

Contemporary Italian Restaurant.

Functions, Weddings, Events

+ Ocean-view Terrace.



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**Nothing brings
people together
like good food.**

Gallipoli. Valtellina. Terre. Posillipo. Tropea.





Mangia. Bevi. Ama.

Brand new contemporary Italian restaurant, situated right at the Surfers Paradise beach, inside the new Meriton Surfers Paradise suite.

We have 5 event spaces at our stunning restaurant, each with unique characteristics. Whether you are hosting a small gathering or a larger scaled function, we offer a unique Italian styled experience that is unforgettable.



Calabrese [Indoor & Outdoor]

Capacity: 100-200 Seated

The Space: Entire Indoor Area or Full Venue

Food Opportunities: Function package only

Beverage Opportunities: Open Bar, Bar Tab, Beverage Packages, Bottle Service

Occasions: Weddings, Bachelorette parties, Birthday Celebrations, Corporate Functions

Opening Hours: Lunch and Dinner

Min. Spend: 100 people



[Indoor] **Valtellina**

Capacity: 24 Seated

The Space: Dedicated Indoor Seats

Food Opportunities: Function package only

Beverage Opportunities: Bar Tab, Beverage Packages

Occasions: Birthday Celebrations, Corporate Functions, Charity Events

Opening Hours: Lunch and Dinner

Min. Spend: 18 people



Gallipoli [Indoor]

Capacity: 20 Seated

The Space: Dedicated Indoor Seats

Food Opportunities: Function package only

Beverage Opportunities: Bar Tab, Beverage Packages

Occasions: Birthday Celebrations, Corporate Functions, Team Buildings

Opening Hours: Lunch and Dinner

Min. Spend: 16 people



[Outdoor] **Posillipo**

Capacity: 72 Seated, 100 Cocktail

The Space: Ocean-view Outdoor Terrace

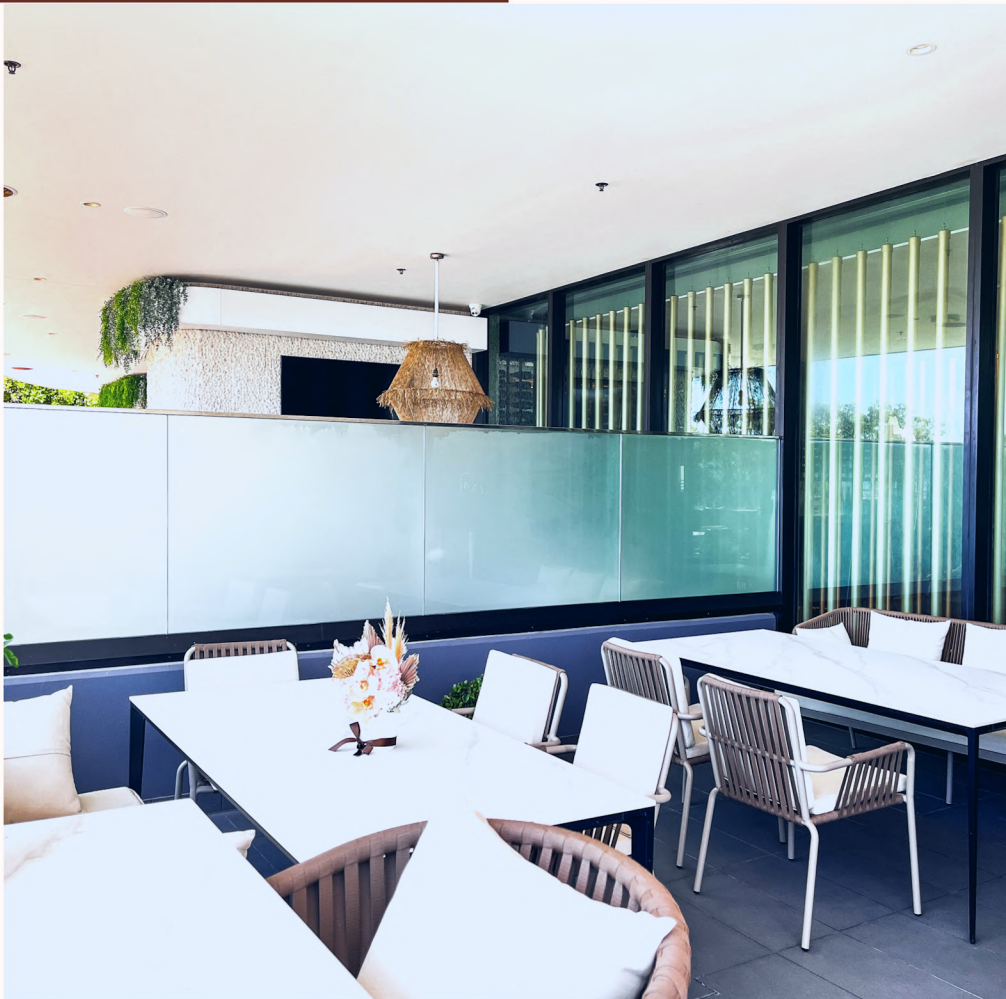
Food Opportunities: Function package only

Beverage Opportunities: Bar Tab, Beverage Packages

Occasions: Engagement parties, Birthday Celebrations, Corporate Functions, Social Events,

Opening Hours: Lunch and Dinner

Min. Spend: 60 people



Tropea [Outdoor]

Capacity: 12 Seated

The Space: Exclusive VIP Outdoor Area

Food Opportunities: Function package only

Beverage Opportunities: Beverage Packages, open bar, bar tap

Occasions: Bachelorette parties, Birthday Celebrations, Catch-up, Night outs

Opening Hours: Lunch and Dinner

Min. Spend: 10 people



[Outdoor] **5 Terre**

Capacity: 20 Seated

The Space: Dedicated Outdoor Seats

Food Opportunities: Function package only

Beverage Opportunities: Bar Tab, Beverage Packages

Occasions: Birthday Celebrations, Corporate Functions, Social Meet-ups

Opening Hours: Lunch and Dinner

Min. Spend: 16 people

Dining Package

Semplice Shared Banquet 55 per person

First Course

Focaccia Black Garlic

Wood-fired focaccia with house
made black garlic butter

Olive Ascolana

Crumbed olives filled with beef, truffle
mayo

Second Course

Chef Selection of Pasta, or

Chef Selection of Pizza

Mix Italian Salad (V)

* VG, V, GF options available upon request



Dining Package

Signature Share Platter 70 per person

Antipasti

Wood-fired Focaccia (V)

Marinated Olives (V, GF)

Chef's Selection of Meat (GF)

Chef's Selection of Cheese

Primi

Chef Selection of Pizza

Secondi

Chicken Supreme (GF)

Chef Selection of Pasta

Truffle and Parmesan Chips (V)

Mix Leaf Salad (V, GF)

* VG, V, GF options available upon request



Dining Package

Premium

Shared Entrée + Main

99 per person

Antipasto (Shared)

Chef's Selection of Meat (GF)

Chef's Selection of Cheese

Deep fried calamari w/ homemade
radish mayo

Cozze Black Mussels (GF)

Focaccia w/ Black Garlic Butter (V)

Mains (Alternate)

Handmade pasta ragu' Calabrese

Risotto cacio e pepe (V, GF)

Filetto di Manzo (Eye Fillet)

* VG, V, GF options available upon request



Dining Package

Bambino (kids)

Set menu

35 per person

Mains

Kids pizza or pasta

Chips

Desserts

Gelati (2 scoops)

Drinks

Soft drinks



Beverage Package

Non-alcoholic

20 per person [2hrs]

30 per person [3hrs]

Soft drink

Juice

Sparkling Water

Signature

39 per person [2hrs]

49 per person [3hrs]

59 per person [4hrs]

Beer tap

Peroni

Wine

Shiraz

Chardonnay

Pinot Grigio

Sparkling

Prosecco

Soft drink

Juice



Beverage Package

Italiano

49 per person [2hrs]

59 per person [3hrs]

69 per person [4hrs]

Beer tap

Black Lager and Peroni

Wine

Montepulciano

Sangiovese

Pinot Grigio

Fiano D'avellino

Sparkling

Prosecco

Moscato

Cocktail

Aperol Spritz

Soft drink

Juice

Sparkling Water

* Contact us for customizing the beverage package.



Terms and Conditions

Confirmation and Deposit

- We require a **50% deposit** of the total balance of your booking to be paid at the time of confirmation. Payment methods include: credit card (fees apply) or by direct bank transfer. Deposit paid will be deducted from the final balance of the event. Your booking is not confirmed until the deposit is received and the balance of the booking is due no less than 14 days prior to the date of your event.

Cancellations

- We require a written cancelation of any function bookings to lacalabresegc@gmail.com
- Booking cancelled more than 28 days prior to the event - full refund
- Booking cancelled between 14 - 28 days prior to the event - partial refund, vary depending on the details of your function
- Booking cancelled within 14 days prior to the event or no show - no refund

Final Numbers

- Final guest numbers need to be confirmed via writing no less than 14 days prior to the event date. You will be charged based on the given final number. In the case where your numbers need to increase, and given we have the capacity to accommodate the change, you will be charged for the new total numbers. We reserve the right to change the layout or the size of your booked area at our discretion, especially if the confirmed numbers are reduced without notice or unexpected circumstances occur.

Minimum Spend

- We require a minimum spend for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

Food packages

- Our menus are subject to availability. Any Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

Beverage packages

- Beverage packages can only be added with a food package and has a minimum of 15 people. Any drinks ordered that are not included in your beverage package will be charged upon consumption. Please take notice that we reserve the right to refuse, without refund, entry or service to any patron(s) at anytime should they show signs of intoxication or showing signs they are under the influence of any illegal substances by being abusive or uncoordinated in their manners.

Name: _____

Signature: _____

Date: _____

