GROUP BANQUETS

At Gianni's Italian, we pride ourselves on hosting memorable occasions in the perfect ambience. With over 25 years of experience, we cater to everything from corporate functions and Christmas parties to birthdays and family celebrations.

What we offer:

- ✓ A brand-new venue with a contemporary yet old world Italian feel
- ✓ Large dining room licensed to fit up to 120ppl
- ✓ Flexible dining options to suit both casual and formal events - large or small
- ✓ Semi-private spaces for your special occasion

WHAT YOU NEED TO KNOW

To ensure the best possible dining experience, groups of 12 guests or more are required to dine on one of our banquet menus. Our banquet format allows our kitchen and service team to efficiently coordinate and deliver your meals in a timely manner, while maintaining the same quality and experience for other guests throughout the restaurant. These menus are designed to be generous, shared and reflective of the dining experience you receive with our regular menu.

We accommodate dietary requirements and can make adjustments where possible.

LUNCH

- No set sitting times, but bookings are spaced accordingly
- Sitting times may apply for special events (e.g., Mother's Day)

DINNER

- 5-5:45pm arrival (two-hour duration); or
- 7:30pm onwards (no time restriction)
- Large groups may be offered an alternative time and longer duration

CHILDREN under 12

- Please count all children in the total number, specifying if high chairs are required. Children under 12 are charged $25 per child and receive their own kid's meal and gelato.

DIETARY REQUIREMENTS

- Let us know prior to the event, as not all ingredients are listed on the menu
- Our kitchen handles gluten, nuts, and shellfish. Therefore, we cannot guarantee an allergen-free environment
- Our chicken and veal are Halal
- We are not a Kosher certified kitchen

LARGE FUNCTIONS OF 35ppl OR MORE

Hosting large functions requires additional staffing, event planning, table configuration and dedicated service. For this reason, bookings of 35–80 guests are subject to a minimum food spend of $75 per person, excluding beverages. This **includes**:

- A four-course **Assaggini Banquet** {add-ons and larger banquets available and are charged accordingly}
- Bottomless **Sparkling** Italian mineral water
- **Cake service**, which includes a cake table, the preparation and plating of celebration cakes

EXCLUSIVE USE OF VENUE

Our whole venue is available to book exclusively for up to 120 people. Generally, there is no venue hire fee – only minimum spend requirements. Additional fees may apply for specialised events. The cost and inclusions for large functions (as set out above) apply, as well as minimum spend requirements set out below:

- **Lunch** – Minimum spend $6,000, excluding beverages.
- **Sunday to Thursday dinner** – Minimum spend $9,000, excluding beverages.
- **Friday & Saturday dinner** – Minimum spend $12,000, excluding beverages.

TERMS & CONDITIONS

Banquets are prepared before you arrive and according to your confirmed numbers - therefore, no-shows or late reductions will be charged.

Credit card details are required to secure all bookings. Some events may require a deposit.

- **Minor changes** require a minimum of 4 hours' notice
- **Major changes or cancellations** require 24 hours' notice
- **Late cancellations** incur a fee of 25% of the banquet cost

Ensure your group arrives on time and adheres to allocated sitting times if applicable. Late arrivals may impact kitchen timing and your allocated time.

FEES & PAYMENT INFORMATION

We prefer one bill, one payment. But please discuss special billing arrangements with us in advance as bill splitting is generally not available. We can provide separate food and beverage accounts or a bar tab, where required. A **1.5% discount** is available on group banquet accounts where the full account is settled by cash. The discount does not apply to split or mixed-method payments.

- Weekend surcharge: 8%
- Public Holiday surcharge: 18%
- We are fully licensed. No BYO.
- Celebration cakes are welcome. Cake service fee or "Cakeage" is $4 per person and includes preparation and plating of celebration cake.

~

WEEKDAY LUNCH BANQUET

$35pp

25 PERSON LIMIT

INCLUDES DISHES BELOW TO SHARE BANQUET STYLE

PIZZA + SALAD

Selection of Pizzas

Rocket & Parmesan salad w/ fresh pear

SELECT ONE PASTA or TWO PASTAS +add $5pp

Choose from the following:

Penne Carbonara w/ pancetta, egg yolk, black pepper & parmesan

Penne Diavola {v} w/ fresh chilli, creamy tomato 'macchiato' sauce

Casarecce alla Norma {v vgn*} w/ grilled eggplant, 'arrabbiata' sauce & fresh ricotta

Rigatoni Marsala {v} w/ mushrooms, marsala wine & garlic cream sauce

Rigatoni Pesto {v} w/ mushrooms, sun-dried tomato & garlic cream sauce

ADD-ONS

Add Garlic bread +$2pp

Add Chicken or Pancetta to any pasta +$3.5pp

Turn your pasta selection into a Gnocchi +$3pp

~

~

PIZZA AND PASTA BANQUET

$55pp

35 PERSON LIMIT

INCLUDES DISHES BELOW TO SHARE BANQUET STYLE

STARTER

Bruschetta w/ whipped ricotta, roma tomato, basil & balsamic glaze

PIZZA + SALAD

Selection of Pizzas

Rocket & Parmesan salad w/ fresh pear

PASTA + GNOCCHI

Rigatoni w/ chicken breast, pancetta, roasted peppers & garlic in a napoli sugo

Gnocchi w/ gorgonzola, baby spinach, cream & shaved parmesan {v}

ADD-ONS

Welcome drink ~ Peach Bellini or Capital Coast Ale +$10pp

Add Dessert & Cheese share plates $10pp

Add bottomless still & sparkling mineral water + $3pp

Kids 12 & under = $25 per child ~ includes kid's meal and gelato

~

~

ASSAGGINI BANQUET

$65 pp

INCLUDES DISHES BELOW TO SHARE BANQUET STYLE

MOST POPULAR

STARTERS

Oven-fired pizza bread

Antipasto plates w/ salume, prosciutto, provolone, giardiniera & olives

Whole Baby Calamari Fritti & rocket served w/ lemon & caper maionese

PIZZA + SALAD

Selection of Pizzas

Rocket & Parmesan salad w/ fresh pear

PASTA

Casarecce alla Norma OR Penne alla Carbonara

MAIN COURSE

Chicken breast "Scaloppine" w/ mushrooms, marsala wine & garlic cream sauce

Sauteed Greens & Veg

Roasted Chat Potatoes

ADD-ONS

Welcome drink ~ Peach Bellini or Capital Coast Ale +$10pp

Add Dessert & Cheese share plates $10pp

Add bottomless sparkling mineral water + $3pp

Kids 12 & under = $25 per child ~ includes kid's meal and gelato

~

~

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.

TWO COURSES | ENTRÉE & MAIN or MAIN & DESSERT $70pp

ALL THREE COURSES $80pp

INCLUDES BOTTOMLESS SPARKLING MINERAL WATER

ENTRÉE

Pre-select two entrées as alternate drop
Includes warmed Pane di Casa & evo oil to share
Add a selection of Pizzas to share $5pp

Bruschetta w/ whipped ricotta, roma tomato, basil & balsamic glaze {v vgn*}

Veal & Pork Meatballs in napoli sugo & shaved parmesan

Whole Baby Calamari Fritti w/ rocket and lemon & caper maionese

Arancini / pecorino & black pepper risotto balls s/w sun-dried tomato aioli {v}

MAINS

Pre-select two mains as alternate drop
Includes Rocket & Parmesan salads to share

Gnocchi w/ gorgonzola, mushrooms, baby spinach & cream {v}

Mafaldine ribbon pasta w/ three-meat Ragu, basil & shaved parmesan {df*}

Risotto w/ porcini mushroom, sun-dried toms, baby spinach & napoli sugo {v vgn* gf}

King Prawn Linguine w/ fresh chilli, garlic & a cognac "macchiato" sauce

Chicken breast "Scaloppine" w/ mushroom, marsala & garlic cream sauce s/w roasted chats & veg

Veal Saltimbocca w/ prosciutto, sage, garlic & vino bianco s/w roasted chats & veg
{this dish incurs a supplementary charge $6pp}

DESSERT

Pre-select two desserts as alternate drop

Tiramisu

Duo of Gelati {gf df*}

Chocolate Pannacotta {gf}

~

~

BELLA FESTA MENU

$100 pp

THIS BANQUET OFFERS THE ULTIMATE ITALIAN DINING EXPERIENCE. YOU RECEIVE ALL DISHES BELOW TO SHARE BANQUET STYLE AND INCLUDES BOTTOMLESS SPARKLING MINERAL WATER.

WELCOME DRINK

Peach Bellini or Capital Coast Ale

STARTERS

Whole Baby Calamari Fritti & rocket served w/ lemon & caper maionese

Arancini / Crumbed pecorino & black pepper risotto balls s/w sun-dried tomato aioli

Veal & Pork Meatballs w/ shaved parmesan

Burrata Caprese w/ roma tomato, basil & balsamic glaze

Spicy garlic king prawns w/ a creamy cognac & tomato sugo s/w fregola

Rocket & parmesan salad w/ fresh pear

MAINS

Pumpkin & Ricotta Ravioli w/ burnt sage butter & amaretti

Mafaldine ribbon pasta w/ three-meat Ragu, basil & shaved parmesan

Veal Saltimbocca w/ prosciutto, sage, garlic & vino bianco

Chat potato, sauteed greens & veg

DESSERT

Dessert & Cheese share plates, including:

Pannacotta / Gelato / Tiramisu / Gorgonzola / Fresh pear / Fig jam & lavosh

{Substitutions available for dietary requirements}

~