

# VIVACE

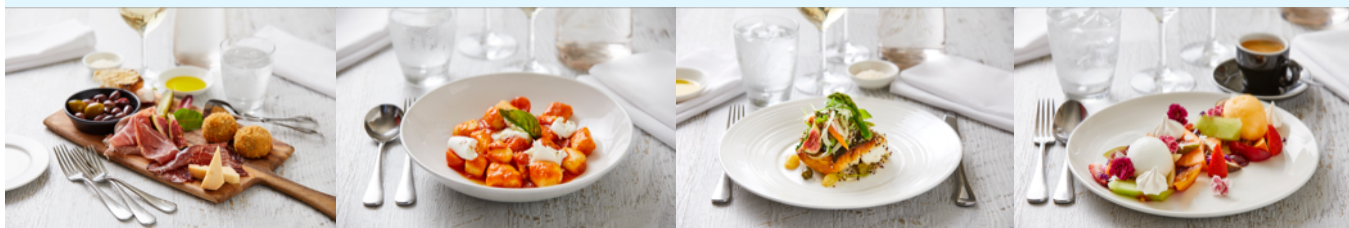
RISTORANTE

EST. 2004



317 Bay Street  
BRIGHTON 3186

(03) 9596 9511 [vivace.com.au](http://vivace.com.au)



Welcome to Vivace

Since opening in 2004, Bayside residents have grown to love Vivace as their premier local eatery.

Owner Chris Favaloro and co-host Andrew Zoli are the dynamic duo that collaborate the front of house whilst Italian born Executive Chef, Davide Ferraro leads the talented team offering an extensive, modern - Italian inspired cuisine, incorporating fresh Australian seafood, Black Angus beef, house made pasta and delectable desserts for the most fastidious diner.

A striking interior complete with polished timber floors, crystal chandeliers and several fireplaces, welcomes you in to warm, ambient surrounds, especially during winter. Our fully air conditioned venue with bi-fold windows overlooking Bay Street's picturesque street scape is the only place to be to enjoy gentle bayside breezes on those warm summer evenings.

Functions at Vivace

Vivace offers 4 Private and semi-private Dining Rooms.

Our unique areas are suitable for private dining or a cocktail style function, entertaining groups ranging from 10 - 40 seated and up to 60 for a cocktail style event.

Vivace Ristorante is also available for exclusive venue hire and can accommodate up to 90 guests seated or up to 150 standing guests.



AREA CAPACITY	SEATED	COCKTAIL
Restaurant (exclusive)	90	150
Private Room 1	18	
Private Room 2	14	
Private Room 1&2 combined	40	60
Private Room 3	12	
Semi-private Room 4	22	

## FUNCTION MENU PACKAGES

HOUSE \$68PP	CLASSIC \$78PP	PREMIUM \$89	TAILORED FROM \$63PP	EXTRA OPTIONS
Antipasto Platters  Choice of 4 Mains with side salad  Choice of 3 Dessert  tea & coffee  * groups of 10 - 40	Choice of 3 Entrée  Choice of 4 Mains with side salad  Choice of 3 Desserts tea & coffee  * groups of 10 - 40	Choice of 4 Entrée  Choice of 5 Mains with side salad & roast potatoes  Choice of 4 Desserts tea & coffee  * groups of 10 - 40	This option allows you to add extra options and you may wish to include your cake served for dessert  * groups with 50+ guests are required to choose two mains and two desserts to be served alternately.	- Add Calamari to Antipasto \$5pp  - Oysters \$25 1/2 dozen  - Roasted garlic & rosemary potatoes \$3pp - Shoestring Fries \$2pp - Steamed greens \$5pp  - Your cake served as dessert \$5pp



## BEVERAGES

BEVERAGES ON CONSUMPTION OR B.Y.O	HOUSE \$35pp ( 3 HOURS) \$45pp (4 HOURS)	CLASSIC \$45pp ( 3 HOURS) \$55pp (4 HOURS)	WORKS \$55pp ( 3 HOURS) \$65pp (4 HOURS)
Our professional staff have excellent knowledge regarding food & wine.  We can assist you in selecting beverages from our extensive wine list to purchase on a consumption basis to compliment your menu choices and offer your guests a well balanced variety to enjoy during your function.  B.Y.O You can Bring Your Own Wine! corkage is \$20per bottle	- La Gioiosa Prosecco - Copia Pinot Grigio - Copia Cabernet Merlot - Soft drinks - Crown premium beer	- La Gioiosa Prosecco - Robert Oatley GSM Pinot - Robert Oatley Shiraz - Ara Sauvignon Blanc - Santi Pinot Grigio - Soft drinks - Sparkling mineral water - Crown premium beer	- Aperol Spritz cocktail - Spirits - Scotch/rum/vodka/ bourbon/gin - La Gioiosa Prosecco - Robert Oatley GSM Pinot - Robert Oatley Shiraz - Ara Sauvignon Blanc - Santi Pinot Grigio - Soft drinks - Sparkling mineral water - Crown premium beer



## HOUSE MENU PACKAGE

\$68 PER PERSON

(sample menu)

### STARTER

Antipasto plates to share

Chef's selection of local and imported cured meats, house pickles, suppli, warm marinated olives, house baked focaccia with EVOO.

\* Add calamari fritti +5pp

### MAIN (choice)

‘Gnocchi alla sorrentina’

House made potato gnocchi, mozzarella di bufala, fresh tomato, basil (v)

Herb & mustard crusted lamb backstrap, sweet potato, silverbeet, white anchovies, salsa verde (df)

Tasmanian salmon fillet, cous cous, quinoa, brandied apricots, grilled summer vegetable & fennel salad (gf)

Free range preserve lemon & garlic roast chicken breast, ancient grains, confit tomato, cucumber, yoghurt (gf) (dfoa)

*Side salad of wild rocket, parmesan, balsamic dressing*

### DESSERT (choice)

Dark Belgian chocolate marquise, passionfruit, coconut gelato, pistachio crumb (gf)

White chocolate & rhubarb panna cotta, lychee coulis, strawberry dust (gf)

Cheese plate, selection of local & imported cheese, preserves, muscatels & lavosh

*Espresso Coffee & Tea to finish*

## CLASSIC MENU PACKAGE

\$78 PER PERSON

(sample menu)

### ENTRÉE (choice)

Croquette di broccoli, ricotta e goats cheese, watercress, witloaf, pepita salad (v)

Smoked hock, chicken & prune terrine, broad beans, peas, mint & capers, crostini (gfoa)

Calamari & zucchini fritti, mint & pea veloute, roasted paprika (df)

### MAIN (choice)

‘Gnocchi alla sorrentina’

House made potato gnocchi, mozzarella di bufala, fresh tomato and basil (v)

Herb & mustard crusted lamb backstrap, sweet potato, silverbeet, white anchovies, salsa verde (df)

Free range preserve lemon & garlic roast chicken breast, ancient grains, confit tomato, cucumber, yoghurt (gf) (dfoa)

Tasmanian salmon fillet, cous cous, quinoa, brandied apricots, grilled summer vegetable & fennel salad (gf)

*Side salad of wild rocket, parmesan, balsamic dressing*

### DESSERT (choice)

Dark Belgian chocolate marquise, passionfruit, coconut gelato, pistachio crumb (gf)

White chocolate & rhubarb panna cotta, lychee coulis, strawberry dust (gf)

Cheese plate, selection of local & imported cheese, preserves, muscatel & lavosh

*Espresso Coffee & Tea to finish*

## PREMIUM MENU PACKAGE

\$89 PER PERSON

(sample menu)

### ENTREE (choice)

Salt & pepper calamari fritti, fennel & orange salad, citrus mayo

Ando Deer Park pasture fed venison carpaccio, celeriac, berries, pecorino, truffle grissini (gfoa)

Tasmanian scallops, sweet corn, confit chorizo & shallots, jalapeno praline (gf) (dfoa)

Croquette di broccoli, ricotta e goats cheese, watercress, witloaf, pepita salad (v)

### MAIN (choice)

Risotto agli aspargi e ortiche, asparagus, nettles, spring onion, lemon ricotta (gf)

Cape Grim Scotch fillet, summer giardiniera of heirloom carrots, broccolini, zucchini, red wine jus (gf) (df)

‘Gnocchi alla sorrentina’

House made potato gnocchi, mozzarella di bufala, fresh tomato and basil (v)

Line caught snapper fillet, cous cous, quinoa, brandied apricots, grilled summer vegetable & fennel salad (gf)

Free range preserve lemon & garlic roast chicken breast, ancient grains, confit tomato, cucumber, yoghurt (gf) (dfoa)

*Side salad of wild rocket, parmesan, balsamic dressing  
roast potatoes, garlic & rosemary oil*

### DESSERT (choice)

Dark Belgian chocolate fondant, candied orange, green tea ice gelato, honeycomb

White chocolate & lychee panna cotta, coconut granita, rhubarb compote, strawberry dust (gf)

Torta al frutto della passione, citrus & passionfruit curd, mascarpone & white chocolate ganache, fresh raspberries (gf)

Cheese plate, selection of local & imported cheese, fresh fruit, preserves, lavosh

*Espresso Coffee & Tea to finish*

## EXAMPLE TAILORED MENU PACKAGE

\$68 PER PERSON

( sample menu )

### STARTER

Calamari fritti & Antipasto plates to share

Chef's selection of local and imported cured meats, house pickles, suppli, calamari fritti, warm marinated olives, house baked focaccia with EVOO.

### MAIN (choice)

‘Gnocchi alla sorrentina’

House made potato gnocchi, mozzarella di bufala, fresh tomato and basil (v)

Herb & mustard crusted lamb backstrap, sweet potato, silverbeet, white anchovies, salsa verde (df)

Free range preserve lemon & garlic roast chicken breast, ancient grains, confit tomato, cucumber, yoghurt (gf) (dfoa)

Tasmanian salmon fillet, cous cous, quinoa, brandied apricots, grilled summer vegetable & fennel salad (gf)

*Side salad of wild rocket, parmesan, balsamic dressing*

### DESSERT

Your Birthday Cake served with macarpone cream & berry compote

*Espresso Coffee & Tea to finish*

*\* Menu is subject to change with seasonal variation & product avaialbilty*

## COCKTAIL FUNCTIONS

Groups of 30-60 guests in our Upstairs Function Rooms  
&  
Groups of 60-150 guests for Exclusive Venue Hire

### COCKTAIL / FINGER FOOD MENU

HOUSE \$30 PER PERSON ( choose 6)

CLASSIC \$38 PER PERSON (choose 8)

#### CANAPÈ SELECTION

Spinach, ricotta & herb tartlet

Roast beef, horseradish mayo & cornichon on crostini

Asparagus wrapped in prosciutto with Parmesan

Oysters freshly shucked with champagne vinegrette/ mornay or kilpatrick

Saffron, tomato, pea & mozzarella arancini

Smoked salmon, creme fraiche on lavosh

Prawns in pastella with tarragon mayonnaise

Black mussels with herbed breadcrumbs & tomato stuffing

Mini bruschetta with mushroom, Asiago & thyme or / Tomato, basil & Spanish onion

#### SUBSTANTIAL HAND HELD CANAPÈS

\$10 EACH / PER PERSON

Tempura Fish & chips

Calamari fritti, orange, fennel & mint, caper mayonnaise

Potato gnochhi alla Sorrentina, mozzarella di bufala, fresh tomato & basil

Spanner crab & saffron risotto, squash, zucchini, fresh tomato, lime, chilli, garlic

#### DESSERT CANAPÈS

\$10 PER PERSON ASSORTED SELECTION

Mini cannoli / Biscotti / Housemade chocolate truffles

#### ADDITIONAL OPTIONS

Cheese Platters \$60 each (10 people)

Seasonal Fresh Fruit Platter \$40 each (10 people)

Antipasto Platter \$60 each (10 people)

Your Cake cut & served on platter \$2 per person

*\* Menu is subject to change with seasonal variation & product availability*



**PRIVATE FUNCTION ROOM REQUIREMENTS  
& F.A.Q'S**

MINIMUM SPEND includes food, beverages & room hire	PRIVATE ROOM LUNCH	PRIVATE ROOM DINNER	EXCLUSIVE VENUE HIRE LUNCH	EXCLUSIVE VENUE HIRE DINNER
TUESDAY - THURSDAY	\$500	\$850 (min 10 people)	\$4000	\$8000
FRIDAY	\$1000	\$1000 (min 10 people)	\$5000	\$10,000
SATURDAY		\$1000 (min 10 people)	\$2500	\$12,000
SUNDAY/MONDAY			\$5000	\$5000

Thanks for considering Vivace to host your function!

We've been helping people celebrate their special occasions for 15 years,  
that's why we're considered Bayside's Functions Specialists.

Our function packages are designed to take the stress out of organising your event, and our menus are carefully selected to offer popular choices, variety & versatility to satisfy the most fastidious diner aswell as most dietary requirements.

You can relax and feel confident that you're in good hands with our team at Vivace.  
We'll ensure your event will be a great success!

**F.A.Q'S**

**Minimum Spend / Is there a Room Hire charge?**

Minimum spend includes all food & beverages to achieve the requirement.

Only when functions fall short of the minimum spend requirement, a room hire fee is charged  
( the fee amount will be the difference remaining, based on the minimum requirement as detailed above.

**Childrens Menu?**

Childrens Menu is available upon request.

\$25 includes softdrink / childrens main with vegetables & fries / dessert

**Can I choose my Function Room?**

Vivace has 4 private dining rooms which are all unique in shape, size and capacity.  
Specific room requests can be made and we will endeavour to do all possible to fulfil your requests & wishes.  
However, if another function is booked at the same time, depending on each functions number of confirmed guests, we will allocate the rooms which are most suitable according to the function size.

**Restroom Location / Where are the loo's?**

Vivace's restrooms are located upstairs. Unfortunately there is no wheelchair access.

**Gluten Free?**

Yes! We can cater for most dietary requirements, including many gluten free options.

**B.Y.O ?**

Yes! You are welcome to Bring Your Own wine. A \$20 per bottle wine handling fee applies.