

◆ VICI ◆

ITALIAN

FUNCTIONS PACKAGE

ALEMPRÉ
HOSPITALITY GROUP



TAVOLO \$65PP

Pane Lievitato

vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE

Warm Artichoke Dip

pangrattato - VE, GFO

Arancini

of wild mushroom, truffle & parmesan - V

Fior di Latte al Forno

mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO

Fried Calamari

w/ caper aioli & fresh lemon - GF

Beef Ragu (To Share)

house special slow cooked beef in a rich tomato sugo w/ rigatoni & parmigiano reggiano - GFO, DFO

Served for the whole table;

Truffle Fries

shoestring fries tossed in truffle oil & parmesan - V, GF

Rocket Salad

w/ parmesan & balsamic dressing
V, VEO, GF, DFO

Add on;

Cannoli di Ricotta \$5pp / Classic Tiramisu \$7.5pp



Dietaries

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION

PIENA \$80PP

Marinated Australian Olives

VE, GF

Warm Artichoke Dip

pangrattato, house made focaccia - VE, GFO

Shaved Wagyu Bresaola

fried capers - GF, DF

Classic Caprese

salad of buffalo mozzarella, heirloom tomato & basil - V, GF

Choice of Two Mains to share;

Bistecca

300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO

Grilled Salmon

fried potatoes, stracchiatella, gremolata, grilled lemon - GF, DFO

Chicken Marsala

grilled chicken breast fillets in a creamy marsala & mushroom sauce w/ crispy prosciutto & pangrattato - GFO

Agnello

braised & grilled lamb rack w/ white bean puree, rosemary oil & chianti jus - GF, DF

Fillet

kidman beef grain-fed eye fillet w/ mashed potato & creamy peppercorn jus - GF, DFO (+\$9pp supplement)

Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VEO, GF, DFO

Dressed Tender Leaf Salad

w/ house dressing - VEO, GF

Add on;

Cannoli di Ricotta \$5pp / Classic Tiramisu \$7.5pp



DRINKS PACKAGE OPTIONS

CLASSICO - \$55PP

Trebbiano D'abruzzo 2022 La Valentina
Abruzzo, ITA

Montepuliano 2021 La Valentina
Abruzzo, ITA

—
Estrella Damm Lager 4.6%
ESP

Jetty Road Refreshing Ale 3.5%
AUS

—
2021 Deakin Estate Sauvignon Blanc
Murray Darling, VIC

2021 Deakin Estate Shiraz
Murray Darling, VIC

Peroni 0% lager
ITA

Heaps Normal XPA
AUS

—
Soft Drinks & Juices

PREMIO - \$65PP

Trebbiano D'abruzzo 2022 La Valentina
Abruzzo, Ita

Montepuliano 2021 La Valentina
Abruzzo, Ita

2022 Caruso, Minini Frappo Rosé
Sicily, Ita

2022 Prosecco, Casa Gheller
Veneto, Ita

—
Estrella Damm Lager 4.6%
ESP

Jetty Road Refreshing Ale 3.5%
AUS

—
Aperol Spritz
aperol, prosecco, soda,
fresh orange, olives

Hugo Spritz
fiorente elderflower liqueur, lime,
sugar syrup, soda, prosecco

Yuzu Spritz
khafir lime infused roku gin,
yuzu, soda

—
2021 Deakin Estate Sauvignon Blanc
Murray Darling, VIC

2021 Deakin Estate Shiraz
Murray Darling, VIC

Peroni 0% lager
ITA

Heaps Normal XPA
AUS

—
Soft Drinks & Juices



FUNCTION SPACES

10-12 SEATED, UP TO 50 COCKTAIL (EXCLUSIVE USE)

BAR VICI

For small and large groups, host your next celebration with us at Bar Vici!
Comfortable booth seating for small groups, food and beverage packages available



RESTAURANT DINING

12-30 GUESTS SEATED, 40-80 GUESTS COCKTAIL

Located inside Vici Italian, our Restaurant tables have a mixture of banquet seating and traditional banquet tables.

Please contact your Functions Coordinator for your preference and availability.





AL FRESCO

15-25 GUESTS SEATED, UP TO 35 GUESTS COCKTAIL

Overlooking SouthBank parklands and its stunning murals, host your next festa on our undercover al-fresco terrace!

Open and breezy for Summer, with ample heating during Winter months, this is Vici's most popular dining spot.



PRIVATE DINING ROOM

25-30 GUESTS SEATED, AIR-CONDITIONED

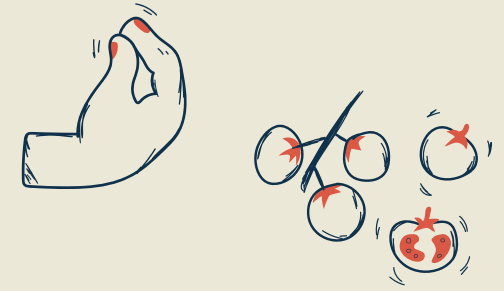
Elevate your next event in our Private Dining Room and enjoy exclusive use in air-conditioned comfort.

Perfect for corporate meetings, breakfasts, or intimate gatherings.



EXCLUSIVE USE

Exclusive use of our whole restaurant is also available for up to 120 guests. Please contact your Function Coordinator for quotes and availability.



SALUTI



Contact Details

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TERMS & CONDITIONS

All bookings are provisional until the event order is signed and returned with credit card details as security at least 7 days prior to the event.

Our function spaces are allocated on a first confirmed basis. During peak trade/days, a 3 hour timeslot will be allocated within either seating time of 4pm-7pm, or 7.30pm-10.30pm.

These seating times are final and the premises must be vacated at your allocated departure time unless an alternative arrangement is agreed upon. Your functions coordinator will advise you of availability upon enquiry. Please ask us for a quote for events requiring upwards of 3 hours.

A cancellation fee of 25% will apply in the event of cancellation within 3 days of the event unless otherwise specified. Final numbers, dietary requirements and beverage requests must be confirmed no less than 72 hours in advance.

Final confirmed numbers will be the numbers catered for and, therefore, the numbers charged for.

MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS.

FOOD SERVICE WILL COMMENCE WITHIN 15 MINUTES OF THE TIME SPECIFIED ON THE EVENT ORDER.

ONE BILL PER TABLE-NO SPLIT BILLS.

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

For more information on our other venue
options & function information visit
alemre.com

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