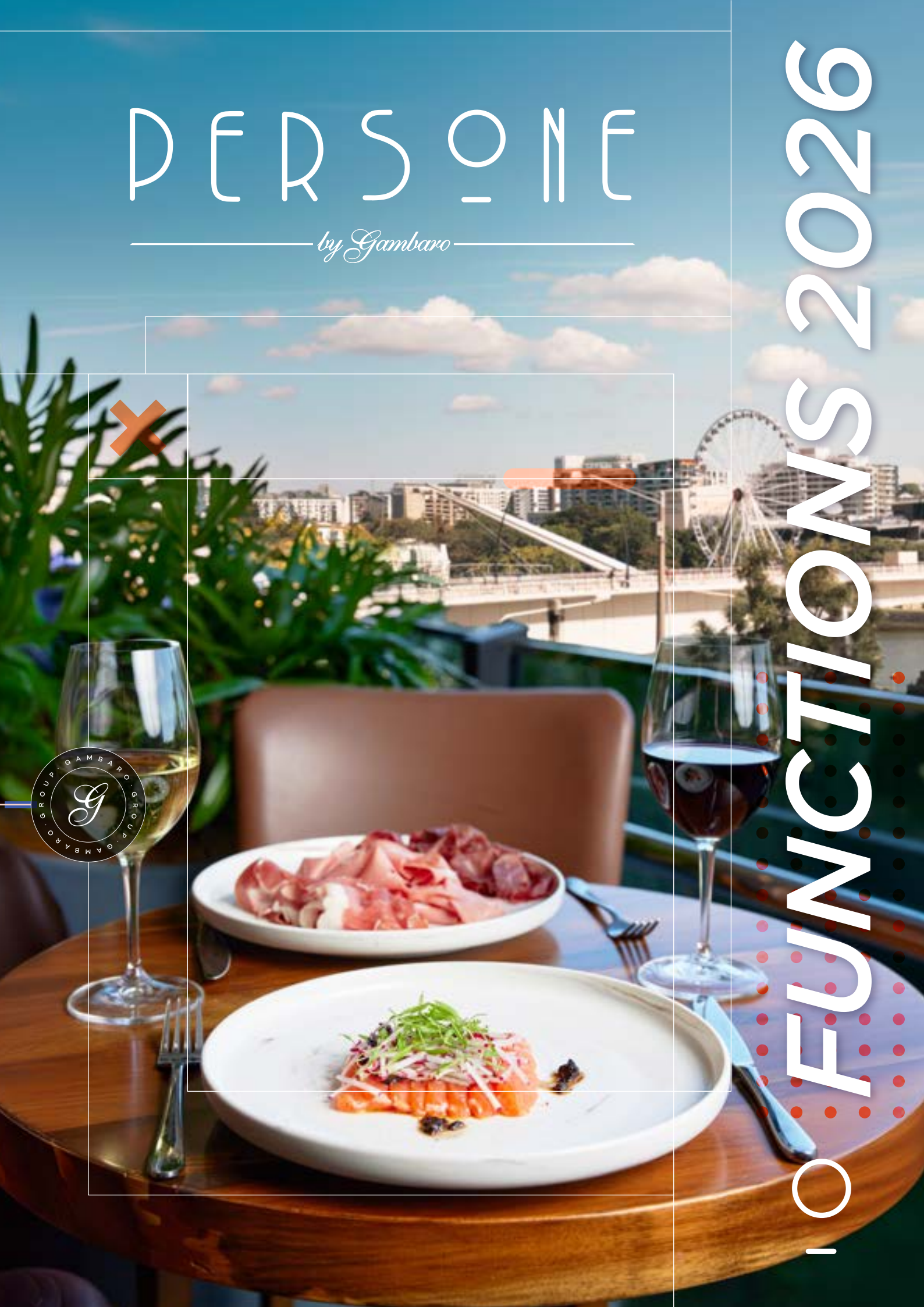


P E R S O N E

by *Gambaro*

FUNCTIONIONS 2026





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 8 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 16-30 please advise your functions coordinator on preferred restaurant seat-ing (inside or outside).



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**
- **Pumpkin Arancini** ^v
- **Burrata** - Pumpkin, caramelised pepitas ^{v, GF, NF}
- **Beef and Pork Meatballs**

Secondi [Please select 2 dishes to be served alternate drop]

- **300g Angus Rib Eye** - Grilled broccolini, cauliflower purée, RWJ ^{NF, DFO, GF}
- **Porchetta** - Creamy polenta, roasted baby carrots, red wine jus ^{GF, NF}
- **Fish of the Day** - Caponata, capers ^{GF, NF, DF}
- **Risotto alla Milanese** - Saffron, parmesan ^{GF, V, DFO}

Contorni [shared]

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

ADD ON

- **House Made Focaccia** - \$3 per person
- **Fresh Oyster** - with lemon \$6 per person
- **Grilled Scallops** - \$11.50 per person
- **Grilled Prawns** - Garlic, parsley butter \$12.50 per person

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free | NF: Nut Free



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**
- **Pumpkin Arancini** GF, V
- **Burrata** - Pumpkin, caramelised pepitas V, GF, NF
- **Beef and Pork Meatballs**

Secondi [Please select 2 dishes to be served alternate drop]

- **300g Angus Rib Eye** - Grilled broccolini, cauliflower purée, RWJ NF, DFO, GF
- **Porchetta** - Creamy polenta, roasted baby carrots, red wine jus GF, NF
- **Fish of the Day** - Caponata, capers GF, NF, DF
- **Risotto alla Milanese** - Saffron, parmesan GF, VO, DF

Contorni [shared]

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

Dolci - Alternate drop

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

ADD ON

- **House Made Focaccia** - \$3 per person
- **Fresh Oyster** - with lemon \$6 per person
- **Grilled Scallops** - \$11.50 per person
- **Grilled Prawns** - Garlic, parsley butter \$12.50 per person

Children's menu | \$25 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 - \$45 per person | 8 pieces per person, choice of 5 canapes
Package two - \$59 per person | 12 pieces per person, choice of 8 canapes

Hot Canapes

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

Cold Canapes

- Bruschetta with tomato & basil VG, GFO
- Vegetable frittata with whipped goats cheese V, GF
- Smoked salmon on crostini with creme fraiche GFO
- Vitello tonnato with crostini, tuna mayonnaise DF, GFO
- Prosciutto, pear, goats cheese served on crostini GFO



CANAPE LIST

SUBSTANTIAL CANAPES & FOOD STATIONS

\$20 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** alla Norma
- **Fusilli** pasta with tomatoes, panchetta, chili, pecorino romano

Milk bun sliders

- Steak, slaw
- Char-grilled vegetables, mozzarella v

Selection of Pizza Slices

- **Napoli:** Tomato, fior di latte, basil & EVOO GF, V, NF
- **Melanzane:** Tomato, eggplant, mozzarella, balsamic, rocket GF, NF
- **Parma:** Tomato, fior di latte, prosciutto San Daniele, rocket & parmigiano reggiano GF, NF



PERSONE BEVERAGE PACKAGES

Basic Beverage Package

2 Hours - \$60 Per Person
3 Hours - \$70 Per Person

Wine Selections

Spakling:

Frankie Sparkling, South Australia

White wine

Frankie Sauvignon Blanc, South Australia

Red Wine

Frankie Shiraz, South Australia

Beer Selections

James Squire 150 Lashes Pale Ale, NSW

Peroni Nastro Azzuro, Italy

Peroni 3.5% Leggera, Italy

Non Alcoholic

Selection of Soft Drinks & Juices

Spirits

* CHARGED ON CONSUMPTION

please be aware, if the guest is after a specific spirit that isn't classified as a basic spirits, please communicate this with us in advance, to ensure appropriate stock levels

Premium Beverage Package

2 Hours - \$75 Per Person
3 Hours - \$85 Per Person

Wine Selections

Spakling:

Clover Hill Pyrennes, Tasmania

White wine: Choose 1 of the following

Crowded House Sauvignon Blanc, Marlborough, NZ

Vasse Felix Filius Chardonnay, Marget River, Aus

Red Wine: Choose 1 of the following

Tscharke Shiraz, Barossa, Valley, Aus

Scorpo Noirien Pinot Noir, Mornington Peninsula, Aus

Beer Selections

James Squire 150 Lashes Pale Ale, NSW

Peroni Nastro Azzuro, Italy

Peroni 3.5% Leggera, Italy

Non Alcoholic

Selection of Soft Drinks & Juices

Cocktails

* CHARGED ON CONSUMPTION

please select a maximum of 3 from the list below:

* Aperol Spritz (Aperol, Prosecco & Soda)

* Limoncello Spritz (Limoncello, Prosecco & Soda)

* Pink Flower (Vodka, Rubharb syrup & Tonic)

* Lychee Martini (Vodka & Lychee)

* Tommy Margarita (Tequila, Cointreau & Lime)

* Espresso Martini (Vodka, Kahlua & Espresso)

* French Martini (Vodka, Pineapple & Chambord)

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 3-7 days prior to your booking.



PERSONE

by Gambero

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