

## GUIDELINES

Operating Hours Capriccio's event spaces are available for hire

from Tuesday to Sunday:

Lunch: 12:00 PM - 4:30 PM

Dinner: 5:30 PM until late

We can also accommodate bookings outside these hours for an additional fee.

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### SEATING OCCUPANCY

**Bar Area** up to 35 pax

**Upper Level Dining** up to 50 pax

**Outside Dining** up to 30 pax

**Larger Private Dining** up to 90 pax

**Full Restaurant** up to 200 pax

### STANDING COCKTAIL

**Bar Area** up to 45 pax

**Upper Level** up to 70 pax

**Outside Dining** up to 60 pax

**Larger Private Dining** up to 140 pax

**Full Restaurant** up to 350 pax

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### MINIMUM CHARGE

There are no extra charges for reserving a private room as long as a minimum spend is met, which varies depending on the day and time of your event. We're happy to provide a detailed quote tailored to your specific requirements.

The minimum spend must be fulfilled through food and beverage consumption. Any shortfall will be charged as a room hire fee. A 10% group surcharge applies to all private events.

For availability, pricing or any other queries please contact our event organiser, Michele at [eat@capriccio.sydney](mailto:eat@capriccio.sydney) or call **0422 777 284**.

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### RESERVATION CONDITIONS

Bookings are excepted on a first come, first served basis, once availability is confirmed and a holding deposit has been made, it guarantees your space.

We require any changes to final numbers 24 hours before the function or you will be charged the food portion of the missing persons. Cancellations made with less than 48 hours notice will forfeit the holding deposit.

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### MENUS

Our event menus showcase the best seasonal ingredients and serves as an example of what we offer. Minor changes may occur, but if you have specific requests, please let us know—we're happy to accommodate. Please discuss your menu's choices with your event organiser to ensure everything is just right.

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### DRINKS PACKAGES

Unlimited drinks packages include only drinks listed in each package for 3 hours from the start time of the event. All other beverages ordered will be charged on consumption at the end of the function.

RSA laws apply & enforced. In case of RSA enforcement no refunds or extensions granted. Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.

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### WHEELCHAIR ACCESS

While we can accommodate wheelchair access downstairs, unfortunately we are unable to provide wheelchair access to upstairs functions.

# Event Dining

## PACKAGES



Welcome to Capriccio Osteria, we bring the vibrancy and flavours of the Amalfi Coast to every event, with delicious handmade pasta, wood-fired pizza, and desserts infused with modern Australian twists, all crafted for sharing in true Osteria style. Whether it's an intimate gathering or a grand celebration, our menus and spaces are designed to create unforgettable experiences.

We offer flexible, inviting spaces for private dining, accommodating groups from as small as 10 to as many as 200 guests. Our two beautifully styled areas include a popular private room on the first floor and a larger private dining space, ideal for a wide range of events – Christmas parties, corporate lunches and dinners, christenings, small weddings, and milestone birthdays.

Let us help you create the perfect event. Contact our event organiser to discuss your needs and secure your reservation with a deposit.

### Taste

#### TWO COURSE SHARING MENU

**\$49 per person**

Minimum 10 people

Taste of Focaccia & Prosciutto  
Your Choice of Two Pasta

### Indulgence

#### THREE COURSE SHARING MENU

**\$59 per person**

Minimum 12 people

Taste of Focaccia & Prosciutto  
Your Choice of Two Pasta  
Your Choice of Two Main Dish  
Includes Salad for the Table

### Classic

#### FOUR COURSE SHARING MENU

**\$69 per person**

Minimum 12 people

Our Selection of Antipasto  
Your Choice of Two Pasta  
Your choice of Two Main Dish  
Includes Salad for the Table  
Individual Cannoli for Dessert

### Signature

#### FIVE COURSE SHARING MENU

**\$85 per person**

Minimum 15 people

Our Selection of Antipasto & Entree  
Your Choice of Two Pasta  
Your Choice of & Two Main Dish  
Includes Salad for the Table  
Individual Cannoli for Dessert

### Italian Feast

#### FIVE COURSE SHARING MENU

**\$100 per person**

Minimum 15 people

Our Selection of  
Antipasto & Entree  
Your Choice of Two Pasta  
Your Choice of Two Italian  
Premium Main Dish  
Includes Salad & Roasted  
Potatoes for the Table  
Individual Cannoli for Dessert

### Street Food

#### STAND UP CANAPES

Pricing varies based on your  
selected menu options.

### Beverage Packages

#### Casa

**\$39 per guest**

Unlimited for 3 hours

House wine

Beer

Soft Drink

#### Premium

**\$55 per guest**

Unlimited for 3 hours

Prosecco

Aperol Spritz

Wine Selection

Beer

Soft Drink



# Taste

Two Course Sharing Menu

\$49 per person

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## Antipasti

House-made rosemary & sea salt Focaccia

Prosciutto di Parma

## Pasta

**PLEASE SELECT ANY TWO DISHES**

Trotolle with Italian sausage, soffrito, chickpeas & broccoli rabe

Squid ink spaghetti with blue swimmer crab, chilli & basil

Paccheri with prawns, spinach, cherry tomato & shellfish butter

Saffron Fettuccine with Wagyu beef shin & grana padano

Ravioli filled with pumpkin & ricotta, burnt sage butter, hazelnuts



# Indulgence

Three Course Sharing Menu

\$59 per person

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## Antipasti

House-made rosemary & sea salt Focaccia  
Prosciutto di Parma

## Pasta

**PLEASE SELECT ANY TWO DISHES**

Trotolle with Italian sausage, soffrito, chickpeas & broccoli rabe  
Squid ink spaghetti with blue swimmer crab, chilli & basil  
Paccheri with prawns, spinach, cherry tomato & shellfish butter  
Saffron Fettuccine with Wagyu beef shin & grana padano  
Ravioli filled with pumpkin & ricotta, burnt sage butter, hazelnuts

## Secondo

**PLEASE SELECT ANY TWO DISHES**

Roasted Chicken with ajo bianco, roasted pumpkin, salmorglio & almonds  
Red wine braised beef cheek with carrot & parsnip purée, cavolo nero, gremolata, jus  
Lamb rump with Jerusalem artichoke puree, roasted grapes, radicchio, jus  
John Dory with saffron potatoes, black mussels, fennel & shellfish broth

Rocket, radicchio, cos lettuce, shaved fennel & apple



# Classic

Four Course Sharing Menu

\$69 per person

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## Antipasti

House-made rosemary & sea salt Focaccia  
Prosciutto di Parma  
Stracciatella, preserved persimmon, green olive

## Pasta

**PLEASE SELECT ANY TWO DISHES**

Trotolle with Italian sausage, soffrito, chickpeas & broccoli rabe  
Squid ink spaghetti with blue swimmer crab, chilli & basil  
Paccheri with prawns, spinach, cherry tomato & shellfish butter  
Saffron Fettuccine with Wagyu beef shin & grana padano  
Ravioli filled with pumpkin & ricotta, burnt sage butter, hazelnuts

## Secondo

**PLEASE SELECT ANY TWO DISHES**

Roasted Chicken with ajo bianco, roasted pumpkin, salmorglio & almonds  
Red wine braised beef cheek with carrot & parsnip purée, cavolo nero, gremolata, jus  
Lamb rump with Jerusalem artichoke puree, roasted grapes, radicchio, jus  
John Dory with saffron potatoes, black mussels, fennel & shellfish broth

Rocket, radicchio, cos lettuce, shaved fennel & apple

## Dolce

**Cannoli**

Sweet pastry filled with white chocolate cheesecake with spiced pear



# Signature

Five Course Sharing Menu

\$85 per person

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## Antipasti

House-made rosemary & sea salt Focaccia  
Prosciutto di Parma  
Stracciatella, preserved persimmon, green olive

## Entree

Octopus roasted in 'nduja butter with crispy potatoes, lemon, parsley  
Fioretto, whipped feta, agrodolce currants, pine nuts  
Beef Carpaccio, Pecorino aioli, pickled enoki mushrooms, rocket & crispy artichoke

## Pasta

**PLEASE SELECT ANY TWO DISHES**

Trotolle with Italian sausage, soffrito, chickpeas & broccoli rabe  
Squid ink spaghetti with blue swimmer crab, chilli & basil  
Paccheri with prawns, spinach, cherry tomato & shellfish butter  
Saffron Fettuccine with Wagyu beef shin & grana padano  
Ravioli filled with pumpkin & ricotta, burnt sage butter, hazelnuts

## Secondo

**PLEASE SELECT ANY TWO DISHES**

Roasted Chicken with ajo bianco, roasted pumpkin, salmorglio & almonds  
Red wine braised beef cheek with carrot & parsnip purée, cavolo nero, gremolata, jus  
Lamb rump with Jerusalem artichoke puree, roasted grapes, radicchio, jus  
John Dory with saffron potatoes, black mussels, fennel & shellfish broth

Rocket, radicchio, cos lettuce, shaved fennel & apple

## Dolce

**Cannoli**

Sweet pastry filled with white chocolate cheesecake with spiced pear



# Italian Feast

Five Course Sharing Menu

\$100 per person

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## Antipasti

House-made rosemary & sea salt Focaccia  
Prosciutto di Parma  
Stracciatella, preserved persimmon, green olive

## Entree

Octopus roasted in 'nduja butter with crispy potatoes, lemon, parsley  
Fioretto, whipped feta, agrodolce currants, pine nuts  
Beef Carpaccio, Pecorino aioli, pickled enoki mushrooms, rocket & crispy artichoke

## Pasta

**PLEASE SELECT ANY TWO DISHES**

Trotolle with Italian sausage, soffrito, chickpeas & broccoli rabe  
Squid ink spaghetti with blue swimmer crab, chilli & basil  
Paccheri with prawns, spinach, cherry tomato & shellfish butter  
Saffron Fettuccine with Wagyu beef shin & grana padano  
Ravioli filled with pumpkin & ricotta, burnt sage butter, hazelnuts

## Secondo

**PLEASE SELECT ANY TWO DISHES**

Salt Baked Snapper with roasted capsicum & tomato salsa  
Bistecca alla Fiorentina, 1 kg T-bone steak with rocket & shaved parmesan  
Roasted Chicken with ajo bianco, roasted pumpkin, salmorglio & almonds  
Red wine braised beef cheek with carrot & parsnip purée, cavolo nero, gremolata, jus  
Lamb rump with Jerusalem artichoke puree, roasted grapes, radicchio, jus  
John Dory with saffron potatoes, black mussels, fennel & shellfish broth

Rocket, radicchio, cos lettuce, shaved fennel & apple  
Crispy fried potatoes with roasted garlic & rosemary salt

## Dolce

**Cannoli**

Sweet pastry filled with white chocolate cheesecake with spiced pear



# Canape Selection

## Street Food-Inspired Canapé Selection

Our canapé menu is inspired by the vibrant street food of southern Italy, where bold flavours and simple, rustic dishes are a way of life. In regions like Naples, Sicily, and Calabria, street food is a staple, offering delicious, easy-to-eat snacks that showcase the richness of local ingredients.

From fried pizza and mini calzones to crispy rice balls like arancini and suppli, southern Italy excels in hearty, deep-fried treats. Grilled seafood such as octopus and oysters, along with rustic sandwiches like Piadina Romagnola filled with porchetta, capture the essence of the coast. Vegetarian options like stuffed zucchini flowers, polenta with mushrooms, and grilled vegetables reflect the region's love for fresh, Mediterranean flavours.

Our canapé selection brings the spirit of southern Italy's street food scene to your event, delivering authentic, mouthwatering bites for every occasion.

The final selection should include a balanced variety from the list below, with a minimum of two pieces from each category: seafood, meat, vegetarian, and more substantial options. Sweet selections are optional. Prices listed are per piece.

### (Available for Lunch & Dinner)

**Please note:** Our street food-inspired selection is a sample menu, and some items may change slightly with the seasons. If you have specific preferences or requests, we'd love to hear from you. Just get in touch, and we'll do our best to accommodate. We're also happy to cater to dietary requirements with a little notice.

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## Vegetarian

**Focaccina Genovese** – mini focaccia with rosemary & sea salt | \$3 (dairy free)

**Pizza Fritta Caprese** – fried pizza with tomato, mozzarella & basil (a taste of Naples in a bite) | \$5

**Panzerotti Spinaci** – mini fried calzone with spinach & ricotta | \$5

**Panzerotti Caprese** – mini fried calzone with tomato & mozzarella | \$6

**Crocche** – crispy potato croquettes with pecorino & herbs | \$4.50

**Arancini Siciliani** – golden rice balls with saffron, pea & mozzarella | \$4.50

**Suppli** – Roman-style tomato rice balls filled with mozzarella | \$4.50

**Gazpacho all'Italiana** – chilled tomato & basil soup with olive oil | \$5 (gluten free, dairy free)

**Halloumi** – grilled seasonal veg & halloumi skewers with lemon & herb dressing | \$5 (gluten free)

**Polenta e Funghi** – grilled polenta with mushrooms, thyme & parmesan | \$5 (gluten free)

**Crostini Peperonata** – sweet capsicum stew on toasted sourdough with creamy stracciatella | \$5

**Involtini** – baked zucchini rolled with herbed ricotta, parmesan & tomato sauce | \$5 (gluten free)

## Seafood

**Ostriche** – oysters with raspberry & shallot dressing | \$5 (gluten free, dairy free)

**Crudo Salmon** – salmon tartare with avocado cream on a buckwheat cracker | \$6

**Crostini Trout** – beetroot-cured ocean trout, roe, dill & creme fraiché | \$6

**Gamberi** – steamed king prawns with cocktail sauce | \$8 (gluten free, dairy free)

**Capasante** – scallops with pea purée & pancetta | \$7 (gluten free)

**Polpo** – grilled octopus skewer with spicy 'nduja | \$8 (gluten free)



## Meat

- Crostino Tartare** – beef tartare with horseradish cream | \$6
- Pâté** – chicken liver mousse on brioche with port jelly | \$5
- Gnocco Fritto & Prosciutto** – light fried dough with aged prosciutto | \$4.50
- Vitello Tonnato** – thinly sliced roasted veal with tuna & caper mayonnaise on crostini | \$6
- Piadina Romagnola** – filled with porchetta, stracchino cheese & rocket | \$6
- Funghi Ripieni** – mushrooms stuffed with Italian sausage & herbs | \$6 (gluten free, dairy free)
- Pollo all'Nduja** – wood-roasted chicken wings with spicy Calabrian mayo | \$5 (gluten free)
- Polpettine alla Nonna** – pork & veal meatballs with parmesan & tomato sauce | \$6
- Polpette all'Amatriciana** – pork meatballs in tomato with caramelised onion, guanciale & pecorino | \$7
- Porchetta Bites** – slow-roasted pork belly with apple mustard | \$7 (gluten free, dairy free)
- Salsiccia e Peperoni** – skewers of Italian sausage & roasted peppers | \$6 (gluten free, dairy free)
- Spiedini di Manzo** – skewered beef with salmoriglio dressing | \$6 (gluten free, dairy free)
- Arrosticini** – traditional lamb skewers with rosemary salt | \$7 (gluten free, dairy free)
- Bombette Pugliesi** – pork neck rolled with provolone & sun-dried tomato | \$9
- Lasagna Bites** – breadcrumb-coated pieces of lasagna filled with Bolognese, béchamel & mozzarella | \$8
- Porchetta Panino Sliders** – slow-roasted pork with salsa verde in a soft bun | \$12

## Substantial

- Gamberoni** – chargrilled tiger prawn skewers | \$12 (gluten free)
- Fiori di Zucca** – zucchini flowers filled with scallop mousse, tempura-style | \$12
- Agnello alla Griglia** – Greek-style lamb cutlets with oregano & lemon | \$15 (gluten free)
- Orecchiette alla Caprese** – orecchiette with tomato, buffalo mozzarella & basil | \$12
- Maccheroncini Ragù di Agnello** – maccheroncini with lamb shoulder ragù & pine nut pangrattato | \$14
- Radiatori al Ragù di Manzo** – radiatori pasta with slow-cooked beef ragù, rosemary & parmesan | \$14
- Rigatoni alla Norma** – rigatoni with eggplant, tomato, basil & ricotta salata | \$12 (vegetarian)
- Gnocchi alla Sorrentina** – gnocchi baked with tomato, mozzarella & basil | \$12
- Fregola Gamberi** – Sardinian couscous with prawns & bottarga | \$15
- Risotto Formaggi** – creamy three-cheese risotto | \$10 (gluten free)

## Sweet Canapé

- Tiramisù Cups** – with espresso-soaked biscuits & mascarpone cream | \$5
- Torta Caprese** – bites flourless chocolate & almond cake | \$4 (gluten free)
- Pavlova all'Italiana** – mini pavlova with mascarpone cream & seasonal fruit | \$4 (gluten free)
- Profiteroles** – profiteroles filled with vanilla or chocolate custard cream | \$5
- Chocolate Tartufi** – rich dark chocolate tartlets | \$4.50
- Cannoli Siciliani** – filled with pistachio, chocolate or classic ricotta | \$6
- Zeppole** – Italian doughnuts dusted in sugar with lemon custard | \$5



# Beverage packages

Groups are able to pre select drinks or order them on consumption on the day. However to keep things simple we offer two drinks packages which offer unlimited set drinks for three hours.

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## *casa package*

**\$39 per guest**

Unlimited for 3 hours

House white wine  
House red wine

Peroni Red

Soft drink  
Still & Sparkling water

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## *premium package*

**\$55 per guest**

Unlimited for 3 hours

Prosecco / Aperol spritz

Choice of Wines  
(arranged with functions manager prior)

Peroni Red/ Menebrea

Soft drink  
Still & Sparkling water

### **Add-ons**

Arrival Aperol Spritz \$12pp

Arrival Prosecco \$10pp

House Spirits \$10pp

Per Extra Hour \$12pp

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The drinks packages above are strictly limited to the specified beverages and are available for the whole group only for functions of 10 or more. RSA laws apply and are enforced. In case of RSA enforcement no refunds or extensions granted and Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.

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