



FUNCTIONS PACKAGE





ROMA CLASSICA \$55PP

Pizza All'glio

woodfired cheesy garlic pizza smoked salt
& olive oil - V

Stuffed Mozzarella

fried mozzarella & calabrian pepper mayo - V

Prosciutto e Fichi

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

Arancini

wild mushroom, truffle & parmesan - V

Calamari

with caper aioli & fresh lemon - GF

Whipped Ricotta Dip

cherry tomatoes, apple balsamic & \
toasted foccacia - V, GFO

add Hazelnut Tiramisu | +8PP



Dietaries

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

CHILDREN 12 YEARS & UNDER \$30PP



DOLCE VITA

\$69PP

Marinated Australian Olives
VE, GF

Whipped Ricotta Dip
cherry tomatoes, apple balsamic
& toasted foccacia - V

Fried Calamari
with caper aioli & fresh lemon - GF

Polpetta Al Sugo
beef meatballs in a rich marinara sauce
with parmigiano reggiano & foccacia - GFO, DFO

Salmone Stagionato
gin & beetroot cured salmon, muscatel vinegar,
basil oil & capers - GF

Beef Ragu
slow cooked beef, tomato sugo, casarecce pasta

Cannoli di Ricotta
fried pastry tubes stuffed with whipped
ricotta & toasted pistachio - V



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FESTA ITALIA \$85PP

Pizza All'glio

woodfired cheesy garlic pizza smoked salt
& olive oil - V

Caprese

fried mozzarella & calabrian pepper mayo - V

Calamari

with caper aioli & fresh lemon - GF

Salmone Stagionato

gin & beetroot cured salmon, muscatel vinegar, basil
oil & capers - GF

Tuscan Chicken

grilled whole chicken, tuscan spices, gremolata

Risotto

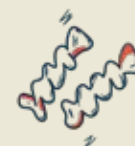
creamy saffron risotto, fresh herbs - V

Mixed Leaf Salad

with house dressing - GF, DF

Hazelnut Tiramisu

layers of espresso-soaked savoiardi with chocolate
hazelnut whipped cream, mascarpone & toasted hazelnuts



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DF - DAIRY FREE DFO - DAIRY FREE OPTION

CHILDREN 12 YEARS & UNDER \$30PP

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

Aether Brewing Classic Pale Ale 4.5% AUS

Peroni 3.5% ITA

SOFT DRINKS & JUICES



PREMIO - \$55PP

2 hours / +\$25p/h extra

WINE

Prosecco Casa Gheller, Veneto, ITA

Prosecco Gheller Rose, Treviso, ITA

Sauvignon Blanc Twin Island, Marlborough, NZ

Pinot Grigio Casa Lunardi Soave, Veneto, ITA

Pinot Noir Yalumba Galway Vintage, Barossa, SA

Pinot Noir Saint Clair, Central Otago, NZ

Rosario Nerello Mascalese Rocceno, Sicily, ITA

BEER

Estrella Damm Lager 4.6% ESP

Aether Brewing Classic Pale Ale 4.5% 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



BELLA VITA - \$70PP

2 hours / +\$30p/h extra

SALUTI

WINE

Prosecco Casa Gheller, Treviso, 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

Aether Brewing Classic Pale Ale 4.5% 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

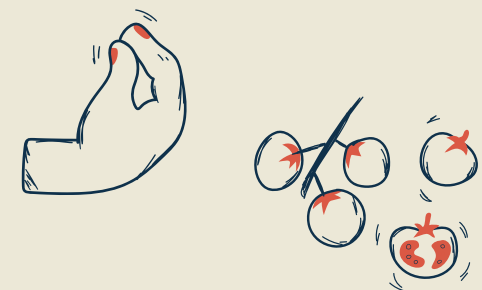
Elevate your next event in our Private Dining Room and enjoy exclusive use in air-conditioned comfort.

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.



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.