



Thank you for considering Delicado Foods & Wines for your event.



Restaurant and Catering Awards of Excellence

Winner Best tapas Bar NSW and ACT 2009

Finalist Best Tapas Bar NSW and ACT 2010

Finalist 'I Love Food Awards' 2012

Gault & Millau 1 Chefs Hat Award 2014

## Hours of Opening

Breakfast, Lunch, Dinner – Tuesday – Friday 7:00am-11pm

Breakfast, Lunch, Dinner – Saturday 7:00am-11pm

Breakfast, Lunch, Dinner – Sunday 7am-10pm

## Capacity

Outside – Groups of up to 50 standing. Sitting 27, two tables of 12 & 15

Inside – Groups of up to 30 standing. Sitting 20, two tables of 10 each

Wine Room – Groups of up to 10.

Upstairs Bar & Dining – Groups of 30. Sitting 30 or standing Private or corporate

- **Restaurant Event Prices for Groups of 10 or more, Banquet menu applies at \$65 per head**  
**Please note an 8% gratuity covering the service of larger groups**

**To book out Delicado for lunch or dinner please note minimum spend is:**

**Tue-Wed \$6,000, Thurs \$8,000, Friday/Sat/Sun \$10,000 (Prices increase during Nov/Dec)**

## Catering Event Prices

\$550.00 Delicado Catering. Minimum spend for pick up catering platters for Private Events (unless Local Corporate Offices or Jobs approved by Management)

\$4000.00 Delicado at Home. Minimum spend for Delicado events where we come to you. (price also depends on your location)





**Banquet Menu \$65 per head**

Olives, citrus, herb, garlic, chilli

Pork Crackling, spicy

Grilled Mixed Sourdough Bread, slow cooked garlic and tapenade

Crispy Squid, alioli, lemon cheek, crispy parsley, smoked paprika

Pulled pork empanada with tomatillo verde

*Jamon Serrano*, 18mth Gran Reserva + changing daily charcuterie selection + crusty bread

Prawn Tostada, avocado, chipotle salsa, corn chips

Roasted Lamb, potato croquettes, crispy jamon, chimichurri sauce

Grilled *mild* Chorizo, chimmichurri

Please note: Prices do not include tea and coffee. You can add dessert and coffee for \$12 per person. Vegetarian and Gluten Free options available on request



### **Delicado outside**

Seats up to 27 guests or stands 50

An outdoor venue creates a tranquil and idealic setting for your event. One of the most sought after areas in McMahons Point, this undercover and heated space means you and your guests will be comfortable whatever the season. Full restaurant service or a catered stand up event gives you the flexibility to impress your friends, family, staff or clients.

Delicado holds corporate wine tastings for large groups or you can hire the space to create your own event. Perhaps a full sit down dinner matched with some spectacular wines interests you. The options are endless.

*Talk to Ambie Moore our Event Manager for your next event*

[ambie@delicadofoods.com.au](mailto:ambie@delicadofoods.com.au)

*M : 0418 424 507*

*Restaurant: 9955 9399 Prompt # 3 (catering)*

*Fax: 9955 9399*

*Facebook: <http://facebook.com/delicadofoods>*



### **Delicado inside**

Seats up to 20.

Be part of the action, music and energy of Delicado. Ornate and amazing interiors, you and your guests will spend the evening looking around and enjoying the true Spanish atmosphere.

Private bookings of up to 20 guests means you are the centre of attention. Experienced staff, ambient music and, and the aroma of food and wine creates an experience to remember.

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### **Delicado's Wine Room & Boutique Bottle Shop**

Imagine having lunch in our restaurant, enjoying a glass of wine and then continuing your tasting experience in your very own private cellar. Unique to Sydney, this beautiful space inspires the senses and creates a moment of true decadence for those lucky enough to experience this hidden treasure trove. Lunch & dinner not available in this space tastings and take away wine only.

Catching up with friends or colleagues in a full air conditioned wine room with views of Blues Point Road and tasting some wine, is magic. With our bottle shop licence you can order or pick up a bottle to go.

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### **Delicado Upstairs Dining and Bar**

Seats up to 30, stands up to 40

New in 2015 our long awaited private, upstairs bar and dining is open to the public. Wonderful Harbour bridge glimpses and incredible corner views of Blues Point Road, this is a one of a kind entertaining space in Sydney.

Perfect for birthdays and especially handy for corporate meetings. With a full PA system installed your clients will love it.

Open every day for lunch and dinner or can be booked out privately.

Bi-fold windows and balcony's makes this space fresh to enjoy cocktails at the bar in summer and a light glass of red by the fire in winter.

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# Delicado Canapés and Catering Price List

PORTIONS PER GUEST  How many canapés each guest gets  <b>We suggest 3-4 canapes per hour</b>	NUMBER OF GUESTS & PRICE PER GUEST		
	1-25 guests	26-60 guests	60 + guests
4	\$17.00	\$16.00	\$14.50
6	\$25.50	\$24.50	\$23.00
8	\$34.00	\$33.00	\$31.50
10	\$42.50	\$41.50	\$40.00

## ANTIPASTI TAPAS (SOLD per KILO)

These tapas may be combined on a platter in any combination or be sold separately for your convenience as small, medium and large serves

<b>Home marinated Mediterranean olives</b> thyme,lemon zest, garlic, chilli[Greece,Spain,Italy]	\$40/Kg
<b>Semi-Dried Tomatoes</b> vegetable oil, light herbs	\$40/kg
<b>Marinated white anchovies</b> anchovies, vegetable oil, garlic, vinegar	\$95/kg
<b>Marinated Octopus</b> (vegetable oil, white malt vinegar, chilli, garlic, parsley, oregano, spices)	\$65/kg
<b>Marinated Sardines</b> (vegetable oil, mixed herbs, vinegar, salt)	\$65/kg
<b>Tortilla Espanola</b> , Potato omelette cut into cubes or slices (max 12 slices)	\$42 each

## DELICADO CATERING PLATTERS

<b>Charcuterie Platter</b> , jamon, salami, chorizo, sliced baguette	\$58.00
<b>Antipasti Platter</b> , semidried tomato, eggplant, artichoke, olives marinated octopus & bread	\$55.00
<b>Cheese Platter</b> , 3 x imported cheese's, quince paste, fruit, bread & crackers	\$55.00
<b>Fruit Platter</b> , Seasonal fruit & Yoghurt. Serves 8	\$50.00



## Catering:

### TAPAS AND CANAPES (SEE catering and canapés price list)

- Jamon croquettes served with alioli
- Pinxtos of marinated prawn and olive (tapa on toothpick or skewers))
- Rare roasted beef, horseradish cream en croute
- Tuna tostada, citrus dressing
- Asparagus wrapped in jamon
- Garlic chicken skewers with chimi churri
- Smoked salmon, dill, crème fraiche montadito (tapa on bread)
- Mini pork empanandas
- Jamon, garlic tomato montadito style
- Pork belly & apple sauce
- Mini corn & manchego fritters
- Kingfish tartare

### Vegetarian Options

- Pinxtos of Boconccini, tomato and basil
- Leek, semi dried tomato, chive tart
- Montadito of garlic mushroom, mayonnaise, pimento
- Olive tapenade en croute

### Dessert Tapa

- Choc salted caramel tart
- White chocolate mousse, berry coulis

### SPANISH PAELLA

Paella is served in a 30cm pan = 4-5 mains, 38cm pan = 6-8 mains, 43cm pan = 10-12 mains, 55cm = 16-18 mains +

<b>Vegetarian Paella</b> , a mixture of seasonal vegetables	\$12 PER PERSON
<b>Chorizo Paella</b> , Spain's distinctive pork based sausage	\$20 PER PERSON
<b>Chicken Paella</b> , made with free-range chicken thigh and breast fillets	\$20 PER PERSON
<b>Seafood Paella</b> , the penultimate paella which includes prawns, mussels, fish fillets, etc.	\$25 PER PERSON

### BOCADILLOS

Sandwiches served on fresh, soft sourdough panini

JAMON (Spanish cured ham), manchego (Spanish sheeps cheese), rocket, tomato

TUNA citrus mayonnaise, leaves

VEGETARIAN roasted vegetables incl. eggplant, zucchini, semi-dried tomatoes, salad (cheese optional)

SALAMI Spanish, manchego, rocket, tomato

Gypsy HAM cheese, tomato

1 x bocadillos	\$8.50 each
20 + bocadillos	\$6.50 each

## **Event Wine List - Changes daily, you will be emailed the current list**

Selecting your wine before the event will facilitate a hassle-free experience. The following is a small selection of wines from our extensive list and cellar. All wines are subject to availability and vintage variation. If you require any assistance or suggestions with your selection, or wish to enquire about the availability of other wines from the main list, our sommelier will be pleased to assist you.

### **RIESLING**

2012 *Kilikanoon 'Mort's Block'*, Watervale-Clare Valley, South Australia

2011 *Crawford River 'Young Vines'*, Henty, Victoria, Australia

2005 *Austin's Barrabool*, Geelong - Victoria, Australia

2004 *Leo Buring 'Leonay'*, Eden Valley, SA, Australia

2005 *Hugel & Fils 'Jubilee'*, Alsace, France

2003 *E. Knoll Ried Loibenberg 'Loibner'*, Riesling Smaragd, Wachau, Austria

### **SAUVIGNON BLANC + SEMILLON *et al.***

2011 *Sauvignon Blanc, Tablelands*, Marlborough, New Zealand

2002 *Semillon, Vinden Estate*, Hunter Valley, NSW, Australia

2009 *Sauvignon/Semillon/Muscadelle, Clos Floridene*, Graves-Bordeaux, France

2005 *Semillon/Sauv. Blanc, Ch. Margaux 'Pavillon Blanc'*, Margaux-Bordeaux, France

### **ALBARIÑO**

2011 *Vela*, Rias Baixas, Spain

2011 *Valminor*, Rias Baixas, Spain

2011 *Fefines*, Rias Baixas, Spain

2010 *Castro Martin 'Sobre Lias'*, Rias Baixas, Spain

2010 *Albarino/Treixadura, Eidosela 'Arbastrum'*, Condado do Tea-Rias Baixas, Spain

## PINOT -GRIS/BIANCO/BLANC

### INDICATOR OF SWEETNESS & TEXTURE

2011 Pinot Blanc, <i>Domaine Mittnacht Frères</i> 'Terre d'Etoiles'	light, dry, fresh
2009 Pinot Gris, <i>King Estate</i> 'Signature Collection', Oregon, USA	med-full, slurpy <b>sommeliers choice</b>
2010 Pinot Grigio, <i>Pullus</i> , Stajerska, Slovenia	deep coloured, evolved but still dry
2011 Pinot Blanc, <i>Domaine Zind Humbrecht</i> , Alsace, France	richly textured, gently sweet
2009 Pinot Bianco, <i>Russiz Superiore</i> , Alto Adige, Italy	complex, mineral, dry
2009 Pinot Gris, <i>Dry River</i> , Martinborough, New Zealand	silky, layer upon layer, ripe

## CHARDONNAY

2011 <i>Bottle Tree</i> , South Eastern Australia	
2010 <i>Brangayne</i> 'Isolde', Mudgee, NSW	
2011 <i>Nicolas Maillet</i> Macon Verze AC, Burgundy, France	
2011 <i>Domaine Bernard Defaix</i> Chablis AC, Burgundy, France	
2010 <i>Adelsheim</i> , Willamette-Oregon, USA	
2011 <i>Alma Negra</i> 'Misterio blanco', Chardonnay Blend, Mendoza, Argentina	
2010 <i>Simonnet-Fevre</i> AC, Chablis, France	
2011 <i>Bindi</i> 'Composition', Macedon Ranges, Victoria, Australia	
2007 <i>Scarborough</i> 'Yellow Label', Hunter Valley, NSW, Australia.....[1500ML-MAGNUM] .....120	
2006 <i>William-Fevre</i> , Grand Cru Bougros 'Cote Bougerots', Chablis, France 180	
2007 <i>Paul Pillot</i> Puligny-Montrachet 1er Cru Folastris, Burgundy, France	
2008 <i>Leflaive</i> 'Les Pucelles' Puligny-Montrachet 1er Cru, Burgundy, France	
2008 <i>Leflaive</i> 'Les Combettes' Puligny-Montrachet 1er Cru, Burgundy, France	

## SEXY AROMATIC WHITES

2011 Xarel.lo/Xarel.lo vermell/Malvasia de Sitges, <i>Pardas</i> 'Rupestris', Penedes, Spain
2005 Verdelho, <i>Elysium</i> , Hunter Valley-NSW, Australia
2009 Grüner Veltliner, <i>Machherndl</i> 'Steinwand' Smaragd, Wachau, Austria
2009 Roupeiro/Antao, <i>Esporao</i> 'Monte Velho', Alentejano, Portugal
2008 Malagousia, <i>Domaine Gerovassilou</i> , Epanomi-Thessaloniki, Greece

## ROSE/ROSADO/ROSAT

2011 Garnacha/Syrah, *Capcanes 'Mas Donis'*, Montsant, Spain

2011 Tempranillo/Viura, *Sierra Cantabria*, Rioja, Spain

2011 Cinsault/Grenache/Noir/Tibouren, *Chateau de Pampelonne*, Cotes de Provence, France 70

## PINOT NOIR

2010 *Puku*, Martinborough, New Zealand

2004 *Aldgate Ridge*, Adelaide Hills, SA, Australia

2010 *King Estate 'Signature'*, Willamette-Oregon, USA

2009 *Peregrine 'SaddleBack'*, Central Otago, New Zealand

**sommeliers**

2010 *Amisfield*, Central Otago, New Zealand

2006 *Gilbert et Christine Felettig*, Echezeaux Grand Cru, Burgundy, France

2007 *Peregrine*, Central Otago, New Zealand .....[375ML] .....

## TEMPRANILLO (ALL FROM SPAIN UNLESS OTHERWISE STATED)

2010 *Ebano*, Ribera del Duero

2011 *LZ* by Telmo Rodriguez, Rioja

2010 *Artadi*, Rioja

2007 *Calo Reserva*, Rioja

2004 *Felix Solis- Albali 'Arium'* Gran Reserva, Valdepeñas

2005 *Luis Cana Reserva*, Rioja

2009 *Alejandro Fernandez 'Tinto Pesquera'* Crianza, Ribera del Duero

2008 *Muga Reserva*, Rioja

2008 *Palacios Remondo 'La Montesa'*, Alfaro-Rioja

## CABERNET SAUVIGNON, FRANC, MERLOT & BLENDS

2010 Cabernet/Shiraz, *Godfrey Wines 'Polished'*, Barossa, South Australia

2009 Cabernet Sauvignon, *Juniper Estate*, Margaret River, WA, Australia

**sommeliers choice**

2001 Cabernet/Cab. Franc, *Canobolas-Smith 'Cabernets'*, Orange, NSW, Australia

2008 Cab./Mer./Mal./PV/Frc., *StonyRidge 'Larose'*, Waiheke Island, New Zealand

## Terms & Conditions

### Booking and Confirmation

Delicado's booking form must be completed and returned to us with the specified deposit to ensure your booking is confirmed. Tentative reservations will only be held for 7 days.

Please fill in the booking form found on page 15 over. Sign and Fax back to Delicado on 02 9955 8399 or email to [taste@delicadofoods.com.au](mailto:taste@delicadofoods.com.au) to secure you event.

### Deposit

A 50% Deposit (of minimum spend requirement) must be given at the time of confirmation for large groups 10+ . If the deposit is not received by the due date, the booking will be cancelled. There is no booking made until deposit has been received. By paying the deposit you are agreeing to the Terms & Conditions in this document. We do require credit card details to confirm your booking.

### Payment

Final payment must be made on the day of the event. Please note Delicado does not accept cheques. All prices are given as a guide only and vary according to the number of guests, date of function and overall catering requirements. All credit cards incur a 1% surcharge and Amex incurs a 3% surcharge.

### Confirming Final Guest Numbers

Guaranteed numbers are required 5 working days prior to your function. This number can be increased or decreased however the number confirmed at 5 days prior, is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function. The charges will apply to guaranteed minimum numbers or the final head count, which ever is greater. All accounts need to be settled at the conclusion of the event. There is a \$20pp cancellation fee if the booking is cancelled within 5 days of the event. If numbers reduce inside 24 hours there will be a \$20 per charge per person for each missing seat.

### Minimum Spend

Regardless of the final numbers confirmed, if the bill does not reach the minimum spend the client is responsible to also pay the difference on the day of the event. For groups of 10 + the minimum spend per head is \$65 per head

### Service Charge

8% gratuity will be added to the total food and beverage component of the final bill for groups of 8 +

### Finishing Times

Lunch functions must be finished by 4:30pm unless a prior arrangement has been made. Dinner functions can not extend past 11:00pm due to licence restrictions.

## **Client Responsibilities**

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with the Australian legislation for Responsible Service of Alcohol, Delicado staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated.

## **Restaurant Rights**

We reserve the right to remove from the premises any person behaving in an irresponsible manner.

We assume no responsibility for the loss or damage to any property belonging to the client or their guest.

No outside food or beverage is permitted into the premises unless prior permission has been obtained.

## **Cancellation Policy**

Unfortunately our experience dictates that we must take this precaution.

All cancellations must be made in writing and emailed to [taste@delicadofoods.com.au](mailto:taste@delicadofoods.com.au) and phone to 02 9955 9399 with one of our staff (not voicemail).

Cancellations received more than 7 days prior to the functions date will receive a full refund. Cancellations made less than 7 days prior will not be entitled to a refund of the deposit.

Bookings for 2014, do require credit card details to be provided to confirm the reservation. We do not process a deposit, however should you need to cancel your reservation or reduce the numbers in your party, you must give at least 7 days notice. Failure to do so will incur a cancellation fee of \$20 which is charged per person. Alternatively, failure to contact the restaurant regarding a complete cancellation may result in the loss of any deposit/minimum agreed spend as per the Terms and Conditions of the Delicado Booking Form over.

This price is subject to change without notice.

Failure to arrive for your booking will also incur a \$20 per person charge for lunch or dinner reservations.

For all group bookings of 8 or more people, a Booking Form must be completed and returned to us to secure your booking. This will be emailed to you when you make your booking and is available on our website. Cancellations for group bookings require more than 24 hours notice.

All reservations made at Delicado Foods must be confirmed by phone at *least 24 hrs* prior to the booking. We will endeavour to contact you, however should we be unable to reach you, please call us to confirm your booking.

We reserve the right to cancel your unconfirmed booking at our discretion and without notice.

Thank you for understanding and we look forward to welcoming you to Delicado Foods& Wines.

BOOKING FORM

By completing this booking form I agree to the reservation terms & conditions

Date of Function: \_\_\_\_\_

Full Name: \_\_\_\_\_

Position: \_\_\_\_\_

Company/Function Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Numbers: \_\_\_\_\_

Function Space Booked: (Please Circle) Outside Terrace , Inside, Upstairs Dining & Bar

Guest Arrival Time: \_\_\_\_\_ AM / PM

Guest Numbers: \_\_\_\_\_

Banquet Menu @ \$65 per head (10 guests +) \_\_\_\_\_

A La Carte (less than 10 guests) \_\_\_\_\_

Signature: \_\_\_\_\_

DEPOSIT AUTHORISATION

Type of Card: (Please Circle)      AMEX (3%)      VISA (1%)      MASTERCARD (1%)

Name of Card Holder: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Deposit amount: \_\_\_\_\_

Security Code: \_\_\_\_\_

Signature of Card Holder: \_\_\_\_\_

Please return by fax on 9955 8399 AND email to [taste@delicadofoods.com.au](mailto:taste@delicadofoods.com.au)