

SPUNTINI

Di Sorrento





Ciao,

Inspired by the European warmth and the desire for neighbourly connection, Spuntini is a take on Italian Bistro culture & dining.

Our Event Packages are tailored to the individual needs and requests of our customers for an unforgettable dining experience.

Spuntini Events

From intimate dinner parties to group events, including birthdays, family celebrations, communions, christenings, bridal showers and corporate functions. The venue is available for shared use or exclusive use for up to 70 guests.

If you have a celebration or occasion Alex & Marco have you covered.

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Sample Share Menu,

\$75PP

On Arrival

Wood-Fired House-made Focaccia

Primi

Mixed Salumi Platter

Spuntini Marinated Mixed Olives

Fried School Prawns

Secondi

Gnocchi Alla Sorrentina

Roasted Heirloom Tomato, Smoked Mozzarella, Basil

Rigatoni

Quail Ragu, Porcini Mushroom, Pecorino

Selection of Wood-fired Pizzas

Margherita

Capricciosa

Parmigiana (Veg)

Mannaggia (Spicy)

Contorni

Baby Gem Salad

House Vinaigrette

Sample Menu 2,

\$95PP

On Arrival (to share)

Wood-Fired Housemade Focaccia
Mixed Salumeria Platter , Spuntini Marinated Mixed Olives

Primi

Chefs Crudo

Gnocchi Alla Sorrentina - Roasted Heirloom Tomato, Smoked
Mozzarella, Basil
Casarecce King Prawn - Pistachio & Prawn Chilli Oil

Secondi

(Choice of 2 alternating)

Crispy Skin Barramundi with Zucchini, Bagna Càuda
Woodfired Spatchcock with Charred Shallots, Agrodolce sauce
Beef Cheek with Parsnip Jerusalem Artichoke & Hazlenuts

Baby Gem Salad - House Vinaigrette
(Included)

Optional Extras

Selection of Pizzas
+ between 24 - 32 each

Roasted 'Wagyu Beef' Fat Potatoes - Sour Mascarpone, Bottarga, Chives
+17 per serving

Panzanella -Heirloom Tomato, Charred Croutons, Mozzarella di Bufala,
Aged Balsamic
+17 per serving

Fire Roasted Carrots - Carrot Puree, Smoked Almonds, Meredith Goats Feta
+18 per serving

Sydney Rock Oysters - Aged White Balsamic, Chives, Finger Lime Mignonette
\$65 per dozen

Dolci

Plus \$15 per person

Alternating (Choice of 2 alternating)

Spuntini Tiramisu - Mascarpone Mousse, Tia Maria, Chocolate Soil
Yuzu Crème Brûlée Tartlet

Should you wish to supply your own cake please advise us prior to
your function.

A cakeage charge of \$4 pp applies. Should you wish to add a
scoop of gelato to your cake the total charge is \$8.00 pp



Pizza Menu

Margherita 24

San Marzano Pomodoro, Fior di Latte, Fresh Basil
(Add Anchovy | 4)

Capricciosa 28

San Marzano Pomodoro, Fior di Latte, Shaved Ham, Mushroom, Artichoke,
Olive

Salsiccia 29

Fior di Latte, Fennel Sausage, Porcini Mushroom, Potato, Rosemary, Truffle
Pecorino

Mannaggia 29

Fior di Latte, Sopressa Salami, Spicy 'Nduja, Ricotta, Honey

Parmigiana 29

San Marzano, Fior di Latte, Eggplant, Cherry Tomato, Buffalo Ricotta

Prosciutto 30

San Marzano Pomodoro, Fior di Latte,
Prosciutto Carpegna, Mozzarella di Bufala

Bresaola 32

Fior di Latte, Rucola, Lemon Pepper Dressing,
Wagyu Bresaola, Parmigiano Reggiano

Gamberi 32

San Marzano Pomodoro, Fior di Latte, Yamba King Prawns, 'Nduja XO,
Parsley, Pecorino

Bambini Menu



Primi

Bambini Pasta Napoletana

Secondi

Crumbed Chicken Breast

Dolci

Vanilla Bean Gelato & Chocolate Crumb

\$45



Beverages

Standard 3hr Package

Santa Margherita Prosecco
DOC ITALY
Nonno Knows Vermentino
MORNINGTON PENINSULA VIC
Nonno Knows Montepulciano
MORNINGTON PENINSULA VIC
Soft drinks
Tea & Coffee

30pp

Premium 3 Hour Package

Valdobbiadene Prosecco Superiore
DOCG ITALY
Vigneti Zabu Grillo
DOP Sicilia ITALY
Or
Pasqua Pinot Grigio
DOC ITALY
Mani Del Sud Primitivo Di Manduria
ITALY
Soft drinks
Tea & Coffee

40pp

* Plus \$10 per person to extend to a 4 Hr Package

Other Exclusive beverage packages available on request

Booking Information

These Terms and Conditions must be read and agreed to prior to booking your event. By booking the event and paying your deposit, you are agreeing that you have read, understood, and agreed to the Terms and Conditions for booking an event at Spuntini.

Event Dates are subject to restaurant availability. Due to the nature of our restaurant deposits are required to secure your date.

Final number of guests are required 7 days prior to your event.

Event starting / finishing times are also subject to availability and can be discussed with the event coordinator.

For groups of 10 guests or more we kindly ask for a 5% Service Surcharge and it will apply to the final bill for all reservations. This fee does not form part of or contribute your minimum spend.



Guests

All deposits are non-refundable. Deposit amounts required upon booking are as follows:

20-30 guests \$1,000 Deposit
(Shared use of Restaurant)

30-50 guests \$2,000 Deposit
(Shared use of Restaurant)

50-70 guests, Exclusive use \$3,000 Deposit
(Min spend of \$5,000 - Lunch Events)
(Min spend of \$7500 – Dinner Events)



Styling

The venue will be made available for access from 9am for lunch events and 2:00pm for dinner events. Please contact your events coordinator for any special requests.

All styling must be removed at the conclusion of your event unless organised otherwise. Spuntini takes no responsibility for items left after the event conclusion.

A cleaning fee of \$200 applies should restaurant be required to dispose of any styling left behind.

Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team. There is a cakeage fee of \$4pp



Cancellations

Spuntini has a 50% cancellation/reschedule fee of the total cost of the event up to 14 days prior to your reservation and a 100% cancellation/reschedule fee of the total amount of the event within 7 days of reservation.

Payment in full is processed no later than 5 days prior to your event at the confirmation of final numbers.



Commitment

Please sign & date the below to acknowledge you have read and understood the attached documents.

Name:

Date:

Signature:

Alex & Marco look forward to welcoming you.

