

PACKAGES



OPTION 1 TRADITIONAL PIZZAS

\$25 per head
2 hours of unlimited Traditional Pizzas

OPTION 2 GOURMET PIZZAS

\$30 per head
2 hours of unlimited Gourmet Pizzas

OPTION 3 CANAPÉS + PIZZAS

\$35 per head
Your choice of 2 Canapés

2 hours of unlimited Traditional Pizzas

OPTION 4 PASTA + PIZZAS

\$45 per head
2 hours of unlimited Traditional Pizzas

Your choice of 1 Pasta

OPTION 5 ALL IN ONE

\$55 per head
Your choice of 2 Canapés

2 hours of unlimited Traditional Pizzas

Your choice of 1 Pasta

WANT A LITTLE EXTRA?

UPGRADE YOUR PACKAGE

Additional canapé per person - add \$5 per head
Upgrade Traditional Pizza selection to Gourmet selection - add \$5 per head
Add a grazing board - price based on number of guests, enquire today
Add dessert - see selection & pricing below

**Looking for something
a little different?
We're more than happy
to create a personalised
menu just for you.**

Our minimum spend for each event is \$1250.
All our packages include:
• 1x chef and 1x server.
Additional servers can arranged at \$40
per hour, per staff member.
We recommend an additional chef and server
for all functions exceeding 50 guests.

TRADITIONAL PIZZA

- o Margherita
San Marzano tomato + mozzarella
- o Calabrese
San Marzano tomato, mozzarella, spicy salami, capsicum + olives
- o Capricciosa
San Marzano tomato, mozzarella, ham, olives, artichokes + mushrooms
- o Meatlovers
San Marzano tomato, mozzarella, spicy salami, ham + pepperoni
- o Pepperoni
San Marzano tomato, mozzarella + pepperoni
- o Vegetariana
San Marzano tomato, mozzarella, mushroom, olives, capsicum + artichokes

GOURMET PIZZA

- o Mortadella & Pistacchio
White base, mortadella + pistacchio
- o Parma
San Marzano tomato + fresh rocket, prosciutto & stracciatella
- o Gamberi
Zucchini cream, mozzarella, spicy chilli prawns + cherry tomatoes
- o Calabrese 2.0
Salami, n'duja + stracciatella
- o Contadina
White base, roast pumpkin, sliced potato + red onion
- o Truffalina
Truffle base, wild mushroom + fresh Italian sausage

CANAPÉS

- o Crostini with marinated cherry tomatoes + basil oil
- o Arancini:
truffle & mushroom **or** classic beef ragu **or** basil pesto
- o Croquettes:
kipfler potato **or** oxtail & potato
- o Fried baby calamari + lime mayonnaise
- o Sticky glazed pork belly bites
- o Mini beef cheeseburgers
- o Wafer baskets filled with prawns + lemon zest
- o Beef polpette in tomato sugo
- o Mini chicken cotolette
- o Pasta Bites:
carbonara **or** mushroom & sausage

PASTA

Served with fresh parmesan

- o Gnocchi Sorrentina
Slow cooked Napoletana sauce + mozzarella
- o Casarecce Calabrese
Traditional slow-cooked beef & pork ragu
- o Rigatoni Bolognese
Traditional slow-cooked beef ragu
- o Penne alla Vodka
Creamy Napoletana sauce + a dash of vodka
- o Casarecce alla Genovese
Pesto, stracciatella + pangrattato
- o Orecchiette Cime Di Rapa
Cream, Italian sausage + broccoli rabe
- o Prawn Paccheri
Cherry tomatoes, prawns + olive oil



DESSERT

Sending guests home without dessert? Not on our watch!

Cannoli - Italian Custard, Chocolate or Ricotta - \$4 each

Berry Tarts - \$5 each

Individual Tiramisu- \$7 each

Strolling Cannoli - \$650

- o 100 cannoli
- o 2 flavours
(Italian Custard, Chocolate, or Ricotta)
- o 1 hour of service
- o 1 server