



FUNCTIONS

SALOTTO BY SANTA LUCIA

FUNCTIONS AT SALOTTO

With over 40 years' experience in entertaining and catering, we have created a dynamic venue for your next function. Salotto by Santa Lucia provides a high-quality service in an exquisite setting for celebrations of all magnitudes.

Our highly experienced chefs, floor staff and bar tenders are committed to ensuring you and your guests enjoy a professional and exciting experience. From the planning stages to the clean-up, we will provide beautifully ambient event space complete with delicious beverage and dining options perfectly suited to your tastes.

We make it easy for guests to reserve sections of our venue for small or large bookings. Whether you are hosting a family gathering or a significant large-scale event, we have the facilities to ensure your occasion is crafted to your requirements.

Our venue proudly facilitates up to 200 guests for high-volume birthday parties, christenings, engagements, weddings, corporate events or Christmas parties.



SIT DOWN PACKAGES

BANQUET 1

\$36 per person lunch only

with a complimentary glass of house Chardonnay or house Sauvignon Blanc

ANTIPASTO / San Daniele prosciutto, capocollo, mortadella and bresaola accompanied with grilled vegetables, warm olives, giardiniera and pickled artichokes with a serve of fresh Italian bread

FETTUCCINE ALLA CARBONARA / fettuccine pasta tossed with pancetta and a garlic infused cream and egg sauce

PROSCIUTTO PIZZA / San Danielle prosciutto, fresh roquette and shaved parmesan

SPAGHETTI ALLA BOLOGNESE / needs no introduction "the king"

GARDEN SALAD / mixed lettuce, Spanish onion, tomato, cucumber & olives finished with a balsamic reduction dressing

SALOTTO
BY SANTALUCIA

SIT DOWN PACKAGES

BANQUET 2

\$45 per person

2 Starters, 2 Entrées and 1 Main

STARTERS (CHOICE OF 2)

ANTIPASTO / San Daniele prosciutto, capocollo, mortadella and bresaola accompanied with grilled vegetables, warm olives, giardiniera and pickled artichokes, served with fresh Italian Bread

FRITTELLE DI ZUCCHINE / delicious homemade zucchini fritters served with fresh lemon and a drizzle of balsamic aioli

ARANCINI / lightly crumbed then fried risotto balls filled with a delicious veal ragu & mozzarella accompanied with napoletana sauce & shaved parmesan

BRUSCHETTA CON POMMODORE / oven baked Italian bread topped with garlic, fresh tomatoes, buffalo mozzarella and Spanish onion finished with a drizzle of balsamic vinegar & olive oil

ENTRÉE (CHOICE OF 2)

(we suggest 1 pasta and 1 pizza)

PAGLIA E FIENO / “straw and hay” homemade egg and spinach spaghetti served in a light cream sauce with fresh mushrooms, peas and bacon

SPAGHETTI ALLA BOLOGNESE / needs no introduction “the king”

FETTUCCINE ALLA CARBONARA / fettuccine pasta tossed with pancetta and a garlic infused cream and egg sauce

PENNE PUTTANESCA / penne pasta tossed in our spicy robust tomato sauce combined with anchovies, capers and olives

PROSCIUTTO PIZZA / San Danielle prosciutto, fresh rocket and shaved parmesan

AMANTI DELLA CARNE PIZZA / the Italian meat lovers

MARGHERITA PIZZA / freshly sliced tomato and fresh basil

MAINS (CHOICE OF 1)

mains served with rosemary & garlic roasted potatoes and fresh garden salad

VEAL SALTIMBOCCA / tender veal slices skewered with San Danielle prosciutto, sautéed in a white wine and fresh sage sauce

CHICKEN SALTIMBOCCA / tender chicken slices skewered with San Danielle prosciutto, sautéed in a white wine and fresh sage sauce

CHICKEN PARMIGIANA / crumbed chicken topped with a traditional tomato sauce, eggplant and mozzarella

VEAL SCALOPPINI CON FUNGHI / tender veal slices with fresh mushrooms in a creamy garlic infused white wine sauce

VEAL LIMONE / veal scalopini pan seared and finished with a buttery lemon sauce



SIT DOWN PACKAGES

BANQUET 3

\$52.5 per person

2 Starters, 2 Entrées and 2 Mains

STARTERS (CHOICE OF 2)

ANTIPASTO / San Daniele prosciutto, capocollo, mortadella and bresaola accompanied with grilled vegetables, warm olives, giardiniera and pickled artichokes, served with fresh Italian Bread

FRITTELLE DI ZUCCHINE / delicious homemade zucchini fritters served with fresh lemon and a drizzle of balsamic aioli

ARANCINI / lightly crumbed then fried risotto balls filled with a delicious veal ragu & mozzarella accompanied with napoletana sauce & shaved parmesan

BRUSCHETTA CON POMMODORE / oven baked Italian bread topped with garlic, fresh tomatoes, buffalo mozzarella and Spanish onion finished with a drizzle of balsamic vinegar & olive oil

ENTRÉE (CHOICE OF 2)

(we suggest 1 pasta and 1 pizza)

PAGLIA E FIENO / “straw and hay” homemade egg and spinach spaghetti served in a light cream sauce with fresh mushrooms, peas and bacon

SPAGHETTI ALLA BOLOGNESE / needs no introduction “the king”

FETTUCCINE ALLA CARBONARA / fettuccine pasta tossed with pancetta and a garlic infused cream and egg sauce

PENNE PUTTANESCA / penne pasta tossed in our spicy robust tomato sauce combined with anchovies, capers and olives

PROSCIUTTO PIZZA / San Danielle prosciutto, fresh rocket and shaved parmesan

AMANTI DELLA CARNE PIZZA / the Italian meat lovers

MARGHERITA PIZZA / freshly sliced tomato and fresh basil

MAINS (CHOICE OF 2)

mains served with rosemary & garlic roasted potatoes and fresh garden salad

VEAL SALTIMBOCCA / tender veal slices skewered with San Danielle prosciutto, sautéed in a white wine and fresh sage sauce

CHICKEN SALTIMBOCCA / tender chicken slices skewered with San Danielle prosciutto, sautéed in a white wine and fresh sage sauce

CHICKEN PARMIGIANA / crumbed chicken topped with a traditional tomato sauce, eggplant and mozzarella

VEAL SCALOPPINI CON FUNGHI / tender veal slices with fresh mushrooms in a creamy garlic infused white wine sauce

VEAL LIMONE / veal scalopini pan seared and finished with a buttery lemon sauce

SIT DOWN PACKAGES

ALTERNATE PLATED MENU

\$65.00 per person

3 Course plated meals with 50/50 alternative service.

ENTRÉE

RAVIOLI DI ZUCCA

homemade ravioli filled with roasted pumpkin and ricotta, pan-fried and served in a buttery cream sage infused sauce.

CALAMARI ALLA GRIGLIA

calamari grilled then tossed with roquette and finished with a sweet lemon dressing.

MAIN

BARRAMUNDI CON CAPONATA

pan-seared barramundi fillet served on a bed of vegetable caponata (a sweet and sour chunky vegetable relish) accompanied with roasted potatoes and a Italian salad.

SPATCHCOCK ALLA DIAVOLA

marinated baby chicken spatchcock, grilled and served in a classic flavour of garlic, lemon, wine and chilli sauce served with roasted potatoes and a Italian salad.

DESSERT

TIRAMISU

homemade slice consisting of ladyfinger biscuits dipped in coffee and liqueurs with fresh mascarpone cream.

SEMIFREDDO

Passion fruit and coconut semifreddo finished with a passion fruit sauce and pistachio praline.

You can choose different meals off our main menu to create your own 50/50 alternate menu; some items are subject to price change.

Dietary options are available.



BAR & COCKTAIL FUNCTIONS

Bar and cocktail functions are only available in the bar and outdoor area.

COCKTAIL PACKAGE 1

\$36.00 per person

2 hour standard drinks package

ARANCINI / rice croquet filled with a veal ragu

PROSCIUTTO WRAPPED PRAWNS / oven baked prawns wrapped in prosciutto topped with a basil aioli

ZUCCHINI BALLS / served with a tzatziki sauce

ITALIAN MEAT BALLS / traditional Italian meatballs with a slow cooked traditional Italian tomato dipping sauce

CHEESE BURGERS SLIDERS / topped with a homemade beef patty, cheese, tomato, onions and pickles with a tomato and mustard sauce

COCKTAIL PACKAGE 2

\$46.00 per person

3 hour standard drinks package

ARANCINI / rice croquet filled with a veal ragu

PROSCIUTTO WRAPPED PRAWNS / oven baked prawns wrapped in prosciutto topped with a basil aioli

ZUCCHINI BALLS / served with a tzatziki sauce

ITALIAN MEAT BALLS / traditional Italian meatballs with a slow cooked traditional Italian tomato dipping sauce

CHEESE BURGERS SLIDERS / topped with a homemade beef patty, cheese, tomato, onions and pickles with a tomato and mustard sauce

LAMB CUTLETS / grilled frenched lamb cutlets topped with a salsa Verde

COCKTAIL PACKAGE 3

\$66 per person

4 hour standard drink package

ARANCINI / rice croquet filled with a veal ragu

PROSCIUTTO WRAPPED PRAWNS / oven baked prawns wrapped in prosciutto topped with a basil aioli

ZUCCHINI BALLS / served with a tzatziki sauce

ITALIAN MEAT BALLS / traditional Italian meatballs with a slow cooked traditional Italian tomato dipping sauce

CHEESE BURGERS SLIDERS / topped with a homemade beef patty, cheese, tomato, onions and pickles with a tomato and mustard sauce

LAMB CUTLETS / grilled frenched lamb cutlets topped with a salsa Verde

CHICKEN KEBABS / chicken thigh kebabs served with a chilli mango dipping sauce

DRINK PACKAGE OPTIONS

STANDARD DRINK PACKAGE

all standard drinks packages include:

PAPA NICO SHIRAZ

REGION: SOUTH AUSTRALIA

the nose is bright and highly aromatic, bursting with aromas of red berries, cherries and exotic spice.

PAPA NICO SAUVIGNON BLANC

REGION: SOUTH AUSTRALIA

fresh, pure and very aromatic with varietal citrus fruit, floral and grassy aromas. The palate offers a thrilling burst of vibrant tropical and citrus fruit flavours wrapped in soft mineral acidity.

LADBROKE BRUT

REGION: SOUTH EAST AUSTRALIA

light bodied, crisp and refreshing.

LUCKY LUPO LARGER / imported from Italy.

JAMES BOAGS LIGHT

SOFT DRINKS / PEPSI, PEPSI MAX, LEMONADE, SOLO, SODA WATER

JUICES / APPLE, ORANGE, PINEAPPLE, CRANBERRY

2 hour standard package	19.50 per person
3 hour standard package	24.00 per person
4 hour standard package	37.00 per person
5 hour standard package	47.00 per person

ADD ONS

SPIRITS

\$10 per person added to any standard package

Finladia Vodka, Tanqueray Gin, Johnny Walker Red Label, Makers Mark Bourbon, El Jimador Reposado Tequila, Havana Club Especial and Budaberg Rum.

COCKTAILS

\$14 per person added to any standard package

STRAWBERRY BLONDE

vanilla vodka and Chambord shaken with muddled strawberries and lime and capped with ginger beer

ESPRESSO MARTINI

vanilla vodka and Kahlua coffee liqueur with a fresh shot of espresso coffee combined with a dash of sugar syrup shaken and served chilled

LYCHEE GIN FIZZ

a twist on an old classic, Tanqueray gin and lychee liqueur with fresh lemon juice, sugar syrup and egg white shaken together and served over ice with a dash of soda water

CREATE YOUR OWN COCKTAIL FUNCTION

Create your own package to suit your function! Choose your own cocktail food options from the hot + cold canape menu (available on the next page) depending on your functions needs you can pair it up with a drink package, have a bar tab or have guests pay as they go, the choice is yours!
Have a chat to one of our Function managers today.

COCKTAIL FOOD PACKAGES

selection of 5	24.0 per person
selection of 6	28.0 per person
selection of 8	42.0 per person
selection of 10	55.0 per person



HOT AND COLD CANAPES

CHICKEN KEBABS / chicken thigh kebabs served with a chilli mango dipping sauce

GRILLED ASPARAGUS WRAPPED IN PANCETTA / fresh asparagus wrapped in spicy pancetta topped with a saffron aioli

TORTELLINI SHOT / chicken brodo with veal filled tortellini

MINI CANNELLONI / homemade pasta tubes filled with spinach and ricotta

PORK BELLY / slowly cooked in a tomato and red wine sauce

FRESH COFFIN BAY OYSTERS / served with a mango, cucumber, basil and champagne salsa

RISOTTO CON POLLO / chicken, sun-dried tomatoes and mushrooms in a tomato cream sauce

CAULIFLOWERS CRISPS / tempura fried cauliflowers with a chilli beetroot dipping sauce

PRAWN KEBABS / crumbed then lightly fried prawns served with a honey mustard dipping sauce

WAGYU BEEF CANAPÉ / rare thinly sliced wagyu beef served with a wasabi cream and pickled ginger

ZUCCHINI BALLS / served with a tzatziki sauce

ITALIAN MEAT BALLS / traditional Italian meatballs with a slow cooked traditional Italian tomato dipping sauce

BABY SQUID KEBABS / baby squid stuffed with breadcrumbs, olives, capers and capsicum

SCALLOPS / fresh scallops served with a sweet pomegranate sauce

INVOLTINI / rolled veal stuffed with bocconcini, prosciutto and pesto

FRIED CAMEMBERT CHEESE CANAPÉ /

Fried crumbed camembert cheese served with dried figs and balsamic reduction

PROSCIUTTO WRAPPED PRAWNS /

Oven baked prawns wrapped in prosciutto topped with a basil aioli

POLENTA FINGERS / polenta fingers with sliced bocconcini and sun-dried tomatoes drizzled with basil pesto

TUNA TARTARE / finely cubed fresh sashimi tuna combined with a tomato, Spanish onion, garlic lemon salsa

CHEESE BURGERS SLIDERS / topped with a homemade beef patty, cheese, tomato, onions and pickles with a tomato and mustard sauce

CAPRESE ON A STICK / skewered cherry tomatoes, bite size bocconcini and fresh basil drizzled with a balsamic reduction

ARANCINI / rice croquet filled with a veal ragu

OYSTER SHOTS / fresh oyster served in a chilled chilli wine and lime shot

LAMB CUTLETS / grilled frenched lamb cutlets topped with a salsa Verde

CHICKEN LOLLIPOPS / chicken drumsticks marinated in honey and soy

MINI BRUSCHETTA / prosciutto honey cinnamon and cream cheese