

◊ VICI ◊
ITALIAN

FUNCTIONS PACKAGE

ALEMPRE
HOSPITALITY GROUP

PREMIUM ADD ONS

AVAILABLE TO ADD ON FOR ANY OF OUR PACKAGES

ON ARRIVAL

SPRITZ ON ARRIVAL

From \$16 per guest

a signature spritz for each guest from our list!

must be pre-selected and ideally one option for the whole group.

MARGARITA ON ARRIVAL

From \$20 per guest

treat everyone to a classic margarita for each person on arrival!

CAVIAR & BUBBLES

From \$20 per guest

oscietra 'panchenko' caviar from georgia, plus your choice of local or regional bubbles from your chosen venue.

or add a 250g oscietra caviar station to your function from \$10 per guest minimum numbers apply.



STATIONS

FRESH OYSTER STATION

From \$19 per guest (minimum numbers apply: 24 people x 3 each)

a cold bar display of shucked oysters over ice with assorted dressings & accompaniments.

OYSTERS & ACCOUTREMENT

\$65 per dozen (minimum 6 dozen)

NEVER-ENDING OYSTERS & ACCOUTREMENT

\$75 per person (minimum 6 dozen)

add-ons

Pol Roger Champagne \$22 per person

House Spirits \$11 per person

ketel one vodka, teremana tequila, tanqueray gin, johnnie walker black label, nusa cana tropical white rum, nusa cana dark rum, bulleit bourbon

CHEESE & CHARCUTERIE

From \$19 per guest (minimum numbers apply)

a selection of local & imported cheeses, cured meats, dips, and conserved vegetables.

served with honey, fresh & dried fruit, pickled & quince paste.

includes fresh crusty bread & an assortment of lavash & flatbreads.

COLD CANAPÉ BAR

From \$17 per guest

a manned station producing plates of delicious cold canapes.

Sample cold canape pack menu:

fresh oyster with finger lime dressing • prawn cocktail, wattleseed mary rose, paprika • hand-stuffed peppers with tuna • salmon ceviche with lemon myrtle vinaigrette
• confit duck & bush pepper, pickles & crisp bread
• wild kangaroo & native anise myrtle salami • brie, truffle honey, pickled walnut • prosciutto & fig jam tartlet • stracciatella tartlet

PLATTERS

COLD SEAFOOD

\$250 (minimum 10 guests)

includes cooked prawns, smoked salmon, fresh ceviche, crab salad, and lobster sliders.

GRAZING PLATTER

\$90 each (minimum 10 guests)

includes shaved cured meats, russian dressing, tomato relish, marinated vegetables, mixed australian olives, local selection of cheeses & quince paste.

DELUXE GRAZING UPGRADE

\$120 each (minimum 10 guests)

includes everything in the \$90 platter plus a hand-picked selection of our premium fried snacks & sausage rolls with bush tomato relish.

PREGO



TAVOLO \$65PP

Pane Lievitato

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

Whipped Ricotta Dip

cherry tomatoes, apple balsamic & toasted foccacia - V, 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,DF

Beef Ragu (To Share)

house special slow cooked beef in a rich tomato sugo w/ fresh casarecce & 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

Whipped Ricotta Dip

cherry tomatoes, apple balsamic
& toasted foccacia - V

Prosciutto E Fichi

shaved prosciutto dressed with baby figs pickled
in brown sugar GF, DF

Caprese

fresh burrata w/ heirloom tomatoes, caramelised balsamic
& fresh basi

Choice of Two Mains to share;

Bistecca

300g 120 day grain-fed qld. Beef Sirloin
w/ mashed potato & chianti jus

Grilled Salmon

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

Tuscan Chicken

grilled chicken breast in a sun dried tomato & mushroom
cream sauce w/ fried basil & pangrattato - GFO

Pork Belly

confit & fried, and served w/ a fennel, orange & mint salad,
toasted almonds, apple balsamic, apple jus - GF, DF

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 - \$45PP

2 hours / +\$20p/h extra

WINE

Prosecco

2022 Casa Gheller, Veneto, ITA

Trebbiano d'Abruzzo

2022 La Valentina, Abruzzo, ITA

Montepulciano

2021 La Valentina, Abruzzo, ITA

Frapato

2022 Caruso, Minini Frappo Rose, Sicily, ITA

BEER

Estrella Damm Lager 4.6%
ESP

Jetty Road Refreshing Ale 3.5%
AUS

SOFT DRINKS & JUICES

PREMIO - \$55PP

2 hours / +\$25p/h extra

WINE

Prosecco

2022 Casa Gheller, Veneto, ITA

Prosecco Rosatto

2022 Casa Gheller, Veneto, ITA

Sauvignon Blanc

2023 Okiwi Bay, Marlborough, NZ

Pinot Grigio

2022 Casa Lunardi, Veneto, ITA

Sangiovese

2022 Campo della Fiera, Umbria, ITA, N/V

Pinot Noir

2021 Main & Cherry, Adelaide Hills, AUS

Frapato

2022 Sibiliana Roceno Rosato, Sicily, ITA

BEER

Estrella Damm Lager 4.6%
ESP

Jetty Road Refreshing Ale 3.5%
AUS

ZERO ALCOHOL WINES

Sauvignon Blanc

2021 Deakin Estate, Murray Darling, VIC

Estate Shiraz

2021 Deakin Estate, Murray Darling, VIC

Heaps Normal XPA

AUS

SOFT DRINKS & JUICES



DRINKS PACKAGE OPTIONS

SALUTI

BELLA VITA - \$70PP

2 hours / +\$30p/h extra

WINE

Prosecco Superiore

2022 Ruge Valdobbi Annuale, Brut Millesime,
Veneto, ITA

Sauvignon Blanc

2023 Craggy Range Te Muna Road,
Marlborough, NZ

Riesling

2023 Mesh, Eden Valley, AUS

Chardonnay

2020 Mount Difficulty, Roaring Meg,
Central Otago, NZ

Pinot Grigio

2023 Edi Simcic, Glocato, SVN

Sangiovese

2022 San Gorgogne, Chianti DOCG,
Tuscany, ITA

Pinor Noir

2023 Two Paddocks Picnic,
Central Otago, NZ

Shiraz

2021 Jim Barry Lodge Hill,
Clare Valley, AUS

Grenache

2023 Aix, Coteaux d'Aix-en-Provence,
Provence, FRA

BEER

Estrella Damm Lager 4.6%

ESP

Jetty Road Refreshing Ale 3.5%

AUS

Peroni Nastro Azzurro Lager 5.1%

ITA

Peroni Red Lager 4.7%

ITA

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ZERO ALCOHOL WINES

Sauvignon Blanc

2021 Deakin Estate, Murray Darling, VIC

Shiraz

2021 Deakin Estate, Murray Darling, VIC

Heaps Normal XPA

AUS

Mocktails

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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 it's 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

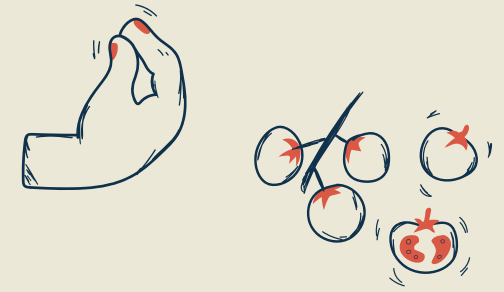
Elevate your next event in our Private Dining Room and enjoy exclusive use in air-conditioned comfort.

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.