

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

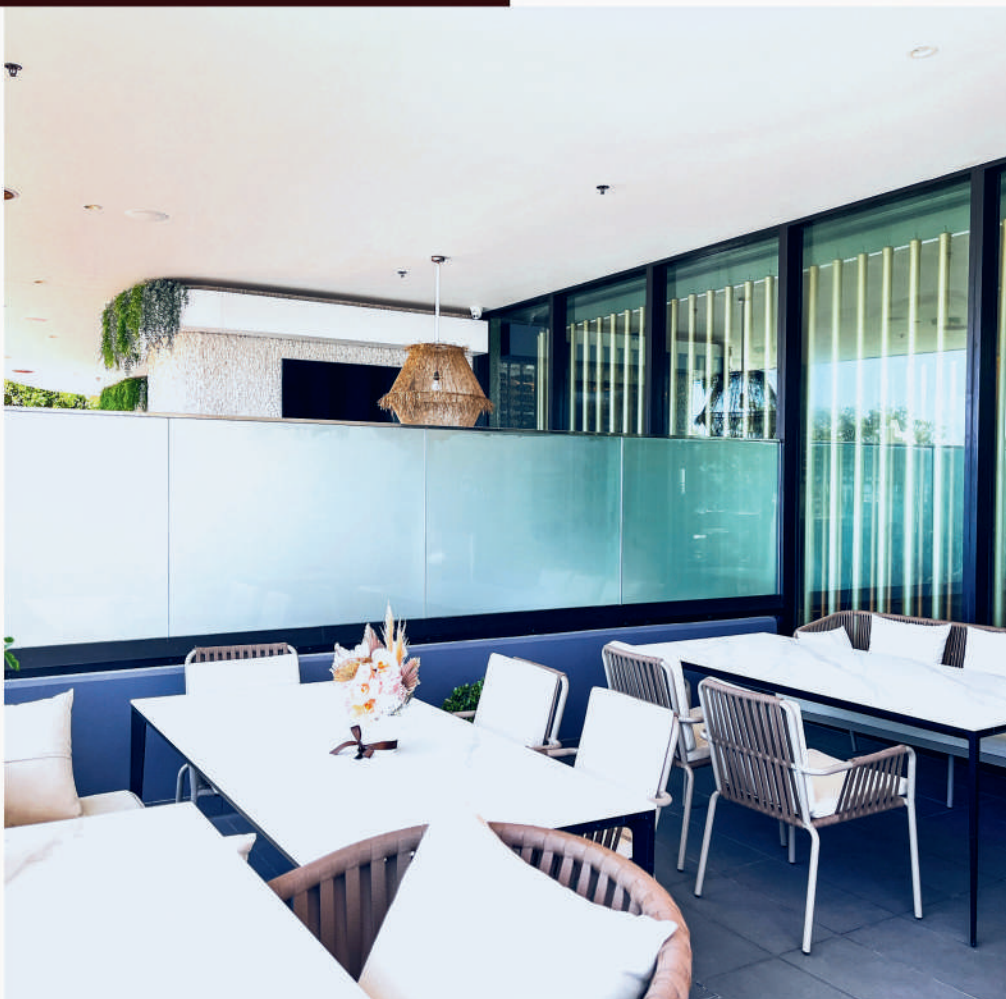
**Food Opportunities:** Function package only

**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

## Antipasti

### Focaccia Black Garlic

Wood-fired focaccia with house made black garlic butter

### Calamari Fritti

Deep fried baby squid, homemade rosemary salt, pepper, homemade horseradish mayo

## Primi

### Ravioli (VG)

Handmade spinach and buffalo ricotta ravioli, homemade sage butter, homemade parmesan fondue

### Chef's selection of pizzas

### Italian Mix Salad (V)

\* VG, V, GF options available upon request





# Dining Package



## **Signature** Shared Banquet

70 per person

### **Antipasti**

#### **Gnocco Fritto**

Golden fried pillows of pizza dough, buffalo ricotta, capocollo salume

#### **Calamari Fritti**

Deep fried baby squid, homemade rosemary salt, pepper, homemade horseradish mayo

#### **Caprese**

Fresh Byron Bay burrata, heirloom & cherry tomatoes, green oil, ginger oil

### **Primi**

Mix Selection of Pizzas

### **Secondi**

Mix Selection of Pastas

Chips (V)

Italian Mix Salad (V, GF)

\* VG, V, GF options available upon request

# Dining Package

## Premium

Shared Entrée + Alternate  
Main + Dessert

99 per person

### Antipasti (Shared)

#### Italian Taglieri

Chef's selection of meat, cheese, and  
wood-fired focaccia

#### Golden Pork Belly

14hr roast pulled pork belly, tempura batter,  
homemade honey dressing

#### Cozze

Fresh local black mussels, chilli, garlic,  
parsley, tomato sauce, pane di casa

#### Olive Ascolana

Crumbed olives filled with beef, truffle  
mayo

### Mains (Alternate)

Filetto di Manzo (Eye Fillet)

Chicken Supreme

Spaghetti Marinara

### Dessert

Gelati (1 scoop each)

\* 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

Pinot Grigio

### Sparkling

Prosecco

### Soft drinks

Coke, Coke no sugar, Lemonade and

Ginger Ale

Juice





# 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](mailto: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: \_\_\_\_\_