



Private Function & Catering

P A C K A G E S



WOOD FIRED

Traditional
Italian pizza,
wood fired



HANDCRAFTED

Slow fermented
sourdough, Italian
ingredients and
seasonal produce



MADE FOR SHARING

Generous, relaxed
catering designed for
celebrations and
gatherings

Choose your festa

Our function packages are designed to make choosing your menu simple - from generous Pizza Al Taglio feasts for larger celebrations to a tailored experience for smaller events.



Pizza Festa

PACKAGES

PIZZA PACKAGES *(Pizza Al Taglio - Roman style, made for sharing)*



PIZZA E AMORE

\$40^{PP}

Full pizza al taglio menu

- Unlimited pizza
- 2-2.5 hours



LA PIZZA SEMPLICE

\$35^{PP}

3 pizza flavours - selected menu

- Unlimited pizza
- 2-2.5 hours

PIZZA + DOLCI



PIZZA E PIZZA DOLCI

\$45^{PP}

Pizza al taglio + sweet finish

- Full menu
- Sweet pizza (Nutella + pistachio)



PIZZA E DOLCI

\$55^{PP}

A little more indulgence

- Full menu
- Choose 2 desserts

THE FULL ITALIAN FEAST



PACHETTO ORO

\$70^{PP}

From antipasti to dolci

- Antipasto grazing boards
- Full pizza al taglio menu
- Sweet pizza + cannoli



LA DOLCE VITA

\$85^{PP}

The complete La Brace experience

- Antipasto grazing boards
- 2 cicchetti (canapes)
- Full pizza al taglio menu
- Choose 2 desserts



Good to know



MINIMUM SPEND

\$2000

(all year)

Please note that NYE and some public holiday weekends may attract a higher spend.

May-Aug pending availability and function size, min spend negotiable.



DIETARY OPTIONS

Vegan / Dairy Free
Cheese + \$4pp

Gluten Free pizza
bases
(homemade)
+\$6pp



GLUTEN FREE

Our kitchen handles gluten, so while every effort is made to prevent cross-contamination, we do not recommend out gluten free option for coeliacs.



VEGAN MENU

A dedicated vegan menu with a selection of pizzas, antipasti, sides and desserts available.



Our wood fired airstream

A custom black Airstream, fitted with an authentic wood-fired Napoli oven, bringing traditional Italian pizza to life on site.

6m L x 3m W x 2.8m H



Pizza al taglio

MARGHERITA (V)

rosso gargano tomato, fior di latte, basil, EVOO

BUFALA (V)

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, fresh cherry tomatoes, EVOO

PROSCUITTO

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, EVOO

FUNGHI (V)

fior di latte, mixed italian funghi, pecorino, truffle oil, rosemary & thyme

MEATBALL

homemade traditional Italian pork and beef meatballs in rich tomato sauce, topped with parmesan and basil

SOPPRESSA

rosso gargano tomato, mild soppressa, olives, homemade pesto, smoked provola

PUMPKIN (V)

pumpkin purée base, roasted pumpkin, rocket & pesto mix, goat's cheese

SALSICCIA

caramalised onion base, Italian pork and fennel sausage, smoked scarmoza

Pizza al Taglio – by the slice - a Roman classic, distinct from the soft, round Napolitana style. Crafted from a sourdough base and fermented for 72 hours, it's baked in elegant rectangular trays until light, airy and delicately crisp - the perfect canvas for seasonal, artisinal toppings. Finished in the wood fired oven at 300 gradi and served by the slice, pizza al taglio offers both sophistication and versatility, ideal for sharing at gatherings of any scale.

EVOO = extra virgin olive oil

V: VEGETARIAN

VG: VEGAN

Dolci

TIRAMISU (V)

Home made traditional

CANNOLI (V)

Sicilian cannoli with ricotta, pistachio & hazelnut, dark chocolate mousse & grues de cacao

SWEET PIZZA (V)

Wood fired focaccia, nutella, crushed nuts OR wood fired focaccia, pistachio cream and crushed nuts

CHOCOLATE MOUSSE (V)

Home made belgian chocolate mousse

Antipasti e Cicchetti

ANTIPASTO GRAZING BOARDS

parma prosciutto, mild soppressa, hot calabrese, porchetta, mozzarella di bufala, smoked scamorza, pecorino, olive, basil, EVOO, wood fired focaccia

CHEESE BOARDS

assorted local and imported artisan cheeses

ARANCINI

assorted flavours: bolognese, artichoke (V), porcini truffle (V), napoli (V), cacio e pepe

LASANGA BITES

traditional lasanga in a crispy bite sized form served with bruschetta mix

OLIVE ALL'ASCOLANE

assorted flavoured stuffed olives: spicy nduja, traditional beef e pork

POLENTA CHIPS (V)

polenta chips, fried and finished sea salt and pecorino

