



## **FUNCTIONS PACKAGE**



# 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 vege-  
tables, 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 \$55PP

### Pane Lievitato

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

### Crumbed Olives

mozzarella, fresh lemon - V

### Prosciutto e Fichi

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

### Fior di Latte al Forno

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

### Arancini

of wild mushroom, truffle & parmesan - V

### Margherita

fior di latte, parmesan, basil - V, GFO, DFO

### Truffle Fries

shoestring fries tossed in truffle oil  
& parmesan - V



*Dietaries*

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

## PIENA \$75PP

### Marinated Australian Olives

VE, GF

### Whipped Ricotta Dip

cherry tomatoes, apple balsamic  
& toasted foccacia - V

### Fried Calamari

w/ caper aioli & fresh lemon - GF

### Polpetta Al Sugo

beef meatballs in a rich marinara sauce  
w/ parmigiano reggiano & foccacia - GFO, DFO

### Gamberi Al Forno

prawns baked in garlic butter  
w/ fresh herbs, cherrytomatoes & fresh lemon - GF

### Choice of "Beef Ragu" or "Tuscan Chicken"

### Swap for "Bistecca" +5pp

### Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VE0, DFO



# 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



## 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 banquette 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.

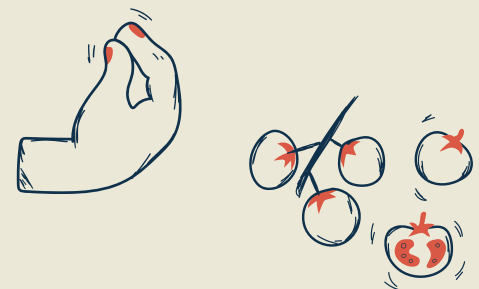
Perfect for corporate meetings, breakfasts, or intimate gatherings.





## 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.





## 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.**