tucci

PASTA | BAR | FUNCTIONS

Function Kit - July 2026 to June 2027

Contact our Sales Team – 9482 0170 | hello@fraserseventsc.com.au

CHOOSE YOUR CATERING

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FOOD

Breakfast

Seminar Packages

Morning and Afternoon Tea

Seated Events (Lunch and Dinner)

Cocktail Style Events (Canapes and Food Stations)

BEVERAGES

Beverage Packages

Beverages on Consumption

Seafood provenance is indicated throughout the menu: (A) Australian | (M) Mixed Origin | (I) Imported

BREAKFAST

7am to 10:30am

PLATED - $48pp

On arrival
Brewed coffee and assorted tea station

Set to the table
Chilled orange juice
Honey yoghurt, granola
Assorted Danish pastries

One hot plated item
Bacon, scrambled egg, potato hash, chicken sausage
Breakfast burrito – tortilla wrap, scrambled egg, crispy bacon, avocado salsa
Scrambled egg, grilled field mushroom, smashed avocado, sourdough toast
Open smoked salmon(l) bagel, avocado, capers, dill cream

PLATED OPTIONAL UPGRADES
Add fresh whole fruit, served on arrival **+$3pp**
Upgrade to alternate drop of second hot item **+$10pp**
Upgrade to choice of hot item **+$20pp, per additional item**

COCKTAIL STYLE - $53pp *(Can be served passed canapé style, or to stations)*

Chilled orange juice
Brewed coffee and assorted tea station

Honey yoghurt, granola
Fruit Danish
Beef sausage roll
Mini scone, jam and cream
Spinach and pumpkin tart
Ham and cheese croissant
Fresh seasonal fruit

BEVERAGE OPTIONAL UPGRADES
Juice station - freshly squeezed, by "Squished" **+$8.50pp**
Barista made, espresso coffees at **$5.50 per coffee** (on consumption)

SEMINAR PACKAGES

All Day Seminars – 8am to 4pm | Half Day Seminars – 8am to 2pm or 11am to 4pm

ALL DAY SEMINAR PACKAGE - $92pp
HALF DAY SEMINAR PACKAGE - $82pp *(Half day excludes morning or afternoon tea)*
All seminars are set with small notepads, pens and mints

On arrival
Brewed coffee and assorted tea station

Morning tea *(Page 3)*
Two morning tea items

Lunch - *served stand-up, buffet style* *(Page 4)*
Two hot savoury items + two hot vegetarian items + three side/salad items

Also included at lunch
Selection of breads
Brewed coffee and assorted tea
Juices and soft drinks

Afternoon tea
Chef's selection of freshly baked biscuits

SUNDOWNERS
Finish your seminar with a sundowner – canapés available from **$18pp**

MORNING AND AFTERNOON TEA

9am – 11am | 2pm – 4pm

TWO HOUR MORNING OR AFTERNOON TEA - $47pp
Six items + brewed coffee, assorted teas
Additional morning/afternoon tea items **+$7pp per item**

Sweet
Portuguese tart
Chocolate tart
Danish pastry
Pistachio financiers
Macarons
Wild berry cake
Passionfruit meringue tart
Chocolate brownie
Mini scone, strawberry jam, double cream
Mini fruit muffin

Savoury
Ham, cheese and dijon finger sandwich
Chicken and leek pie, tomato chutney
Smoked salmon(A) mini bagel, horseradish crème fraîche
Beef sausage roll
Tomato and cheese croissant
Chicken, cucumber, finger sandwich
Brioche bun, triple cream brie, quince paste
Pumpkin, feta and spinach tart, whipped ricotta

SEMINAR LUNCH MENU

HOT SAVOURY OPTIONS
Beer battered fish(I), chips, tartare
Grilled beef scotch fillet, caramelised onion jus
Butter chicken curry, aromatic rice
Grilled market fish(A), chardonnay dressing, fennel
Roast pork belly, chilli jam, Asian coleslaw
Chicken karaage, Kewpie mayonnaise

HOT VEGETARIAN OPTIONS
Tomato arancini, aioli
Pea and potato samosa, cucumber yoghurt
Mushroom and ricotta ravioli, cream sauce
Roast potato, rosemary and garlic
Potato gnocchi, tomato sugo roast red pepper, pangrattato
Vegetable fenugreek curry, coconut, steamed jasmine rice
Roasted pumpkin, pepitas, za'atar

COLD SIDE/SALAD OPTIONS
Crumbled feta, heirloom tomatoes, iceberg, balsamic
Roast cauliflower, chickpea, brown rice, tahini yoghurt
Potatoes, mayonnaise, soft herbs
Sundried tomato pesto pasta
Rocket, pear, parmesan, chardonnay vinegar dressing
Roast beetroot, mixed leaf, honey balsamic

SEATED EVENTS

12pm – 4pm | 6pm – 12am

THREE COURSE - $110pp
Set entrée + set main + set dessert

TWO COURSE - $90pp *(Not available for dinner events)*
Set entrée + set main or Set main + set dessert

All seated two and three course meals include:
Breads + one set side dish (served with mains) + brewed coffee and assorted tea

OPTIONAL UPGRADES
Alternate drop of two menu items **+$10pp per course**
Choice of two or more menu items **+$20pp per course, per additional item**
Additional side dish **+$5pp**
Three Chef's selection of canapés **+$18pp**
Dessert station in lieu of third set course (dinner events) **+$15pp**
Dessert station as a third course (lunch events) **+$35pp**

PLATTER UPGRADES - *Platters are served shared to the table, two platters per table*

Cheese Platter $12pp - A selection of farmhouse cheeses, fruit bread, quince, crackers

Antipasto Platter $30pp - Prosciutto, sopressa salami, mortadella, stracciatella, peperonata, olives, grissini, Lombardi peppers, breads

Seafood Platter $45pp - Freshly cooked king prawns, chipotle mayonnaise, kingfish crudo, citrus dressing, grilled octopus, salsa verde (M)

SEATED MENU ITEMS

ENTRÉE
Stracciatella, heirloom tomatoes, basil
Atlantic salmon crudo(I), pinenut and tomato salsa
Beef carpaccio, basil pesto, capers, parmesan, rocket
Sundried tomato arancini, tomato sugo, parmesan
Gnocchi, red pepper sugo, rocket, herb oil
Crispy pork belly, apple purée, apple salad
Heirloom tomato bruschetta, rocket, herb oil

MAIN
Slow cooked beef cheek, potato, broccolini, jus
Grilled barramundi(A), sweet potato, sauce vierge
Slow cooked lamb shoulder, preserved lemon yogurt, cucumber, parsley salad, jus
Spinach, pea and mascarpone risotto, rocket, herb oil
Duck ragout, rigatoni, parmesan
Roast chicken breast, tomato, olives, Napoli sauce, parmesan polenta, salsa verde
Roast eye fillet of beef, potato purée, heirloom carrot, red wine jus **+$10pp** *(applies to all guests if selected)*

SIDE DISH
Seasonal greens, lemon oil
Rocket salad, apple, walnut
Mixed leaves, cucumber, cherry tomato, shallot, balsamic
Beetroot, orange, chardonnay reduction
Roast chat potatoes, garlic, rosemary

DESSERT
Vanilla pannacotta, raspberry coulis, strawberries
Chocolate mousse, white chocolate chard
Cannoli, ricotta, honey, pistachio
House made tiramisu
Limoncello tart, vanilla chantilly cream, berry compote

COCKTAIL STYLE EVENTS

12pm – 4pm | 6pm - midnight

Design your own canapé menu from the items on the following pages. Below are our minimum food catering requirements, which apply to the full duration of your event time.

EVENTS OF UP TO 2 HOURS - $55pp | 3 HOURS - $77pp | 4 HOURS - $88pp | 5 HOURS - $99pp | 6 HOURS - $110pp

STANDARD CANAPÉS - $7pp

COLD

Fresh oysters(A), red wine shallot vinegar
Stracciatella, cherry tomato, basil, toast
Freshly cooked king prawns(I), Marie rose sauce
Salmon tartare(A), jalapeno, cucumber
Assorted sushi(I), wasabi mayonnaise
Tomato bruschetta, olive tapenade
Beef tartare, pickle relish, crisp
Seared lamb loin, capsicum relish, sourdough

WARM

Chicken bites, spicy mayonnaise
Pork belly bites, chilli jam
Caramelised onion gorgonzola tart
Tomato arancini, aioli
Lamb kofta skewer, cucumber yoghurt
Chicken satay, peanut sauce
Chickpea and potato fritter, labneh
Black Angus beef pie, tomato relish
Vegetarian samosa, cumin yoghurt

DESSERT

Warm churros, chocolate dipping sauce
Gelato cones
Vanilla brulée tart
Passionfruit tart

SUBSTANTIAL CANAPÉS - $12pp

Gnocchi, tomato sugo, parmesan
Buttermilk fried chicken slider, BBQ sauce, cabbage slaw, coriander
Battered fish and chips(A), tartare, lemon
Cacio e pepe, parmesan reggiano
Eggplant curry, fragrant rice
Braised beef cheek, whipped potato, jus
Spinach and pea risotto, herb oil
Crispy pork belly, brioche roll, salsa verde

COCKTAIL STYLE EVENTS

FOOD STATIONS – *Last for approximately 1.5 – 2 hours, or until exhausted*

Oyster **$25pp**
Freshly shucked oysters, (allow 3pp), lime, tabasco, shallot red wine vinegar (A)

Antipasto **$30pp**
Shaved prosciutto, bresaola, sopressa salami, mortadella, provolone, stracciatella, peperonata, Lombardi peppers, marinated olives, bread

Carvery **$25pp**
Roast Angus scotch fillet, red wine jus, roast porchetta, salsa verde, caramelised onions, mustard, rolls

Risotto + Pasta **$25pp**
Roast roma tomato and red pepper risotto, orecchiette cacio e pepe, chilli oil, parmesan, pesto

Seafood **$45pp**
Natural oysters, lime, tabasco, shallot red wine vinegar, freshly cooked king prawns, chipotle mayonnaise, assorted sushi + nigiri, smoked salmon, capers, lemon (M)

Dessert **$25pp**
Vanilla brûlée tarts, mini gelato cone, tiramisu, passionfruit tarts, chocolate donuts, cannoli

BEVERAGE PACKAGES

Package Zero – 'Non-alcoholic'
Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Nastro Azzurro 0.0%
Mischief Brew Sparkling Aperitivo Spritz
Four Pillars Gin Alternative

Package One - 'Select Series'
Un-Surrounding Prosecco
Un-Surrounding Sauvignon Blanc
Un-Surrounding Shiraz
One draught beer

Package Two - 'Parklife Package'
Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
All draught beers

Package Three - 'Premium Package'
Borgoluce NV 'Lampo' Prosecco
Bartolomeo Breganze Savardo Pinot Grigio
Baglio Oro Dei Respri Chardonnay
Castelsina Chianti Riserva
Cantine Lavorata Nero d'Avola Siciliane
All draught beers

Package Four - 'Sommelier's Selection'
Ampersand Estate Sparkling
Leeuwin Estate 'Art Series' Sauvignon Blanc
Voyager Estate Chardonnay
Fraser Gallop Estate 'Parterre' Cabernet Sauvignon
Domaine Naturaliste 'Rachis' Syrah
All draught beers

Package B+S - 'Beer + Spirits'
All draught beers
House spirits
In addition to wines charged on consumption

Package	2hr	3hr	4hr	5hr	6hr
Zero	$34pp	$37pp	$40pp	$42pp	$44pp
One	$46pp	$54pp	$61pp	$68pp	$75pp
Two	$53pp	$61pp	$68pp	$75pp	$81pp
Three	$58pp	$67pp	$75pp	$82pp	$89pp
Four	$76pp	$91pp	$105pp	$119pp	$132pp
B+S	$52pp	$59pp	$67pp	$75pp	$81pp

PACKAGE DETAILS *(Packages Zero to Five)*

Packages include: a zero-alcohol beer, a zero-alcohol wine, soft drinks, juices + tap water

Tucci's does not offer a stand-alone cash bar

Packages apply to all adult guests, for the duration of your event *(from guest arrival, to guest departure)*

Events of 100+ guests will be complimentary upgraded to bottled beers *(for speed of service)*

Our beers on tap:
We change our taps seasonally, see your Coordinator for our current pours

OPTIONAL UPGRADES

Bottled still/sparkling water **+$8pp**

Available on Packages Two, Three and Four:
Negretti Rosato 'Ella' Rosé **+$5pp**

Add two hours of De Saint-Gall 'Le Tradition' Premier Cru **+$35pp,** then **+$8pp** for every hour thereafter

ADD ON PACKAGES
Can be added to run alongside Packages One to Four

2 Hour Cocktail Package - $39pp
Your choice of two cocktails, served freely for two hours. Cocktails available to choose from:

Espresso Martini
Tommy's Margarita
Negroni
Old Fashioned

1 Hour Premium Pre-Dinner Package - $28pp
De Saint-Gall 'Le Tradition' Premier Cru
Aperol Spritz
Limoncello Spritz
Hugo Spritz
Gin & Tonic
Vodka Lime Soda

CONSUMPTION BEVERAGES

Champagne		
De Saint-Gall 'Le Tradition' Premier Cru	Champagne, FR	$150
Louis Roederer Collection	Reims, FR	$180
Sparkling		
Borgoluce 'Lampo' Prosecco	Veneto, Italy	$65
Howard Park ‘Jeté’ Premier Brut	Margaret River, WA	$80
Ampersand Estate	Margaret River, WA	$90
Marchese Antinori NV 'Tenuta Montenisa' Franciacorta Cuvee Royale Brut	Franciacorta, Italy	$140
Rosé		
Negretti Rosato 'Ella' Nebbiolo	Piedmont, Italy	$72
Charles Melton 'Rose of Virginia’ Grenache	Barossa Valley, SA	$78
Maison Saint Aix Grenache	Provence, France	$89
White Varietals		
Bartolomeo Breganze Savardo Pinot Grigio	Veneto, Italy	$56
Flametree Pinot Grigio	Margaret River, WA	$62
Howard Park 'Flint Rock' Riesling	Great Southern, WA	$65
Guerrieri Rizzardi ‘Cuvee XX’ Soave Classico	Veneto, Italy	$67
Abellio Albariño	Rias Baixas, Spain	$68
Vallone 'Tenuta Serranova' Fiano	Puglia, Italy	$72
I Clivi 'San Pietro' Friulano	Friuli, Italy	$79
Antonella Corda Vermentino di Sardegna	Sardinia, Italy	$80
Sauvignon Blanc + Sauvignon Blanc Semillon		
Voyager Estate Sauvignon Blanc Semillon	Margaret River, WA	$65
Leeuwin Estate 'Art Series' Sauvignon Blanc	Margaret River, WA	$75
Pierro L.T.C. Semillon Sauvignon Blanc	Margaret River, WA	$89
Chardonnay		
Baglio Oro Dei Respri Chardonnay	Sicilia, Italy	$68
Willow Bridge G1/10 Chardonnay	Ferguson Valley, WA	$82
Castello della Sala 'Bramito' Chardonnay	Umbria, Italy	$115
Voyager Estate Chardonnay	Margaret River, WA	$125

CONSUMPTION BEVERAGES

Pinot Noir

Howard Park 'Flint Rock' Pinot Noir	Great Southern, WA	$68
Marco Lubiana	Derwent Valley, TAS	$122

Red Varietals

Castelsina Chianti Riserva	Tuscany, Italy	$65
Cantine Lavorata Nero d'Avola	Sicilia, Italy	$65
Fervor 'Nuvo Movo' Grenache	Pemberton, WA	$67
SC Pannell 'Dead End' Tempranillo	McLaren Vale, SA	$68
Paul Conti Nero d'Avola	Woodvale, WA	$69
Indigo Sangiovese	Beechworth, VIC	$78
Al Limite Chianti Classico 'San Leonino'	Tuscany, Italy	$89
Bera 'Mio Vino' Langhe Nebbiolo	Piedmont, Italy	$98
Massolino Langhe Nebbiolo	Piedmont, Italy	$118

Shiraz + Syrah

Seppeltsfield 'Village' Shiraz	Barossa Valley, SA	$72
Domaine Naturaliste 'Rachis' Syrah	Margaret River, WA	$82
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	$95

Cabernet Sauvignon

Voyager 'Coastal' Cabernet Sauvignon	Margaret River, WA	$72
Bowen Estate Cabernet Sauvignon	Coonawarra, SA	$89
Howard Park 'Scotsdale' Cabernet Sauvignon	Great Southern, WA	$92
Pierro L.T.C.F. Cabernet Sauvignon	Margaret River, WA	$99

Moscato

Marcarini Moscato d'Asti	Piedmont, Italy	$95

CONSUMPTION BEVERAGES

Our Beers on Tap (375ml)

Our taps rotate seasonally, please check with your Coordinator for our current offering

Bottled Beer + Cider

Peroni 3.5%	$11
Eagle Bay XPA 3.5%	$11
Eagle Bay Wheatbelt Lager	$12
Menabrea 'Birra Bionda' Lager	$12
Birra Moretti	$12
Estrella Damm Lager	$12
Eagle Bay Kolsch	$12
CBCo Brewing ‘Bertie’ Apple Cider	$13
Margaret River Beer Co. Pale Ale	$13
Matso's Ginger Beer	$14
Found Super Hazy	$14

House Spirits

Tanqueray Gin	$13
Ketel One Vodka	$13
Sailor Jerry’s Rum	$13
Cazadores Tequila	$13
Johnnie Walker Black Scotch Whisky	$13
Jack Daniel’s Bourbon	

Zero Alcohol Options

Peroni Nastro Azzurro 0.0%	$9.50
Heaps Normal Quiet XPA 0.0%	$10
Edenvale Wines: Sparkling, White + Red	$40
Four Pillars Gin Alternative	$7

Soft Drinks (glass)

Coke, Coke Zero, Sprite & LLB	$5.50

Juice (glass)

Assorted Fruit Selection	$6

Bottled Mineral Water (1L bottle)

San Pellegrino (sparkling)	$15
Acqua Panna (still)	$15