



CIAO!

Thank you for being here!

Pasta e Fagioli offers private event catering for up to 120 guests in Perth and the surrounding areas. Depending on the event details, we are also available to travel to the South West Region.

We take pride in crafting regional, timeless dishes. From classic fettuccine al ragù to big seafood pasta pots and Italian-style aperitivo platters, our packages offer something for everyone.

We cater to various occasions, whether a small, intimate gathering or a large celebration. With a range of options to accommodate different dietary requirements and personal preferences, we ensure everyone is satisfied!



PACKAGE 1 / MIN 50 GUESTS

PASTA FEAST

Choose your favourite pasta mix and feast like a local with us!

KEEP IT SIMPLE

1 x vegetarian + 1 x meat or vegetarian / 30pp

MEAT LOVERS

1 x vegetarian + 2 x meat / 40pp

PASTA E FAGIOLI MIX

1 x vegetarian + 1 x meat + 1 x seafood / 45pp

EXTRAS: Gluten free \$5pp / Add Il Pentolo Live Cooking (1 pasta choice only) \$12pp
Prices are GST exclusive and for service food truck or buffet style. Service staff, Public Holidays and any travel fees are quoted extra. Min 50 or min spend applies depending on date requested. Please refer to full T&C's.



FEAST LIKE A LOCAL

PACKAGE 2 / MIN 50 GUESTS

IL PENTOLO LIVE EXPERIENCE

Get ready for a unique and memorable live cooking experience. Il Pentolo can cook up to 70 serves of pasta at once.

2-HOUR LIVE STATION:

Vegetarian / 35pp

Meat / 40pp

Seafood / 45pp

Live station is per one type of selected pasta. Extra rounds are available for similar or same sauce. Fees apply.

EXTRAS: Gluten free \$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 50 or min spend applies depending on date requested. Please refer to full T&C's.





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.

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.

Starting from \$15pp

Prices are GST exclusive. Service staff, Public Holidays and any travel fees are quoted extra. Please refer to full T&C's.





CANAPÉS MENU

COLD

Rockmelon & prosciutto bites GF

Mini bruschetta, fresh tomato, red onion, basil V

Beef bresaola involtini, cream cheese, fresh rocket GF

Marinated sardines, crusty bread, chili, parsley

Continental antipasto cones / cold cuts, olives, cheese, grissini GF*

Roasted chicken mini club sandwich

HOT

Eggplant parmigiana sliders, mozzarella cheese, tomato sugo, basil VG

Mushrooms & truffle arancini, roasted garlic aioli GF / V

Potato wedges, garlic, rosemary, black pepper GF / V

Roasted porchetta sliders, provolone cheese, rocket, chili mayo

Slow cooked beef meatballs, tomato sugo

Fish fingers, house made tartare sauce

ADD DOLCE / \$6EA - min. 30

Ricotta and chocolate mini cannoli

Gluten free lemon tart

Classic Tiramisù

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



FEAST LIKE A LOCAL

PASTA MENU

pick your favourite mix

PASTA E FAGIOLI Thick borlotti bean soup, smoked pork, fresh pasta

PENNE ALL'ARRABBIATA Penne pasta, tomato sugo, chilli, garlic, fresh basil V

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

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

TAGLIATELLE DELLA NONNA Tagliatelle pasta, slow-cooked pork sausage ragù, garden peas

SPAGHETTI MARINARA Seafood spaghetti, tomato sugo, chilli, (prawns, squid, mussels, clams) DF

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

GNOCCHETTI SARDI Small ridged pasta, slow-cooked lamb ragu, fennel, pecorino cheese

PACCHERI CON GAMBERI Small tube pasta, chili & garlic prawns, white wine, a dash of tomato sugo DF

MAFALDINE AI FUNGHI Curly fettuccine pasta, creamy forest mushroom, white wine, truffle oil* VG

Menus are subject to change due to availability of produce / Some pasta may not be suitable for II Pentolo Live Experience.
Feel free to contact us if you have any questions.



MEET IVAN, YOUR CHEF

Born and raised in a small town between Veneto and Emilia-Romagna. He has been cooking since childhood. **Food is not only a career for him, it's a way of living and certainly medicine for the soul!**

A former five-star hotel chef, he has worked in luxury marinas, on private yachts, and in restaurants across beautiful places in Italy and Australia.

In 2013, he moved to Perth, WA, and introduced the city to the authentic regional dish "Piadina," stealing hearts at events and local markets for seven years before starting Pasta e Fagioli.

Ivan's philosophy revolves around a passion for simple things done right, and Pasta e Fagioli reflects his dedication to celebrating simple, regional, and timeless recipes. Yum.



P&F/ BOOKING FORM

HOST / COMPANY NAME _____

EVENT LOCATION: _____

EVENT TYPE _____

EVENT DATE ____ / ____ / _____

CONTACT NUMBER _____

EVENT START TIME ____ : ____ AM / PM

EMAIL ADDRESS _____

EVENT FINISH TIME ____ : ____ AM / PM

NUMBER OF ATTENDEES: _____

MENU SELECTION (PLEASE HIGHLIGHT OR CIRCLE)

PASTA PKG 1 - PASTA FEAST: KEEP IT SIMPLE \$30PP (2 PASTA) / MEAT LOVERS (3 PASTA) \$40PP / PASTA E FAGIOLI MIX \$45PP (3 PASTA, 1 X SEAFOOD)

PASTA PKG 2 - IL PENTOLO (2H LIVE STATION): VEGETARIAN \$35PP / MEAT \$40PP / SEAFOOD \$45PP

CANAPÉS - 2 - \$15PP / 3 - \$21PP / 4 - \$28PP **OR** PLEASE SPECIFY _____

ANTIPASTO PLATTER(S) - \$15PP / GUEST QTY _____

ADD ON: IL PENTOLO \$12PP (W/PKG 1) / GF PASTA \$5PP / DOLCE CANAPES \$6EA / SERVICE STAFF TBA / ADDITIONAL CHEF TBA

*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:** _____

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.** The prices quoted in this package are accurate at the time of quotation. However, prices and menus are subject to change without notice. Prices quoted at the time of booking will remain unchanged for up to 3 months.

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.

Il Pentolo Live Station: Your pre-selected pasta option will be available for 2 hours of service, based on the confirmed number of guests. Pasta will be served directly from the live station. Additional rounds are available for the same or similar sauce. Min 50 guests.

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.

Il Pentolo (additional rounds) - Additional pasta rounds must be of the same/similar sauce of your initial 2 Hour Live Station. Extra fee as follows: Vegetarian \$15pp, Meat \$20pp, Seafood \$25pp.

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.

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.**

Name: _____

Signature: _____

Date: _____





**GRAZIE!
WE CANNOT
WAIT TO FEAST
WITH YOU!**