



BANQUETS & SET MENU

✧ OUR VENUE ✧

At *Briscola Italian*, we pride ourselves on being group specialists. We have years of experience so 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 seating 55 guests
- ✓ Award winning Italian cuisine that warms the soul and fills the belly
- ✓ Heated alfresco area for up to 20 guests
- ✓ Kid friendly
- ✓ We cater for special dietary needs
- ✓ Available non-trading days

✧ BANQUETS & SET MENU ✧

Banquets provide a versatile solution for any function and are a simple, Italian way of dining. To ensure that we provide a 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. We also offer a set menu style of dining for more formal functions. When you confirm your reservation, you are deemed to have accepted our Terms & Conditions {see back page}. We are highly experienced in organizing many types of functions, so we're flexible in accommodating your specific needs.

✧ FUNCTIONS ✧

The restaurant is available for functions seating up to 55 guests inside, 20 guests alfresco, or a combination of both (75ppl). Minimum spend requirements may apply if your function is larger than 35ppl. Whole of venue functions are available for private use throughout the week including non-trading days. There is no venue hire fee. Costs are based on a minimum food spend:

- Monday to Sunday luncheon \$2000
- Sunday to Thursday dinner \$2500
- Friday and Saturday dinner \$5000

An electronic booking deposit is made via credit card. Sunday functions attract a 10% surcharge. Public Holiday functions attract a 15% surcharge. Cancellations made within 48 hours of the function will be charged 25% of the menu cost.

✧ BANQUET MENUS ✧

1. EXPRESS LUNCH BANQUET

\$26pp {25 person limit}

stone baked garlic pizza bread
selection of pizzas {selected pizzas only}
one type of freshly cooked pasta
fresh garden salads

2. PIZZA & PASTA BANQUET

LUNCH SPECIAL \$33pp | DINNER \$38pp

warmed local & sicilian olives w/ toasted almonds
house-made dips served w/ stone baked focaccia
selection of pizzas
two types of freshly cooked pastas
fresh garden salads

3. CREATE YOUR OWN BANQUET

CHOOSE ANY:

THREE COURSES \$43pp | FOUR COURSES \$55pp | FIVE COURSES \$60pp

ANTIPASTO COURSE

antipasto boards including locally cured *Balzanelli* charcuterie
selection of olives, bocconcini & marinated vegetables
house made dips served w/ stone baked focaccia
{add hot entrée: veal & pork meatballs slow braised in napoli sugo \$2pp}

PIZZA & SALAD COURSE

selection of pizzas served w/ fresh garden salads

PASTA COURSE

platters of freshly cooked pasta and gnocchi
{add seafood pasta \$4pp}

MAINS COURSE

tender chicken breast medallions w/ your choice of a range of sauces
served w/ seasonal vegetables & roast potato
{add veal scaloppine w/ your choice of sauce \$6pp}

AFTER DINNER COURSE

selecting this course allows every guest to select a dessert or
after dinner drink including liqueurs, grappa, whisky, dessert wines or coffee
{subject to availability | includes anything on the dessert menu up to the value of \$15}

✧ SET-MENU ✧

Set-menus are best suited to formal occasions and are for whole of venue bookings only.

This option provides for individual plating for the first and second courses.

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 MENU 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/ stone baked focaccia

a selection of pizzas

PRIMI | FIRST COURSE

{served 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/ fried baby capers & vino bianco {g*}

SALMONE D'ATLANTICO

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

FUNCTION TERMS & CONDITIONS

The confirmed reserved numbers will be the minimum charge (late changes 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. Drinks cannot be purchased individually from the bar unless prior arrangements are made. We can provide a separate itemised food & drinks bill if required.

BYO is not available for group functions. Cakeage \$2pp

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

Briscola accepts Visa, MasterCard, American Express & Diners.

1% surcharge on credit and tap & go

10% surcharge on Sundays | 15% surcharge on Public Holidays

Cancellations made within 48 hours of the function will be charged 25% of the menu cost.

DIETARY INFO

{v} = vegetarian | {d} = dairy free | {g} = gluten free | {*} = on request.

Whilst the greatest care is taken, gluten free dishes and pizza bases are prepared in the same environment as other food.

Not all ingredients are listed. All allergies and intolerances must be brought to management's attention.