



WE LIKE TO PARTY...

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Pane e Latte is available for exclusive events, we are ready to treat your guests to a night to remember.

We can comfortably seat up to 40 guests and more for cocktail style functions.

We are conveniently located in the suburbs, just 12 mins north of the city with plenty of street parking.

It's an intimate and welcoming space and we put the Parmigiano on top when it comes to giving you and your guests the best time possible - so talk to us about your vision and let's make it happen.

PANE È LATTE

— ITALIAN EATS —

**SPECIAL EVENTS, FUNCTIONS
& CATERING**

587 Regency Rd Broadview SA

Ph: (08) 8123 5115

E: paneelatteadelaide@gmail.com

SHARING PLATES+ SEATED FUNCTIONS

MIN 25PPL MAX 40PPL



TWO OPTIONS PER COURSE

- 3 Courses @ \$45 pp
Add dessert \$50

THREE OPTIONS PER COURSE

- 3 Courses @ \$55 pp
Add dessert \$60

ADD A PRE-DINNER GRAZING TABLE

- Standard @ \$8 pp
- Deluxe @ \$12 pp

'Cakeage' @ \$3 pp (includes presentation, garnish, plating and service)

Here are some of our sharing plates ideas:

ANTIPASTO

- Stracciatella, scamorza & ricotta
- Antipasti misti
- Fish OR Meat OR Vegetarian carpaccio

PASTA

- Orecchiette alle vongole
- Spaghetti alle cozze
- Maritati ai funghi
- Gnocchi al pomodoro

MAINS

- Braised pork shoulder
- Fish of the day

DESSERTS

- Orange Semifreddo
- Hazelnut Pannacotta
- Chocolate Tortino

COCKTAIL, GRAZING TABLES + CATERING

MIN 25PPL MAX 50PPL

MODEST GRAZING

- \$30 pp

DELUXE GRAZING

- \$35 pp

CHEF'S GRAZING

- \$45 pp

ADD A ZEPPOLE WALL

- \$5 pp

Grazing Tables and Cocktail items can also be provided as options for outside catered events.

Here are some of our grazing tables and canapés ideas:

Cured meats (salumi) selection
Soft/Hard cheese selection
Breads, grissini, taralli, crackers
Spreads/dips
House marinated olives & pickles
Seasonal and dried fruit
Bruschetta pomodoro & basilico
Roast Vegetables

Specialty cheese (burrata, stracciatella,
buffalo mozzarella, stracchino) *
Grain/legumes salads *
Frittura (prawns, white baits) **
Home-made panzerottini **
Selection of crostini **
Selection of parfaits and tarts **

*Deluxe Grazing only.

** Chef's Grazing only

Crostini, Tarts and Parfaits example:

- Crostino with pickled mussels
- Crostino with chicken liver mousse
- Oyster mayo & pancetta tart
- Salsiccia & salsa verde Tart
- Mushrooms & buffalo ricotta Tart
- Pumpkin, avocado & yogurt Parfait

Discuss other options and special requests with our chef at your planning meeting.

Please advise of dietary requirements

BEVERAGE PACKAGES

PAY AS YOU GO

You and your guests order drinks and pay for them as you go at the bar.

ON CONSUMPTION

- Set a bar tab limit and select which drinks will be made available to guests.
- Guests can order drinks outside of your tab menu at their own expense
- Once the tab limit is reached, guests may purchase their own drinks

SUBSIDISED BEVERAGES

Your guests can purchase drinks at a reduced price from your chosen selection with the remaining cost added to your bar tab.

BYO (wine only)

You are welcome to bring your favourite wine(s) to your function - a corkage fee will be charged at \$12 per 750 mL bottle



OR SELECT FROM

MODEST PACKAGE

Prosecco

Red: Sangiovese or Shiraz

White: Fiano or Pinot Gris

Beer: Coopers Pale Ale + Peroni Red

Lurisia soft drinks (aranciata, chinotto, lemonade)

Tea + Coffee

\$40 pp (3 hours)

\$50 pp (4 hours)

\$60 pp (5 hours)

DELUXE PACKAGE

Prosecco

Red: Pick 2 from our list

White: Pick 2 from our list

Aperol Sprits, Bellini, mimosa

Beer: Coopers Pale Ale + Peroni Red

Lurisia soft drinks (aranciata, chinotto, lemonade)

Tea + Coffee + Amaro & digestive

\$50 pp (3 hours)

\$60 pp (4 hours)

\$70 pp (5 hours)