



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 16 people \$55/head

ENTRÉE & PIZZA to share, INDIVIDUAL PASTA

- · Antipasto board: assorted Chef's selection of entree
- · Pizza by the meter: your choice of 3 pizza flavour from our seasonal menu
- Individual pasta: your choice of two items (served alternate drop) from the following:
- CREPES WITH SAUSAGE, MUSHROOMS & BECHAMEL TRADITIONAL LASAGNA

- PUMPKIN CANNELLONI

- GNOCCHI SORRENTINA









SET MENU 2 For groups min 20 people \$64/head

THE PARMESAN WHEEL & INDIVIDUAL MAIN

- · Risotto in a Parmesan wheel (Please arrange flavour with our function manager)
- · Individual main, served alternate drop:
 - GRILLED CALAMARI
- PIZZA SALLITI
 - SLOW COOKED PORK RIBS PIZZA MARGHERITA





SET MENU 3 For groups min 16 people \$74/head

ENTRÉE to share PIZZA BY THE METER & INDIVIDUAL MAIN



- Pizza by the meter: your choice of 3 pizza flavour from our seasonal menu
- · Individual main, served alternate drop:
 - SLOW COOKED CALAMARI
- GRILLED PORTERHOUSE TAGLIATA
- FISHERMAN CATCH
- CHICKEN PARMIGIANA









COCKTAIL PARTY MENU

FINGER FOOD MENU DESIGNED TO SHARE IN A STANDING SETTING

Give us a call on (03) 9401 1110 or send your enquiry to: functions@spuntinogroup.com.au

...AND YOUR LITTLE ONES? THEIR FAVOURITES FROM OUR KIDS MENU:)

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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 BOOKING AND DEPOSIT
We are able to hold a date tentatively for a period of seven days after which time, if a deposit has not been received, the date will be released. To secure all bookings, we require 30% or minimum of \$400 deposit of the total amount of any pre-organised food at the time of confirmation of the booking which must be paid by cash, credit card or EFT.

Any function cannot be secured until the deposit has been received and terms and conditions have been signed and returned

2. FINAL NUMBERS AND CANCELLATIONS

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Final numbers and menu selections must be confirmed a minimum of 14 days prior to the day of the function. Should final numbers fall below the confirmed numbers within 7 days of the day of the function, charges will still be based on your original confirmed numbers. The agreed menu will be charged according to this number provided. Function areas have a maximum capacity. We cannot guarantee entry or access for extra guests, if the numbers grow unexpectedly. Any deposit is non-refundable.

If the booking is cancelled:

- Prior to 15 days in advance of the reservation, the deposit can be returned as a gift voucher(s) or kept on account for the control of the country within 12 months:

for use towards another event within 12 months;
- Within 15 days of the reservation the deposit is fully forfeited;
The deposit is deducted from the final account, which must be settled at the conclusion of the function.

MINIMUM SPEND A minimum spend may be required based on day, time and number of guests attending. The minimum spend is the amount committed to food and beverage only. If the minimum spend is not met, the difference will be charged as room hire.

4. SEATING TIMING

A maximum seating time will be applied to each booking, discussed and agreed with the function manager in writing at the time of booking; usually not more than three hours.

PAYMENT

All bookings must be paid in full on the date of your function. All additional food and beverage and any cakeage fee, will be charged separately and must be paid for upon the completion of the function.

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 & dessert must be dropped off after 11am on the day of the function. A \$3.80 pp cakeage fee applies.

We cannot accept homemade cakes.

7. DECORATIONS & LIVE MUSIC
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 11 am on the same day of the function and must be taken away at the end of the function by the customer. Cake plinth available to hire for extra charge.
Live music must be approved by Saluti Pizzeria and must be organized by the customer, if approved by Saluti Pizzeria.

All charges to be paid for by the customer.

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. Alcohol will not be served to minors.

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

Saluti Pizzeria does accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.

SURCHARGE

A 15% 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

11. CONFLICT OF TERMS

If there is any conflict between these terms and conditions and any Contract or other agreement executed, then these Terms shall be read as subservient to the other Contract.