

◊ VICI ◊

ITALIAN

FUNCTIONS PACKAGE



ALEMPÉ
HOSPITALITY GROUP



BANQUET PACKAGE OPTIONS

FESTA \$44PP



FOR THE TABLE;

Marinated Mount Zero Olives
in rosemary, garlic & olive oil

Pane Lievitato
vici's signature woodfired bread with roasted garlic,
smoked salt, olive oil

Arancini
stuffed with rapini & fior di latte served
with marinara sauce & grana padano

Flash Fried Baby Calamari
fresh lemon & aioli

Caprese Ensalata
fresh burratina, heirloom tomatoes,
balsamic & olive oil

Woodfired Margherita Pizza
fior di latte, parmesan, basil

(add tiramisu for \$8.5pp)



BANQUET PACKAGE OPTIONS

BANCHETTO \$64PP

ON ARRIVAL;

Marinated Mount Zero Olives
in rosemary, garlic & olive oil

Pane Lievitato
vici's signature woodfired bread with roasted garlic,
smoked salt, olive oil

Arancini
stuffed with rapini & fior di latte served
with marinara sauce & grana padano

Caprese Ensalata
fresh burratina, heirloom tomatoes,
balsamic & olive oil

MAIN COURSE; (SERVED FAMILY STYLE)

CHOICE OF TWO PLATTERS

Pesce Fresco
oven roasted barramundi over a fresh salad of fennel,
asparagus, orange, salad greens & toasted almond flakes

Slow Cooked Pork Belly
caramelised fennel, cherries, apple sauce,
mustard fruit & chianti jus

****All served with rocket salad & chips for the table*
(add tiramisu for \$8.5pp)***





DRINKS PACKAGE OPTIONS

CLASSICO - \$45PP

2022 Corte Giara

pinot grigio doc, veneto ITA

2022 Viticoltori Senese Chianti

'senesi arentini' chianti sangiovese
docg, tuscany ITA

Green Beacon Wayfarer Tropical Pale Ale

tropical pale ale 4.9% QLD

Peroni 3.5%

ITA

Soft Drink or Juice



PREMIO - \$55PP

2022 Corte Giara

pinot grigio doc, veneto ITA

2022 Viticoltori Senese Chianti

'senesi arentini' chianti sangiovese
docg, tuscany ITA

NV Riva Dei Frati

prosecco doc (V,0), veneto ITA

2022 Santa Cristina

giardino rosé igt (S), tuscany ITA

Green Beacon Wayfarer Tropical Pale Ale

tropical pale ale 4.9% QLD

Peroni 3.5%

ITA

Aperol Spritz

soda, prosecco, orange

Sangria

sangiovese, villa massa limoncello,
pineapple, lemon, fresh fruit

Soft Drink or Juice



FUNCTION SPACES

10-12 SEATED, UP TO 50 COCKTAIL (EXCLUSIVE USE)

BAR VICI

For small and large groups, host your next celebration with us at Bar Vici!
Comfortable booth seating for small groups, food and beverage packages available



RESTAURANT DINING

12-30 GUESTS SEATED, 40-80 GUESTS COCKTAIL

Located inside Vici Italian, our Restaurant tables have a mixture of banquet seating and traditional banquet tables.

Please contact your Functions Coordinator for your preference and availability.





AL FRESCO

15-25 GUESTS SEATED, UP TO 35 GUESTS COCKTAIL

Overlooking SouthBank parklands and its stunning murals, host your next festa on our undercover al-fresco terrace!

Open and breezy for Summer, with ample heating during Winter months, this is Vici's most popular dining spot.



PRIVATE DINING ROOM

15-20 GUESTS SEATED, AIR-CONDITIONED

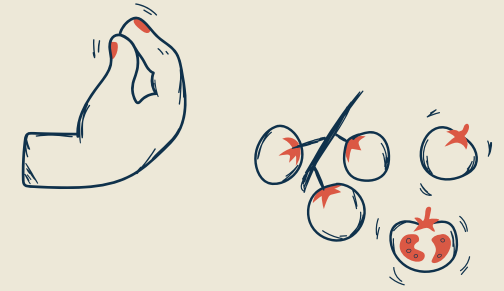
Elevate your next event in our Private Dining Room and enjoy exclusive use in air-conditioned comfort.

Perfect for corporate meetings, breakfasts, or intimate gatherings.



EXCLUSIVE USE

Exclusive use of our whole restaurant is also available for up to 120 guests. Please contact your Function Coordinator for quotes and availability.



SALUTI



Contact Details

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TERMS & CONDITIONS

All bookings are provisional until the event order is signed and returned with credit card details as security at least 7 days prior to the event.

Our function spaces are allocated on a first confirmed basis. During peak trade/days, a 3 hour timeslot will be allocated within either seating time of 4pm-7pm, or 7.30pm-10.30pm.

These seating times are final and the premises must be vacated at your allocated departure time unless an alternative arrangement is agreed upon. Your functions coordinator will advise you of availability upon enquiry. Please ask us for a quote for events requiring upwards of 3 hours.

A cancellation fee of 25% will apply in the event of cancellation within 3 days of the event unless otherwise specified. Final numbers, dietary requirements and beverage requests must be confirmed no less than 72 hours in advance.

Final confirmed numbers will be the numbers catered for and, therefore, the numbers charged for.

MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS.

FOOD SERVICE WILL COMMENCE WITHIN 15 MINUTES OF THE TIME SPECIFIED ON THE EVENT ORDER.

ONE BILL PER TABLE-NO SPLIT BILLS.

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

For more information on our other venue options & function information visit **alemre.com**

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