



FUNCTIONS PACKAGE





ROMA CLASSICA \$55PP

Pizza All'glio

woodfired cheesy garlic pizza

Crumbed 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, I

Whipped Ricotta Dip

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

add Pistachio Tiramisu | +8PP



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

A - AUSTRALIAN SEAFOOD M - MIXED SEAFOOD I - IMPORTED SEAFOOD



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, I

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, A

Beef Ragu

slow cooked beef, tomato sugo, casarecce pasta

Hazelnut Cannoli

chocolate, hazelnut & ricotta filling in a fried pastry
tube with toasted hazelnuts - V



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FESTA ITALIA \$85PP

Pizza All'glio

woodfired cheesy garlic pizza smoked salt
& olive oil - V

Crumbed Mozzarella

fried mozzarella & calabrian pepper mayo - V

Calamari

with caper aioli & fresh lemon - GF, I

Salmone Stagionato

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

Tuscan Chicken

grilled whole chicken, tuscan spices, gremolata

Mixed Leaf Salad

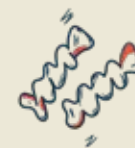
with house dressing - GF, DF

Risotto

creamy saffron risotto, fresh herbs - V

Pistachio Tiramisu

layers of espresso-soaked savoiardi with pistachio
whipped cream, mascarpone & toasted pistachios



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BEVERAGE PACKAGE

PREMIO - \$65PP

2 hours / +\$25p/h extra

WINE

Prosecco

Gheller, Veneto, ITA

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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

Saint Clair, Central Otago, NZ

Rosato Nerello Mascalese

Roceno, Sicily, ITA

BEER

Estrella Damm Lager 4.6%

ESP

Rosa Blanca Hoppy Lager 3.4%

ESP

Peroni 3.5%

ITA

ZERO ALCOHOL

Altina

Finger Lime Sauvignon Blanc, SA

Altina

Kakadu Plum Rose, SA

Peroni 0%

ITA

SOFT DRINKS & JUICES



PACKAGE UPGRADES

Spirits Add-On

\$15pp | 2 hours

\$20pp | 3 hours

House Pours

Vodka | Tequila | Gin

Rum | Whiskey

Cocktails Add-On

\$17pp | 2 hours

\$22pp | 3 hours

Menu

Traditional Margaritas

Espresso Martinis

Aperol Spritz

Virgin Pina Colada

BAR VICI

10-12 SEATED, UP TO 50 COCKTAIL

For smaller groups, host your next celebration with us at the bar! Comfortable booth seating and food and beverage packages available to suit any size.



RESTAURANT DINING 12-30 SEATED, 40-80 COCKTAIL

Located inside, our restaurant has a mixture of banquette seating & traditional dining tables.

AL FRESCO 15-25 SEATED, UP TO 35 COCKTAIL

Open and breezy in summer with heating available in winter, this is Vici's most popular dining spot.



PRIVATE DINING ROOM 25-30 SEATED

Our private dining room is air-conditioned, perfect for corporate meetings or intimate gatherings.



EXCLUSIVE USE 120 GUESTS

Exclusive use of our whole restaurant is also available - contact our team for quotes!





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.