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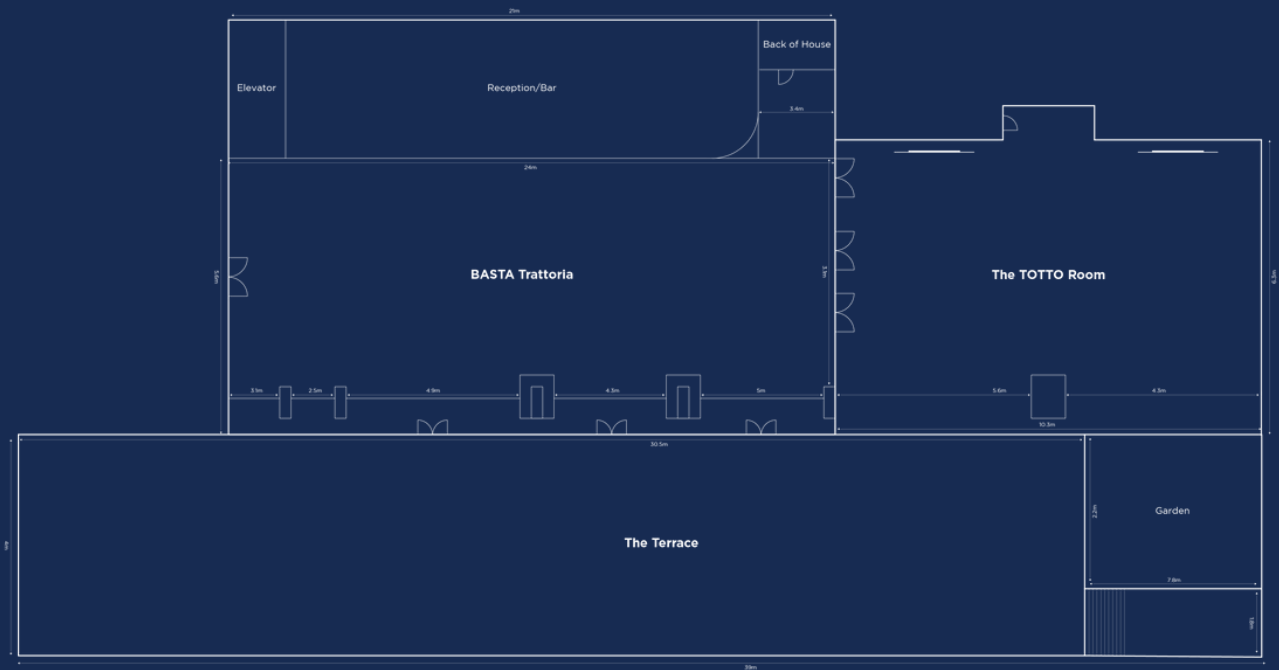
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FUNCTIONS KIT

# VENUE FLOOR PLAN



**BASTA**

# SPACES

## BASTA Trattoria

Need space for a crowd? Then book a section, or the entire space, of our Mediterranean and Italian inspired restaurant and bar.

Seating capacity - 70  
Cocktail capacity - 180



## The TOTTO Room

The TOTTO Room is a private dining space suited for those intimate celebrations with your nearest and dearest.

Seating capacity - 50  
Cocktail capacity - 50

## The Terrace

Every occasion is welcome on the BASTA Terrace. The perfect location for casual get-togethers and cocktail events.

Seating capacity - 50  
Cocktail capacity - 100



# BASTA

**CANAPE PACKAGES:** - Minimum 15 guests. Minimum spends & room hire fees may apply.

**1 hour: \$30pp - 4 canapés pp** (3 hot/cold)

**2 hours: \$45pp - 5 canapés + 1 substantial pp** (4 hot/cold + 1 substantial)

**3 hours: \$60pp - 6 canapés + 2 substantial pp** (4 hot/cold/sweet + 2 substantial)

#### COLD CANAPES:

Classic Gildas + Green Olive + Ortiz Anchovy + Fefferoni

Pasta Fritti + Whipped Ricotta + Honey + Chive

Caprese Bruschetta + Tomato Tartare + Buffalo Mozzarella + Basil

Tuna Tartare + Preserved Lemon + Chive + Chilli

#### HOT CANAPES:

Spinach & Pumpkin Arancini + Aioli

Bolognese Arancini + Aioli

Roasted 1/2 Shell Scallop + Tomato & Chilli Piccante

Zucchini Flowers + Ricotta + Lemon + Romesco

#### SUBSTANTIAL:

Margherita Calzone + Fior Di Latte + Passata + Basil

Sausage Ragu + Casarecce + Pecorino

Pesto Orecchiette + Pecorino + Lemon + Pistachio

Individual Mini Pizza: Choose 1 - Margherita, Prawn, Diavola

#### SWEET CANAPES:

Individual Tiramisu Spoons

Vanilla & Strawberry Panna Cotta Tartlets

Mixed Macarons



**GRAZING TABLES** - Minimum 15 guests.

#### ANTIPASTI: \$30pp

House Marinated Olives

Rosemary and Garlic Pizzetta

Pasta Fritti + Whipped Ricotta

Salumi Platters + Mortadella + San Danielle Prosciutto + Saucisson Sec + Pecorino

#### PIZZA UPGRADE: \$15pp

Add assorted wood fired pizzas to your canapés or antipasti grazing package

SET MENUS

2 COURSES

\$65pp

Choice of entree or dessert

Choice of main

Shared sides

3 COURSES

\$80pp

Garlic & Rosemary Pizzetta

Choice of entree

Main & dessert

Shared sides

THE MENU:

**ENTREE (CHOICE OF 1 PER GROUP):**

Panzanella Salad + Burrata + Tomato + Basil + Fried Bread

Whipped Ricotta + Honey + Fried Rosemary

Kingfish Crudo + Chilli + Lime + Chive

**MAIN (CHOICE OF 1 PER GROUP):**

Mezze Rigate + Pesto + Zucchini + Ricotta Salata

Mezze Rigate + Alla Vodka + Nduja

Pan Seared Snapper + Roasted Tomato + Parsley

Pork Cotoletta + Sage Butter + Parmigiano Reggiano

**SIDES TO SHARE:**

Rocket & Parmesan Salad + Apple + Balsamic

Crispy Potatoes + Rosemary Salt

**DOLCE (CHOICE OF 1 PER GROUP):**

Tiramisu

Seasonal Granita

+ Fresh Fruit + Vanilla Coconut Yoghurt

Chocolate Torte

+ Vanilla Bean Ice Cream

Menus are subject to seasonal change.

\*Cokeage \$3pp



**BASTA**

# SHARED SET MENU

## FEED ME

\$75pp

### THE MENU:

Rosemary & Garlic Pizzetta

Whipped Ricotta  
*+ Honey + Fried Rosemary*

Kingfish Crudo  
*+ Chilli + Lime + Chive*

Mezze Rigate  
*+ Pesto + Zucchini + Ricotta Salata*

Pork Cotoletta  
*+ Sage Butter + Crispy Capers + Parmigiano Reggiano*

Rocket & Parmesan Salad  
*+ Apple + Balsamic*

Crispy Potatoes  
*+ Rosemary Salt*

Classic Tiramisu

**Compulsory for  
groups of 15 & over.  
Menus are subject to  
seasonal change.**

*While every best effort will be made  
to cater for dietary requirements,  
unfortunately allergen free foods  
cannot be guaranteed, due to  
potential cross contact risks.*

*\*Cokeage \$3pp*



# BASTA



# BEVERAGES

## TASTER PACKAGE

1 hour: \$25pp  
2 hours: \$35pp  
3 hours: 45pp  
4 hours: \$55pp  
5 hours: \$65pp

### WINE

*Ate Sparkling Brut*  
*Ate Sauvignon Blanc*  
*Ate Pinot Grigio*  
*Ate Shiraz*

### BOTTLED BEER

*James Squire 150 Lashes*  
*Peroni Nastro Azzuro*  
*Balter Captain Sensible (3.5%)*  
*Carlton Zero*

### NON ALCOHOLIC

*Soft Drinks*  
*Purezza Still Water*  
*Purezza Sparkling Water*

## ADD-ONS

### House Spirits

*Bulleit Bourbon, Jose Cuervo Resposado Tequila, Johnnie Walker Red Label \$14*  
*Skyy Vodka, Tanqueray Gin \$15*  
*Mixers: Coke, Coke No Sugar, Sprite, Soda, Tonic*

### Curated Cocktails available pre or post event

*Aperol Spritz \$17*  
*Negroni \$20*  
*Limoncello Spritz, Espresso Martini \$21*  
*Garibaldi \$22*

\*Beverage packages must be booked in conjunction with suitable food options.

## EXPERIENCE PACKAGE

1 hour: \$35pp  
2 hours: \$45pp  
3 hours: \$55pp  
4 hours: \$65pp  
5 hours: \$75pp

### WINE

*Dal Zotto Prosecco*  
*Swinging Bridge Pinot Noir*  
*Gilbert Sauvignon Blanc*  
*Petit Amour Rosé*  
*Domaine Portet Cabernet Sauvignon*

### BOTTLED BEER

*Asahi*  
*Balter Cerveza*  
*Balter Captain Sensible (3.5%)*  
*James Squire Orchard Crush Cider*  
*Carlton Zero*

### NON ALCOHOLIC

*Soft Drinks*  
*Purezza Still Water*  
*Purezza Sparkling Water*



# BASTA

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**BASTA**