

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 **60** guests.

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Sample Share Menu,

\$75PP

On Arrival

Wood-Fired House-made Focaccia

Primi

Mixed Salumi Platter

Spuntini Marinated Mixed Olives

Calamari Fritti

Pasta

select two options (third option available +\$10pp)

Gnocchi: Tomato Sugo, Mozzarella, Basil (v) Orecchiette:

Wagyu Beef Ragù, Tomato, Pecorino Rigatoni

Boscaiola: Pancetta, Mushroom, Parmigiano

Rigatoni Vodka: Pink Sauce, Chilli, Stracciatella (v)

Traditional Wood-fired Pizzas

Margherita (v), Capricciosa, Parmigiana (v), Mannaggia,

Mamma Mia, Gladiatore, Quattro Formaggi (v)

Include Gourmet Pizza Options \$6pp

(Salsiccia, Bresaola, Prosciutto, Gamberi)

Side

Rocket Pear Walnut Parmesan Salad

Sample Menu 2,

\$95PP

On Arrival
Wood-Fired Housemade Focaccia

Primi

Mixed Salumi Platter
Marinated Mixed Olives
Calamari Fritti
Garlic & Herb Pizza

Pasta

select two options (third option available +\$10pp)

Gnocchi: Tomato Sugo, Mozzarella, Basil (v)

Orecchiette: Wagyu Beef Ragù, Tomato, Pecorino

Rigatoni Vodka: Pink Sauce, Chilli, Stracciatella (v)

Casarecce Prawn: Yamba King Prawn, Pistachio, Prawn Chilli Oil

Secondi

(Choice of 2 alternating)

Slow Braised Beef Short Rib: Paris Mash, Red Wine Jus

Grilled Barramundi: Cauliflower Cream, Fennel, Watercress Salad

Chicken Roulade: Roast Chicken, Spinach & Ricotta, White Wine Jus

Side

Baby Gem Salad - House Vinaigrette

Optional Extras

Sydney Rock Oysters - Aged White Balsamic, Chives, Finger Lime Mignonette
\$70 per dozen

Arancini - Porcini Mushroom & Pecorino \$6pp

Burrata - Truffle Infused Honey, Burnt Butter, Puffed Grain, Roast
Hazelnut, Crispy Sage \$8pp

Charcoal Grilled Octopus - Clarence River Baby Octopus, Chickpea
Hummus, Gremolata, House Pickle \$9pp.

Dolci

Plus \$15 per person - Alternating
Spuntini Tiramisu - Mascarpone Mousse, Tia Maria, Chocolate Soil

Spuntini Signature - Yuzu Granita, Brulee Custard,
Caramelsied White Chocolate Soil, Wood Fired Grapes

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

A cakeage charge of \$5 pp applies. Should you wish to add a
scoop of gelato to your cake the total charge is \$10 pp



Bambini Menu



Primi

Bambini Pasta Napoletana

(plain tomato sauce)

Secondi

Crumbed Chicken Breast -

Potato Fries, Tomato & Cucumber Salad

Dolci

Vanilla Bean Gelato & Sprinkles

\$45 pp



Beverages

Standard 3hr Package

Casa Gheller Prosecco - Veneto
Craggy Range Sauvignon Blanc - Martinborough
Langmeil Valley Floor Shiraz - Barossa

House Lager

Soft drinks
Tea & Coffee

40pp

Premium 3 Hour Package

Casa Gheller Prosecco - Veneto
Craggy Range Sauvignon Blanc - Martinborough
Alois Lageder Pinot Grigio - Alto Adige
Langmeil Valley Floor Shiraz - Barossa
Lunaria Coste Di Moro Montepulciano - Abruzzo

Ichnusa Blonde Lager
Young Henrys Newtowner Pale Ale

Soft drinks
Tea & Coffee

55pp

* Plus \$15 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 \$5pp



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:

Our team looks forward to greeting you

