



Set Menus

60 Dublin St Smithfield NSW 2164 www.lolio.com.au info@lolio.com.au ph.9604-8664

Menu 1 | Reduced Al a Carte Menu \$60per person (10-20 guests) Kids \$35

Starters for All to Share on platters

Garlic Bread

Arancini

Pork & Veal Meatballs

Calamari Fritti

*CHOICE OF MAIN: served individual

Gnocchi Crab & Basil

Gnocchi Napolitana

Fettucine Ragu

Penne Eggplant

Veal Mushroom Sauce

Fish with Ginger, shallot & soy

Mixed Salads

*All mains are subject to availability and change.

***Menu 2 | \$45 per person (available for groups of 35 or more only)**

GRAZING TABLE - stand up finger food

Mixed assorted salumi

Mixed assorted cheeses

Mixed assorted breads

Mixed assorted olives

Tomato Bruschetta

Arancini

Involtini

*Min 1 week notice to have menu 2

Menu 3 | \$50per person served on platters

Arancini
Tomato Bruschetta
Calamari Fritti
Pork & Veal Meatballs
Gnocchi Crab & Basil
Fettucine Ragu
Penne Porcini
Rocket & Parmesan Salad

Menu 4 |\$60 per person all served on platters

Tomato Bruschetta
Calamari Fritti
Garlic Prawns
Involtini (seasonal)
Veal with mushroom sauce
Fish with ginger, shallot & soy
Both mains served on mash
Mixed Salads

(Main courses can be served individually for an extra charge of \$10 per person)

Children's Menu \$28pp (12yrs and under)

All served on platters

Garlic Bread
Gnocchi Napolitana
Schnitzel & chips
Vanilla Gelato

(children's food can be served individually for an extra charge of \$4 per person)

Optional Extras:

Oil & Balsamic | 2ea.
Baskets Bread | \$3ea
Olive Fritti | 3pp
Garlic Bread | 1.5pp (GF available at an additional cost)
Bruschetta | 3.5pp (GF available at an additional cost)
Arancini | 3.5pp
Gnocchi | 18pp* (sauces may vary the price)
Desserts | 10pp

SALADS & SIDES (bowls to share)

Rocket & Parmesan Salad | 4pp
Mixed Salad | 4pp
Caprese Salad | 5pp
Chips | 3pp
Nonna's Vegies | 5pp

BEVERAGE PACKAGES

Beverages are not included in the set menu prices. No BYO. Alternatively, we offer fixed price beverage packages

PACKAGE A- \$36 PER PERSON – 3 HOURS (\$11 PER ADDITIONAL HOUR)

Includes bottled house red and white wines, Corona, Peroni, Peroni Leggera, bottled sparkling & still water, and jugs of coke, lemonade & juices.

SOFTDRINK PACKAGE - \$18 PER PERSON – 3 HOURS (\$5 PER ADDITIONAL HOUR)

Includes bottle still & sparkling water, jugs of coke, lemonade & juices

KIDS DRINK PACKAGE - \$15 PER PERSON (\$4 PER ADDITIONAL HOUR)

Includes bottle still & sparkling water, jugs of coke, lemonade & juices

BAR TAB AVAILABLE ON REQUEST

PLEASE ASK OUR EVENT COORDINATOR IF YOU WISH TO HAVE BOTTLES OF SCOTCH ON THE TABLE

TERMS & CONDITIONS

1. Set menus are only offered to groups with 10 or more guests.
2. Menus are customizable, however any changes are subject to a quote
3. We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten allergies. Late notice will incur additional fees.
4. A deposit is required to confirm your reservation. \$100 for 10-25 people; \$300 for 25-50 people; and \$500 for 50 or more people. The deposit is not refundable if the function is cancelled within 4 weeks of the confirmed date.
5. Final guest numbers must be confirmed no later than 48hrs prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent. If numbers increase on the day, you will be charged accordingly.
6. Cake Service of \$2 per person to cut and serve the main cake, any additional cakes & biscuits will be an additional charge.
7. All bookings from Monday – Saturday will incur a 5% surcharge.
8. All functions are limited to 4 hours from the time of booking; each additional hour will incur a room hire fee of \$250 per hour.
9. All functions are given complimentary baskets of bread, any additional baskets will incur a fee of \$3 per basket
10. Only bottled still and sparkling water is served for functions.
11. Tablecloths & cloth napkins are used depending on guest numbers and are charged according to quantity.
12. There is a minimum spend to open on days we are closed or if the entire restaurant is required for private use. Please don't hesitate to ask.

13. We require table arrangements and seating lists in the form of a word document min 1 week prior to your function, this can be emailed to info@lolio.com.au. Please specify any children, highchairs and prams. Our tables fit up to 10 people.

14. If drinks have been chosen 'on consumption' we require you to specify wine types (1 red and 1 white) and 2 types of beer preferred from our drinks menu.

15. All functions will be allocated to where they fit best in the restaurant according to numbers if a specific area is required a min spend may also be required.

Sundays and Public Holidays

- 1. 10% surcharge is applicable to all bookings on Sundays & 25% surcharge is applicable to all bookings on public holidays**
- 2. Sunday Functions require a minimum of 35ppl to open. If numbers are less please don't hesitate to call us, as we may be able to accommodate you if there are other bookings**