

ARROSTICINI PACKAGE

ABRUZZO LAB AT YOUR LOCATION (2 HOURS ON SITE COOKING)

Base Package – \$850+ GST **

A unique live cooking experience that brings the authentic taste of Abruzzo to your venue.

Includes:

- **Charcoal grill and full setup**
- **Experienced grill chef**
- **2 hours of live, on-site grilling**
- **Service of skewers in traditional terracotta jugs (or alternative serving method as preferred by the venue)**

Arrosticini Selection (pricing per skewer)

Fresh skewers must be purchased separately depending on your guest numbers. You can customise your menu by selecting from our wide variety of flavours:

- **Lamb** Classic Abruzzese \$1.20
- **Chicken (Crumbed)** -Family-friendly options \$1.20
- **Diavola** Chicken Spicy, bold marinade \$1.50
- **Pork** Juicy and flavourful \$1.20
- **Ventricina Pork** with sweet and hot chilli \$2.00
- **Swordfish (Crumbed)** Light seafood skewers \$3.00
- **Manzo (MB2 Scotch Fillet)** Premium beef cut \$3.00
- **Liver & Onion** Traditional Abruzzese specialty \$3.00
- **Sausage & Potato** Rich and filling, perfect for events \$4.00

You tell us how many of each skewer you need – we'll prepare them fresh, deliver, and cook them on-site.

Add to your Arrosticini package:

- **In house cocktail sausages cooked over charcoal \$40P/KG**
Hot - mild - fennel
- **BBq mortadella with stracciatella and pistacchio \$5pp**
- **Variety of bruschetta \$4pp**
- **Beef burgers \$6pp**

****Travel fee may apply**

ARROSTICINI & PIZZA

ABRUZZO LAB AT YOUR LOCATION (2 HOURS ON SITE COOKING)

\$60 +GST per person

(Minimum 50 guests)

A unique and flavour-packed experience that includes:

- ✓ Fresh lamb and chicken arrosticini, grilled live on-site over charcoal
- ✓ A variety of pizzas, cooked on-site by our expert pizzaiolo
- ✓ Optional pizza show with silent disco for extra fun and entertainment

Perfect for corporate events, private functions, and unforgettable celebrations.



TERMS AND CONDITIONS

1. Booking confirmation:

All catering orders must be confirmed with a confirmation email/invoice and deposit to secure the booking.

2. Deposit and payment:

- A 10% deposit is required upon booking confirmation
- Final payment is due according to issued invoice
- Payment can be made by accepting the invoice or bank account.

3. Cancellations

- Cancellations made 2 weeks prior the event will receive a full refund or credit.
- Cancellation within less than one week of the event will forfeit the deposit or full refund.

4. Menu and changes:

- Menu selections must be finalised 2 weeks prior the event.
- Last minute changes may not be accommodated and may incur additional fees.

5. Travel fees:

Travel fees may apply based on the event's location and will be communicated at the time of the booking.

6. Set up costs:

A setup fee may apply depending on the size and complexity of the catering.

7. Delivery timeframes:

Abruzzo Lab strives to provide timely deliveries; however, we do not guarantee exact delivery times. Circumstances beyond our control, such as traffic, weather conditions, or unforeseen events, may affect delivery schedules. Customers are advised to allow a window of 15 minutes before or after their requested delivery time.

8. Customer Responsibility: Customers are responsible for providing accurate delivery details, including a reachable contact number, to facilitate smooth communication between our team and the recipient.

9. Force Majeure: Abruzzo Lab reserves the right to cancel or modify services due to unforeseen circumstances beyond our control

10. Acceptance of Terms: By placing an order with our catering services, you acknowledge and accept these terms and conditions. If you have any questions or concerns regarding these terms, please contact our team.