PERSONE

ITALIAN RESTAURANT

by Gambaro

2026 FUNCTIONS

GROUP BOOKINGS AT PERSONE ITALIAN RESTAURANT

Offering sweeping panoramic views of the Brisbane River and the city skyline, Persone Italian Restaurant brings a refreshed Amalfi-inspired look and feel — vibrant, fun, and made for long, sun-drenched afternoons that roll into cocktails and late-night energy. Expect elevated Italian cuisine paired with a playful drinks program, designed for sharing, celebrating, and embracing the spirit of la dolce vita in the heart of Brisbane.

In Italian Persone means 'people'. Persone is the embodiment of the sweet life. A placewhere 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 roomcan 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 | $85.50 Per person

Antipasti to share [Banquet style]

- **Marinated Olives** - with thyme, chilli & garlic. GF, VG, NF
- **Selection of Cured Meats**
- **Cacio e Pepe Arancini** GF, V
- **Burrata Caponata** - Basil GF, V
- **Beef and Pork Meatballs**

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

- **300g Angus Rib Eye** - Shoestring fries, red wine jus GF, DF, NF
- **Porchetta** - Creamy polenta, roasted baby carrots, red wine jus GF, NF
- **Fish of the Day** - Pumpkin purée, capers butter, crispy kale GF, NF
- **Casarecce** - Roasted butternut, wild mushrooms, sage, hazelnut GFO, DFO, V, NFO

Contorni [shared]

- **Mixed Leaf Salad** - Honey vinaigrette GF, DF, NF, V

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**
- **Cacio e Pepe Arancini** GF, V
- **Burrata Caponata** - Basil GF, V
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Contorni [shared]

- **Mixed Leaf Salad** - Honey vinaigrette GF, DF, NF, V

Dolci - Alternate drop

- **Tiramisú** V, NF
- **Vanilla Bean Pannacotta -** Berries, almond crumble GFO, NFO, V

Children's menu l $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

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CANAPÉ LIST

Package one - $45 per person | 8 pieces per person, choice of 5 canapes
Package two - $62 per person | 12 pieces per person, choice of 8 canapes

Hot Canapes

- Polpette with napoli sauce, parmesan NF
- Calamari Fritti, aioli DF, NF
- Gnocchi Napoli Cups GFO, DFO, NF, V
- Crispy Mac & Cheese Bite, aioli V, NF
- Cacio e Pepe Arancini V, NF

Cold Canapes

- Bruschetta Caponata GFO, DF, V, VG, NF
- Mini Vegetable Frittata, goat cheese, sundried tomato GF, V, NF
- Smoked Salmon, horseradish, lavosh DFO, NF
- Vitello Tonnato on Crostini GFO, DFO, NF
- Prosciutto, bocconcini & tomato skewer GF, NF
- Toasted Focaccia, whipped ricotta, lemon, honey, crispy sage GFO, V, NF
- Oyster, mignonette, lemon GF, DF, NF
- King Fish Tartare Spoon, green apple, radish GF, DF, NF

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CANAPÉ LIST CONT.

DESSERTS

- Mini Tiramisu Shot NF, V
- Mini Cannoli NFO, V
- Lemon Cake NF, V
- Mini Seasonal Pannacotta VGO, V, VGO, DFO

SUBSTANTIAL CANAPES & FOOD STATIONS | $20 each

- Antipasto Buffet NF, DFO, GFO
- Pasta Buffet GFO, DFO, VO, NF, VGO
- Porchetta Roll, coleslaw GFO, DFO, NF
- Grilled Vegetables Roll, pesto GFO, DFO, V, NF
- Selection of Pizza
  - **Margherita:** Fior di latte, tomato, basil, olive oil GFO, V, NF
  - **Pizza Con Patate:** White base, potatoes, fior di latte, truffle oil GFO, V, NF
  - **Prosciutto e Funghi:** Wild mushrooms, parmesan, tomato, fior di latte, San Daniele Prosciutto GFO, NF

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 20% surcharge applies on public holidays and 12% on weekends.

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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

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

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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

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.

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FUNCTIONS 2026

www.persone.com.au