



UGO also now offers a number of activations and food stations to bring a touch of our Cucina Popolare to your next functions.

From our famous Pasta tossed in the parmesan wheel, burrata bar, antipasto/grazing tables, and our Abruzzese Roast Porchetta where the whole pig porchetta can be sliced right in front of your guests for a wow effect guaranteed! For corporate or private events, we have different packages to suit your budget our events team has many years of experience in hospitality and events in Europe and Australia, so you can rest assured, your guests are in good hands!

BUON APPETITO!



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UGO BURRATA POPOLARE

WHAT IS BURRATA?

Burrata is a fresh, handmade cow milk cheese made from mozzarella and cream. This award-winning cheese has an outer shell of mozzarella in a money bag style that is filled with strips of mozzarella bathed in cream. Cut through the outer layer of mozzarella and it's obvious why this cheese is called burrata, meaning 'battered' in Italian. The inside is soft and oozy! Burrata has never been as popular and started popping out everywhere on social media. It is indeed the most satisfying and insta/tiktokable cheese of all and we are lucky enough to get the freshest from our friends at That's Amore Cheese.

HOW DOES OUR BURRATA BAR WORK?

From a dedicated station, your guests will be able to enjoy their very own 60g burrata served individually and will be able to pick and choose their garnish and condiments served by our team.

Condiments available include (choose 5):

- Fresh heirloom tomatoes
- Beetroot & thyme
- Black garlic dip
- Bacon jam
- Prosciutto & melon
- Peaches & mint
- Giardiniera
- Eggplant caponata
- Peperonata
- Crunchy pancetta
- Marinated olives
- Grissini, bread, focaccia



COST: \$20.00 GST Inc per person

(10% discount if booked with another activation)

MINIMUM 50 GUESTS

Add some extra theatrical effect to impress your guests with a Mozzarella Stretching Demo + Tasting: +\$800.00 GST inc

UGO PORCHETTA POPOLARE

UGO BRINGS YOU THE REAL TASTE OF ABRUZZO!

Wherever you go in Abruzzo you will see these large trucks set up in piazzas and at farmers' markets, with whole roasted pigs being carved up for sandwiches. This is precisely what our team is bringing to your next event or function!

HOW DOES OUR PORCHETTA ACTIVATION WORK?

From a dedicated station, served by our team, your guests will be able to enjoy freshly sliced warm porchetta served the traditional way in a fresh ciabatta panino & garnished with pickled giardiniera and salsa verde. Your full porchetta will be hand sliced by our chef and served to your guests by our waitstaff, in eco-friendly plates. (we can also use your own or hired crockery). Not limited to one serving per person, our team will serve for 1.5 hours and all the leftovers will stay on-site at the conclusion of the activation

PACKAGE INCLUDES:

- 1 Full pig porchetta hand sliced in front of your guests by our chef
- Mini ciabatta bread
- Giardiniera pickled vegetables
- Salsa Verde
- 1 Seasonal salad as a side dish
- 2 staff members (1 chef + 1 waitstaff to assist with food service)
- All the porchetta left over (perfect for late snacks or for your guests to take home)

(We understand having the pig head on display can be confronting for some of your guests so you'll have the option to choose with or without it)

COST:

Small Porchetta Package: Feed up to 50 guests: \$25/person GST Inc

Large Porchetta Package: Feed up to 100 guests: \$22/person GST inc

10% discount applies if booked with another of our activations.

MINIMUM 50 GUESTS



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UGO NORCINO STATION | CHEESE & SALUMI GRAZING TABLES

Inspired by the Norcino, a traditional Italian pork butcher.

It is the perfect way to showcase Italian & Australian products. Some items will be sliced to order to add some theatrical effect. As part of our grazing offering, we can also incorporate and cut mature and fresh cheeses. Imagine fresh focaccia, different types of bread, grissini, with excellent oils, homemade pickles, herbs, and styled in the most opulent way, it is a customer favourite!

HOW DOES OUR NORCINO/GRAZING STATION WORK?

From a dedicated station, your guests will be able to help themselves and enjoy a selection of cured meats and pre-cut cheeses (package depending). The station will be managed by our team for a duration of 1.5 hour to ensure it is restocked and maintained clean and tidy for the main part of the activation.

Our Grazing tables include a selection of imported and local cheeses, cured meat and of course, UGO's famous Porchetta. All grazing tables come with condiments, lavosh, bread rolls, grissini, olives, fruits and nuts

You can also add a Mozzarella stretching/tasting demo to your package for the most theatrical and memorable experience.



COST:

- NORCINO STATION (Cured meat only): \$30.00 GST Inc per person
- SALUMI & CHEESE GRAZING TABLE: \$35.00 GST Inc per person

(10% discount per person if booked with another activation)

MINIMUM 50 GUESTS

Add some extra theatrical effect to impress your guests with a Mozzarella Stretching Demo + Tasting: +\$800.00 GST inc

UGO PASTA POPOLARE

THE FAMOUS PASTA TOSSED IN A 40kg PARMESAN WHEEL!

Our team is the one behind That's Amore Cheese's famous stand at the Queen Victoria Night Market. We brought the Cheese Wheel Pasta craze to Australia many years ago and we are now so proud to bring it to your next event!

The Cheese Wheel pasta is definitely a show-stopper and a social media sensation (one of our last TikTok has now reached over 11 million views).

After so many years we have a well-oiled system that helps us serve huge numbers in a minimum of time so your guests can enjoy multiple serves if they feel like it.

HOW DOES OUR PASTA ACTIVATION WORK?

From a dedicated station, served by our team, your guests will be able to enjoy our famous pasta of your choice tossed in a 40 kg Grana Padano Wheel on a FREE-FLOW BASIS !!! (yes you heard right!).

For a duration of one hour, your pasta will be served in eco-friendly disposable bowls. (we can also use your own or hired crockery) It is a guaranteed show-stopper and will bring that Italian touch to your next event!

Pasta available includes: (selection to be made at booking)

- Spaghetti cacio e pepe
- Rigatoni carbonara
- Gnocchi sorrentina
- Casarecce al ragout (slow-cooked beef ragu)
- Orecchiette, broccoli, salsiccia
- Maccheroni, lamb ragout peas

We do cater for special dietary requirement (conditions applies)

COST: \$35.00 GST Inc per person

(10% discount if booked with another activation)

MINIMUM 50 GUESTS

