

FUNCTIONS & CATERING BOOKLET

We are committed and very passionate about delivering the right package for you and your guests. We have compiled an extensive list of lunch and dinner options to suit all budgets and tastes. We can also tailor a menu to meet your demands should none of the following fixed price menus fit your criteria.

Exclusive venue hire prices can be provided if required.

07- 3220 0044
eat@paneevino.com.au
www.paneevino.com.au



SEATING/STANDING CAPACITY

Top Section (mezzanine level)

Sit Down 30pax

Standing 35pax

Bottom Section (lower level inside)

Sit Down 56pax

Standing 55pax

Alfresco (footpath dining)

Sit Down 24pax

30% Deposit required for all Area hire functions

TERMS AND CONDITIONS

ALL SELECTIONS MUST BE MADE MINIMUM 48 HRS PRIOR TO FUNCTION

A 10% DEPOSIT IS REQUIRED FOR EACH FUNCTION OVER 30PAX

All Risotto on our menu is Gluten Free

Gluten free Pasta Available at \$2.50 extra p/p

Additional Sides may be added to any menu at \$2 p/p per side

Should these set menus not be suitable, please feel free to contact our functions team to

help tailor a menu to your needs.

c o n t a c t

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DRINKS PACKAGES

SILVER

2 hours - \$27.50 per person

3 hours - \$37.50 per person

WINES - Pane e Vino Sav Blanc, Pane e Vino Shiraz Cabernet
Italian Prosecco

BEERS – Boags Premium Lager, Pure Blonde, Cascade Light

NON-ALCOHOLIC – Pepsi, Pepsi MAX, Lemonade, Solo

GOLD

2 hours - \$37.50 per person

3 hours - \$47.50 per person

WINES – Pikorua Marlborough Sav Blanc, Pocketwatch barossa Shiraz Italian
Prosecco

BEERS – Nastro Azzurro Peroni, Birra Moretti, Peroni Leggera

NON-ALCOHOLIC – Pepsi, Pepsi MAX, Lemonade, Solo
Fruit Juice, San Pellegrino

APERITIVO

2 hours - \$35 per person

3 hours - \$45 per person

COCKTAILS – Spritz (*aperol, prosecco, soda*)

Negroni (*campari, vermouth, gin*)

Bellini (*prosecco, peach nectar*)

WINES – Pinot Grigio, Chianti, Italian Prosecco

BEERS – Nastro Azzurro Peroni, Birra Moretti, Peroni Leggera

NON-ALCOHOLIC – – Pepsi, Pepsi MAX, Lemonade, Solo
Fruit Juice, San Pellegrino

SET MENUS

SILVER MENU

\$40 p/p

Starters

BBQ SQUID- lemon thyme, extra virgin olive oil

ARANCINI – beetroot, goats cheese

Breads

BRUSCHETTA - tomato, garlic&basil w evoo & balsamic reduction

CIABATTA - italian bread w evoo & balsamic

Pasta/risotto

CHOOSE 1 MAIN MEAL

MAFALDINE – Portobello, shitake mushroom, mascarpone,
truffle paste

PACCHERI – double smoked bacon, Portobello, mascarpone

BUCATINI PUTTANESCA - white anchovies, olives, capers,
chilli&napoli

RISOTTO – free range chicken, cacciatore sausage, saffron, spinach

Sides

ROCKET SALAD - pear & parmesan w balsamic reduction

BEER BUTTERED CHIPS – rosemary salt, aioli

Desserts

LEMON SORBET

G O L D M E N U

\$50p/p

glass of prosecco on arrival

a n t i p a s t i

starters

BBQ SQUID- lemon thyme, extra virgin olive oil

ARANCINI – beetroot, goats cheese

ANTIPASTO - a selections of vegetables, cured meats, seafood & crostini

P R I M I P I A T T I

p a s t a / r i s o t t o / c a r n e

CHOOSE 1 MAIN MEAL

MAFALDINE – Portobello, shitake mushroom, mascarpone,
truffle paste

PACCHERI – double smoked bacon, Portobello, mascarpone

BUCATINI PUTTANESCA - white anchovies, olives, capers, chilli&napoli

RISOTTO – free range chicken, cacciatore sausage, saffron, spinach

VEAL MILANESE – milk fed veal, sourdough herb&parmesan crumb, lemon,
saffron potatoes, broccolini

s i d e s

rocket salad - pear & parmesan w balsamic reduction

fries w rosemary salt & aioli

D O L C I

d e s s e r t s

lemon sorbet

P L A T I N U M M E N U

\$58p/p

glass of prosecco on arrival

antipasti **shared starters**

BBQ SQUID- lemon thyme, extra virgin olive oil

ARANCINI – beetroot, goats cheese

ANTIPASTO - a selections of vegetables, cured meats, seafood & crostini

PRIMI PIATTI

CHOOSE 1 MAIN MEAL

HEIRLOOM SALAD – heirloom tomatoes, red onion, citrus, herbs, rocket

MAFALDINE – Portobello, shitake mushroom, mascarpone, truffle paste

PACCHERI – double smoked bacon, Portobello, mascarpone

BUCATINI PUTTANESCA - white anchovies, olives, capers, chilli&napoli

RISOTTO – free range chicken, cacciatore sausage, saffron, spinach

VEAL MILANESE – milk fed veal, sourdough herb&parmesan crumb, lemon, saffron
potatoes, broccolini

FISH OF THE DAY – Pan seared, oven baked fresh Australian fillet, kipfler
chips, Heirloom salad

contorni **shared sides**

BROCCOLINI – Sauteed, extra virgin olive oil, sea salt

CAPRESE – burrata, heirloom tomato, fresh basil

Desserts

LEMON SORBET

ITALIAN FAMILY FEAST

from \$34 p/p

all meals are shared to promote an italian family meal atmosphere

antipasti

starters

ARANCINI – beetroot, goats cheese

ANTIPASTO - a selections of vegetables, cured meats, seafood & crostini

PRIMIPIATTI

pasta / risotto

CHOOSE 3 PASTA/RISOTTO FROM OUR CURRENT MENU

add seafood – extra \$2pp **add**

extra pasta/risotto extra \$4pp

contorni

sides

rocket salad - pear & parmesan w balsamic reduction **(v)**

fries w rosemary salt & aioli

add extra side extra \$1.50pp

DOLCI

desserts

add 1 scoop of gelato or sorbet extra \$1pp

add tiramisu extra \$4pp

Letter of Agreement

Please ensure the host of your function, who will be in attendance, reads the terms and conditions carefully, and understands and acknowledges this agreement fully.

RESERVATION NAME _____

DATE _____ TIME _____ GUESTS _____

EMAIL _____

MOBILE _____

PLEASE SELECT ONE: SILVER MENU GOLD MENU
 PLATINUM MENU FAMILY FEAST MENU

Make your meal selections from our current menu available on www.paneevino.com.au

PASTA/RISOTTO CHOICES 1. _____ 2. _____ 3. _____

ADDITIONAL MEALS 1. _____ 2. _____ 3. _____

EXTRA SIDES 1. _____ 2. _____ 3. _____

DESSERT GELATO TIRA MI SU

Terms & Conditions

Thank you for choosing Pane e Vino.

Please read the following Ts & Cs and please let us know if you have any questions.

Confirmation

Groups of 20 or more who choose one of our fixed price menus will need to complete a Letter of Agreement to confirm their reservation.

Please confirm final numbers at least 48 hours in advance of the reservation date.

Payment

We accept all major credit cards or cash. Total food and beverage bill payment must be finalised at the completion of the function.

Cancellation

We will hold your reservation without confirmation until 5 days prior to the date of booking. If we have not heard from you by this stage the booking may be cancelled without notice.

We understand that things can change from time to time and should your numbers decrease or you need to cancel please contact our reservations team as soon as possible.

I _____

have read the terms and conditions for Pane e Vino & confirm that the above information is correct.

