

# BASTA



## CHRISTMAS FUNCTIONS KIT

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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.





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