOSIT to **CBA BSB:** 062102 **Account:** 10259200

Account name: ABC ROCKWELL. Please use a reference number

Or pay by **CREDIT CARD** Visa, Master card, Amex 3% Surcharge, Diners 3% Surcharge

Card number.....Expiry

Name on card..... CCV

Card holders signature.....

Acceptance of terms & conditions

I acknowledge and accept the terms & conditions
as outlined within this document

Name Date

Signature.....

TERMS AND CONDITIONS

DIETARY REQUIREMENTS:

- We aim to accommodate all dietary requirements if received in advance of all bookings.

ADDITIONAL MEALS AND COSTS:

- Dependant on the event, additional costs such as equipment hire, glassware and etc. may incur. These will be discussed with the client for approval prior to any charges.
- All costs are inclusive of GST.
- There is \$5 per head cakeage cover
- Guests will be will be charged for the confirmed number of guests, confirmed 2 days prior to the booking.
- Credit card details are for securing the bookings only, and no deposit is taken unless terms are breached.
- The booker understands that it's the responsibility of the card holders and or organiser/s of this booking to make it clear to their guests that we do not split bills by more than two cards.

FOOD AND BEVERAGE SELECTION:

- Our menu selection is subject to seasonal changes with regards to availability of the certain menu and drinks at that time of the year, though we will sort the best item to replace it.

DEPOSITS, REFUNDS AND CANCELLATIONS:

- Catering orders may require full 100% prepayment, Rockwell has the right to put companies or individuals accounts on hold for outstanding invoices.
- With cancellations they must be made no later than 48 hours
- Public holidays the minimum order for catering is \$1,000 excluding delivery fees.
- Public Holiday costs incur \$75 additional delivery on top of the existing delivery to cover staffing and logistics.
- Dining cancellations must be emailed to manager@bellucci.com.au and receive confirmation before cancellation takes effect. Cancellations that receive 2 days prior to the function date will not be charged cancellation fees. Cancellations made less than 2 days prior to the function date will be charged at the chosen set menu price per head.
- Two weeks notice of cancellations applies in peak season (November-December)
- Non arrival is considered a late cancellation.

EXCLUSIVE HIRE:

- We offer exclusive venue hire for both stand-up and sit down events, 7 days a week. Minimum spend and fee's are dependent of time and date. For more information, please speak to a member of our event team.

VENUE RIGHTS:

- Bellucci reserves the right to remove or have removed any patron from the premises behaving in an irresponsible manner hence management will take care but assume no responsibility for the loss or damage to any property belonging to the client or their guest.
- Last orders for corporate catering must be placed by 3 pm for next day Delivery, a surcharge of 10% for orders after this time applies. Late orders may not have the full choice of the menu.

CLIENT RESPONSIBILITIES:

- This agreement takes effect when a venue booking has been accepted by our event team. Prior to this, your booking will be deemed tentative.
- The client will be charged for any damage or extra cleaning to the venue, belongs to Rockwell property, Rockwell guests, or its staffs property incurred by the guests attending the booking.