

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, cream {v*}
rocket salad w/ shaved parmesan, fresh pear, balsamic glaze

PIZZA & PASTA BANQUET

\$43pp

STARTERS

duo dips served w/ stone baked herb & sea salt pizza bread
bruschetta w/ ricotta, cherry tomato, basil, fig glaze

PIZZA + SALAD

selection of pizzas
rocket salad w/ shaved parmesan, fresh pear, balsamic glaze

PASTA

rigatoni pasta w/ chicken breast, pancetta, roasted capsicum, garlic, napoli sauce
penne pasta w/ mushrooms, garlic, shallots, marsala wine, cream

THREE COURSE BANQUET

\$55pp

ANTIPASTO

warm italian bread, evo oil
antipasto boards, charcuterie, prosciutto, marinated vegetables, olives
sea salt calamaretti, gorgonzola maionese

PIZZA + SALAD

selection of pizzas
rocket salad w/ shaved parmesan, fresh pear, balsamic glaze

PASTA & GNOCCHI

rigatoni pasta, chicken breast, pancetta, roasted capsicum, garlic, napoli sauce
gnocchi, gorgonzola, mushrooms, baby spinach

OR SWAP PASTA COURSE FOR MAINS

chicken saltimbocca, prosciutto, sage, vino bianco
chat potato & roast veg

**** add bottomless sparkling mineral water to any banquet - \$2pp**

CHEF'S "ASSAGGINI" TASTING MENU

\$70pp

bottomless sparkling mineral water
warm italian bread, evo oil
chilli king prawns, brandy, fregola, macchiato sugo
calamaretti, rocket, gorgonzola maionese
burrata, vine tomato, basil, fig & balsamic glaze
your favourite pizza
rocket, shaved parmesan, fresh pear, balsamic glaze
gnocchi, gorgonzola, mushroom, baby spinach, cream
pappardelle, three-meat ragu, basil
chicken saltimbocca, prosciutto, sage, vino bianco
chat potato & roast veg
select any dessert or alcoholic beverage {valued up to \$15}

modifications available for dietary requirements

BANQUET TERMS & CONDITIONS

1. **BOOKINGS** - Credit card details may be required to secure group bookings. Confirmed numbers will be the minimum charge.
 2. **CHANGES/ CANCELLATIONS** – To avoid additional fees, please provide minimum 6 hours' notice for changes. 24 hours' notice is required for cancellations.
 3. **DIETARY NEEDS/ ALLERGENS** - All dietary requirements/allergies must be disclosed prior to the function. Additional charges may apply for any extra meals/ changes. 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.
 4. **CAKES** - You may bring your own cake. Cakeage fee is \$2.50pp.
 5. **No BYO.** Briscola is fully licensed.
 6. **PAYMENTS** - We prefer one payment per bill. We are happy to set up separate food and beverage bills. Please call if you require pay as you go drinks. Bill splitting is available. Credit Card fee 1.6%.
 7. **SURCHARGES** – Sunday 10%. Public Holidays 15%
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See our terms & conditions below