

SALUTI

FUNCTIONS AND CATERING MENU



BIRTHDAY? BAPTISM? ENGAGEMENT? BABY SHOWER? CORPORATE DINNER?

No matter the occasion, we have you covered!

Our function packages have been curated to ensure your next event is one to remember!

SET MENU 1

For groups min **10 people**
\$44/head (excluded seafood)
or **\$49/head** (included seafood)

ENTRÉE · PASTA · PIZZA

All to share

- ❑ Antipasto board: assorted Chef's selection of entrée
- ❑ Pasta platter to share: choose up to 3 pasta dishes from our seasonal menu*1
- ❑ Pizza by the meter: choose up to 3 pizza flavour from our seasonal menu*1

*1. Risotto, Lasagna, Pizza Calzone excluded.



SET MENU 2

For groups min **20 people**
\$58/head

ENTRÉE to share · RISOTTO IN THE PARMESAN WHEEL · INDIVIDUAL MAIN

- ❑ Antipasto board: assorted Chef's selection of entrée
- ❑ Risotto in the Parmesan wheel (*Please arrange flavour with the function manager*)
- ❑ Main to choose between *2:
 - Fisherman' catch (daily selection of fried seafood served with chips)
 - Slow cooked pork ribs served with chips and salad
 - Chicken schnitzel with salad and chips
 - Black calamari in squid ink sauce with soft polenta & bread

*2. Pre-order must be requested within 5 days of the function.



SET MENU 3

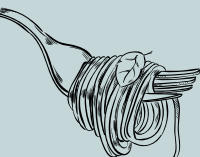
For groups min **10 people**
\$63/head

ENTRÉE to share

BIS OF PASTA or PIZZA BY THE METER & INDIVIDUAL MAIN

- ❑ Antipasto board: assorted Chef's selection of entrée
- ❑ Bis of Pasta or Pizza board by the meter
- ❑ Main to choose between *2:
 - Grilled calamari strips on a bed of rocket & orange
 - Chicken parmigiana with salad and chips
 - Grilled barramundi fillet topped with capers sauce served with steam veggies and roasted potatoes
 - Grilled porterhouse served with roasted potatoes

*2. Pre-order must be requested within 5 days of the function.



...and your little ones
can order their favourites
from our kids menu :)

for children under 12years old



COCKTAIL PARTY MENU

Finger food menu designed to share in a standing setting.
Ask our friendly function manager for more info!



CUSTOMIZE YOUR MENU

Not finding anything that suits you and you want to customise your menu? Don't stress!

Give us a call on **03 9401 1110**
or send your enquiry to: functions@salutipizzeria.com.au



At Saluti Pizzeria, we are able to cater to a range of dietary requirements. Please advise your event manager when booking for alternatives to be arranged. Dessert and beverages are charged in addition, as per current Saluti menu prices. Menu subject to change due to produce availability.

Term & Conditions

By booking at Saluti Pizzeria, you consent to adhere to the following terms and conditions:

1. CONFIRMATION OF BOOKINGS AND DEPOSIT

To secure all bookings, we require \$200 deposit at the confirmation of the booking and an extra 20% deposit of the total amount 7 days prior to the day of the function, which must be paid by cash, credit card or EFT.

2. FINAL NUMBERS AND CANCELLATIONS

Final numbers and menu selections must be confirmed a minimum of 7 days prior to the day of the function. Function areas have a maximum capacity. We cannot guarantee entry or access for extra guests, if the numbers grow unexpectedly.

Should final numbers fall below the confirmed numbers, charges will still be based on your original confirmed numbers.

If you cancel your function reservation within 5 days prior the event, a cancellation fee applies (cancellation fee includes \$200 deposit at the confirmation plus an extra 20%). Cancellation of functions with pre-organised food will be charged 50% of any pre-organised food cost.

3. SEATING TIMING

A maximum seating time will be applied to each booking, discussed and accorded with the function manager at the time of booking.

4. PAYMENT

All bookings must be paid in full on the date of your function.

All additional guests, food and beverage will be charged separately and must be paid for upon the completion of function.

A minimum spend may be requested for private function, this will be communicated by the function manager.

5. CONSUMPTION OF FOOD AND BEVERAGE

Saluti Pizzeria is a fully licensed venue therefore, no food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function, with the exception of cake/s.

Cake/s must be dropped off after 11am on the day of the function.

We cannot accept homemade cakes.

Should you wish for our staff to cut, plate and serve your cake for you, a \$2.50 pp cakeage fee applies.

Alcohol will not be served to minors.

6. DECORATIONS

All decorations must be approved by Saluti Pizzeria and must not be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building, a penalty fee will be charged for any damages occurred.

All decorations can be dropped off after 11am on the same day of the function and must be taken away at the end of the function by the customer.

7. LIVE MUSIC

Live music must be approved & will be organised for the function by Saluti Pizzeria or by the customer when requested, if approved by Saluti Pizzeria. All charges to be paid for by the customer.

8. MINORS

Saluti Pizzeria asks that all guests under 18 years of age are accompanied by a parent or legal guardian. All children must be wearing footwear and remain supervised by an adult at all times.

9. RESPONSIBILITY

The customer is financially responsible for any damage that is sustained to the venue or equipment.

Saluti Pizzeria does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.

10. SURCHARGE

A 10% surcharge applies to all food and beverage purchases on a public holiday. 1.4% Surcharge on Eftpos/Visa/Mastercard payments - 2.55% Surcharge on American Express payments



FUNCTION & CATERING

Tel: (03) 9401 1110 • functions@salutipizzeria.com.au
Pacific Epping Shopping Centre - Epping VIC

Follow us on
Instagram [@salutipizzeria](https://www.instagram.com/salutipizzeria)

