



Vivace Restaurant 2012 Function Packages

Set Menu Options

All Set Menu Options include Room Hire, selection of Side dishes, Tea & Espresso Coffee.

All Options with Entrée & Mains provide a menu choice of 4 Entrée's & 4 Mains.

Option 1:	2 Courses	Antipasto Platters & Main	\$50 per person
Option 2:	2 Courses	Entrée & Main or Main & Dessert	\$55 per person
Option 3:	3 Courses	Antipasto Platters, Main & Dessert	\$65 per person
Option 4:	3 Courses	Entrée, Main & Dessert	\$70 per person
Option 5:	3 Courses	Premium menu choices Entrée, Main & Dessert	\$80 per person

- The premium menu option provides 5 choices for Entrée, Main Course & Dessert.
- Petit Fours – Home made nougat, truffles & biscotti served with tea & coffee is available at an additional \$5 per person
- Gluten Free meals are provided on all menus, we request notice on any further dietary requirements at least 48 hours prior to your function.

All menu choices may change or vary due to seasonal change & produce availability.

Entree

South Australian Oysters freshly shucked (5), shallot, champagne & citrus dressing
Zucchini, leek & goats cheese croquettes, beetroot, walnuts, fetta, Saba dressing (v)
Marinated Ocean Trout Salad, avocado, ruby grapefruit, spring leaves, citrus dressing*
Cassalinga style Chicken & Pork Terrine, candied shallots, bread & butter pickles, raddishes

Main

Oven Baked Salmon Fillet, quinoa & melon salad, caper & raisin salsa *
Crispy slow baked Chicken, pumpkin, potato dauphinoise, rosemary sauce
Risotto of slow cooked Lamb, oven roasted tomatoes, olives, goats curd*
Eye of rump, parsnip puree, spinach, mushrooms, pan fried polenta, red wine sauce *
Pappardelle pasta, pork ragu, pear cider, brocholinni, Persian fetta
Vegetarian pasta or risotto available upon request

Dessert

Apple & Pear Crumble, rum & raisin, English spiced pastry crisp, gingerbread gelato
Traditional Tiramisu
Passion fruit Panna Cotta, candied fennel, fruit salad, pepper crisps, mango sorbet
Affogato, honeycomb, vanilla bean ice cream, espresso orange liqueur *
Warm Chocolate Mi Qui pudding, roasted almond gelato

Children's Menu

Gnocchi or linguini with bolognaise or napoli - \$15.00
Calamari and chips with salad - \$16.00
Fish and chips with salad - \$18.00
Steak and chips with salad - \$18.0

Cake Options

We can provide a cake for additional cost of \$10 per person (minimum 6 people).

You are welcome to bring your own cake as a dessert option. We will present the cake at the table with candles for your celebration then cut and serve with cream & berries at an additional cost of \$5 per person.

Cocktail Finger Food Packages

Minimum 25 guests for all cocktail functions

Choose 6 items \$28 - recommended for supper / canapés
Choose 8 items \$34 - recommended to replace lunch
Choose 10 items \$40 - recommended to replace dinner

- Prosciutto wrapped chicken ribs w sage & lemon sauce
- Salmon ricotta & dill croquettes w horseradish
- Pan seared prawns w Italian ham & Romesco sauce
- Spiced chicken parcels w tomato chutney
- Marinated fish & olive brochette
- 3 cheese & quince tartlets
- Individual quince Lorraine
- Tomato, olive, fetta & basil filo tartlets
- Individual slow cooked lamb pies w potato & parmesan crust
- Marinated stuffed mussels
- Beef & red wine tartlets
- Vegetable frittata w salsa verde
- Pumpkin, sage & mozzarella arancini
- Mixed puff pastry pizette w assorted toppings
- Pork, pistachio & prune terrine on lavosh
- Mozzarella anchovy & caper fried finger sandwiches
- Cured salmon on melba toasts
- Spinach, pine nut & raisin filo w pomegranate
- Crudités & dips
- Savoury filled gourgions
- Homemade pate on toasts
- Marinated meat skewers w their own

Additional Items – please circle

½ hour of canapés on arrival (chef's choice)	\$10 per person
San Pellegrino Sparking Mineral Water throughout function	\$5 per person
Cheese platters (serves 5 people)	\$40 per platter
Fruit platters (serves 5 people)	\$35 per platter
Antipasto Platters (serves 5 people not as entree)	\$40 per platter
Seafood Platters (not as entree)	\$11 per person

Beverage Packages

Standard Wine Package Australian Sparkling, Victorian White & Red \$32 per person

Premium Wine Package La Zona Prosecco, La Zona Pinot Grigio & Sangiovese \$45 per person

Platinum Wine package

Tailor made choice of a selection of wines on our current wine list \$POA

All wine packages will be complimented with regular and light beer, juices, and soft drinks up to 4 hour duration.

Spirits will be charged on consumption, these may be charged to your account or guests may purchase if they wish.

Our full wine list is available if you would like us to up grade your wine selection for you.

You may also have all of your beverages charged upon consumption to an account

***The information and package prices contained in this document are valid for 28 days from the date of the email enquiry response.**