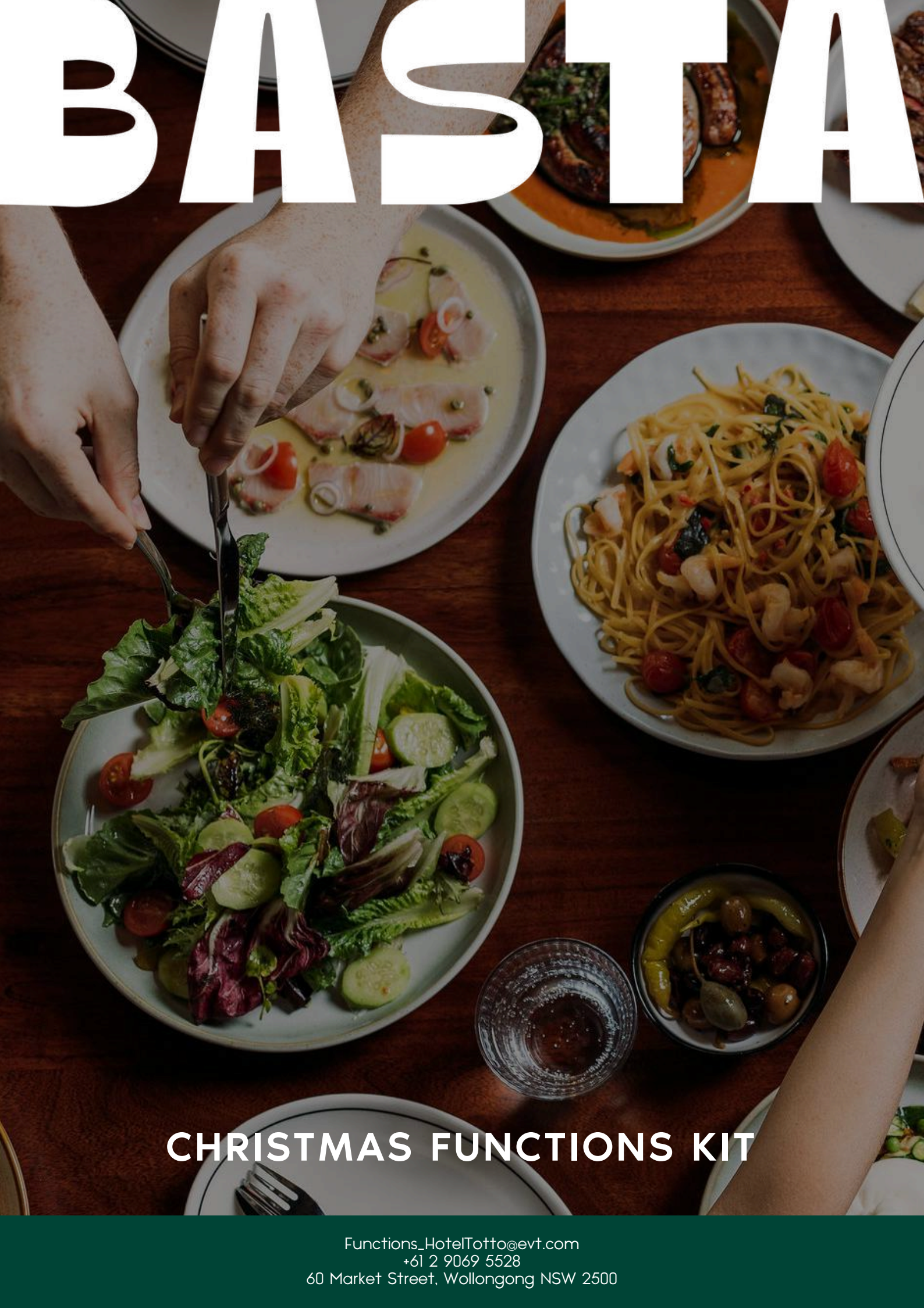


BASTA



CHRISTMAS FUNCTIONS KIT

Functions_HotelTotto@evt.com
+61 2 9069 5528
60 Market Street, Wollongong NSW 2500



THE TOTTO ROOM

Adjacent to our restaurant, you'll find The TOTTO Room. This private dining room is the perfect function space for intimate cocktail parties and sit-down lunches and dinner.

The TOTTO Room features two 75-inch screens, casting capabilities, speakers and natural daylight.

Seated - 50 pax | Standing - 100 pax

BASTA TRATTORIA

Need space for a crowd? Then book a section (or the entire space) of our casual Mediterranean and Italian-inspired restaurant and bar - BASTA Trattoria. With slick, industrial interiors and plenty of natural daylight, this space is sure to impress.

Seated - 70 pax | Standing - 180 pax



BASTA TERRACE

Sun in your face, or stars in your eyes, BASTA Terrace offers an open-air haven for relaxed get-togethers and parties. This charming outdoor space makes any weather patio season, with fairy lights and shady trees.

Seated - 50 pax | Standing - 100 pax

CANAPÉS

1 hour: \$30 pp 4 canapés pp
2 hours: \$45 pp 5 canapés + 1 substantial pp

FESTIVE COCKTAIL PARTY

**2 hours
\$80pp** 2 hours of antipasti grazing,
2 canapés and chef's selection of
assorted pizzas + 2 hour house
beverage package

**3 hours
\$100pp** 3 hours of antipasti grazing,
3 canapés and chef's selection of
assorted pizzas + 3 hour house
beverage package

COLD CANAPÉS

- Mini tomato bruschetta
- Prawn cocktail
- Rockmelon, prosciutto & mint
- Tuna crudo, lemon capers & parsley
- Bresaola, anchovies, rocket & parmesan
- Grana Padana Prosciutto di San Daniele

HOT CANAPÉS

- Chicken skewers, oregano, paprika & lemon
- Pumpkin taleggio arancini with romesco
- Meatballs in tomato sugo basil & pecorino
- Mushroom crostini, garlic, truffle & parmesan
- Porchetta bites, rosemary aioli & lemon
- Crispy fried zucchini flowers with goat's cheese & salsa verde

SUBSTANTIAL

- Italian sausage salad with fennel, feta & treviso
- Rigatoni puttanesca
- Baked gnocchi with thyme, confit garlic & pecorino
- Smoked bacon & sebago potato panzerotti



GRAZING TABLE

\$25 pp Selection of wood fired breads, peppered mortadella, spicy salami, marinated olives, assorted dips, pickles, vintage cheddar & camembert

Minimum 20 guests required.

3-COURSE MENU

\$80 pp

Let us take the reins. Start with a glass of bubbles and our warm, house-baked focaccia with oils, then settle in for three courses of crowd-pleasing favourites, served alternate drop.

ENTRÉES

- Burrata with caprese salad
- Prawn cocktail, cos lettuce with Marie rose sauce
- Pumpkin arancini with romesco

MAINS

- Saffron chicken risotto, lemon & baby spinach
- Polpettine Italian meat balls, Parmigiano Reggiano, charred sourdough
- Hand rolled gnocchi with button, shitake & oyster mushrooms, garlic cream & parsley

DESSERT

- Lemon tart with shortcrust pastry & creme fraiche
- Classic tiramisu

SHARED SET MENU

\$50 pp

Begin with a shared pizetta, move on to two mains served alternate drop, and wrap it all up with our table tiramisu (one slice pp).



FESTIVE FEED ME

\$90 pp

Think BASTA classics, made merry – bold flavours, shared dishes, and a table full of reasons to celebrate.

ANTIPASTI E INIZIO

- Rockmelon, prosciutto & mint
- Burrata with heirloom tomatoes, fresh basil, EVOO & caramelised balsamic
- Charred grilled king prawns with lemon, garlic & parsley
- House baked focaccia with a selection of dips

PIATTO PRINCIPALE

- Crispy rolled pork belly with fennel, apple & dill
- Crispy rosemary potatoes with sea salt
- Charred eggplant, zucchini, capsicum marinated in lemon thyme & confit garlic
- Rocket, radicchio, blood orange, macadamia & shaved pecorino

DOLCI

- Panettone con crema
- Lemon tart with short crust pastry & crème fraîche



HOUSE BEVERAGES

2 hours
\$35 pp

3 hours
\$45 pp

4 hours
\$59 pp

Asahi Superdry bottle
Hahn Light bottle
Zilzie Brut NV
Zilzie Sauvignon Blanc OR Pinot Grigio
Zilzie Shiraz OR Cabernet

Add \$2 pp for Zilzie Rose

SIGNATURE BEVERAGES

2 hours
\$45 pp

3 hours
\$54 pp

4 hours
\$69 pp

Asahi Superdry OR Carlton Draught bottle
Fat Yak Pale Ale bottle
Hahn Light bottle
Dal Zotto Prosecco
Petal & Stem Sauvignon Blanc OR Casa Lunardi
Pinot Grigio
Woodstock Shiraz OR Poggio Montepulciano

Add \$3 pp for Turkey Flat Rose

Minimum 20 guests required.



BASTA

