



# 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

# 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

**\$28pp {lunch only | 25-person limit}**

stone baked garlic pizza bread

selection of pizzas {selected pizzas only}

penne w/ pancetta, mushrooms, garlic, shallots, marsala wine, cream {v\*}

rocket salad w/ shaved parmesan, fresh pear, toasted walnuts

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## PIZZA & PASTA BANQUET

**\$40pp**

### STARTERS

house-made dips served w/ stone baked herb & sea salt pizza bread

bruschetta w/ ricotta, cherry tomato, basil pesto & fig glaze

### PIZZA & SALAD

selection of best-selling pizzas

rocket salad w/ shaved parmesan, fresh pear, toasted walnuts

### PASTA

rigatoni pasta w/ chicken breast, pancetta, roasted capsicum, garlic, napoli sauce

penne pasta w/ mushrooms, garlic, shallots, marsala wine, cream

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## THREE COURSE BANQUET

**\$50pp**

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

### ANTIPASTO

antipasto boards including locally cured charcuterie by *balzanelli* smallgoods

stone baked pizza bread

veal & pork meatballs OR sea salt calamari

### PIZZA & SALAD

selection of best-selling pizzas

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

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## 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  
rocket salad w/ shaved parmesan, fresh pear, toasted walnuts

### 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 or beverage up to the value of \$15*  
*subject to availability*

### BANQUET TERMS & CONDITIONS

1. Credit card details are required to secure group bookings. A deposit is not required, however the confirmed number will be the minimum charge.
2. All dietary requirements/allergies must be disclosed prior to the function. Additional charges may apply for any extra meals.
3. You may bring your own cake. Cakeage fee is \$2.50pp
4. We prefer one payment per bill. Bill splitting is available for a maximum 10 transactions @ \$1 per split.
5. 10% surcharge applies on Sundays. 15% surcharge applies on Public Holidays.
6. 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.