



Pane Rustico Function Packages

12 Hinkins St Moonee Ponds
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Pane Rustico Function Menu
All packages are 4-hour duration

Set Menu option 1 \$28 per person

Shared banquet style menu

Choice of ONE starter (1 per person)

ARANCINI BOLOGNESE- POLENTA CHIPS - MEATBALLS|

Pizza tray (1 tray for every 10 – 12 guests' choice of 2 toppings per tray)

MARGARITA NEAPOLITAN- CAPRICCIOSA-VERDURE- CALABRESE-
TROPICANA- CARNE

Pasta (choice of 2 pasta, 1 for every 4 guests)

SPAGHETTI BOLOGNESE - GNOCCHI SORRENTINI- PENNE PESTO

Set Menu option 2 \$49 per person

Shared banquet style menu

Choice of ONE Starter (1 per person)

ARANCINI BOLOGNESE-POLENTA CHIPS - MEATBALLS|

Entrée SALUMI BOARD (1 for every 4 guests)

FRITTURA DI CALAMARI (1 for every 4 guests)

Pizza (choice of 4 pizzas, 1 pizza for every 2 guests)

MARGARITA- CAPRICCIOSA -VERDURE- CALABRESE- TROPICANA|
CARNE

Pasta (choice of 2 pasta 1 for every 4 guests)

GNOCCHI SORRENTINI-SPAGHETTI AGLIO OLIO E GAMBERI -
RIGATONI LAMB RAGÚ - FETTUCINE QUATTRO FORMAGGI

***Add Dessert Nutella Pizza with strawberry and ice cream 1 per every
4 guests \$10***

Set Menu option 3 \$59 per person

Shared banquet style menu

Choice of 2 Starter (1 per person)

ARANCINI BOLOGNESE-POLENTA CHIPS - MEATBALLS|

Entrée ANTIPASTO BOARD (1 for every 4 guests)

FRITTURA DI CALAMARI (1 for every 4 guests)

Pizza (choice of 4 pizzas, 1 pizza for every 2 guests)

MARGARITA- CAPRICCIOSA – VERDURE CALABRESE-
TROPICANA- CARNE|

Pasta (choice of 2 pasta, 1 for every 4 guests)

GNOCCHI SORRENTIN - SPAGHETTI E GAMBERI - RIGATONI LAMB
RAGÚ - FETTUCINE QUATTRO FORMAGGI

Salad (1 bowl for every 6 people) GARDEN SALAD

**Add Dessert Nutella Pizza with strawberry and ice cream 1 per every
4 guests \$ 10**

Kids Menu (under 12) \$14.90

Choice of one per child (choose from)

PIZZA SQUARES & CHIPS

MARGARITA- HAM & PINEAPPLE -HAM & CHEESE|

PENNE NAPOLI

CHICKEN NUGGETS & CHIPS

CALAMARI & CHIPS

KIDS MEALS CAN BE PLATTER STYLE OR INDIVIDUAL SERVES

Set Menu option 4 \$65 per person

Sit Down

Entrée to Share ANTIPASTO BOARD (1 platter for every 4 guests)
FRITTURA DI CALAMARI (1 platter for every 4 guests)
ARANCINI BOLOGNESE (1 per person)

Main - 1 per guest alternating (Choose 2 of the following)

- Pan fried Atlantic Salmon with butter, lemon & dill sauce served with Seasonal vegetables and Roasted Potatoes
- *Slow Roasted Spring Lamb* with jus served with Seasonal vegetables and Roasted Potatoes
 - *Homemade Beef lasagna*
 - Rigatoni Lamb Ragú
 - Gnocchi Sorrentini
- Spaghetti Aglio Olio E Gamberi With Toasted Breadcrumbs.
- Fettucine Quattro Formaggi

Salad (1 bowl for every 6 people) Garden salad

House-made bread (1 platter for every 4 guests)

Add Dessert Nutella Pizza with strawberry and ice cream 1 per every 4 guests \$ 10

Extras - add to any menu

Garlic Pizza \$10 each

Salad (Garden **OR** Rocket pear Parmesan Pecorino Candy Walnut Balsamic glaze) \$10 per Bowl

Thick cut Chips \$ 8 per Bowl

Antipasto Board \$32 Small \$75 Large

Mini Cannoli Platter \$4.50 per person (Min of 12)

Mini Donut Platter \$4.50 per person (Min of 12)

Seasonal fruit platter \$52

Pizza Trays \$75 choice of 2 toppings Vegetarian- Margarita- Capriciosa- Salami & Capsicum- Ham and Pineapple

COCKTAIL MENU (*Finger food*)

PER PERSON OPTION

- Selection of 2 canapés - \$8.50 per person
- Selection of 3 canapés - \$12.50 per person
- Selection of 4 canapés - \$16.50 per person
- Selection of 5 canapés - \$20.50 per person
- Selection of 6 canapés - \$24.50 per person
- Selection of 7 canapés - \$28.50 per person
- Selection of 8 canapés - \$32.50 per person

Prices are based on 1.5 pieces of items per person.

Additional choices are available at \$4.00 per person for each extra item chosen from the cocktail menu.

Salt pepper calamari

Mini sliders

Spicy meatballs

Mini arancini

chicken skewers

Mini bruschetta

Garlic & chilli prawn skewers

Fried polenta chips

Zucchini & sweet corn Fritters

Assorted mini panini

ADDITIONAL EXTRAS - add to any menu

Garlic Pizza \$10 each

Salad (Garden **OR** Rocket pear Parmesan Pecorino Candy Walnut Balsamic glaze) \$10 per Bowl

Thick cut Chips \$ 8 per Bowl

Antipasto Board \$32 Small \$75 Large

Mini Cannoli Platter \$4.50 per person (Min of 12)

Mini Donut Platter \$4.50 per person (Min of 12)

Seasonal fruit platter \$52

Pizza Trays \$75 choice of 2 toppings Vegetarian- Margarita- Capriciosa- Salami & Capsicum- Ham and Pineapple

GRAZING TABLE \$900

Approx 1.5 metres in length, feeds up to 50 guests. Chefs selection of cured meats, cheeses, dips & condiments, marinated vegetables, olives, dried fruits, fresh fruits, nuts, breads & crackers. Items may vary due to seasonal changes.

Beverage Package

Please note these beverage packages are only available with Lunch time Function. These packages will be charged per person and is applied to all people attending the function.

We offer 2 packages:

Standard Drink Package 1

2 Hours at \$35per person

3 Hours at \$45 per person

4 Hours at \$55 per person

Standard Drink Package includes:

House Red

House white

House sparkling

House Beer

Soft Drink: Coke, Zero, Lemonade, Lemon Squash

Orange Juice

Deluxe Drink Package 2

2 Hours at \$45 per person

3 Hours at \$55 per person

4 Hours at \$65 per person

House Red

House white

House sparkling

House Beer

Soft Drink: Coke, Zero, Lemonade, Lemon Squash

Orange Juice

Basic Spirits

Smirnoff Vodka, Johnnie Walker Red Scotch, Gordons Gin, Bacardi Rum,
Jim Beam Bourbon

Premium Drink Package

2 Hours at \$65 per person

3 Hours at \$75 per person

4 Hours at \$85 per person

Red Wine

White Wine

Sparkling

Beer

Soft Drink: Coke, Zero, Lemonade, Lemon Squash

Orange Juice

Top Shelf Spirits

Grey Goose Vodka, Chivas Scotch, Bombay Sapphire Gin, Sambuca

Management has the right to refuse service of alcohol if intoxicated

Terms and Conditions

There is no venue hire cost, however we do require a minimum spend which can be redeemed back on your food and bar tab.

\$500 deposit – Minimum spend includes initial deposit

To secure and confirm a private function a \$500 cash deposit is required. A deposit is sacrificed if the event is cancelled within two weeks of the event date.

A minimum spend applies to Saturday evenings (\$2500) or Friday evenings (\$2,000), this is to have the room exclusively to yourselves, this minimum spend is made up of food and drinks.

Day functions with groups of 30 or more will be required to hire the venue as a private function with minimum spend of \$1,500

Credit card payment will incur a 1.5% surcharge

Menu must be confirmed at least 7 days prior to the function date.
Final numbers must be confirmed 7 days prior to the function date
Full payment is required 7 days prior to the function date.

If confirmed numbers are not met on the function date client will be still be charged the agreed food and beverage costs and will not be refunded. If function is cancelled within 28 days of the function date the full deposit will be forfeited. If a function cancellation is made within 7 days to prior to function date 50% of full function amount will be charged.

There is a no BYO policy for private functions
We are licenced until 11.00pm.

Minors are welcome to attend functions. Pane Rustico follow strict RSA guidelines. Minors will not be provided with alcohol during their time at Pane Rustico and must be accompanied by a guardian during their visit.

iPod connectivity is available

DJ, photo booths, or other party entertainment is welcome at the client's expense.

No live Music is permitted

18th Birthday parties are only available at the discretion of the owners.

BYO cakes are welcomed at a cakeage fee of \$20 & chefs will cut and distribute on platters.

All quotes provided are inclusive of staffing & cleaning.

Music volume is not permitted beyond "bar atmosphere" level as not to disturb neighboring buildings. Clients are allowed to bring decorations; however, confetti style decorations are prohibited. All balloons must be tied down with table weights no loose balloons will be permitted. (Should any balloons become loose, it is the customers responsible to collect them on the night.

The client is financially responsible for any damages sustained to Pane Rustico's fittings, furnishings, property, equipment or theft of the same which is a direct result of the client, guests or outside contractors prior to, during, or after the event.

The veranda area is available if weather permits.

If you require further information please do not hesitate in contacting us to discuss further

Pane Rustico Function Form

Function Name:

Function Date:

Signed:

Print Name:

Date:

Deposit Paid

Amount Due
