

MANGIAMO* TOGETHER!



GROUP*BOOKINGS

SET MENUS FOR GROUPS
OF 8 PEOPLE OR MORE

EVENTS@SMCG.COM.AU

*Salt
Meats
Cheese.*



FESTA ITALIANO



\$ 39 PP

Set Menu To Share

ANTIPASTI

Marinated Italian olives (VG, GF)

Focaccia bread - rosemary & garlic butter (V)

Saffron arancini - parmigiano, aioli (V, GF)

Antipasto - a selection of cured meats & cheeses served with pickled vegetables and condiments

SELECTION OF 3 PIZZAS

Margherita

Tomato, fior di latte, basil (V)

Diavola

Hot sopressa salami, fior di latte, tomato, black olives, chilli

Vegetariana

Fior di latte smoked scamorza, broccolini, sun-dried tomatoes, pesto (V)

Super Truffle Bros

Mushrooms, fior di latte, truffle manchego, truffle paste (V)

Capricciosa

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

Pizzas can be made Vegan and Gluten Free at an additional cost

CONTORNI

Rocket - parmigiano, pear & balsamic dressing (V, GF)

ADD ONS

Meatballs \$4pp

Fries with truffle and parmesan \$4pp (V)

Seasonal greens - garlic oil, almonds \$4pp (VG, GF)

Calamari fritti - artichokes, tartare mayonnaise, lemon \$5pp (DF)



BUON APPETITO



\$49PP

Set Menu To Share

ANTIPASTI

Marinated Italian olives (VG, GF)
Focaccia bread - rosemary & garlic butter (V)
Saffron arancini - parmigiano, aioli (V, GF)
Antipasto - a selection of cured meats & cheeses served with pickled vegetables and condiments

SELECTION OF 3 PIZZAS

Margherita
Tomato, fior di latte, basil (V)

Diavola
Hot sopressa salami, fior di latte, tomato, black olives, chilli

Vegetariana
Fior di latte smoked scamorza, broccolini, sun-dried tomatoes, pesto (V)

Super Truffle Bros
Mushrooms, fior di latte, truffle manchego, truffle paste (V)

Capricciosa
Fior di latte, tomato, double smoked ham, mushroom, artichokes, olives

Pizzas can be made Vegan and Gluten Free at an additional cost

SELECTION OF 2 PASTAS

Lamb Ragu Pappardelle
Slow cooked lamb shoulder ragu, pecorino toscano (DFO)

Crab Tagliolini
Blue swimmer crab, zucchini, tomato, chilli, white wine, parsley (DF)

Gnocchi Ai Funghi
Truffle & porcini cream, mushrooms, pecorino, sage (V)

CONTORNI

Rocket - parmigiano, pear and balsamic dressing (V, GF)

ADD ONS

Meatballs \$4pp
Fries with truffle and parmesan \$4pp (V)
Seasonal greens - garlic oil, almonds \$4pp (VG, GF)
Calamari fritti - artichokes, tartare mayonnaise, lemon \$5pp (DF)



EAT GRANDE



\$55PP

Set Menu To Share

ANTIPASTI

Marinated Italian olives (VG, GF)

Focaccia bread - rosemary & garlic butter (V)

Saffron arancini - parmigiano, aioli (V, GF)

Antipasto - a selection of cured meats & cheeses served with pickled vegetables and condiments

INDIVIDUAL SELECTION OF MAIN

Margherita

Tomato, fior di latte, basil (V)

Diavola

Hot sopressa salami, fior di latte, tomato, black olives, chilli

Super Truffle Bros

Mushrooms, fior di latte, truffle manchego, truffle paste (V)

Lamb Ragu Pappardelle

Slow cooked lamb shoulder ragu, pecorino toscano (DFO)

Crab Tagliolini

Blue swimmer crab, zucchini, tomato, chilli, white wine, parsley (DF)

Beef Alla Vaccinara

Braised beef cheek, mashed potato, gremolata

Tasmanian Salmon

Heirloom tomatoes, capers, basil, lemon

Roasted Chicken Salad

Lentils, cavolo nero, almonds, blackcurrants, dijon dressing, parmigiano (DFO, GF)

CONTORNI

Rocket - parmigiano, pear and balsamic dressing (V, GF)

Fries with truffle and parmesan (V)

Seasonal greens - garlic oil, almonds (VG, GF)

ADD ONS

Meatballs \$4pp

Calamari fritti - artichokes, tartare mayonnaise, lemon \$5pp (DF)

* BEVERAGE PACKAGES *

STANDARD PACKAGE

2 hours \$39pp | 3 hours \$48pp

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

PREMIUM PACKAGE

2 hours \$44pp | 3 hours \$55pp

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

If you are interested in our cocktail packages
please speak to our friendly staff



BOOKING FORM

PLEASE RETURN TO EVENTS@SMCG.COM.AU

COMPANY NAME: _____

REGISTERED NAME: _____

PHONE: _____ ABN: _____

CONTACT NAME: _____

CONTACT EMAIL: _____

CONTACT MOBILE: _____

SET MENU PACKAGE: _____

BEVERAGE PACKAGE: _____

BOOKING DATE: _____ START TIME: _____

NUMBER OF PEOPLE: _____

DIETARY REQUIREMENTS: _____

CREDIT CARD AUTHORISATION FORM

SMC GROUP PTY LTD ABN: 76 612 520 028

CARD TYPE: AMEX MASTERCARD VISA

CARDHOLDER NAME: _____

CARD NUMBER: _____

EXPIRY DATE: _____ CVV: _____

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

BEING FOR THE: (TICK APPLICABLE)

DEPOSIT

FULL AMOUNT

BALANCE DEPOSIT

FOR INVOICE REFERENCE NUMBER: _____

CARDHOLDER SIGNATURE: _____

DATE: _____

BY GOING AHEAD WITH THIS BOOKING, YOU AGREE THAT YOU HAVE READ, UNDERSTOOD AND AGREED TO THE TERMS & CONDITIONS LISTED. IF YOU DO NOT AGREE WITH TERMS & CONDITIONS, PLEASE DO NOT PROCEED WITH THIS BOOKING.

BOOKING POLICIES

The menu provided is seasonal and subject to change. Please contact us five days prior to your event to book. To confirm final numbers, menu selections, and dietary requirements please contact 48 hours prior to the event. A 10% surcharge applies on public holidays.

Dietary Requirements

We are more than happy to accommodate a variety of dietary requirements with advance notice. Please ensure to include all dietaries on booking.

Deposits

Credit card details are required to secure all reservations and a 30% deposit is required on the final booking confirmation. Your deposit amount will be deducted from your final bill on the day. The deposit will not be refunded if the restaurant receives less than 48 hours' notice of cancellation.

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

Your final numbers are required 48hrs in advance. If a notification has not been received of any changes to your confirmed guest numbers 24 hours prior, then full payment will be required for any missing guests.

Cancellation

If you need to cancel your booking, we respectfully request at least 48 hours' notice. The deposit will not be refunded if the restaurant receives less than 48 hours' notice of cancellation. If you wish to reschedule, we will happily provide you with a credit for your deposit.

Seating Requests

All seating requests will be taken into consideration but are not guaranteed. Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Beverage Packages

Beverage package options are available for two- or three-hour durations and will commence at your confirmed reservation 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 3 days (72hrs) notice period for medium/ large sizes or of 2 days (48hrs) for small cakes. If you wish to supply your own cake a \$5 per person cakeage charge will apply.

COVID regulations

In accordance with mandatory contact tracing obligations during the Covid-19 pandemic, contact details for all guests attending a reservation must be provided on arrival at Salt Meats Cheese. These details will be used solely for the purpose of tracing Covid-19 infections. You and your guests' information will be stored confidentially and securely and will be cleared from our records after 28 days.

