

MANGIAMO

together



SET MENUS

FOR GROUP BOOKINGS OF 10 PEOPLE OR MORE
EVENTS@SMCG.COM.AU

*Salt
Meats
Cheese.*

★ BUON *appetito* ★

\$65PP

Set Menu Designed To Share

ANTIPASTI

Marinated Olives (VG, GF)

Housemade Saffron Arancini (GF, V)

paprika mayo, parmigiano

Burrata Caprese Salad (V)

burrata, heirloom tomato, balsamico, basil

Salumi Misti (GF)

chef's selection of local and imported cured meats

SELECTION OF 3 PIZZAS

Margherita (V)

tomato, basil, fior di latte

Diavola

tomato, hot sopressa salami, fior di latte

Vegetariana (V)

eggplant, zucchini, ricotta, pesto genovese, fior di latte

Capricciosa

tomato, double smoked ham, mushroom, artichokes, olives, fior di latte

SELECTION OF 2 PASTAS

Lamb Ragu Pappardelle (DFO)

8 hrs slow braised lamb shoulder ragu, pecorino toscano

Gnocchi Ai Funghi (V)

truffle cream, walnuts, mushrooms, pecorino, sage, ricotta

Crab Tagliolini (DF)

blue swimmer crab, zucchini, cherry tomato, chilli, garlic, parsley

Pizzas & pastas can be made vegan and gluten free at an additional cost

CONTORNI

Insalata di Rucola (V, GF)

parmigiano, pear and vincotto dressing

DOLCI

Housemade Tiramisu (V)

★ **EAT** *grande* ★
\$79PP

Set Menu Designed To Share

ANTIPASTI

Marinated Olives (VG, GF)

Calamari Fritti (DF, GF)

battered calamari, zucchini, aioli, lemon

Woodfired Focaccina (VGO, GFO)

rosemary & whipped herb butter

Chef's Selection of Local and Imported Salumi and Formaggi (GF)

PIZZA & PASTA

Chef's Selection of Woodfired Classic Pizzas

Rigatoni Alla Norma (V)

eggplant, tomato, basil, ricotta salata (V)

Pizzas & pastas can be made vegan and gluten free at an additional cost

CHOICE OF 2 SHARED MAINS

Pesce del Giorno (GF)

ask your waiter/waitress for today's catch

Lamb Shoulder (GF) (48 hours notice)

8 hour red wine slow braised with roasted chat potatoes

Twice Cooked Crispy Porchetta

served with Salsa verde

CONTORNI

Insalata di Rucola (V, GF)

parmigiano, pear and vincotto dressing

Fries (VGO)

truffle & parmesan

DOLCI

Housemade Tiramisu (V)

Mini Cannoli (V)

ricotta and pistachio

★ CAKES ★

We invite you to bring your own cake of choice to be served at your event. This can be delivered or stored at our venue if preferred.
Please note that a cakeage fee of \$3pp will apply.

Salt Meats Cheese Group is able to arrange a cake for your event with at least 1 weeks notice.

small

serves 6-10 people | \$60

medium

serves 10-18 people | \$80

Triple Chocolate Mud
White Chocolate Mud
Caramel Mud
Marble Mud
Apple Crumble
Carrot Cake
Continental
Tiramisu
Red Velvet
Chocolate Mousse
Chocolate and Profiterole
Black Forrest
Burnt Basque Cheesecake

large

serves 18-30 people | \$95

New York Cheesecake
Peanut Butter Cheesecake
Butterscotch, White Chocolate Cheesecake
Oreo Cheesecake
Cookie Dough Cheesecake
Caramel Cheesecake
Blueberry or Raspberry Cheesecake
Lemon and Coconut Cheesecake
Passionfruit Cheesecake
Baked Ricotta and Almond Ricotta
Mango Cheesecake
Bee Sting
Sticky Date
Vanilla or Chocolate Sponge

Pavlova
Black Forrest
Chocolate Hazelnut
Chocolate Trio
Chocolate Profiterole
Carrot Cake
Continental Cake
Red Velvet
Tiramisu
Chocolate Mud (GFO)
Nutella Mud
Strawberry Mud
Caramel Mud
White Chocolate or Marble Mud

BEVERAGE *packages*



As the pasta-billites are endless, so are the drinks! You have the option of pairing your event with a **BOTTOMLESS DRINKS PACKAGE**

STANDARD PACKAGE

2 Hours \$45pp | 3 Hours \$54pp

A selection of house white, red, rosé, prosecco, and sparkling wines, tap beers and soft drinks.

PREMIUM PACKAGE

2 Hours \$55pp | 3 Hours \$64pp

A selection of premium white, red, rosé, prosecco and sparkling wines, bottled cider, tap beers and soft drinks.

If you are interested in our customisable bar tabs, please speak to our friendly staff

GROUP BOOKING *form*

PLEASE RETURN TO EVENTS@SMCG.COM.AU

CONTACT NAME: _____

CONTACT EMAIL: _____

CONTACT MOBILE: _____

SET MENU PACKAGE: _____

DRINKS PACKAGE/BAR TAB: _____

ADD ONS/ CAKE: _____

BOOKING DATE: _____ START/END TIME: _____

NUMBER OF PEOPLE: _____

DIETARY REQUIREMENTS: _____

CREDIT CARD AUTHORISATION

CARD TYPE: AMEX MASTERCARD VISA

CARDHOLDER NAME: _____

CARD NUMBER: _____

EXPIRY

DATE: _____ CVV: _____

I, THE UNDERSIGNED PARTY, HEREBY GIVE (SYDNEY CAPITALIST PTY LTD) PERMISSION TO DEBIT MY/OUR ACCOUNT FOR \$ _____

BEING FOR THE: (TICK APPLICABLE)

- DEPOSIT
 FULL AMOUNT
 BALANCE AMOUNT

CARDHOLDER

SIGNATURE: _____

DATE: _____

PLEASE BE ADVISED THAT BY PROCEEDING WITH THIS BOOKING, YOU AFFIRM THAT YOU HAVE CAREFULLY READ, FULLY UNDERSTOOD, AND ACCEPTED THE TERMS AND CONDITIONS OUTLINED. IF, FOR ANY REASON, YOU ARE UNABLE OR UNWILLING TO COMPLY WITH THESE TERMS AND CONDITIONS, WE RESPECTFULLY REQUEST THAT YOU ABSTAIN FROM PROCEEDING WITH THIS BOOKING.

TERMS & *conditions*

All set menu bookings have a booking duration of 2 hours unless stated otherwise. The menu provided is seasonal and subject to change or increase in price. Please confirm food and beverage selections one week prior to your event. To confirm final numbers and dietary requirements please contact us 48 hours prior to the event. Due to a limited capacity, we kindly ask that you vacate at the conclusion time of your booking so that upcoming bookings can be accommodated promptly. A 10% surcharge applies for group bookings of 10 people and over, and on Sundays. A 15% surcharge applies on public holidays or special events.

Dietary Requirements - We are more than happy to accommodate a variety of dietary requirements with 48 hours notice. Menu changes to cater for dietary requirements may incur an additional cost.

Cancellation Policy - Credit card details are required to secure all reservations and a 30% deposit followed by a balance may be required. If you need to cancel your event booking, we respectfully request at least 7 days notice. Failure to do so will result in the deposit being forfeited. If you cancel with 7 days notice or more, we will happily provide you with a credit for your deposit to put towards a rescheduled date or hold this charge for the future booking. If a person or group is a 'no-show', a charge of \$20pp will apply to the card provided. A deposit cannot be refunded, regardless of when the cancellation occurs. Special considerations may be made if the cancellation is due to circumstances under severe weather, Government enforced lockdowns or severe sickness / illness involving a pandemic whereby the majority of guests are affected. This is at Salt Meats Cheese's discretion.

Outstanding Amounts - Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers - We ask to receive an update on final numbers 5-7 days in advance and then confirmation of this 48 hours prior at the latest. If a notification has not been received of any changes to your confirmed guest numbers 48 hours prior, then full payment will be required based on the last confirmed guest number.

Seating Requests - All seating requests will be taken into consideration but are not guaranteed. Please advise when confirming your reservation of any highchair, wheelchair or pram requirements or preference of seating.

Beverage Packages - Beverage package options are available for two, or three hour durations and will commence at your reservation start time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Salt Meats Cheese practices the responsible service of alcohol. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Cakes - We are able to arrange cakes for any occasion with a minimum of a 7 day notice period. If you wish to supply your own cake a \$3pp cakeage charge will apply.

Decorations - Decorations are permitted provided that they are not attached to the venue and do not obstruct any key areas of the venue. Decorations must be removed upon departure from the venue.

Salt Meats Cheese will be available for Bump in 30 minutes prior to your event (subject to availability). Please check with your events manager about your arrangements. Please note that the space may be booked up to 60 minutes prior to or 30 minutes after your event times.

Credit Card Payments - Salt Meats Cheese can take up to 2 credit card payments per final bill and does not offer split bills beyond this. AMEX payments incur an additional 1.5% surcharge and all other credit card payments incur a 1.1% additional surcharge. Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

COVID regulations - All Salt Meats Cheese Staff are fully vaccinated and will follow all necessary Health and Safety precautions as advised by NSW Government and Health.