



# GROUPS

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## ✧ OUR VENUE ✧

At *Briscola Italian*, we pride ourselves on being group specialists. Talk to us about your work function, corporate event, Christmas party, birthday or Christening. We tick the boxes of a great venue:

- ✓ we have a modern fit-out with a casual atmosphere
- ✓ award winning Italian cuisine that warms the soul and fills the belly
- ✓ family friendly
- ✓ we can cater for most dietary needs
- ✓ available non-trading days

## ✧ PRIVATE FUNCTIONS ✧

The restaurant is available for whole of venue functions of between 40-60 guests with a heated outdoor area available for your guests to mingle. There is no venue hire fee. Costs are based on a minimum food spend. For Monday to Thursday, the minimum food spend is \$2500. For Friday, Saturday and Sunday, the minimum food spend is \$3000.

## ✧ BANQUETS ✧

Banquets provide a versatile solution for any function and are a simple, Italian way of dining. To ensure that we provide a viable full service experience, groups of 10 or more must select from our banquet menu. It requires the participation of the entire table. If we cannot cater for a guest's dietary requirement within the banquet, they may order separately from our menu. When you confirm your reservation, you are deemed to have accepted our Terms & Conditions below. Remember, we are experienced in organizing many types of functions, so we're happy to discuss your specific needs prior to the event.

### **Terms & Conditions**

*The confirmed reserved numbers will be the minimum charge (no shows will be charged).*

*To avoid additional charges, details of any dietary requirements/ allergies must be provided prior to the function.*

*Full table service is provided and as such, drinks cannot be purchased individually from the bar. We can provide separate itemised food & drinks bill if required*

*BYO is not available for banquets or set menu. Cakeage \$2pp*

*Bill splitting is available @ \$1 per split {max 10 transactions}. One invoice per table.*

*Briscola accepts Visa, MasterCard, American Express & Diners.*

*1% surcharge on credit and tap & go | 10% surcharge on Sundays*

# ✧ BANQUET MENUS ✧

## 1. EXPRESS LUNCH BANQUET

**\$25.50pp**

{25 person limit}

stone baked focaccia w/ garlic butter  
a selection of pizzas {selected pizzas only}  
fresh garden salads  
1 x freshly cooked pasta

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## 2. PIZZA & PASTA BANQUET

**LUNCH SPECIAL \$32pp | DINNER \$36pp**

warmed local & sicilian olives w/ toasted almonds  
duo of house-made dips  
stone baked focaccia  
a selection of pizzas  
2 x freshly cooked pastas  
fresh garden salads

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## 3. CREATE YOUR OWN BANQUET

**CHOOSE ANY THREE COURSES \$42pp | FOUR COURSES \$55pp**

### **antipasto course**

antipasto boards w/ a selection of local Balzanelli charcuterie, bocconcini & marinated vegetables  
grass-fed veal & pork meatballs, napoli sugo, shaved pecorino  
served w/ freshly baked focaccia

### **pizza course**

a selection of our favourite pizzas  
s/w italian garden salads

### **pasta course**

platters of a freshly cooked pasta and gnocchi

### **mains course**

tender chicken breast medallions w/ the chef's sauce of the day  
s/w seasonal vegetables & roast potato

### **after dinner course**

selecting this course allows every guest to select a dessert, affogato, or  
after dinner drink including: liqueurs, grappa, whisky & dessert wines  
{subject to availability | excludes nutella calzone & cheese board}

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## ✧ SET-MENU ✧

Set-menus are best suited to formal occasions and are for whole of venue bookings only. We have hosted many successful functions and every one has required different needs, so call us and arrange an appointment to discuss your needs.

Here is an example of what we do:

**\$60pp | with dessert \$65**

### **antipasto | starters**

{to be shared}

antipasto boards w/ a selection of local Balzanelli charcuterie, bocconcini & marinated vegetables  
served w/ freshly baked focaccia  
a selection of pizzas

### **primi | first course {alternating}**

RIGATONI

w/ three meat ragu, basil & shaved pecorino

GNOCCHI

w/ mushroom, baby spinach, parmesan & a gorgonzola cream sauce

### **secondi | second course**

{select two to alternate}

POLLO SALTIMBOCCA

medallions of chicken, pancetta & sage w/ baby spinach & vino bianco {g\*}

ATLANTIC SALMONE

atlantic salmon s/w sardinian fregola, basil pesto & balsamic glaze {g\*}

VITELLO SCALOPPINE

veal scaloppine w/ prosecco & lemon butter sauce {g\*}

VEGETARIAN & VEGAN MEAL OPTIONS AVAILABLE

### **dolci | dessert {optional \$5pp}**

PANNA COTTA OF THE DAY

### **DIETARY INFO:**

v = vegetarian | d = dairy free | g = gluten free | \* = on request

Whilst the greatest care is taken, gluten free dishes & pizza bases are prepared in the same environment as other food. Not every ingredient is listed, allergies must be brought to management's attention

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