
Darzi Hospitality
WEDDINGS AT THE SICILIAN
Lake Como Style
YOUR WEDDING BY THE WATER



The Sicilian is a relaxed, elegant restaurant by the water, inspired by the lakeside villages of Lake Como and the warmth of Italian proviencial dining. It is a place to gather with the people who matter most, without the formality of a reception hall.

Weddings, engagements, birthdays or any occasion worth celebrating, we set aside a private space in the restaurant for you and your guests, with an easy, classy atmosphere and no fuss.

Food sits at the heart of every celebration. Shared platters arrive on every table, followed by generous Italian mains and desserts, made for sharing and conversation.

Your dedicated event coordinator will look after you from the first enquiry to the last toast, so you can simply enjoy the day.

Darzi Hospitality

Contents

THE SICILIAN

WEDDING SET MENUS

Starters

Mains & Desserts

ADD-ONS

CANAPÉS

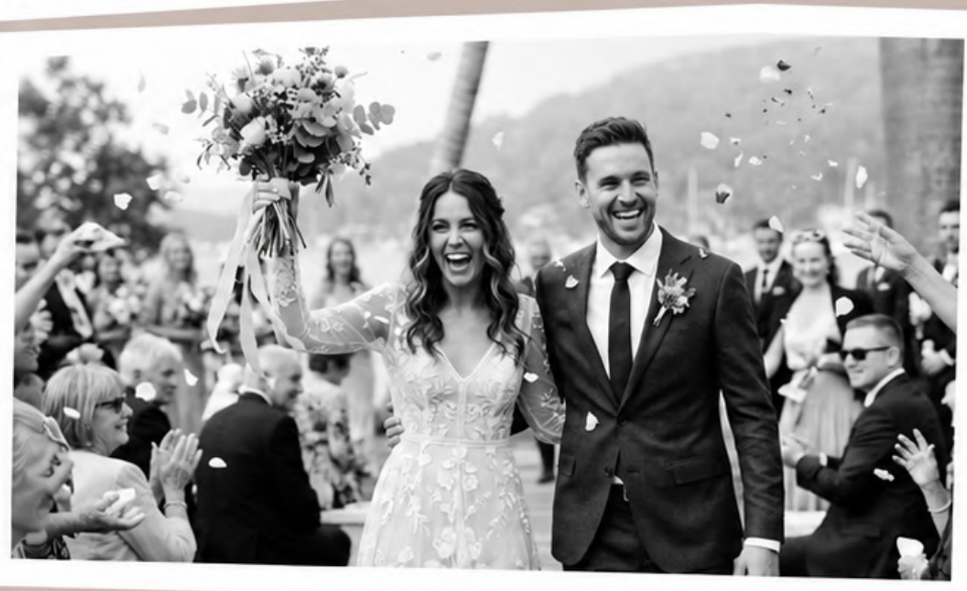
DRINKS

INCLUDED

GOOD TO KNOW

TERMS















Wedding Set Menus

MINIMUM BOOKINGS OF 100 GUESTS

STARTERS

(Shared plates on every table on arrival, choose 3)

ARANCINI
Bolognese ragu balls, pomodoro sauce.

GARLIC PRAWNS
Prawns, chilli, olives, creamy pomodoro, chat potatoes, pane di casa.

SALT & PEPPER CALAMARI
Calamari, smoked paprika, green leaf, tomato salsa, lemon garlic aioli.

CRUMBED HALOUMI
Crunchy halloumi cheese sticks, spicy mayo.

CREAMY HUMMUS
Creamy hummus topped with lamb mince.

SICILIAN MEATBALL
Veal meatballs, chilli, garlic, Sicilian chorizo, pomodoro, pane di casa.

Complimentary bread and butter

Mains & Desserts

MAIN

(Choice of two, alternate drop)

GRILLED BARRAMUNDI
Barra fillet, capers, semi-dried tomato, mashed potatoes, lemon butter sauce.

BEEF CHEEK
12 hours braised beef cheek, [illegible], rosemary infused potato, fig demi-glace.

PORK BELLY
Twice cooked pork belly, green beans, peas & caramelised rosemary maple veal jus.

SPINACH RICOTTA RAVIOLI
House made ravioli, baby capers, mushroom ragu, creamy white sauce.

CHICKEN ALFREDO
Chicken breast, bacon, mushrooms, Tuscan vegetables, creamy wine sauce.

MUSHROOM RISOTTO
Arborio rice, mixed mushroom ragu, peas, Italian herbs, creamy rosé sauce.



DESSERT

(Choice of two, alternate drop)

PISTACHIO GELATO
Palermo pistachio gelato, Persian roasted pistachio.

PASSIONFRUIT CHEESECAKE
Served with whipped cream and glazed passion sauce.

TIRAMISU
Classic Italian tiramisu, mascarpone cream, espresso-soaked savoiardi, cocoa dusting.

Terms

DIETARY REQUIREMENTS

Please let your host know about any food allergies or dietary requirements before placing your order. The menu lists only selected ingredients.

PAYMENT

Payment is accepted by bank transfer only.

EXCLUSIVE VENUE HIRE

A minimum of 100 guests is required to book the entire venue.



Add-ons

(extra cost)

SALADS

RADICCHIO ORANGE
Radicchio, orange, kalamata olive, honey dressing.
$16.90 ea

STRACCIATELLA
Fresh cucumber, dill, buffalo stracciatella, chilli oil.
$18.90 ea

VERDE ELEGANTE
Cos lettuce, parmesan, chilli flakes, lemon vinaigrette.
$13.90 ea

SALERNO CAPRESE
Salerno tomato, balsamic glaze, bocconcini, olive oil, Italian herbs.
$16.90 ea

SIDES

ROSEMARY POTATOES
Chat potatoes, Sicilian spices, olive oil, parmesan.
$12.90 ea

RAGUSA ZUCCHINI
Zucchini, parmesan, lemon, mint, extra virgin olive oil.
$13.90 ea

TUSCAN BROCCOLINI
Semi-dried tomatoes, lemon, hazelnut, oregano, gremolata.
$14.90 ea

SICILIAN FRIES
Potato fries, garlic aioli.
$12.90 ea

Add Fresh Local Oysters with Pomegranate mignonette – $30.00
GF add +$5 pp. Vegetarian option available, please ask our staff.



Drinks

OUR PREMIUM DRINKS SELECTION FOR 3 HOURS

- Sparkling wine – Prosecco
- White wine – Pinot Grigio
- Red wine – Pinot Noir
- Bottled beers – Peroni, Corona and Cascade Light
- Bottled cider – Somersby Apple Cider
- Soft drinks – All soft drinks included

RESPONSIBLE SERVICE OF ALCOHOL

Alcohol is served in accordance with the NSW Liquor Act 2007. Our staff must stop serving alcohol to any guest they reasonably believe is intoxicated, even if time remains on the drinks package.

Event hosts and guests must respect staff decisions and must not pass alcoholic drinks to anyone who has been refused service due to intoxication. Penalties may apply for supplying alcohol to an intoxicated person.

Venue management may ask any guest who is intoxicated or behaving aggressively or in a disorderly manner to leave the premises. Guests must leave when directed by authorised venue staff.

Thank you for helping us keep the celebration safe and enjoyable for everyone.








THE
SICILIAN


OSCIETRA
CAVIAR


THE SICILIAN





What's included

Complimentary room hire

Private event space

Table service

Access to the dance floor

Access to the DJ sound system

A microphone for your MC can be arranged on request.

EARLY ACCESS FOR PHOTOGRAPHY

Please speak with your event coordinator to arrange early access for photography. Conditions apply.

Good to Know

DURATION & CHARGES

Maximum 3 hours. Each extra half hour $500 (35 minutes over counts as a full extra half hour).

Service charge: Friday to Sunday 15%, public holidays 20%.

SEASONAL PRICING

Peak and off-peak rates are quoted separately. Conditions apply.

CAKEAGE

$5 pp if you bring your own cake. We cut and serve it with cream on the side.

CHILDREN'S MENU AND PRICING

Under 3 years — Free for children who remain in a pram.

Ages 3–5 — $15 per child, with a choice of: chicken nuggets and chips, cheese pasta or pink risotto.

Over 8 years — The full adult menu and adult pricing apply.

DJ

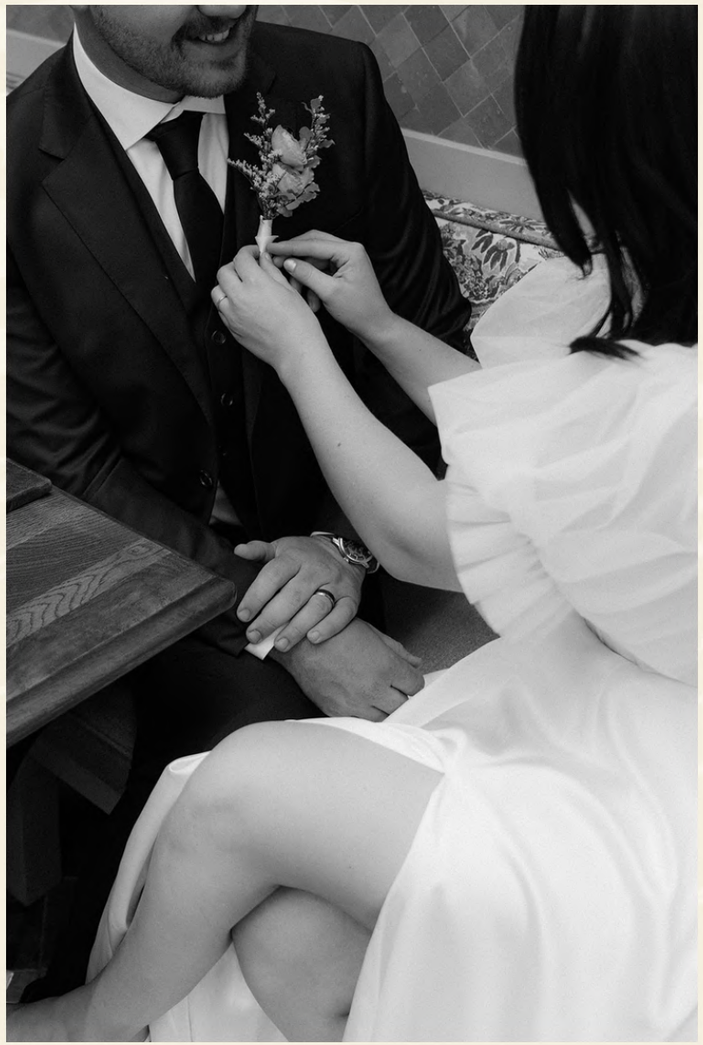
Conditions apply.

STYLING & TABLES

Styling, decor and rearranging tables are extra, arranged with the host.

We don't provide tablecloths. You are welcome to bring flowers and styling.








Cadillac






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