



*Gambero*  
GROUP

F U N C T I O N S 2 0 2 0



Janssens



## GROUP BOOKINGS AT PERSONE ITALIAN RESTAURANT

Offering spectacular panoramic views of the Brisbane river and city skyline, exquisite Italian cuisine, and excellent service, Persone is your ultimate destination for special events, corporate functions and social gatherings.

In Italian Persone means 'people'. Persone is the embodiment of the sweet life. A place where people want to be and be seen. A place to indulge in 'the good life'.

Our set menus ensure efficient service for 12 or more guests. The Chianti private dining room can cater to a maximum of 12 guests, which include plasma screens for presentations.

For group booking of 12-30 please advise your functions coordinator on preferred restaurant seating (inside or outside).



## SET MENUS

\*Menus subject to seasonal change

### Two course | \$72.50 Per person

#### Antipasti - shared plates

- House made focaccia
- Polpette beef, pork and fennel meatballs w napoli sauce, parmesan, basil
- Four Cheese Arancini (V)
- Fried calamari, radicchio, black garlic aioli (DF)

#### Secondi - alternate drop - Please choose two dishes to be served alternately

- Gnocci, pumpkin, gorgonzola, walnuts (V)
- Porchetta pork belly with roast capsicum, white anchovies, jus (DF)(GF)
- Grilled market fish, cos, pancetta, peas, golden shallots
- Angus eye fillet cooked medium and served with potato, eggplant puree, charred leeks, (GF)

#### Contorni - shared

- Rocket and Parmesan salad (V)(GF)

## SET MENUS

\*Menus subject to seasonal change

### Three course | \$89.00 Per person

#### Antipasti - shared plates

- House made focaccia
- Polpette beef, pork and fennel meatballs w napoli sauce, parmesan, basil
- Four Cheese Arancini (V)
- Fried calamari, radicchio, black garlic aioli (DF)

#### Secondi - alternate drop - Please choose two dishes to be served alternately

- Gnocci, pumpkin, gorgonzola, walnuts (V)
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- Grilled market fish, cos, pancetta, peas, golden shallots
- Angus eye fillet cooked medium and served with potato, eggplant puree, charred leeks, (GF)

#### Contorni - shared

- Rocket and Parmesan salad (V)(GF)

#### Dolci - alternate drop

- Vanilla pannacotta, fig, honey, vincotto (GF)
- tiramisú w/ coffee, mascarpone, chocolate (V)

### Children's menu | \$18.50 Per child

Menu for children of under 8 years

Includes choice of main, dessert + soft drink

#### Secondi

- Pasta with napoli sauce, parmesan
- Pasta with creamy cheese sauce, parmesan
- Pasta with meatballs, napoli sauce, parmesan
- Pizza with ham and pineapple
- Chicken schnitzel with chips

#### Dolci

- Rocco special ice cream sundae
- Chocolate or vanilla gelato traditional Italian ice cream served in a bowl



## CANAPE LIST

**Package one** - \$36 per person | 8 pieces per person, choice of 5-8 canapes

**Package two** - \$49 per person | 12 pieces per person, choice of 8-12 canapes

### Hot canapes

- Arancini mushroom, porcini cream (v) (gfo)
- Polpette with napoli sauce, parmesan
- Croquettes with potato, salumi, smoked mozzarella and aioli (gfo)
- Vegetarian croquettes with potato, mushroom, taleggio (gfo)
- Half-shell scallops with lemon butter sauce (gfo)
- Calzone filled with ricotta and truffle salumi
- Vegetarian calzone filled with ricotta, tomato and eggplant
- Baked caprese with basil

### Cold canapes

- House made foccacia toasts with san danielle prosciutto
- Vegan bruschetta with pumpkin (v)(df)
- Oysters with fresh lemon (gf) (df)
- Tuna tartare, eggplant agrodolce served on cucumber (gf) (df)
- Vegetable frittata with whipped goats curd (v) (gf)
- Smoked salmon on crostini with lemon crème fraiche, capers (gfo)
- Vitello tonnato with crostini, tuna mayonnaise (df) (gfo)
- Prosciutto, pear, goats cheese served on crostini (gfo)



## CANAPE LIST

### **SUBSTANTIAL CANAPES & FOOD STATIONS**

\$13 Per person per item

#### **Antipasto buffet station**

- Marinated vegetables, olives, salumi misti, cheese, bread

#### **Selection of Italian and local cheeses**

(Buffet station) (v) (gf)

#### **Pasta buffet station**

Choice of

- Casarecce with spring vegetables, semi dried tomato pesto, ricotta (v)
- Conchiglie with beef and pork ragu,
- Fusilli pasta with tomatoes, pancetta, chilli, pecorino romano

#### **Ciabatta sandwiches**

- Porchetta, mustard fruits

#### **Ciabatta panini**

- Char-grilled vegetables, mozzarella (v) (df)

#### **Selection of pizza slices**

- Napoli – buffalo mozzarella, tomato, basil (v)
- Sardenia – hot salami, pimento, goat's cheese
- Parma – tomato, mozzarella, prosciutto crudo, rocket, parmesan



## SPECIAL OCCASIONS CAKES

### **PERSONE CAKES**

Special occasion cakes - \$13 per person | minimum of 6 guests

Special request - \$ tba per person | minimum of 6 guests

- Vanilla sponge cake w seasonal berries
- Vanilla buttermilk cake
- Chocolate mud cake with ganache, buttercream or fondant
- Tiramisu cake

All orders placed offer a choice of candles or sparklers

Our special occasion cakes are made to order by our pastry chefs,

All requests to be placed and paid for 7-3 days prior to your booking.





## PERSONE BEVERAGE PACKAGE

**3 Hour Beverage Package - \$59 Per Person**

**4 Hour Beverage Package - \$63 Per Person**

**5 Hour Beverage Package - \$69 Per Person**

### **Wine Selections**

- Bandini Prosecco Or Veuve D'argent
- Crowded House Sauvignon Blanc Or Vasse Felix Chardonnay
- Hayshed Hill Tempranillo/Shiraz Or Senesi Aretini Chianti Riserva

### **Beer Selections**

- James Squire 150 Lashes Pale Ale, New South Wales
- Peroni Nastro Azzuro, Italy
- Asahi Super Dry, Japan
- James Boags light, Australia

### **Non Alcoholic**

- Selection Of Soft Drinks & Juices



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