



Thank you for choosing AcquaFresca by Pilu to host your group. Group menus apply to reservations of 12 adults or more. To finalise group reservations please review the menu options and complete the Group Booking Confirmation Form. Completed Booking Form to be emailed to info@acquafresca.com.au

Group Menu Options

Menu Piccolo - \$49 per adult / \$20 per child (under 12 years)
Available for groups of 12 to 16 adults
Includes shared antipasti, individual choice of main on the day, and shared dessert course

Pizza e Pasta Banquet - \$59 per adult, \$25 per child (under 12 years)
Available to groups of any size
Includes shared courses of antipasti, pasta, pizza, and dessert

The Pilu Banquet - \$75 per adult, \$25 per child (under 12 years)
Includes shared courses of bread and antipasti, pasta **OR** pizza, mains, and dessert

**Menus for the above options are located at the end of this form.

Group Booking Confirmation Details

Booking Name: _____

Event Date: _____ Arrival time: _____

Type of Function: _____

Phone number: _____ Email address: _____

Host name: _____

Number of adults: _____ Number of children (under 12): _____

Additional information (ie: high chair): _____

Menu Choice

Please select your chosen menu from the following options.

- Menu Piccolo - \$49 per adult/\$20 per child
*only available for groups of 12 to 16 adults

Shared Dessert selection: _____



Pizza e Pasta Banquet - \$59 per adults/\$25 per child

Pasta selection: _____

Pizza Selection: _____

Dessert selection: _____

Pilu Banquet - \$75 per adults/\$25 per child

Pasta selection: _____

Pizza Selection: _____

Main Selection: _____

Dessert selection: _____

Optional extras

Table Setting:

White table cloths \$25 based on 20 people

On arrival:

- Spritz (aperol, Campari, Limoncello) \$16 per cocktail
- Seasonal Fruit Bellini \$16 per cocktail
- Oysters \$30 half dozen (natural)
- Arancini \$15 per portion (5 pieces)
- Meatball (5 pieces) \$20 per portion (5 pieces)
- Calamari fritti \$23 per portion (serves 3 to 4 people)

Side Dish:

- Vegetables \$12 per portion
- Chips \$11 per portion

To finish:

- Espresso Martini \$18 per cocktail
- Limoncello \$11 each



Terms and Conditions

- Confirmation: A deposit of \$15 per person will be charged to your credit card upon receipt of this form.
- Cancellations: The holding deposit is charged as a cancellation fee should your booking be cancelled with less than 5 days notice. Cancellations received with less than 48 hours notice will be charged the full food component.
- Duration: All group reservations have a 2.5 hour duration, after which time we may require the table to be vacated.
- Final numbers: Final numbers must be confirmed 24 hours prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.
- Covid 19: Should your booking not be able to proceed due to COVID restrictions being imposed by the Government, your deposit will not be refunded, but held in credit for you to reschedule your event to a future date within 12 months of the original function date. Failure to reschedule your date within this time frame will result in a forfeit of your deposit.
- Menu: Set menu prices are valid until June 2021. Menus are subject to change.
- Gratuity: A 7% service charge will be added to the final account
- Beverage: For groups of 16 adults or more, a selection of wines is required 7 days prior to the event. Any selections made less than 7 days, or on the day of the event, are subject to availability.
- Notes/Dietaries:

CREDIT CARD DETAILS

CARD HOLDER'S NAME: _____

CARD NUMBER: _____ EXPIRY DATE: _____

SIGNATURE: _____



BY P.T.T.T

Menu Piccolo - *Sample Menu only, choices subject to change without notice*

Antipasto – to share

Schiacciata – garlic and herb pizza bread

Salumi, olives with grilled and pickled vegetables

Main– choice on the day:

Pizza Margherita – tomato fior di latte & basil

Pizza Gamberi – tomato, fior di latte, prawns, zucchini & chilli oil

Pizza Capricciosa – tomato, fior di latte, smoked ham, mushrooms, artichokes & black olives

Pizza Piccante – tomato, fior di latte, salami, spicy n’duja & caramelised onions

Pizza Patatine – tomato, fior di latte & hot chips

Pizza Eggplant – tomato, fior di latte, grilled eggplant & Parmigiano Reggiano

Malloreddus pasta with pork sausage ragu, tomato & pecorino

Maccheroncini pasta with braised lamb shoulder and Parmigiano

Baked eggplant parmigiana

Steak: Angus beef tagliata, rocket and Parmesan

Your choice of 1 dessert served to share:

Giovanni’s tiramisú **OR** Zeppole – Italian donuts filled with vanilla custard

Pizza e Pasta Banquet - \$59 per adult, \$25 per child (under 12 years)

Antipasto – to share

Schiacciata – garlic and herb pizza bread

Salumi, olives with grilled and pickled vegetables

Pasta served on platters to share, served with mixed leaf salad (Select 1):

Maccheroncini pasta with slow braised lamb ragu & Pecorino

Fusilli pasta with asparagus, pancetta & parmesan crisps (vegetarian/ vegan option available)

Malloreddus pasta with pork sausage ragu, tomato & Pecorino

Homemade squid inq Spaghettoni with Champagne Lobster (\$ 6 supplement per person)

Pizzas served on boards to share (Select 3):

Margherita – tomato fior di latte & basil

Funghi(no tomato)– fior di latte, mushrooms, potato, pecorino & rosemary

Gamberi – tomato, fior di latte, prawns, zucchini & chilli oil

Capricciosa – tomato, fior di latte, smoked ham, mushrooms, artichokes & black olives

Piccante – tomato, fior di latte, salami, spicy n’duja & caramelised onions

Eggplant – tomato, fior di latte, grilled eggplant, Parmigiano Reggiano

Dessert served to share (Select 1):

Giovanni’s tiramisú **OR** Zeppole– Italian donuts filled with vanilla custard



BY P.T.I.T.

The Pilu Banquet - \$75 per adult, \$25 per child (under 12 years)

Pane e Antipasti – Garlic Schiacciata with Chef's selection of cold & hot antipasti, including cured meats, olives, cheese, calamari fritti & Italian meatballs

Choice of 2 pastas served on platters to share

OR

Choice of 3 pizzas served on boards to share

Pasta Choices (select 2):

Maccheroncini pasta with slow roasted lamb ragu & Pecorino

Fusilli pasta with asparagus, pancetta & parmesan crisps (vegetarian/ vegan option available)

Malloreddus pasta with pork sausage ragu, tomato & Pecorino

Homemade squid inq Spaghettoni with Champagne Lobster (\$ 6 supplement per person)

Pizza Choices (select 3):

Margherita – tomato fior di latte & basil

Funghi(no tomato)– fior di latte, mushrooms, potato, pecorino & rosemary

Speck (no tomato) – fior di latte, speck, roasted pumpkin, gorgonzola & thyme

Gamberi – tomato, fior di latte, prawns, zucchini & chilli oil

Capricciosa – tomato, fior di latte, smoked ham, mushrooms, artichokes & black olives

Piccante – tomato, fior di latte, salami, spicy n'duja & caramelised onions

Patatine – tomato, fior di latte & hot chips

Eggplant – tomato, fior di latte, grilled eggplant, Parmigiano Reggiano

Salsiccia – fiordi latte, Italian sausage, radicchio, chilli, ricotta & pinenuts

Main Course (to be served after Pizza or Pasta course)

Your choice of 1 main course served to share with mixed leaf salad:

Market fish served with seasonal garnish

Braised lamb shoulder with fregola salad, seasonal vegetables, sultana and mint

Angus beef tagliata medium – rare on rocket salad and shaved parmesan

Dessert Course

Your choice of 1 dessert served to share:

Giovanni's tiramisú

Zeppole – Italian donut balls with vanilla custard