

PASTA PACKAGE



CIAO!

Thanks for being here!

**If you're looking to feast like an Italian ~
you are definitely in the right place.**

We're all about simple, timeless regional recipes and cater private gatherings across Perth and surrounding areas – with travel to the South West also available.

Our menu features classic Italian dishes – from hearty rigatoni al ragù to fresh seafood pasta and tasty aperitivo platters.

We also offer live cooking experiences with Il Pentolo (a giant pan, because size matters) and the Cheese Wheel, perfect for those who really know how to throw a party.

Whether it's a corporate lunch, a small gathering, or a big La Dolce Vita feast, we have options for every taste and dietary need.

Contact us today to discuss your event!



PACKAGE 1 / the food truck experience

PASTA FEAST

Enjoy up to 2 hours of food truck service.
Minimum spend or guest number required.

KEEP IT SIMPLE

1x vegetarian + 1X meat / 33PP

MEAT LOVERS

2 meat / 38PP

PASTA E FAGIOLI MIX

pick 3 of your faves / 42PP*

Please check the menu section for pasta and canapés options.
Pasta includes parmesan and chilli.



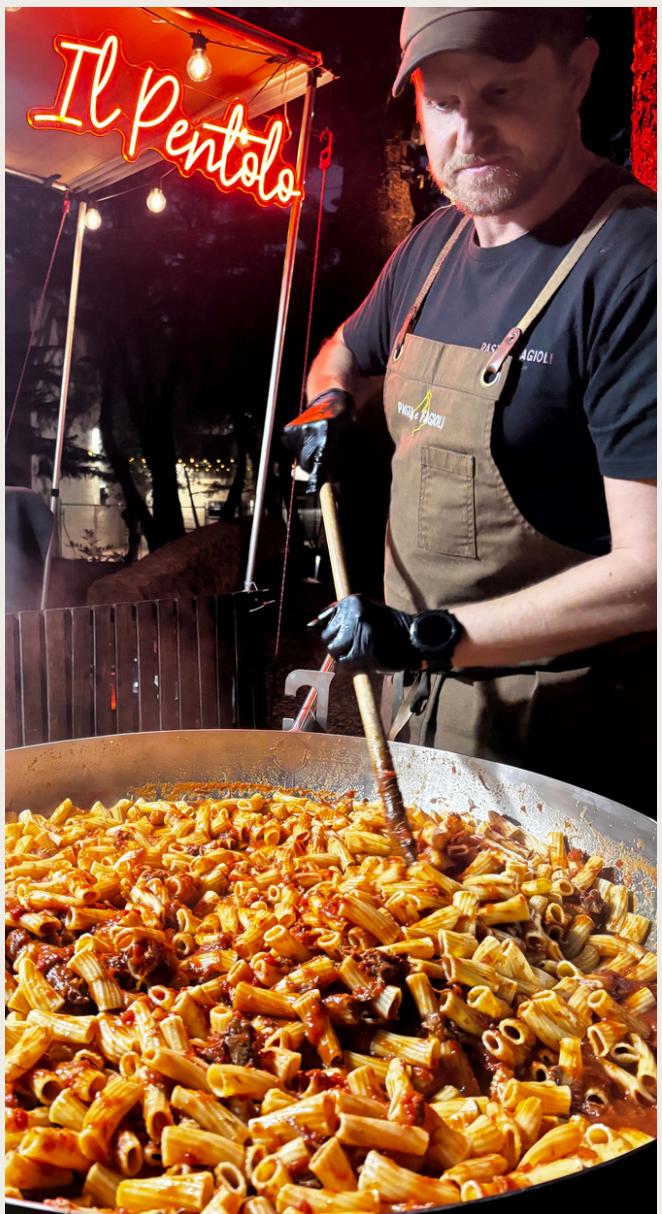
UPGRADE YOUR EXPERIENCE

START WITH CANAPÉS OR ANTIPASTO PLATTER - PLEASE CHECK OUT OUR APERITIVO PAGE FOR OPTIONS!



GO BIG WITH IL PENTOLO OR OUR LIVE CHEESE WHEEL EXPERIENCE - ADD EITHER FOR \$14PP, OR TREAT YOUR GUESTS TO BOTH FOR \$20PP.

EXTRAS: Gluten free \$5pp - *Seafood Pasta \$5pp / Prices are GST exclusive and for service food truck or buffet style. Service staff, Public Holidays and any travel fees are quoted extra. Min 70 or min spend applies depending on date requested. Please refer to full T&C's.



FEAST LIKE A LOCAL

PACKAGE 2 / the live cooking experience

CANAPÉS + IL PENTOLO

HOW IT WORKS:

This package runs independently of the food truck. We set up a live pasta station with Il Pentolo (our giant pan that cooks up to 70 portions at once) and 2 canapés of your choice, right where it works best at your home or venue. Service is for up to 2 hours, or until everyone's happily full!

Min 70 guests – FROM \$35PP

- **2 X Canapés of your choice on arrival**
- **1 VEGETARIAN or 1 MEAT pasta cooked in Il Pentolo**
- **\$35pp (Vegetarian) / \$40pp (Meat)**

UPGRADE YOUR EXPERIENCE

ADD YOUR FAVE CREAMY
PASTA SERVED FROM THE
CHEESE WHEEL FOR \$20PP



Please check the menu section for pasta and canapés options. Pasta includes parmesan and chilli.

EXTRAS: Gluten free \$5pp - Seafood Pasta \$5pp / Prices are GST exclusive and for service food truck or buffet style. Service staff, Public Holidays and any travel fees are quoted extra.
4 Min 70 or min spend applies depending on date requested. Please refer to full T&C's.



PACKAGE 3 / the corporate

EXPRESS FOOD TRUCK LUNCH

HOW IT WORKS:

Perfect for those who don't have time for a 2-hour service. We come set up at your workplace, guests choose one pasta from a pre-selected menu, grab their meal, and go. Simple, quick, and all done within an hour or so.

Min 40 guests

Lunch time only / Mon-Fri (winter availability):

- **Two pasta choice - \$25pp**
- **Three pasta choice - \$30pp**

Add a canapés station.

Your team can enjoy canapés or an antipasto platter directly from the serving bench, or we can set them up wherever works best for you.

Choose 2 canapés or an antipasto platter for \$15pp.

Please check the menu section for pasta and canapés options.
Pasta includes parmesan and chilli.

PASTA FEAST MENU

pick your favourite mix

CASERECCE AL PESTO Caserecce pasta, house-made basil pesto, green beans V

RIGATONI AL RAGÙ Rigatoni pasta, slow-cooked beef, red wine ragu DF

PASTA E FAGIOLI Thick borlotti bean soup, smoked pork, tubettini pasta DF

SPAGHETTI ALLE VONGOLE Spaghetti pasta, clams, white wine, chilli, garlic, fresh parsley DF / \$5pp

GNOCCHI SORRENTINA Soft potato pillow, tomato sugo, mozzarella cheese, fresh basil VG

LINGUINE CON GAMBERI Linguine pasta, chilli tomato sugo, garlic prawns, fresh parsley DF / \$5pp

CREAMY PASTA (also suitable with cheese wheel)

MAFALDINE BOSCAiola Curly fettuccine pasta, beef ragù, creamy forest mushroom / truffle oil \$3pp

MAFALDINE AI FUNGHI Curly fettuccine pasta, creamy garlic forest mushroom VG / truffle oil \$3pp

FETTUCCINE ALFREDO Fresh fettuccine pasta, creamy butter and parmesan sauce, black pepper

RIGATONI ALLA VODKA Rigatoni pasta, creamy tomato sugo, vodka, fresh parsley VG



DF: Dairy free / V: Vegan / VG: Vegetarian. Please inform of any allergy.

Menus are subject to change due to availability of produce / All pasta come with parmesan and chilli Extras: Truffle oil \$3pp / Seafood pasta \$5pp

IL PENTOLO MENU

PASTA SUITABLE FOR IL PENTOLO

CASERECCE AL PESTO Caserecce pasta, house-made basil pesto, green beans V

RIGATONI AL RAGÙ Rigatoni pasta, slow-cooked beef, red wine ragu DF

GNOCCHI SORRENTINA Soft potato pillow, tomato sugo, mozzarella cheese, fresh basil VG

SPAGHETTI ALLE VONGOLE Spaghetti pasta, clams, white wine, chilli, garlic, fresh parsley DF / \$5pp

LINGUINE CON GAMBERI Linguine pasta, chilli tomato sugo, garlic prawns, fresh parsley DF / \$5pp

RIGATONI ALLA VODKA Rigatoni pasta, creamy tomato sugo, vodka, fresh parsley V



CHEESE WHEEL MENU

PASTA SUITABLE FOR THE CHEESE WHEEL

MAFALDINE AI FUNGHI Curly fettuccine pasta, creamy garlic forest mushroom VG

FETTUCCINE ALFREDO Fresh fettuccine pasta, creamy butter and parmesan sauce, black pepper

DF: Dairy free / V: Vegan / VG: Vegetarian. Please inform of any allergy.

Menus are subject to change due to availability of produce / All pasta come with parmesan and chilli Extras: Truffle oil \$3pp / Seafood pasta \$5pp



APERITIVO

Start with canapés or an antipasto platter, followed by your favourite pasta. This option is available for a minimum of 50 guests and must be combined with any pasta package.

These are usually served on platters placed on a designated table or bench. If you require service staff to serve, additional charges will apply.

CANAPÉS

Select your favourite canapés from the cold and hot selection.

2 canapés / 15pp

3 canapés / 21pp

4 canapés / 28pp

ANTIPASTO PLATTER

A curated selection of premium salumi from our local butcher, cheese, olives, condiments, fresh bread, grissini.

1 PLATTER SERVES 8-10 – MINIMUM 2 / \$150 each

CANAPÉS MENU

COLD

- Rockmelon & prosciutto bites GF / DF
- Mini bruschetta, fresh tomato, red onion, basil V / DF
- Beef bresaola involtini, cream cheese, fresh rocket GF
- Marinated sardines, crusty bread, chili, parsley DF
- Continental antipasto cones / cold cuts, olives, cheese, grissini GF*
- Roasted chicken mini club sandwich DF

HOT

- Eggplant parmigiana sliders, mozzarella cheese, tomato sugo, basil VG
- Mushrooms & truffle arancini, cheese, roasted garlic aioli GF / VG
- Bolognese arancini, beef ragù, mozzarella cheese, parmesan GF
- Potato wedges, garlic, rosemary, black pepper GF / V
- Roasted porchetta sliders, provolone cheese, rocket, chili mayo
- Fish fingers, house made tartare sauce DF

ADD DOLCE / \$7.50EA - min. 30

Mini-cannoli: ricotta & orange or chocolate custard

Lemon tart gluten free available

Classic Tiramisù



DF: Dairy free / V: Vegan / VG: Vegetarian. Please inform of any allergy.

Canapés are only available with pasta packages / menus are subject to change due to availability of produce

MEET IVAN, YOUR CHEF

Ivan grew up in a small town between Veneto and Emilia-Romagna and started cooking as a child. For him, food is a way of life – and medicine for the soul.

He worked as a chef in five-star hotels, private yachts, and kitchens across Italy and Australia.

In 2013, he moved to Perth and introduced piadina to the city, winning hearts at local markets and events for seven years before starting Pasta e Fagioli.

Ivan believes in simple things done right – and in timeless, regional recipes that bring people together.



FEAST LIKE A LOCAL



P&F/ FREQUENTLY ASKED QUESTIONS

1/ How does the FOOD TRUCK EXPERIENCE package work?

We roll up to your venue or property, set up the truck, and cook your chosen menu fresh on the spot. Guests walk right up, choose their pasta among your pre-selected options, and dig in. Service runs for up to two hours – or until everyone is happily full!

2/ How does the LIVE EXPERIENCE package work?

We set up a live pasta station with *Il Pentolo* (our giant pan for up to 70 portions) and/or the Cheese Wheel, plus your choice of canapés or antipasto platter. Guests walk up, enjoy the show and pasta. Service lasts up to two hours, or until everyone's full.

3/ Do you cater to dietary requirements?

Yes! We can offer vegetarian, vegan, or gluten-free pasta options – Please check menu dietary guide just let us know in advance so we can guide you toward the best option.

4/ What's included in the package price?

Your chosen food, plus everything we need to cook and serve – chilli and parmesan included. We're fully self-contained and can bring our own generator if needed. Staff for food truck or buffet-style service are included. If you'd like staff to serve canapés or walk-around food, this service can be arranged at additional cost depending on your event size and food choice.

5/Can we add extras to the package?

Absolutely! Popular upgrades include our Live Cheese Wheel Experience, *Il Pentolo* giant pan, canapés, or antipasto platters :)

6/ Do you charge a travel fee?

We don't charge a travel fee for events within the Perth metro area. If your event is outside this area, contact our team to discuss any additional costs.

7/ Can I taste your food before my event?

Of course! We want you to feel confident in our food and service. Please get in touch and check our T&C's for more info.

8/Do you provide waitstaff?

Our quotes include staff for food truck or buffet-style service. If you'd like staff to serve canapés or walk-around food, this service can be arranged at additional cost depending on your event size and food choice.

9/What are your customers' favourites?

Anything really ;) But our most-loved pasta include Rigatoni Beef Ragù, Mafaldine ai Funghi (curly fettuccine with creamy mushrooms), Gnocchi alla Sorrentina and of course our Live options: *Cheese Wheel* and *Il Pentolo*. Among the canapés, Arancini – especially the truffle & mushroom – are always a crowd-pleaser (and they're gluten-free!). Bruschetta is another favourite, perfect for vegan or vegetarian guests.

10/ Is there a minimum spend or minimum number?

Yes – our pasta packages have a minimum spend or number of guests to cover bringing the full setup to you. The amount depends on the package, date, and time of year. Please check each package description or contact us for an exact quote.

P&F/ BOOKING FORM

YOUR DETAILS

HOST / COMPANY NAME _____

EVENT TYPE _____

CONTACT NUMBER _____

EMAIL ADDRESS _____

YOUR EVENT DETAILS

EVENT LOCATION: _____

EVENT DATE ____ / ____ / ____

EVENT START TIME ____ : ____ AM / PM

EVENT FINISH TIME ____ : ____ AM / PM

NUMBER OF ATTENDEES: _____

YOUR FOOD CHOICE

PASTA PKG 1 – THE FOOD TRUCK EXPERIENCE

- PASTA FEAST: KEEP IT SIMPLE (2 PASTA) / \$33PP
- MEAT LOVERS (2 PASTA) / \$38PP
- PASTA E FAGIOLI MIX (3 PASTA) / \$42PP

PKG 1 / UPGRADES – Please circle or highlight your preferred option (if any)

Canapés (qty) ____ / Antipasto Pl.(qty) ____ Il Pentolo +\$14pp / The Cheese Wheel +\$14pp

Il Pentolo + Cheese Wheel ~The ultimate italian live feast +\$20pp

PASTA PKG 2 – THE LIVE EXPERIENCE

- 2 x CANAPÉS + IL PENTOLO (1 pasta) / \$35pp (veg) or \$40 (meat)

PKG 2 / UPGRADES – Please circle or highlight your preferred option (if any)

Extra Canapés (qty extra) ____ / Antipasto Pl.(qty) ____ The Cheese Wheel +\$20pp

PASTA PKG 3 – THE CORPORATE

- 2 PASTA CHOICE (1 full serve pp) \$25pp
- 3 PASTA CHOICE (1 full serve pp) \$30pp

PKG 3 / UPGRADES – Please circle or highlight your preferred option (if any)

2 x Canapés / Antipasto Platter (qty) ____

Extras / Please circle or highlight your preferred option (if any)

GF PASTA +\$5PP (qty) _____ SEAFOOD PASTA +\$5PP (qty) _____

TRUFFLE OIL+\$3PP / SERVICE STAFF from \$45 per staff

PLEASE CONTINUE HERE AND SIGN >>>

P&F/ TERMS & CONDITIONS

CONFIRMATION OF CATERING SERVICES:

To secure your event, the Booking & Terms and Conditions form must be signed and returned to Pasta e Fagioli. A deposit equal to 25% of your total food cost is required to confirm your booking. **Please note that a date is not secured until the deposit has been received.**

FOOD SELECTIONS: All food selections must be finalized **14 days before the event date**. Menus are subject to change without notice.

SERVICE STYLE & STAFFING: Pasta is served either food truck style or buffet style. Service staff and/or additional chefs can be provided at an extra cost with a minimum requirement of 4 hours. **II Pentolo/Cheese Wheel Live Station:** Your pre-selected pasta options will be served directly from the live station for up to 2 hours, based on your confirmed guest count. A minimum of 70 guests is required unless otherwise approved.

PRICES: All packages exclude GST and include service food truck or buffet style, parmesan and chilli as required, and compostable dining set for all guests attending.

At the time of print, prices quoted in this brochure are correct. Prices and menus are subject to change without notice. **Prices quoted at the time of booking within 3 months will not be altered.**

PAYMENTS: A 10% surcharge applies on PH. Surcharge applies for events outside the Perth metro area and to the South West Region.

Final payment must be made in full and received 1 week before your event. Failure to make payment may result in cancellation of the event/services.

TASTING: All tastings must be pre-paid and booked at least 10 days in advance. We cover up to \$75 of the cost if the event is confirmed. This amount is non-refundable in case of no-shows or event cancellations.

FINAL NUMBERS & MINIMUM SPEND: Packages require a minimum number and/or a minimum spend will apply, according to event details and season.

Final numbers must be confirmed **10 business days** before your event. Where you do not achieve your confirmed final numbers, we will waive any charge for the first 3 guests who do not arrive. *If more than 3 guests do not arrive you will be charged for the extra no-show guests.*

CANCELLATIONS: All cancellations must be made in writing. To receive a full refund of your deposit, cancellations must be made at least 28 days before your event date. Any cancellations made within 28 days of the event will result in the loss of the deposit or any amount already paid. A non-refundable administration fee of \$150 will be retained for cancellations at any stage. Any prepaid tasting fee is non-refundable in the case of event cancellation, tasting no-shows, or cancellations made within 24 hours from the tasting day.

***I HAVE READ AND AGREED TO T&C'S, I UNDERSTAND THAT NO DATE IS GUARANTEED IF DEPOSIT & BOOKING FORM ARE NOT**

RECEIVED BY PASTA E FAGIOLI'S TEAM. DATE: _____ / SIGNATURE: _____



G R A Z I E !
WE CANNOT
WAIT TO FEAST
WITH YOU!

Email us: pastaefagioliperth@gmail.com

Call or text: + 61 478 047 608

Visit: www.pastatruckperth.com.au