



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 \$59PP

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



CHILDREN 12 YEARS & UNDER \$30PP

Dietaries

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



PIENA \$79PP

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 "Chicken Parmigiana"

Swap for "Bistecca" +5pp

Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VEO, DFO



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Dietaries

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



DRINKS PACKAGE OPTIONS



CLASSICO - \$45PP

2 hours / +\$20p/h extra

WINE

Prosecco

Casa Gheller, Veneto, ITA

Pinot Grigio

Casa Lunardi, Veneto, ITA

Chianti

Aretini, Tuscany, ITA

Rosata Nerello Mascalese

Rocceno, Sicily, ITA

BEER

Estrella Damm Lager 4.6%

ESP

Mismatch Pale Ale 5.0%

AUS

Peroni 3.5%

ITA

SOFT DRINKS & JUICES

PREMIO - \$55PP

2 hours / +\$25p/h extra

WINE

Prosecco

Casa Gheller, Veneto, ITA

Prosecco

Gheller Rosé, Treviso, ITA

Sauvignon Blanc

Twin Island, Marlborough, NZ

Pinot Grigio

Casa Lunardi Soave, Veneto, ITA

Pinot Noir

Yalumba Galway Vintage, Barossa, SA

Pinot Noir

Two Paddocks, Central Otago, NZ

Rosario

Nerello Mascalese Rocceno,
Sicily, ITA

BEER

Estrella Damm Lager 4.6%

ESP

Mismatch Pale Ale 5.0%

AUS

Peroni 3.5%

ITA

ZERO ALCOHOL WINES

NON 5 Wine

Lemon Marmalade and Hibiscus, VIC

NON 2 Wine

Caramelised Pear & Combu, VIC

Peroni 0%

ITA

SOFT DRINKS & JUICES



DRINKS PACKAGE OPTIONS



BELLA VITA - \$70PP

2 hours / +\$30p/h extra

WINE

Prosecco

Casa Gheller, Veneto, ITA

Prosecco

Gheller Rosé, Treviso, ITA

Sauvignon Blanc

Twin Island, Marlborough, NZ

Pinot Grigio

Casa Lunardi Soave, Veneto, ITA

Chardonnay

Hay Shed Hill "Morrison Gift",
Margaret River, WA

Chianti

Aretini, Tuscany, ITA

Shiraz

Sibiliana Syrah, Sicily,
ITA

Pinot Noir

Tiefenbrunner, Alto Adige,
ITA

Grenache

La Veille Ferme, Rhone Valley,
FRA

BEER

Estrella Damm Lager 4.6%

ESP

Mismatch Pale Ale 5.0%

AUS

Peroni Nastro Azzuro Lager 4.7%

ITA

Peroni Red 4.7%

ITA

Peroni 3.5%

ITA

ZERO ALCOHOL WINES

NON 5 Wine

Lemon Marmalade and Hibiscus, VIC

NON 2 Wine

Caramelised Pear & Combu, VIC

Peroni 0%

ITA

Naked Life

Bellini 0%

Naked Life

Limoncello Spritz 0%

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

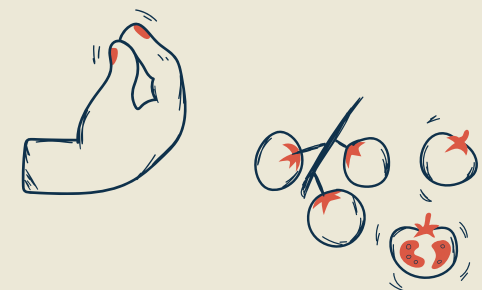
Elevate your next event in our Private Dining Room and enjoy exclusive use in air-conditioned comfort.

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.