

VIVACE

RISTORANTE
EST. 2004

UNIQUE . SOPHISTICATED . PRIVATE . SPACE

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BRIGHTON

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Welcome to Vivace

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

The Team

Husband & wife team, Chris & Sharee Favoloro welcome you to their family operated affair!

Together with Italian born Head Chef, Davide Ferraro, leading the talented team offering an extensive, modern - Italian inspired menu, incorporating fresh Australian seafood, Black Angus beef, house made pasta and delectable desserts for the most fastidious diner.



Our unique venue has a striking interior which exudes sophisticated style and character.

Vivace offers 3 private and semi- private dining rooms.

Intimate space for small groups of 10
Entire upstairs space for up to 35 seated
60 standing / cocktail style.

Exclusive venue hire can accommodate
up to 70 seated and 100 standing.



The Difference

Stylish without being stuffy! we offer flexibility, premium choices & service excellence...

Our menus offer excellent choices, flexibility and we cater for most dietary requirements without exception.

Our professional team pay close attention to the details, ensuring the success of your special day, making it an enjoyable and memorable occasion for you and your guests.

Our venue is renown for its warm, lively ambiance, exceptional food, wine and service excellence, making the Vivace experience unparalleled.

FUNCTION MENU PACKAGES

HOUSE \$85 PP lunch & dinner	CLASSIC \$95 PP lunch & dinner	SIGNATURE (1) \$115 PP lunch & dinner	SIGNATURE (2) \$125 PP lunch & dinner	2 COURSE LUNCH \$75 / \$90PP	EXTRA OPTIONS & TAILORED PACKAGES
<p>Entrée Chefs Antipasto to share</p> <p>Guest choice of 4 Mains with side salad</p> <p>Guest choice of 4 Desserts</p> <p>* Celebration Cake byo cake served in lieu of dessert \$80pp</p>	<p>Guest choice of 4 Entrée</p> <p>Guest choice of 4 Mains with side salad</p> <p>Guest choice of 4 Desserts</p> <p>* Celebration Cake byo cake served in lieu of dessert \$90pp</p>	<p>Premium menu</p> <p>Guest choice of 5 Entrée</p> <p>Guest choice of 5 Mains with side salad</p> <p>Guest choice of 5 Desserts</p> <p>* Celebration Cake byo cake served in lieu of dessert \$110pp</p>	<p>Premium menu</p> <p>Entrée Chefs Antipasto & Seafood Platters to share</p> <p>Guest choice of 5 Mains with side salad</p> <p>Guest choice of 5 Desserts</p> <p>* Celebration Cake byo cake served in lieu of dessert \$120pp</p>	<p>Guest may choose Any 2 Courses from Classic or Signature 1 Menu</p> <p>Entrée & Main or Main & Dessert</p> <p>CLASSIC -\$75 SIGNATURE -\$90</p> <p>* Lunch Only*</p> <p>* Celebration Cake byo served for dessert +\$5pp</p>	<p>- Add Calamari Platter (serves 5) \$45ea</p> <p>- Add Arancini (min 10pce) \$6ea</p> <p>Add Antipasto platter (serves 5) \$65</p> <p>- Oysters 1/2 dozen \$30</p> <p>- Roast garlic & herb potatoes \$12ea</p> <p>- Shoestring Fries \$10ea</p> <p>- Seasonal greens \$14ea</p> <p>* Celebration Cakes Bring your own cake to be served in lieu of dessert OR</p> <p>* BYO token cake - No changes to the menu, no charge</p> <p>* BYO Cake - 2 course lunch- \$5pp cake fee</p>



BEVERAGES

Beverages may be purchased on consumption basis

Our professional staff have excellent knowledge regarding food & wine.

We can assist you in selecting beverages from our extensive wine list which we will offer your guests to compliment the menu choices.

B.Y.O is not available for private dining

Beverage packages are available upon request.

HOUSE MENU

\$85 PER PERSON

(sample menu)

STARTER (shared)

Chefs Antipasto to share

San Daniele prosciutto, artisanal felino salami, charred vegetables, house pickles, warm olives, pecorino, house baked bread
(*vegetarian option available upon request*)

Optional - Add calamari / Add arancini

MAIN (choice)

House made gnocchi di ricotta, san marzano tomato, bufalo mozzarella, pesto (v) (gf)

Pan roasted Snapper fillet, kipfler potato, taragon, spring onion, crushed hazelnut & salmoriglio dressing (gf)

18 Hour slow cooked Southdown Gippsland lamb, Sicilian fregola, dried apricot, fennel, Persian fetta, red wine jus (gf)

Morton Bay bug & saffron risotto, asparagus, squash, lemon mascarpone, pistacchio, chives (gf) (v) (vgoa)

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

DESSERT (choice)

Warm Belgian chocolate fondant, salted caramel, raspberry coulis, pistacchio crumb, vanilla bean ice cream

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, coconut meringue (gf)

Affogato-House made honeycomb, vanilla bean ice cream, espresso

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

** Menu is subject to change with seasonal variation & produce availability*

CLASSIC MENU

\$95 PER PERSON

(sample menu)

ENTRÉE (choice)

Canadian Scallops, citrus, mint, pea, crispy pancetta (gf)

Zucchini flowers tempura, chèvre goats cheese, leek & pistacchio, smoked tomato and beetroot relish (v)(gf)

Calamari fritti, radicchio, fennel, Sicilian anchovy & taragon aioli (gf)

Caprese - Heirloom tomato, bufalo mozzarella, basil, shallots, pine nut pesto, aged balsamic (v)(gf)(dfoa)

MAIN (choice)

House made gnocchi di ricotta, san marzano tomato, bufalo mozzarella, pesto (v) (gf)

Pan roasted Snapper fillet, kipfler potato, taragon, spring onion, crushed hazelnut & salmoriglio dressing (gf)

18 Hour slow cooked Southdown Gippsland lamb, Sicilian fregola, dried apricot, fennel, Persian fetta, red wine jus (gf)

Morton Bay bug & saffron risotto, asparagus, squash, lemon mascarpone, pistacchio, chives (gf) (v) (vgoa)

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

DESSERT (choice)

Warm Belgian chocolate fondant, salted caramel, raspberry coulis, pistacchio crumb, vanilla bean ice cream

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, coconut meringue (gf)

Affogato-House made honeycomb, vanilla bean ice cream, espresso

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

** Menu is subject to change with seasonal variation & produce availability*

SIGNATURE MENU (1.)

\$115 PER PERSON
(sample menu)

ENTRÉE (choice)

Freshly shucked Australian oysters, shallot & chardonnay vinegar (5) (gf)
Canadian Scallops, citrus, mint, pea, crispy pancetta (gf)
Western Pacific Yellowfin tuna crudo, horseradish mayo, capers, olive crumb (gf)
Calamari fritti, radicchio, fennel, Sicilian anchovy & taragon aioli (gf)
Zucchini flowers tempura, chèvre goats cheese, leek & pistacchio, smoked tomato and beetroot relish (v)(gf)

MAIN (choice)

House made gnocchi di ricotta, san marzano tomato, bufalo mozzarella, pesto (v) (gf)
Pan roasted Snapper fillet, kipfler potato, taragon, spring onion, crushed hazelnut & salmoriglio dressing (gf)
Ravens Creek dry aged pork belly, parsnip, silverbeet, spiced pear, sherry vinegar jus (gf)
'Signature' Seafood linguini, salmon, prawns, mussels, scallops, chilli, garlic, olives, wild rocket (df) (gfoa)
John Dee QLD Wagyu MBS 3+ Grain fed Scotch fillet, roast carrot puree, red wine jus (300g) (gf)
Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Warm Belgian chocolate fondant, salted caramel, raspberry coulis, pistacchio crumb, vanilla bean ice cream
Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, coconut meringue (gf)
Lemon citrus curd, frangipane crumb, coconut meringue, raspberry coulis, macarpone, fresh berries (gf)
Cheese plate, selection of local & imported cheese, preserves, muscatel & lavosh
Affogato- Housemade honeycomb, vanilla bean icecream, espresso (gf)
(with liqueuer choice: Kahlua/ Frangelico / Galliano / Cointreau)

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan

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SIGNATURE MENU (2.)

\$125 PER PERSON
(sample menu)

ENTRÉE

Chefs Antipasto & Seafood Platters to share

San Daniele prosciutto, artisanal felino salami, charred vegetables, house pickles, warm olives, pecorino, house baked bread
Freshly shucked Australian oysters, W.A Shark Bay Scallops, Calamari fritti, QLD Skull Island Tiger Prawns

MAIN (choice)

House made gnocchi di ricotta, san marzano tomato, bufalo mozzarella, pesto (v) (gf)
Pan roasted Snapper fillet, kipfler potato, taragon, spring onion, crushed hazelnut & salmoriglio dressing (gf)
Ravens Creek dry aged pork belly, parsnip, silverbeet, spiced pear, sherry vinegar jus (gf)
'Signature' Seafood linguini, salmon, prawns, mussels, scallops, chilli, garlic, olives, wild rocket (df) (gfoa)
John Dee QLD Wagyu MBS 3+ Grain fed Scotch fillet, roast carrot puree, red wine jus (300g) (gf)
Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Warm Belgian chocolate fondant, salted caramel, raspberry coulis, pistacchio crumb, vanilla bean ice cream
Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, coconut meringue (gf)
Lemon citrus curd, frangipane crumb, coconut meringue, raspberry coulis, macarpone, fresh berries (gf)
Cheese plate, selection of local & imported cheese, preserves, muscatel & lavosh
Affogato- Housemade honeycomb, vanilla bean icecream, espresso (gf)
(with liqueuer choice: Kahlua/ Frangelico / Galliano / Cointreau)

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan

** Menu is subject to change with seasonal variation & produce availability*

PRIVATE FUNCTION ROOM REQUIREMENTS

Booking Terms & Conditions

AREA CAPACITY	SEATED
Exclusive Venue Hire Entire Restaurant	50-80 Alternate or Banquet style menu only
Upstairs Private Room 1	min 12 - 16
Upstairs Private Room 2	min 10-12
Upstairs Private Room 1&2 combined	17 - 35 subject to covid restrictions
Downstairs Semi-private Room 3	10 - 20 * varied minimum spend* FRI/SAT DINNER - \$3K

MINIMUM SPEND PER ROOM <i>includes food, beverages & room hire</i>	PRIVATE ROOM LUNCH	PRIVATE ROOM DINNER	EXCLUSIVE VENUE HIRE LUNCH	EXCLUSIVE VENUE HIRE DINNER
TUES/WEDS/ THURS	\$1000 per room	\$1000 per room	\$4000	\$8000
FRIDAY	\$1000 per room	\$1250 per room	\$5000	\$10,000
SATURDAY	\$1000 per room	\$1250 per room	\$4000	\$12,000
CLOSED SUNDAY / MONDAY			\$8,000	\$10,000

FUNCTION ROOM BOOKINGS T'C & C'S

All enquiries remain tentative until your completed booking form is received & deposit is paid to confirm.

It is recommended to confirm your function booking as soon as possible to avoid disappointment from another party booking your preferred date.

Minimum spend indicated above is for a single Private Function Room.

Functions requiring both Room 1&2 for 17-35 guests will require the minimum spend for 2 rooms and a security deposit for each room at the time of booking.

Example: 10-16 guests requires 1 Room booking \$250 deposit and min spend \$1250 (Fri/Sat night)

17-35 guests requires both room 1&2, \$500 deposit and min spend \$2500 (Fri/Sat night).

Our 3 Private Dining Rooms are unique in size, flexibility and capacity. Your function room will be allocated according to availability, suitability and capacity required for the size of your function. Whilst you may request a function room preference, Vivace will endeavour to accommodate your wishes but will reserve the right to accommodate your function according to the most suitable space available. Requests for specific rooms are at the managers discretion.

MINIMUM SPEND

Minimum spend includes all food, beverages & room hire. In the event that food & beverage do not reach the minimum spend, a 'room hire' fee applies. The fee charge will be the balance after all food & beverages are totalled, minus the deposit paid, to the amount indicated above as the minimum spend requirement.

MENUS

Our menus are designed to cater for everyone, we do all possible to offer excellent choices including most dietary requirements, flexibility and exceptional value. Whilst we endeavour to do our very best to cater for allergy requirements, it is impossible to guarantee cross contamination will not occur.

Functions with over 30 guests are required to select either a 'shared' option style menu or an 'alternate drop' menu. The menu will be tailored to suit your individual requirements.

FUNCTION DURATION

Function duration (Dinner) is up to 4 Hours / (Lunch) commencing from the time of arrival.

Start / Finish Time

Lunch: anytime between 12:00pm - 4:00pm (function must conclude no later than 4:00pm)

Dinner: anytime between 5:30pm - 11:00pm (function must conclude no later than 11:00pm)

*** Functions that run over time (more than 4 hours) will incur an additional charge of \$150 per 30 minutes***

BOOKING & CONFIRMATION

All enquiries remain tentative until completed booking form and deposit are received and paid.

Failure to secure your function room enquiry may result in the room being booked by another party at any time.

GUEST NUMBERS CONFIRMATION

Final number of guest confirmation is required 48 hours in advance. *The number of guests that you confirm in writing prior to the day, will be the minimum number of people we will cater for and for which you will be charged regardless of attendance.*



