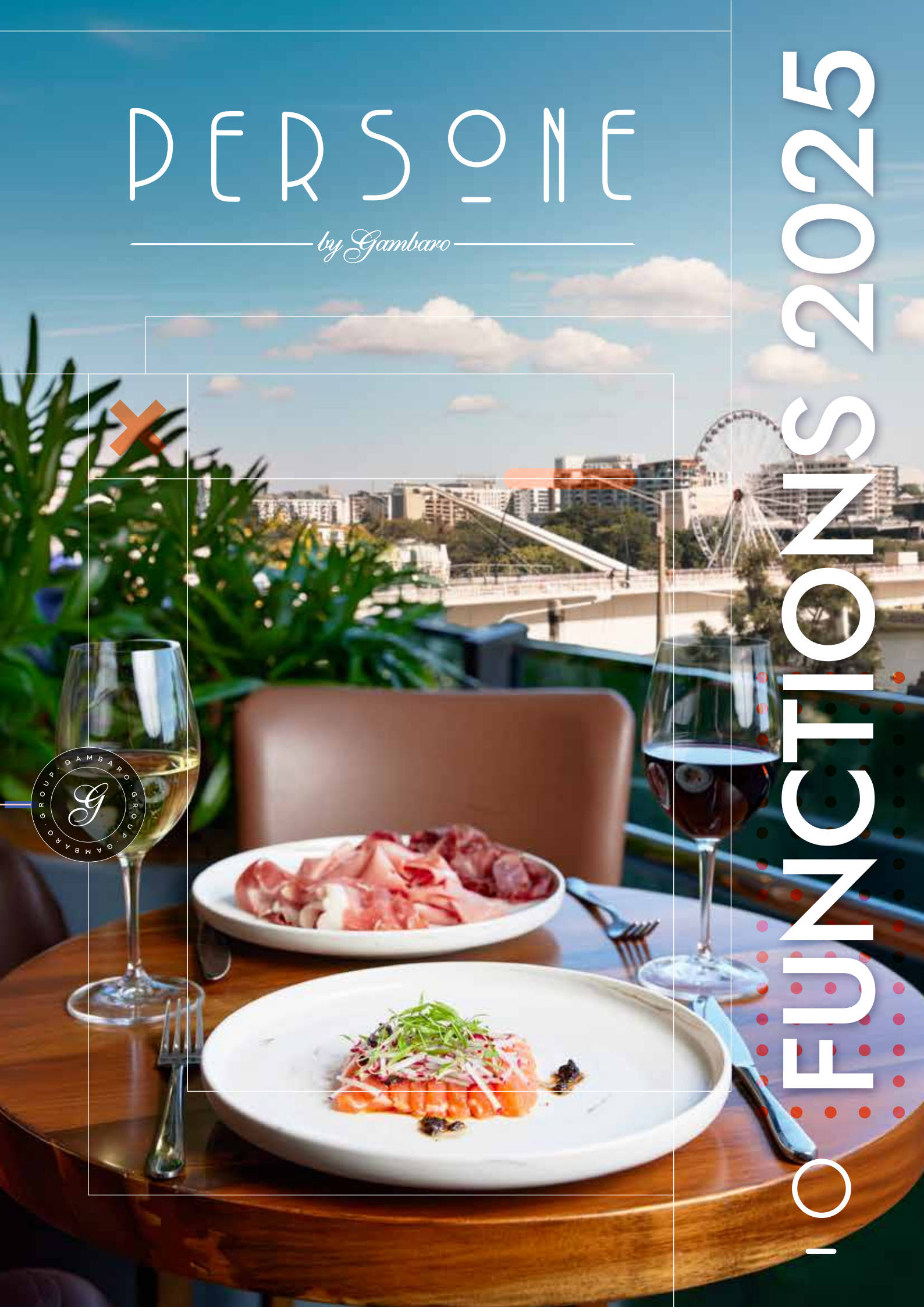


P E R S O N E

by *Gambaro*

F U N C T I O N S 2 0 2 5





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 17 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 17 and above please advise your functions coordinator on preferred restaurant seating (inside or outside).

For groups between 8 and 16 guests, we have 4 different Banchetto menu to chose from, please booked directly online through are website.



SET MENUS

*Menus subject to seasonal change

Two course | \$85.50 Per person

Antipasti to share - Banquet style

- **Marinated Olives** - with thyme, chilli & garlic. GF, VG, NF
- **Selection of Cured Meats**
- **Tomato & Fontina Cheese Arancini**
- **Burrata** - Pumpkin, caramelised pepitas V, GF, NF
- **Beef and Pork Meatballs.**

Secondi - Please select 2 dishes to be served alternate drop

- **250gr Eye Fillet** - Carrot puree, parsnip chips, red wine jus GF, NF
- **Porchetta** - Creamy polenta, roasted baby carrots, red wine jus GF, NF
- **Daily Fish** - Caponata, capers GF, NF, DF
- **Pumpkin Risotto** - Crispy sage, parmesan GF, V, DF

Contorni - shared

- **Mixed Leaf Salad** - Walnuts, honey vinaigrette GF, DF, NFO, V



SET MENUS

*Menus subject to seasonal change

Three course | \$99.50 Per person

Antipasti to share - Banquet style

- **Marinated Olives** - with thyme, chilli & garlic. GF, VG, NF
- **Selection of Cured Meats**
- **Tomato & Fontina Cheese Arancini**
- **Burrata** - Pumpkin, caramelised pepitas V, GF, NF
- **Beef and Pork Meatballs.**

Secondi - Please select 2 dishes to be served alternate drop

- **250gr Eye Fillet** - Carrot puree, parsnip chips, Red wine jus GF, DFO, NF
- **Porchetta** - Creamy polenta, roasted baby carrots, red wine jus GF, NF
- **Daily Fish** - Caponata, capers GF, NF, DF
- **Pumpkin Risotto** - Crispy sage, parmesan GF, V, DF

Contorni - shared

- **Mixed Leaf Salad** - Walnuts, honey vinaigrette GF, DF, NFO, V

Dolci - Alternate drop

- **Tiramisú** - Mascarpone cream, kahlua & espresso
- **Vanilla Bean Pannacotta** - Rhubarb, kiwi, almond streusel GFO, NFO, V

Children's menu | \$35 per child

Menu for children of under 8 years Includes choice of main, dessert + soft drink.

Secondi

- Pasta with cheese sauce, parmesan cheese. V, GFO, NF
- Pasta with bolognese sauce parmesan cheese. GFO, DFO, NF
- Pizza with ham and pineapple.
- Chicken tenders with chips & salad. NF

Dolci

- **Rocco special** warm chocolate brownie, vanilla ice cream. GF



CANAPE LIST

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

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

Hot canapes

- Arancini with tomato and fontina cheese
- Polpette with napoli sauce, parmesan
- Croquettes with potato, salumi, smoked mozzarella and aioli **GFO**
- Croquettes with potato, mushroom, gorgonzola **GFO**
- Calzone filled with mozzarella & chilli salame
- Calzone filled with mozzarella, tomato & basil

Cold canapes

- Bruschetta with tomato & basil **VG, GFO**
- Oysters with fresh lemon (**GF**) (**DF**)
- Vegetable frittata with whipped goats cheese **V, GF**
- Smoked salmon on crostini with tomato chutney **GFO**
- Vitello tonnato with crostini, tuna mayonnaise **DF, GFO**
- Prosciutto, pear, goats cheese served on crostini **GFO**



CANAPE LIST

SUBSTANTIAL CANAPES & FOOD STATIONS

\$15 Per person per item

Antipasto buffet station

- Marinated vegetables, olives, salumi misti, cheese, bread, lavosh & crackers.

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
- Rigatoni with beef and pork ragu
- Fusilli pasta with tomatoes, panchetta, chili, pecorino romano

Ciabatta sandwiches

- Steak, slaw & mayo

Ciabatta panini

- Char-grilled vegetables, mozzarella v

Selection of pizza slices

- **Napoli:** Tomato, fior di latte, basil & EVOO GFO, V, NF
- **Formaggi e Miele:** Ricotta, gorgonzola, fior di latte, parmesan GFO, NF
- **Parma:** Tomato, fior di latte, prosciutto San Daniele, rocket & parmigiano reggiano GFO, NF

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 with 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 Fire Gully Chardonnay
- Hay Shed Hill, Shiraz/Tempranillo, Margaret River or Senesi Aretini Viticoltori, Chianti Riserva DOCG, Tuscany

Beer Selections

- James Squire 150 Lashes Pale Ale, New South Wales
- Peroni Nastro Azzuro, Italy
- Asahi Super Dry, Japan
- Heineken 3, Holland

Non Alcoholic

- Selection of Soft Drinks & Juices

P E R S O N E

— *by Gambero* —

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www.persone.com.au