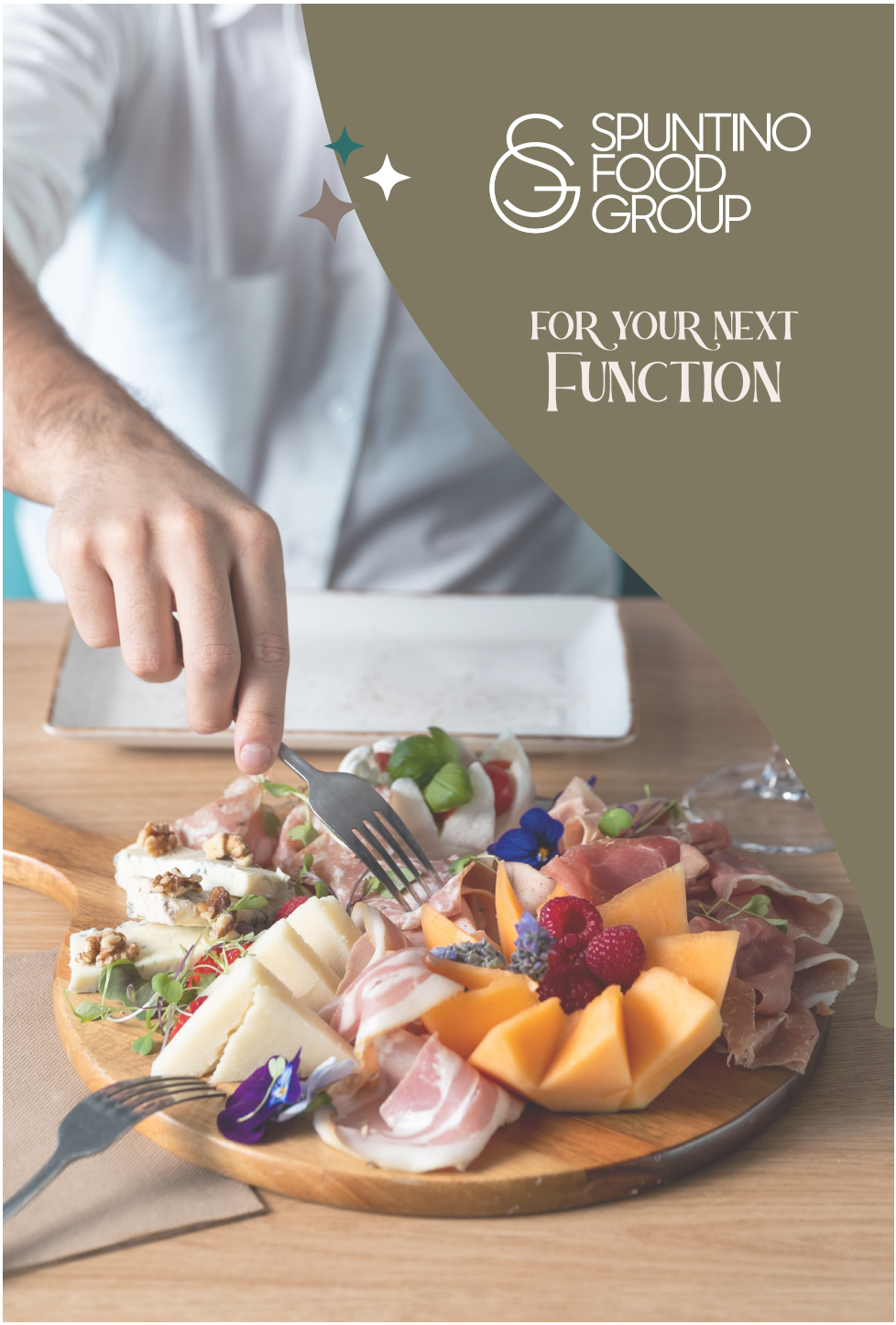


SPUNTINO FOOD GROUP

FOR YOUR NEXT FUNCTION

BIRTHDAY? BAPTISM? ENGAGEMENT?
XMAS PARTY? 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!

LET' START

SET MENU 1 GATHERING

For groups min **12 people**
$59/head

ENTRÉE & PIZZA to share, INDIVIDUAL PASTA

A perfect way to start your celebration with shared gourmet antipasto boards including hot & cold items, homemade pizza by the metre, following by our pasta dish served to each individual person with an alternate drop of two choices.

This is the perfect gathering with delicious Italian Cuisine.





- Antipasto board: assorted Chef's selection of entree
- Pizza by the meter*: your choice of 3 pizza flavours from our seasonal menu
- Individual pasta*: your choice of two items *(served alternate drop)* from the following:

  - SPAGHETTI CARBONARA
  - GNOCCHI SORRENTINA (V)
  - TRADITIONAL LASAGNA
  - PAPPARDELLE AI FUNGHI (V)

** 14 days pre-order requested*



...AND YOUR LITTLE ONES ?

can order their favourite meal
from our kids menu :)

SET MENU 2 THE UNIQUE EXPERIENCE

For groups min **20 people**
$67/head

RISOTTO TOSSED in the PARMESAN WHEEL & individual MAIN

This menu offers a unique experience by our friendly chef serving your guests your choice of risotto tossed in a Parmesan wheel, this is a service you'll remember and be proud of. You'll then have up to four mains selected by our chef as an alternate drop.

- Risotto tossed in a Parmesan wheel*
  (Please arrange flavour with our function manager)
- Individual main*, served alternate drop:
  - SLOW COOKED PORK RIBS
  - SALT & PEPPER CALAMARI
  - GRILLED PORTERHOUSE TAGLIATA
  - PIZZA 3 MUSHROOMS (V)

** 14 days pre-order requested*







SET MENU 3 ULTIMATE

For groups min **12 people**
$81/head

BUBBLES on arrival, ENTRÉE to share, Italian SGROPPINO & INDIVIDUAL MAIN

Starting with a glass of sparkling, followed by our shared gourmet antipasto selected by our chef. Booze your event with a traditional Italian sgroppino, before tasting our mains served to each individual person.

- Fritto misto antipasto to share
- Individual main*, served alternate drop:
  - SPAGHETTI MARINARA
  - PIZZA GAMBERETTI & ZUCCHINE
  - CHICKEN PARMIGIANA
  - BEEF CHEEKS

** 14 days pre-order requested*









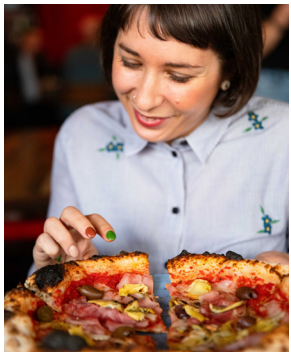
For your last minute group booking ... our "almost" A la carte option for you!

MENU PASTA PIZZA PARADISE

For groups of min **12** / max **24 people**
$63/head

SPRITZ on arrival, ITALIAN ANTIPASTO to share, INDIVIDUAL PIZZA or PASTA to choose on the day

Start with a glass of our special Spritz, followed by shared Italian traditional antipasto served with homemade bread and an individual pizza or pasta of your guest choice. Simply choose your main on arrival and let us doing the rest :)













Premium options from our menu **+ $8 per person**
(not available individually, all guests must apply)

- GRILLED PORTERHOUSE TAGLIATA
- SPAGHETTI MARINARA
- SALT & PEPPER CALAMARI
- SLOW COOKED PORK RIBS









ADD SOMETHING SWEET
Chefs' selection of mini sweet canapes

+ $15 per person
(not available individually, must be ordered by all guest)





Menu subject to change due to produce availability.

Please be aware the entire table must dine from the same "**Pizza Pasta Paradise Menu**" chosen.

This menu cannot be changed.
All additional food & beverages will be charged separately.

Catering Menu

ENJOY OUR FOOD IN THE COMFORT OF YOUR HOME

ANTIPASTO BOX
Half meter board with cured meat, cheese, marinated olives, mix of arancini & polenta chips
$75 - Serves 4/6 people

PIZZA BOX
Half meter pizza board with your 2 choice of toppings from our seasonal menu
$75 - Serves 4/6 people

TRAY OF HOMEMADE LASAGNA
Your choice between Classica (beef Bolognese) or Vegetarian (with mix veggies)
$60 - 6 serves

GNOCCHI SORRENTINA or BOLOGNESE
Homemade potato gnocchi tossed in your choice of sauce:
Sorrentina (Napoli sauce, mozzarella, basil oil, Parmesan) *or* Bolognese
$50 - 6 serves *(GF option available: $5/pp extra)*

CALAMARI FRITTI
Lightly fried calamari served with aioli
$85 - Serves 8/10 people

SMALL CHICKEN SCHNITZEL
$7 per piece

ARANCINI BOX
Mix of arancini served with a side of Napoli sauce & cheese sauce:
(Classico bolognese & Mushroom, truffle and mozzarella)
$50 - 10 pieces

POLPETTE AL SUGO
Homemade Italian beef meatballs slowly cooked with San Marzano tomato
$45 - 24 pieces

YOUR FAVOURITE SALAD
GARDEN SALAD**:** Mixed leaf salad, cherry tomato, pickled cucumber
ROCKET SALAD: Rocket, pear, shaved Parmesan, walnuts
(Serve with Italian dressing on the side)
$35 each

Dietary requirements available at extra cost. A minimum order may be required.
Delivery cost discuss with our function manager





Cocktail Party

CANAPES TO SHARE IN A STANDING SETTING





It's party time which means it's your choice to choose a selection from our homemade hot & cold finger foods, with a variety that will excite your taste buds.

We also have our divine canape desserts, that will take your party to the next level.

MENU CANAPE MENU

5 canapé - $43 per person
7 canapé - $58 per person
9 canapé - $72 per person

Dietary requirements available at extra cost.

COLD CANAPES:

- Prosciutto & melone
- Prosciutto & Grana
- Salmon mini tart
- Olive tapenade crostino with shaved Parmesan
- Caprese skewers
  (cherry tomatoes, mozzarella bocconcini, basil)
- Vitello tonnato
  (thin cooked veal carpaccio with tuna & mayo sauce)

HOT CANAPES:

- Quiche with mix roasted veggies
- Quiche with pancetta, leek & scamorza cheese
- Classic arancino served with Napoli sauce
  (handmade rice arancini with beef Bolognese sauce, peas, saffron & mozzarella)
- Truffle & mushrooms arancino served with cheese sauce
  (handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella)
- Potato croquette
- Polenta chip served with goat cheese sauce
- Grilled chicken bites served with homemade aioli



BOARDS:

ANTIPASTO BOARD
Assorted Chef's selection of entrees
0.5mt - $85 / 1mt - $150

PIZZA BOARD
Your choice of 3 pizza flavours from our seasonal menu
0.5mt - $75 / 1mt - $140

SOMETHING MORE SUBSTANTIAL - $11pp

- Pasta bowl:
  Risotto mix mushrooms & mascarpone cheese **or** *Gnocchi Sorrentina*
- Fried calamari & chips

SWEET CANAPES: -

SWEET BOARD
Chef' selection of mini sweet canapes / $15 per person

PLATTER OF SEASONAL FRESH FRUIT
Selection of seasonal fresh fruit / $90

At our venue, we are able to cater to a range of dietary requirements.
Please advise your event manager when booking
for alternatives to be arranged.
Menu subject to change due to produce availability.



FOR MIN 30 GUESTS OR MORE.
A MINIMUM SPEND MAY BE REQUIRED

ASK OUR FRIENDY MANAGER FOR MORE INFO :)

functions@spuntinogroup.com.au

OUR VENUES:

SALUTI









Saluti is the ideal location for your next party or event.
This space has the option to have a semi-private area for your event or extend into the restaurant.
It has a beautiful authentic feel with an open area to have some decorations to compliment your event. Our space can cater a set menu of 130 seated and a cocktail event up to 180 standing. It provides adaptability in a beautiful setting to ensure your event is one to remember!





VENUE CAPACITY	SEATED	STANDING
Function Section	UP TO 60 PPL	UP TO 80 PPL
Front Section	UP TO 50 PPL	UP TO 100 PPL
Whole Restaurant (Kitchen included)	UP TO 130 PPL	UP TO 180 PPL

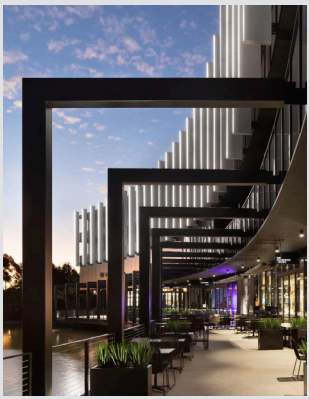
Shop RE12, Pacific Epping Shopping Centre - CNR High & Cooper Street, Epping VIC 307
www.salutipizzeria.com.au- Instagram: @salutipizzeria

functions@spuntinogroup.com.au



WOODFIRE PIZZERIA
THE BOARDWALK
PASTA & WINE

Enjoy authentic Italian cuisine & woodfire pizza while taking in the lakeside views!









With floor-to-ceiling windows overlooking the lake, the restaurant is filled with natural light and has access to the gorgeous boardwalk right on the lakeside.
It offers flexibility, modern facilities, and a casual atmosphere to ensure the success of your event whether it be a seated set menu or a fancy cocktail celebration.

VENUE CAPACITY	SEATED	STANDING
Whole Restaurant*	UP TO 70 PPL	UP TO 85 PPL

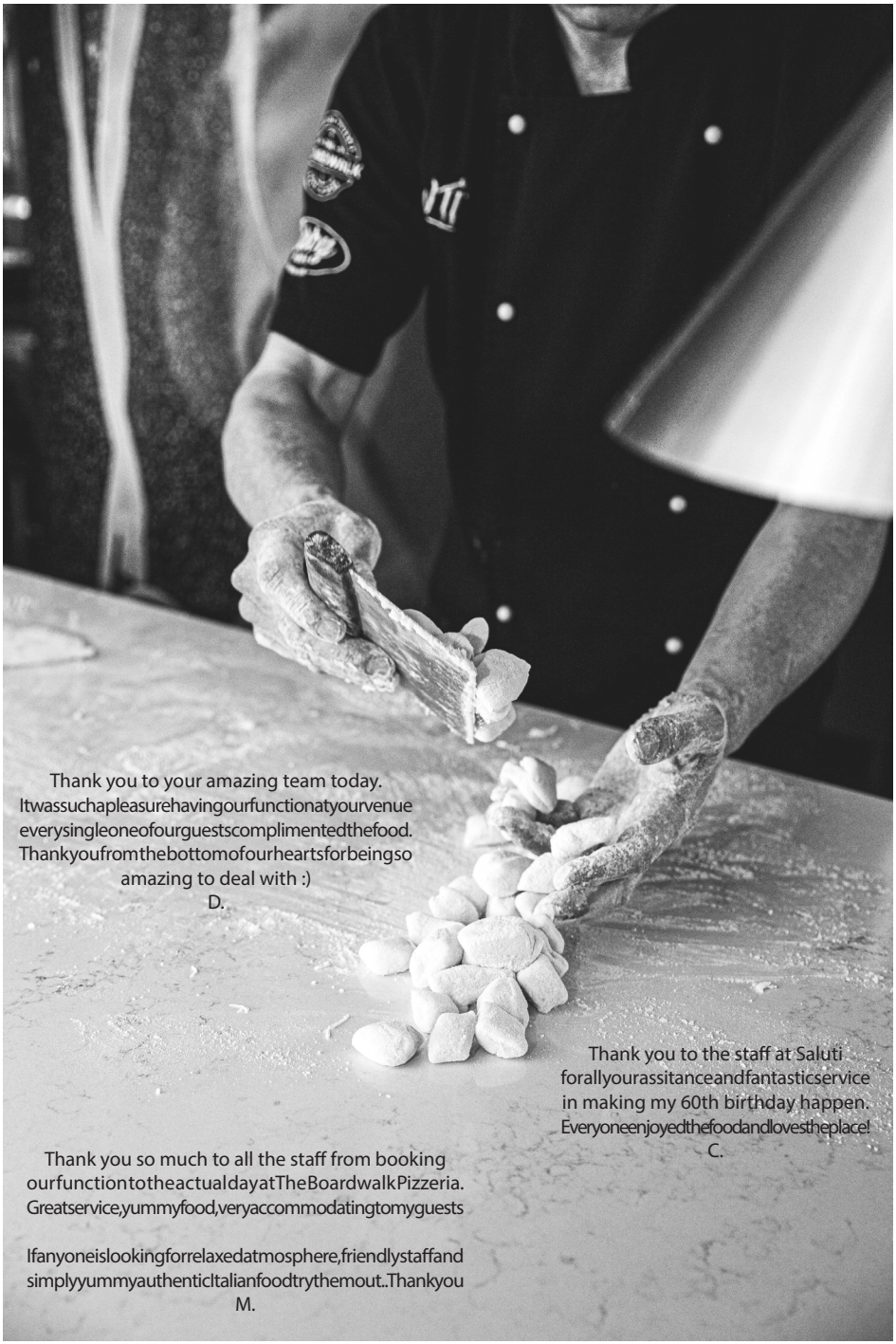
**Outside excluded*

PRIVATE SPACE AVAILABLE AT

CUCINA, WINE & FUNCTIONS
CANTINA
by THE BOARDWALK

A9 & A10 / 1-7 Caroline Springs Blvd - Caroline Springs - VIC
+61 (03) 8390 0509 - www.theboardwalkpizzeria.com.au - Instagram: @theboardwalkpizzeria

functions@spuntinogroup.com.au



Thank you to your amazing team today.
Itwassuchapleasurehavingourfunctionatyourvenue
everysingleoneofourguestscomplimentedthefood.
Thankyoufromthebottomofourheartsforbeingso
amazing to deal with :)
D.

Thank you to the staff at Saluti
forallyourassitanceandfantasticservice
in making my 60th birthday happen.
Everyoneenjoyedthefoodandlovestheplace!
C.

Thank you so much to all the staff from booking
ourfunctiontotheactualdayatTheBoardwalkPizzeria.
Greatservice,yummyfood,veryaccommodatingtomyguests

Ifanyoneislookingforrelaxedatmosphere,friendlystaffand
simplyyummyauthenticItalianfoodtrythemout..Thankyou
M.

TERM & CONDITIONS

By booking at Spuntino Food Group Venue, 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 to us.

2. FINAL NUMBERS AND CANCELLATIONS

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 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.

3. 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.

5. 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.

6. CONSUMPTION OF FOOD AND BEVERAGE

Saluti Pizzeria & The Boardwalk Pizzeria are 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 Spuntino Food Group 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. Cake plinth available to hire for extra charge.
Live music must be approved by Spuntino Food Group and must be organized by the customer, if approved by Saluti Pizzeria. All charges to be paid for by the customer.

8. MINORS

Spuntino Food Group 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.

9. RESPONSIBILITY

The customer is financially responsible for any damage that is sustained to the venue or equipment.
Spuntino Food Group 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 15% surcharge applies to all food and beverage purchases on a public holiday.

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.


SPUNTINO
FOOD
GROUP
WE LOOK FORWARD
TO HOSTING
YOU