

GIANNI'S ITALIAN BANQUET MENUS

At Gianni's Italian, we pride ourselves on being event specialists. We have over 25 years of experience and we're open seven days a week. So, talk to us about your work function, corporate event, Christmas party, birthday or religious event. We tick the boxes of a great venue:

- ✓ We have a brand new venue with a contemporary yet old world feel
- ✓ Whether it's casual or formal, big or small, we have the menus to suit
- ✓ Award winning Italian cuisine that warms the soul and fills the belly
- ✓ Semi-private zones available for your special event

BOOKINGS, TERMS & CONDITIONS

Reservations or enquiries can be made by emailing us via our website or by calling. Groups larger than 12 are required to select one of our set menus below. There are different dining options, so all types of events and budgets are covered.

For dinner service, there are two sitting times to choose from: 5:30pm (two-hour table duration) or 7:45pm (unlimited duration). There are no sitting times for lunch, however reservation times are spaced accordingly.

We do not charge group service fees or venue hire fees. This is included in the price. Minimum spend requirements may apply for large groups of 25+.

Credit card details will be taken as security. Some events may require a deposit or pre-payment. When booking, the total number must count all children, including those requiring high chairs. Confirmed numbers will be the minimum charge, meaning no-shows or last-minute changes will be charged. A minimum 4 hours' notice is required for changes and 24 hours' notice is required for cancellations. Cancellation fee = 25% of the banquet cost.

Your reservation and those of other patrons, are spaced carefully to ensure that our service is timely and efficient. Please ensure you and your guests are on time and that you only remain for your allotted sitting time (if applicable). Late arrivals cause delays in the kitchen and we cannot guarantee additional time at your table.

DIETARY INFORMATION

Banquets can be customised to suit guests with dietary needs. Guests with dietary requirements that cannot be catered for within the banquet may order individually. The banquet price applies to all guests. Gianni's menu is prepared in a kitchen which handles gluten, nuts & shellfish and cannot be guaranteed allergen free. All dietary requirements must be disclosed prior to the function as not all ingredients are listed. Our chicken and veal are Halal.

PAYMENT INFORMATION

Bill splitting is available, but is limited for larger groups. We can set up separate food and beverage bills, so please discuss your billing requirements with us. Credit card fee 1.5% | Weekend Surcharge 8% | Public Holiday surcharge 15%. Briscola is fully licensed. No BYO. You may bring your own cake. Cakeage fee is \$3pp and we will provide plates, napkins, cutlery and candles.



LUNCH BANQUET

~ \$38pp ~

LUNCH ONLY | 25 PERSON LIMIT

STARTER

GARLIC BREAD

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET & PARMESAN SALAD W/ FRESH PEAR

PASTA

CHOOSE ONE PASTA BELOW

OR TWO PASTAS ADD \$2pp

SPAGHETTI CARBONARA / PANCETTA / EGG YOLK / BLACK PEPPER / PARMESAN

PENNE DIAVOLA {v} / CHILLI / CREAMY TOMATO 'MACCHIATO' SAUCE

RIGATONI ALLA NORMA {v vgn*} / GRILLED EGGPLANT / 'ARRABBIATA' SAUCE / RICOTTA

MUSHROOM MARSALA {v} / MUSHROOMS / MARSALA WINE / GARLIC CREAM SAUCE

ADD DESSERT & CHEESE SHARE BOARDS \$10pp

PIZZA AND PASTA BANQUET

~ \$55pp ~

LUNCH SPECIAL \$50pp | 35 PERSON LIMIT

STARTER

BRUSCHETTA / WHIPPED RICOTTA / CHERRY TOMATO / BASIL / FIG GLAZE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET & PARMESAN SALAD W/ FRESH PEAR

PASTA + GNOCCHI

RIGATONI W/ CHICKEN BREAST / PANCETTA / ROASTED PEPPERS / GARLIC / NAPOLI SUGO

GNOCCHI W/ GORGONZOLA / BABY SPINACH / CREAM / SHAVED PARMESAN {v}

ADD DESSERT & CHEESE SHARE BOARDS \$10pp

ADD BOTTOMLESS FONTEVIVA STILL & SPARKLING WATER + \$3.5pp

KIDS UNDER 12 = INDIVIDUAL KID'S MEAL + ICE CREAM - \$25 pp

ASSAGGINI BANQUET

~ \$65 pp ~

MOST POPULAR

ANTIPASTO

WARM PANE DI CASA / EVO OIL

ANTIPASTO BOARDS / SALUME / PROSCIUTTO / PROVOLONE / GIARDINIERA / OLIVES

CALAMARI FRITTI / ROCKET / LEMON MAIONESE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET & PARMESAN SALAD W/ FRESH PEAR

PASTA

ONE PASTA, GNOCCHI or RISOTTO OF YOUR CHOICE

{Excludes ravioli & seafood, but can be added +5pp}

MAIN

CHICKEN BREAST / POLLO ALLA VODKA

SAUTEED GREENS & CHAT POTATOES

ADD BOTTOMLESS FONTEVIVA STILL & SPARKLING WATER + \$3.5pp

KIDS UNDER 12 = KID'S MEAL & ICE CREAM - \$25 pp

PLATED MENU

If you require a little more sophistication and prefer your meals to be individually plated, this is the set-menu for you. Your selection is required three days prior to the event.

\$69 pp TWO COURSES | entrée & main / or main & dessert

\$79 pp THREE COURSES | all three courses

{includes bottomless Fonteviva still & sparkling water}

ENTRÉE

Pre-select two entrées as alternate drop
Includes warmed pane di casa & evo oil to share

BRUSCHETTA / WHIPPED RICOTTA / TOMATO / BASIL / BALSAMIC GLAZE {v vgn*}

VEAL & PORK MEATBALLS / NAPOLI SUGO / SHAVED PARMESAN

CALAMARI FRITTI / ROCKET / LEMON MAIONESE

ARANCINI / PECORINO & BLACK PEPPER s/w SUN-DRIED TOMATO AIOLI {v}

// add a selection of pizzas to share \$3pp

MAINS

Pre-select two mains as alternate drop
Includes rocket & parmesan salads to share

GORGONZOLA GNOCCHI / MUSHROOMS/ BABY SPINACH / CREAM {v}

EGG PAPPARDELLE / THREE-MEAT RAGU / BASIL / SHAVED PARMESAN {df*}

PORCINI RISOTTO / SUN-DRIED TOMS / BABY SPINACH / NAPOLI SUGO {v vgn* gf}

LINGUINE / KING PRAWNS / FRESH CHILLI / GARLIC / BRANDY MACCHIATO SUGO

CHICKEN MARSALA / MUSHROOM / GARLIC CREAM SAUCE s/w ROASTED CHATS & VEG

VEAL SALTIMBOCCA / PROSCIUTTO / SAGE / VINO BIANCO s/w ROASTED CHATS & VEG
{this dish incurs a supplementary charge \$5pp}

DESSERT

Pre-select two desserts as alternate drop

CHOCOLATE PANNACOTTA {gf}

PISTACHIO CRÈME BRÛLÉE {gf*}

DUO OF GELATI {gf df*}

TEN COURSE MENU

~ \$90 pp | MIN 4 ppl ~

Includes bottomless Fonteviva still & sparkling mineral water

CALAMARI FRITTI / ROCKET / LEMON MAIONESE

ARANCINI / PECORINO & BLACK PEPPER s/w SUN-DRIED TOMATO AIOLI

VEAL & PORK MEATBALLS / SHAVED PARMESAN

BURRATA / HEIRLOOM CHERRY TOMATO / BASIL / FIG & BALSAMIC GLAZE

KING PRAWNS / CHILLI / FREGOLA / BRANDY MACCHIATO SUGO

ROCKET & PARMESAN SALAD W/ FRESH PEAR

PUMPKIN & RICOTTA RAVIOLI / BURNT SAGE BUTTER / AMARETTI

EGG PAPPARDELLE / THREE-MEAT RAGU / BASIL

VEAL SALTIMBOCCA / PROSCIUTTO / SAGE / GARLIC / VINO BIANCO
s/w CHAT POTATO / ROAST VEG

DESSERT & CHEESE SHARE BOARDS

{substitutions available for dietary requirements}
