

A person's arm, wearing a patterned sleeve, is shown lighting a candle on a table. The table is elegantly set with white plates, glasses, and a large, lush floral centerpiece featuring orange and red flowers. The background is softly blurred, showing more tables and warm, ambient lighting.

SORELLA

EVENT CATERING PACKAGES

*buon appetito!*

2026





## MEET THE *famiglia*

*Ciao, welcome to Sorella & Co!*

At Sorella & Co. we specialise in crafting extraordinary dining experiences that elevate weddings and events across Brisbane and the surrounding areas. Our passion for contemporary Italian-inspired cuisine, paired with impeccable service, ensures that every occasion we create is truly unforgettable. Whether you're hosting an intimate gathering or a grand celebration, we are dedicated to bringing your vision to life with bespoke catering and event services designed to reflect your unique style and taste.

More than just catering, we offer a complete range of event services, including personalised planning, styling hire, and on-the-day coordination. From the initial concept to flawless execution, our dedicated team ensures every detail is meticulously managed, allowing you to fully enjoy each moment of your special occasion.

For sit-down receptions we design exquisite long-table feasts featuring shareable dishes and can also include antipasti stations or canapés during pre-dinner drinks. For cocktail-style celebrations we offer thoughtfully curated menus of enticing antipasti stations, delicate canapés, and substantial fork dishes that provide satisfying main-sized portions. To complete the experience, our dessert and cannoli stations deliver a perfect sweet finale to your event.

Whether you are planning a wedding, a corporate event, or a private celebration, we provide tailored catering options to suit the occasion. From lavish sit-down meals to lively cocktail affairs and bountiful grazing stations, every element is designed with precision and care. For added convenience, our drop-off catering and Dinner Party in a Box services allow you to enjoy our expertly prepared dishes at home, ready to heat and serve.

At Sorella & Co. we are committed to transforming your event into an extraordinary culinary experience. Through exceptional flavours, seamless service, and an unwavering dedication to excellence, we ensure every moment of your celebration is unforgettable. Discover our catering services today and let us bring your vision to life with elegance and style.

*With Love*

*Sorella & Co*

# CONTENTS

## *contenuti*

ANTIPASTI ~~~~~	PG 03.
BURRATA BAR ~~~~~	PG 06.
STAND UP EVENTS ~~~~~	PG 08.
FAMIGLIA FEAST / <i>family feast</i> ~~~~~	PG 12.
DOLCE / <i>dessert</i> ~~~~~	PG 15.
PACKAGE PRICING ~~~~~	PG 17.
TERMS OF SERVICE ~~~~~	PG 20.



# ANTIPASTI

## *antipasto*

*Add a touch of Italy to your wedding or event with our Antipasti Grazing Stations. Featuring a delightful selection of traditional antipasti, including cheeses, small goods, grilled vegetables, pestos, tapenades, organic breads, biscuits, olives, and more, our grazing stations offer a true taste of Italy. A perfect alternative to canapés, these vibrant stations are designed to leave your guests satisfied and ready for the celebration ahead. Whether it's a casual gathering or an elegant affair, our Antipasti Grazing Stations create a beautiful and delicious focal point for your event.*

---

## ANTIPASTI / Graze Style

Your graze station will include a selection from the following based on seasonality and availability of produce.

### CURED MEATS

- Salame Finocchiona - garlic & fennel infused free range salame
- Sopressa milano - red wine & pepper infused free range salame
- Salsicca Sarda - sardinian style thick cut free range salame
- Cacciatorini - small rustic free range salame
- Prosciutto - cured & aged pork loin
- Sobrasada - paprika infused spreadable chorizo
- Nduja - spreadable spicy salame

### OLIVES AND VEGETABLES

- Mixed Australian olives
- Garlic and chilli olives
- Oven roasted marinated peppers
- Grilled zucchini
- Heirloom tomatoes w caramelised balsamic
- Marinated artichokes
- House made semi dried tomatoes

## CHEESES AND DIPS

Handmade fior di latte  
Smoked feta  
Semi dried tomato pesto  
Basil and pine nut pesto  
Garlic dip  
Organic brie  
Organic camembert  
Selection of assorted cheese



## BREADS AND BISCUITS

Ciabatta  
Olive sourdough  
Lavosh  
Fig and walnut crackers

## OUR PRODUCE

Cured meats are supplied by Salumi Australia and are made from the finest free range Australian pork  
Italian cheeses are local and hand made or imported from Italy  
Artisan breads  
Our olives and pickled vegetables are imported from Italy, house made or locally sourced  
Our fresh produce is locally sourced

---

## ADDITIONAL INFORMATION

Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates.

Table styling and decorative items are included in the package.

This grazing style is great for pre dinner light grazing. For a more substantial grazing station, please enquire.

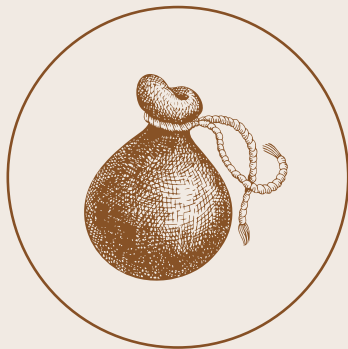
## DIETARIES

v (vegetarian) | df (dairy free) | gf (gluten free) | dfo (dairy free option) | gfo (gluten free option) | vo (vegan option)









# BURRATA BAR

*buon appetito*

*Transform your event into a culinary masterpiece with our exclusive Burrata Bar! Elevate your antipasti station with creamy burrata balls crafted by Byron Bay Mozzarella, paired with an array of tantalizing toppings and flavour combinations. Treat your guests to an authentic Italian experience with this delightful pre-dinner offering that promises to impress and delight every palate. Upgrade to the exquisite taste of our Burrata Bar and make your celebration truly unforgettable*

---

## FLAVOUR COMBINATIONS

Prosciutto | rockmelon or figs | balsamic reduction | basil (gf)

Roasted grapes | honeycomb | pistachio (gf/v)

Heirloom tomatoes or roasted tomatoes | basil | basil pesto | parmesan crisp (gf/v)

Green beans | olives | almonds | lemon oil | pangrattato (gf/v)

Porchetta | salsa verde | capers | basil (gf)

Strawberries | strawberry jam | honeycomb | basil (gf/v)

Chocolate brownie | cherry jam | chocolate ganache | chocolate flakes (gf/v)

*\*A selection of biscuits and artisan breads served on the station.*

## BURRATA BAR | SUBSTANTIAL GRAZING | \$42.00 PER PERSON

Upgrade to a light grazing Burrata Bar from any package that already includes an antipasti station, for an additional \$7.00 per guest.

*Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates. Table styling and decorative items are included in the package. Minimum catering of 40 people | Set up & clearing fee: \$200 | Delivery charge POA*

*\*Prices listed above are exclusive of GST.*







# THE SORELLA STAND UP *in piedi*

*The Sorella Stand up is served cocktail style, choosing from a selection of canapes, fork dishes and desserts. (Please note, we are not limited to this menu. Our menu does change based on seasonality of produce and by request. Please let us know any dietaries and we can cater accordingly).*

---

## CROSTINO / Canapes

### ARANCINI

Pumpkin & basil | pumpkin | basil pesto | whipped smoked feta (v/gf)

Tomato & feta | cherry tomato | smoked feta | basil pesto aioli (v/gf)

Triple mushroom | 3 mushrooms | garlic aioli (v/gf)

Four cheese & truffle | 4 cheeses | truffle | truffle aioli (v/gf)

Carbonara | pancetta | pecorino | basil pesto aioli | crispy prosciutto (gf)

Beef ragu | grass-fed beef cheek | tomato | red wine | whipped smoked feta (gf)

### PIZZETTE (Miniature pizzas)

Potato | caramelised onion | thyme (v)

Salami | cherry tomato | ligurian olive

### BRUSCHETTA

Crostini | tomato | basil | fior di latte | balsamic | garlic oil (v/dfo/gfo)

Crostini | ricotta | roast cherry tomato | honey | thyme (v/dfo/gfo)

Crostini | chilli garlic butter | prosciutto | olives | confit cherry tomato | fior di latte | basil (gfo)

Crostini | smoked salmon | crispy capers | goats mascarpone | pickled onion | herbs (gfo)

## FROM THE EARTH

Spinach & ricotta gnudi | pistachio basil pesto | pecorino (v/gf)

Sicilian panelle (chickpea fritters) | roast pumpkin | caramelised onion | goats cheese | balsamic reduction (v/gf/dfo)

Sicilian panelle (chickpea fritters) | parmesan custard | peperonata | crispy capers (v/gf)

Puff pastry scrolls | truffle caciotta cheese | rehydrated raisins | honey | herbs (v/gfo)

## FROM THE LAND

Puff pastry scrolls | rosemary | olive | nduja | whipped feta | pecorino (gfo)

Grass-fed beef carpaccio | capers | pomegranate | gremolata | roasted garlic aioli (gf/df)

Crispy free-range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Crispy free-range pork belly | smoked caramelised labneh | onion jus (gf)

Lamb rib | smoked feta | gremolata (gf)

Free-range chicken saltimbocca bites | sage | prosciutto | pecorino (gf)

## FROM THE SEA

Tuscan prawns | garlic | semi-dried tomatoes | pecorino (gf)

Prawns | chili | lemon | garlic | rosemary | honey (gf/df)





## FORK DISH / *Substantial mains*

Free-range Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan (gf)

Crispy free-range pork belly | salsa verde (gf/df)

Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/df)

Grass-fed beef polpette | tomato sugo | basil oil | parmesan crumb (gf/dfo)

*\*The above dishes are served with parmesan mashed potato as well as either steamed green beans or rocket pear parmesan salad*

## PASTA FORK DISH / *Substantial mains*

Sandcrab & chili ravioli | lemon | thyme | butter | pangrattato

Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Grass-fed beef cheek ragu | tomato | red wine | four cheese sauce (dfo)

Free-range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi-dried tomato or pumpkin (v)

Four cheese | basil pesto (v)

*\*The above dishes are served with chefs selection of fresh pasta*

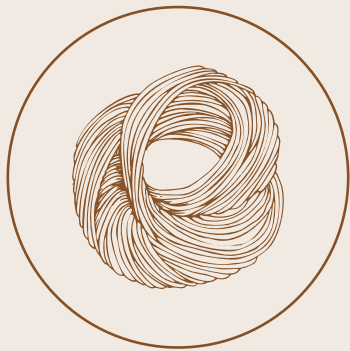
## DOLCE / *Dessert*

Please refer to page 13 for Dessert selections and pricing information.









# THE SORELLA FEAST

*festa*

*The Sorella sit down is served share style, choosing from a selection of entrees, mains and side dishes.*

---

## APERITIVO

Aperitivo included | ciabatta | olive oil w balsamic | your choice of butter - chilli and garlic, truffle, salted or nduja (gfo)

## APERITIVO UPGRADE | \$15.00 PER PERSON

Aperitivo estensione | aperitivo + burrata or fresh mozzarella, prosciutto and assorted smoked olives (gfo)  
OR

Grass-fed beef carpaccio | capers | pomegranate | gremolata | roasted garlic aioli (gf/df)  
OR

Burrata | pesto | tomato | pickled shallots | radish (v/gf)

## SECONDI PIATTI / Main Course

Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/df)

Grass-fed beef | gremolata | capers | pickled onions | garlic aioli | herbs (gf/df)

Crispy free-range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Spiced free-range chicken | dill & lemon labneh | charred onion | pomegranate | herbs (gf)

Free-range Tuscan chicken | sundried tomatoes | cream | spinach | garlic | parmesan | parsley (gf)

Barramundi al cartoccio | smoked sweet corn | guanciale | nduja (gf)

Barramundi al cartoccio | cherry tomato | green olive | dill | citrus (gf)

*\*Beef and Barramundi - (Additional \$4.00 per guest)*

## TRADITIONAL PASTA OPTIONS

Sandcrab & chili ravioli | lemon | thyme | butter | pangrattato

Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Grass-fed beef cheek ragu | tomato | red wine | four cheese sauce (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

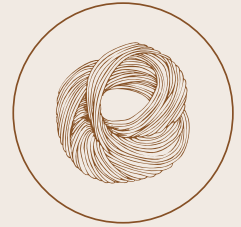
Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi-dried tomato or pumpkin (v)

Four cheese | basil pesto (v)

*\*The above dishes are served with chefs selection of fresh pasta*

*\*Prices listed above are exclusive of GST.*



## CONTORNI / *Side Dish*

Green beans | garlic oil | pangrattato (v/gf/df)

Broccolini | romesco | smoked almonds (v/gf)

Spiced carrots | whipped feta | gremolata | herbs (v/gf)

Roasted pumpkin | salsa verde | feta cheese | herbs (v/gf)

Roasted cauliflower | leek puree | pomegranate balsamic reduction | zaatar (v,gf)

Roasted baby potatoes | lemon | paprika | rosemary (v/gf)

Parmesan mash potato | fried rosemary (v/gf)

Rocket | pear | parmesan | balsamic vinegar (v/gf)

Cabbage | fennel | herbs | radish | green peas | pecorino | lemon | olive oil (v/gf)

## CONTORNI / *Pasta Side Dish*

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi dried tomato (v)

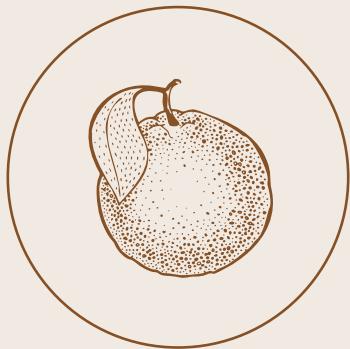
Four cheese | basil pesto (v)

*\*Extra contorni (side dish) | \$8.00 per person*

*\*Prices listed above are exclusive of GST.*







# DESSERT

## *Dolce*

*Our sorella dessert options cater for every sweet tooth, featuring beautifully presented large cannoli stations or mini dessert stations with an assortment of mini cannoli, cheesecakes, tarts, and gluten-free brownies. Each item is handmade and designed to bring a touch of indulgence to any celebration.*

---

## MINIATURE DESSERT STATION

### Signature cannoli

Sweet ricotta | pistachio  
Nutella ricotta | chocolate shards  
Tiramisu | chocolate shards  
Passionfruit curd | meringue  
Raspberry cheesecake | white chocolate

### Mini cheesecakes

Raspberry | white chocolate cheesecake (gf)  
Nutella cheesecake (gf)

### Assorted mini tarts

Pistachio | frangipane | raspberry tart  
Strawberry | custard tart

Chocolate brownie (gf/dfo/vo)

## CANNOLI STATION

### Cannoli station | large

Sweet ricotta | pistachio  
Nutella ricotta | chocolate shards  
Tiramisu | chocolate shards  
Passionfruit curd | meringue  
Raspberry cheesecake | white chocolate

## DESSERT STATION PRICING

Dessert Station | \$15.00 per person | choice of 3

## CANNOLI STATION PRICING

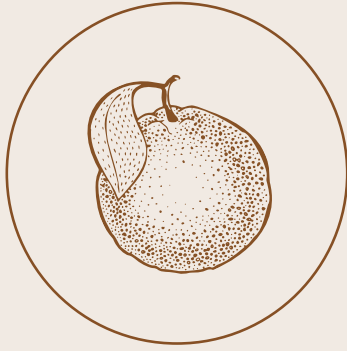
Cannoli station (large cannoli) | \$10.00 per person | choice of 2 flavours

*\*Prices listed above are exclusive of GST.*









# WEDDING PACKAGES

## *pricing*

---

### SORELLA STAND UP PRICING

#### PACKAGE 1 | \$68.00 per person

Your choice of 5 canapes + 2 fork dishes (substantial main)

#### PACKAGE 2 | \$88.00 per person

Antipasti to start, your choice of 5 canapes + 2 fork dishes (substantial mains)

*\*Canapes are based on 1 of each type per person. Fork Dishes are based on 1 serving per person (50/50 serve)*

### SORELLA FEAST PRICING

#### PACKAGE 1 | \$75.00 per person

Aperitivo, your choice of 2 secondi and 3 contorni

#### PACKAGE 2 | \$95.00 per person

Your choice of 4 canapes followed by, aperitivo, your choice of 2 secondi and 2 contorni

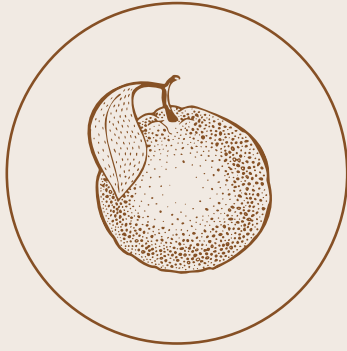
#### PACKAGE 3 | \$95.00 per person

Antipasti station followed by aperitivo, your choice of 2 secondi and 2 contorni

#### PACKAGE 4 | \$110.00 per person

Antipasti station, followed by your choice of 3 canapes, aperitivo, as well as your choice of 2 secondi and 2 contorni

*\*Prices listed above are exclusive of GST.*



# CORPORATE & EVENT PACKAGES

*pricing*

---

## SORELLA STAND UP PRICING

**PACKAGE 1 | \$40.00 per person | 2 hour service**

Substantial antipasti grazing station

**PACKAGE 2 | \$50.00 per person**

Your choice of 6 canapes

**PACKAGE 3 | \$68.00 per person**

Antipasti to start, your choice of 5 canapes

**PACKAGE 4 | \$68.00 per person**

Your choice of 5 canapes + 2 fork dishes (substantial mains)

**PACKAGE 5 | \$88.00 per person**

Antipasti to start, your choice of 5 canapes + 2 fork dishes (substantial mains)

*\*Canapes are based on 1 of each type per person. Fork Dishes are based on 1 serving per person (50/50 serve)*

## SORELLA FEAST PRICING

**PACKAGE 1 | \$75.00 per person**

Aperitivo, your choice of 2 secondi and 3 contorni

**PACKAGE 2 | \$90.00 per person**

Your choice of 3 canapes followed by your choice of 2 secondi and 2 contorni

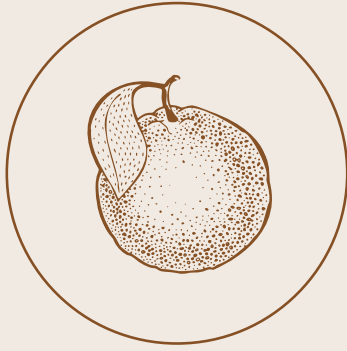
**PACKAGE 3 | \$90.00 per person**

Antipasti station followed by your choice of 2 secondi and 2 contorni

**PACKAGE 4 | \$105.00 per person**

Antipasti station, followed by your choice of 3 canapes, as well as 2 secondi and 2 contorni

*\*Prices listed above are exclusive of GST.*



# ADDITIONAL EXTRAS

*pricing*

---

## TABLE DECOR PACKAGE

*Enhance your table setting with our tableware packages*

**\$12.00 per person**

1 Course – White round main course plate, your choice of decorative cutlery and linen napkin colour

## TEA AND COFFEE STATION

*Indulge in our delightful tea and coffee station. We provide the following:*

**\$8.00 per person | 2 hours**

**\$12.00 per person | 4 hours**

Espresso coffee pod machine

Urn for hot water

Selection of coffee and decaf coffee

Assortment of herbal and regular teas

Dairy, almond, and oat milk choices

Sugar bowl

Biodegradable coffee cups, teaspoons and napkins

## TO NOTE:

*Tea and coffee station must be included for all guests*

## WEDDING & CELEBRATION CAKES

### Complimentary

*Let our Kitchen Team handle the cake cutting and plating of your wedding or celebration cake! Served on Sorella papers for guests to self serve. Napkins included.*

*\*Prices listed above are exclusive of GST.*





# OUR TERMS OF SERVICE

*Servizio*

*To make your event spectacular, all additional event hire items can be found in our wedding and event hire brochure, this includes tableware and furniture hire for all sit down catering events.*

## DEPOSIT

A deposit fee of 25% of the minimum spend is required upon booking. The remainder of the balance is due 14 days prior to the event.

## DIETARY REQUIREMENTS / FINAL NUMBERS

Guests individual dietary requirements and final numbers must be communicated in writing no less than 14 days prior to your event. Should you require a tailored menu change for the entire event (eg completely gluten free event) please advise this at the time of booking.

*\*\*\*Dietary requirements are catered for based on the needs of your guests so please choose your preference and we will look after the rest.*

## STAFFING COSTS

All prices include kitchen and wait staff labour costs. If your event is for less than 30 guests a staffing surcharge is applicable.

## EQUIPMENT AND SERVING WARE

A fee is applicable based on the number of guests and service requirements. This fee covers kitchen equipment requirements, and or satellite kitchen set up. For at home catering and external catering, events prices start from \$500.00 POA

## TRAVEL FEES

Sorella & Co. is a Brisbane based business, travel charges do apply pending the location of your event and access. Pricing on enquiry will be provided.

## EQUIPMENT AND SERVING WARE

All serving equipment is the property of Sorella & Co. and must not be damaged or misplaced. Property that is damaged or misplaced will incur a damages fee.

## INCLUSIONS

For Antipasti stations and the Sorella stand up package, bio-pak vessels are included to serve catering in. Please note plates, cutlery and napkins are not included for sit-down events, please refer to our table decor package.

## HOURS OF SERVICE

For Sorella 'Stand Up' events up to 3.5 hours are allocated for service dependant on package choice. Our Sorella 'Feast' packages include up to 5 hours of service, dependant on package choice.

## SUNDAYS AND PUBLIC HOLIDAYS

Sundays and public holidays incur an additional 15% surcharge to cover staffing costs.



*Ciao!*

@SORELLA.CO.AU

WWW.SORELLA-CO.COM.AU

EVENTS@SORELLA-CO.COM.AU