



BANQUET 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:

- ✓ 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 22 guests
- ✓ Kid friendly
- ✓ Cater for dietary needs
- ✓ Available non-trading days

BANQUETS

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 a la carte menu. We also offer a set menu style of dining for formal functions. When you confirm your reservation, you are deemed to have accepted our terms & conditions {see below}. We are highly experienced in organising many types of functions, so we're flexible in accommodating your specific needs.

PLANNING A FUNCTION?

The restaurant is available for functions seating up to 55 guests inside, 22 guests alfresco, or a combination of both (77ppl). Minimum spend requirements 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:

- LUNCHEON Monday to Sunday \$2000
- DINNER Sunday to Thursday \$2500
- DINNER Friday and Saturday \$5000

An electronic booking deposit is made via credit card. Normal surcharges apply to functions. {Sunday 10% surcharge. Public Holidays 15% surcharge}. Cancellations made within 48 hours of the function will be charged 25% of the menu cost. Full terms & conditions are below.

BANQUET MENUS

All banquets can be customised to suit your dietary needs. Once you select a banquet, you are deemed to have read our terms & conditions {see below}.

BASIC LUNCH BANQUET

\$26.50pp {Lunch only | 20 person limit}

stone baked garlic pizza bread
selection of pizzas {selected pizzas only}
penne pasta w/ mushrooms, garlic, shallots, marsala wine, cream
fresh garden salads

PIZZA & PASTA BANQUET

\$39pp {20 person limit}

LUNCH SPECIAL: includes complimentary glass of house wine or soft drink

warmed local & sicilian olives w/ toasted almonds
house-made dips served w/ stone baked herb & sea salt pizza bread
stone baked mozzarella & garlic butter pizza bread
selection of best selling pizzas
rigatoni pasta w/ chicken breast, pancetta, roasted capsicum, garlic, napoli sauce
penne pasta w/ mushrooms, garlic, shallots, marsala wine, cream
fresh garden salad w/ mesclun, cucumber, cherry tomato, red onion, citronette

THREE COURSE BANQUET

\$49pp

ANTIPASTO

antipasto boards including locally cured charcuterie by *balzanelli* smallgoods
selection of olives, bocconcini & marinated vegetables
stone baked pizza bread
add hot entrée \$2pp: veal & pork meatballs OR sea salt calamari

PIZZA & SALAD

selection of best selling pizzas
fresh garden salad w/ mesclun, cucumber, cherry tomato, red onion, citronette
rocket salad w/ shaved parmesan, fresh pear, toasted walnuts

PASTA, GNOCCHI & RISOTTO

rigatoni pasta w/ chicken breast, pancetta, roasted capsicum, garlic, napoli sauce
gnocchi w/ gorgonzola, mushrooms, baby spinach, toasted walnuts
risotto w/ king prawns, zucchini, mascarpone, baby peas, lemon
add dessert \$9pp

See our terms & conditions below

5. FIVE COURSE BANQUET

\$65pp

ANTIPASTO

antipasto boards including locally cured charcuterie by *balzanelli smallgoods*
selection of olives, bocconcini & marinated vegetables
stone baked herb & sea salt pizza bread
sea salt calamari

PIZZA & SALAD

selection of best selling pizzas
fresh garden salad w/ mesclun, cucumber, cherry tomato, red onion, citronette

PASTA & RISOTTO

penne pasta w/ mushrooms, garlic, shallots, marsala wine, cream
risotto w/ king prawns, zucchini, mascarpone, baby peas, lemon

MAIN COURSE

pollo saltimbocca - chicken breast, pancetta, sage, white wine, lemon
served w/ seasonal vegetables & roast potato
add alternating veal scaloppine \$5pp

AFTER DINNER COURSE

choice of dessert OR after dinner drink
any dessert item up to the value of \$15
subject to availability

BANQUET TERMS & CONDITIONS

1. *The confirmed reserved numbers will be the minimum charge. Late changes/no shows will be charged.*
2. *All dietary requirements/allergies must be disclosed prior to the function. Additional charges may apply.*
3. *Full table service is provided. Drinks cannot be purchased individually from the bar unless prior arrangements are made with management. We can provide a separate itemised food & drinks bill if required.*
4. *BYO is not available for group functions.*
5. *Cakeage is available \$2.50pp*
6. *Bill splitting is available for a maximum 10 transactions @ \$1 per split. We provide an itemised bill. To avoid additional charges we recommend that you advise your guests to bring cash.*
7. *Briscola accepts Visa, MasterCard, American Express & Diners. 2% surcharge for credit cards and tap & go. 3% surcharge for AMEX & Diners.*
8. *10% surcharge on Sundays. 15% surcharge on Public Holidays.*
9. *Cancellations made within 48 hours of the function will be charged 25% of the menu cost.*
10. *Please note that 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.*

See our terms & conditions below