

♦ V I C I ♦

I T A L I A N

# FUNCTIONS PACKAGE

ALEMRE  
HOSPITALITY GROUP



## TAVOLO \$65PP

### Pane Lievitato

vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE

### Warm Artichoke Dip

pangrattato - VE, GFO

### Arancini

of wild mushroom, truffle & parmesan - V

### Fior di Latte al Forno

mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO

### Local Pork & Pepper Berry

salame, cornichons - GF, DF

### Beef Ragu (To Share)

house special slow cooked beef in a rich tomato sugo w/ rigatoni & parmigiano reggiano - GFO, DFO

**Served for the whole table;**

### Truffle Fries

shoestring fries tossed in truffle oil & parmesan - V, GF

### Rocket Salad

w/ parmesan & balsamic dressing  
V, VEO, GF, DFO

**Add on;**

**Cannoli di Ricotta \$5pp / Classic Tiramisu \$7.5pp**



*Dietaries*

V - VEGETARIAN    VE - VEGAN    VEO - VEGAN OPTION  
GF - GLUTEN FREE    GFO - GLUTEN FREE OPTION  
DF - DAIRY FREE    DFO - DAIRY FREE OPTION

## PIENA \$80PP

### Marinated Australian Olives

VE, GF

### Warm Artichoke Dip

pangrattato, house made focaccia - VE, GFO

### Shaved Wagyu Bresaola

fried capers - GF, DF

### Classic Caprese

salad of buffalo mozzarella, heirloom tomato & basil - V, GF

### *Choice of Two Mains to share;*

#### Bistecca

300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO

#### Grilled Salmon

fried potatoes, stracchiatella, gremolata, grilled lemon - GF, DFO

#### Chicken Marsala

grilled chicken breast fillets in a creamy marsala & mushroom sauce w/ crispy prosciutto & pangrattato - GFO

#### Agnello

braised & grilled lamb rack w/ white bean puree, rosemary oil & chianti jus - GF, DF

#### Fillet

kidman beef grain-fed eye fillet w/ mashed potato & creamy peppercorn jus - GF, DFO (+\$9pp supplement)

#### Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VEO, GF, DFO

#### Dressed Tender Leaf Salad

w/ house dressing - VEO, GF

#### *Add on;*

*Cannoli di Ricotta \$5pp / Classic Tiramisu \$7.5pp*





# DRINKS PACKAGE OPTIONS

## CLASSICO - \$50PP

2022 Corte Giara  
pinot grigio doc, veneto ITA

2022 Viticoltori Senese Chianti  
'senesi arentini' chianti sangiovese  
docg, tuscanly 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, tuscanly ITA

NV Riva Dei Frati  
prosecco doc (V,0), veneto ITA

2022 Santa Cristina  
giardino rosé igt (S), tuscanly 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

25-30 GUESTS SEATED, AIR-CONDITIONED

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

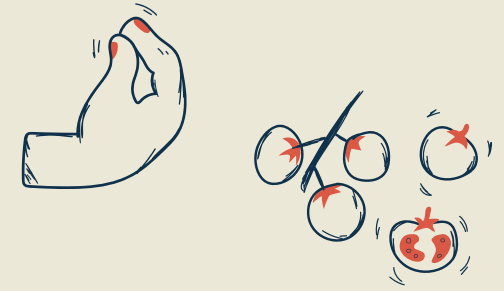
Perfect for corporate meetings, breakfasts, or intimate gatherings.





## 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

174 GREY ST  
SOUTH BRISBANE, QLD 4101  
PHONE: (07) 3844 8556  
WEB: [WWW.VICISOUTHBANK.COM.AU](http://WWW.VICISOUTHBANK.COM.AU)  
EMAIL: [EAT@VICISOUTHBANK.COM.AU](mailto:EAT@VICISOUTHBANK.COM.AU)

## 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](http://alemre.com)**

**ALEMRÉ**  
HOSPITALITY GROUP