

Occasion

BY *Agostinis*

Authentic Italian Cuisine



Catering for any occasion



Our Story

In 2017, siblings Dan and Dion Bisa, together with Francesco Balestrieri, Culinary Director, founded Agostinis with a passion for authentic Italian cuisine and warm, family-style hospitality.

After five years, alongside Polly Foley, Director of Conference & Events, they decided to bring the Agostinis experience beyond the restaurant walls, with this vision becoming Occasioni by Agostinis in 2022.

Today, they continue the tradition of delivering personalised, high-quality Italian catering for every occasion. Whether it's a wedding at a winery, a celebration at a unique venue, an intimate dinner at home, or catering to offices for corporate events, Occasioni by Agostinis brings authentic Italian flavours straight to your table.

Our seamless service and engaging, family-style serving encourage guests to connect, share, and celebrate together - true Italian style.



Seated Formal Events

Pricing:

2-Course: \$80 pp
3-Course: \$95 pp

(Minimum 25 people)



Sample Menu

Primi

Select two options to share

Italian meats, cheeses, olives, pickles, bread

Fried calamari, lemon, mint aioli

Wagyu & pork meatballs, tomato sauce, mozzarella, pancetta

Roasted prawns, olive oil, lemon gf df

Heirloom tomatoes, burrata, olives, basil gf

Chargrilled octopus, chorizo crumb, tomato salsa df

Salmon tartare, nashi pear, cucumber, fennel, dill, crackers gf df

Secondi

Select two options to share

Roast chicken, herbs, pancetta gf df

Chicken involtini, spinach, ricotta, prosciutto, lemon wine gf

Porchetta, fennel chilli sausage, sweet potato purée

Slow-cooked lamb shoulder, salsa verde gf df

Baked eggplant, capsicum, chickpeas, olives, mozzarella v

Salmon fillet, fennel, dill, confit cherry tomatoes gf df

Prawn risotto, zucchini, tomato, chilli gf

Mushroom, taleggio risotto v gf

Pumpkin, goat's cheese ravioli, sage butter v

Contorni

Select two options to share

Roasted potatoes v gf df

Mixed greens, vinaigrette, almonds v gf df

Coleslaw, parmesan, eschalot dressing v gf

Rocket, apple, parmesan crisp v gf

Maple pumpkin, chilli, feta v gf

Fattoush, cucumber, tomato, dill, yoghurt, flatbread v

Cocktail Parties

Pricing:

Selection of 3 canapes - \$25 pp

Selection of 5 canapes - \$40 pp

Selection of 7 canapes - \$50 pp

(Minimum 50 people)



Sample Menu

Cold

Chefs selection of antipasto

Smoked salmon blini, creme fresh, caviar

Salami & olive skewer gf

Prawn & spicy mayo slider

Prosciutto wrapped grissini, balsamic glaze

Involtini zucchini, vegan ricotta, basil n v ve gf

Crab salad cucumber cups, fresh dill gf

Gnocchi fritti - fried gnocchi, prosciutto, parmesan

Hot

Olive Ascolana - fried olive, beef

Button mushroom, scamorza cheese v gf

Seasonal arancini v

Prawn skewers, Romesco sauce gf

Steak bites, salsa rossa gf df

Gnocchi pomodoro boats v + ve gf opt

Dolce

Piccolo cannoli shells, vanilla cream v

Cocktail Parties

(substantial canapes)

Pricing:

Add on 2 substantial canape options to any of the packages for an additional \$18pp



Sample Menu

Heirloom tomato bruschetta, Spanish onion, crispy basil v

Cold

Prawn cocktail, crispy cos, spicy aioli gf

Salmon tartare, nashi pear, cucumber, eschalot, fennel, mustard, dill, crackers gf df

Pork belly bites, apple, fennel gf df

Chicken yakitori skewers, lemon, rosemary gf df

Spiced lamb skewer, lemon yoghurt

Gnocchi pomodoro ve gf

Fried chicken bites df

Beef, lamb or pulled pork slider, slaw gf df

Mini chicken schnitzel burger, iceberg egg mayo

Mini hot dog, onion, tomato sauce, mustard df

Spinach & ricotta tortellini, napolitana sauce v

Pizza slice: Margarita & Diavola

Sliced porchetta, coleslaw

Wagyu & pork meatballs, tomato sauce, mozzarella

Ricotta & eggplant meatballs v

Beef cheeks, polenta gf df

Fried cauliflower ve

Hot

Conferences & Meetings

Sample Menus

Morning/Afternoon tea

Frittata, spinach, capsicum, tomato & Parmigiano gf

House made cake of the day v

House-made muesli bars, dark chocolate, dried fruit ve gf n

Chocolate brownie gf n

Seasonal fruit

House-made sausage roll df & contains seeds and chilli

Ricotta & tomato quiche v

Piccolo cannoli shells, vanilla cream

Baguette slices, avocado, tomato & feta v df ve gf options

Freshly baked scones, whipped cream & jam v

Lunch

Mains

Chef's selection of house-made pasta gf v ve options

Roasted chicken with fresh Italian herbs df

Oven-baked salmon fillet, olive oil, lemon, rosemary gf df

Sliced steak with salsa verde (served medium) gf df

Build your own sandwich - buffet grazing boards with:

- Selection of Italian meats
- Fresh brioche bread rolls gf option
- Sliced fresh tomato
- Fresh mozzarella
- Pesto spread

Sides

Rocket salad, apple, parmesan crisp ve gf

Fattoush, cucumber, tomato, dill, yoghurt, flatbread v

Fries with rosemary v gf

Mixed leaf salad v gf df

Conferences & Meetings

(continued)

Short and sweet package - from \$20

2 items of morning or afternoon tea
Choice of juices

Half day delegate package - from \$48

2 items of morning or afternoon tea
2 main items for lunch
2 sides
Choice of juices

Full day delegate package - from \$68

2 items of morning tea
2 mains items for lunch
2 sides
2 items of afternoon tea
Choice of juices



Drinks



The Italian Package

2 hours - \$32pp

3 hours - \$45pp

4 hours - \$55pp

2022 Cantina Zaccagnini Montepulciano

2022 Fasoli Gino Borgoletto Soave

NV Marsuret Prosecco DOC

Peroni

Peroni Leggera

Sparkling Mineral Water

Soft Drink

The Local's Package

2 hours - \$35pp

3 hours - \$49pp

4 hours - \$63pp

2023 Clonakilla Hilltops Shiraz

2024 Mount Majura Riesling

NV Marsuret Prosecco DOC

Peroni

Peroni Leggera

Sparkling Mineral Water 1L

Soft Drink

The home of Occasioni by Agostinis is East Hotel, located in Kingston. East Hotel is an apartment-style property, and we can offer a specially discounted accommodation rate for you and your guests.

Conveniently situated in the heart of Canberra, East Hotel is a family affair with Italian roots. This 140-room boutique property redefines the “design hotel” experience, blending moody, sumptuous interiors with warm, authentic service.

EAST is what happens when a passionate Italian family opens their arms and welcome guests into their hotel, just as they would at home.



Accommodation

Terms & Conditions

Additional Pricing

- Waitstaff onsite: \$60 per hour, per staff member (minimum 2 hours)
- Chefs onsite: \$85 per hour, per staff member (minimum 2 hours)
- Cutlery, crockery & glassware: from \$5 per person
- Kitchen set up for venues without facilities: from \$1,500
- Vendor meals: \$50 per person

Delivery

Delivery within 5km of Agostinis, Kingston is included.

For locations beyond 5km, the following fees apply:

- Up to 10km: \$50
- 10km-20km: \$150
- 20km-28km: \$200
- Over 28km: Price available on request

Orders & Pricing

- Minimum spend applies
- Prices include GST but exclude staff, hire and delivery costs
- Final numbers must be confirmed at least 10 working days prior to the event

Dietary Requirements

We can cater for most dietary requirements. All requirements must be confirmed at least 5 working days prior. While every care is taken, we cannot guarantee an allergen-free environment.

Payment

Payment terms are strictly seven days. Invoices are issued electronically, and payment may be made via direct credit or credit card. Credit card payments incur a 1.65% surcharge. All bookings require a 20% deposit to secure the booking.





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