

Function Pack

Email: info@vibranterestautant.com.au www.vibranterestaurant.com.au

\$40 Set Menu



STARTERS

(to share)

Garlic Focaccia

With melted mozzarella.

Dips

Selection of gourmet dips with lightly toasted turkish bread.

MAINS

Rump Steak

Tender juicy steak cooked to your liking, served on mash potatoes, vegetables & red wine jus.

Lamb Shank

Slow-braised lamb shank in red wine & rosemary sauce, served on mashed potatoes, & complimented with broccolini

Pollo Parmigiana

Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad

Spaghetti Marinara

Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & a touch of tomato.



STARTERS

Bruschetta

With tomatoes, onions, and basil.

Salt & Pepper Calamari

Calamari lightly fried, tossed with lemon dressed rucola & red onion.

Lemon Rosemary Chicken

Marinated chicken tenderloins on quinoa salad.

MAINS

Pollo Padella

Chicken tenderloins in a mildly spiced tomato cream sauce tossed with mushrooms, olives, onion & capsicum accompanied with rice & salad.

Portherhouse

Steak cooked to MEDIUM served with chips, salad & red wine jus.

Moroccon Salmon Fillet

Fillet rubbed with moroccon spices served on vegetables & minted yogurt.

Veg Lasagne

Roast pumpkin, grilled eggplant, zucchini, napoli & spinach mornay.

CAKE or TEA & COFFEE



STARTERS

Saffrron Arancini

Crumbed rice balls filled with goat cheese on bed of olive dip.

Buttered Scallops

Scallops seared in butter with a caprese salad.

Cajun Spiced Chicken

Grilled chicken marinated in cajun spices served on guacamole.

MAINS

Pollo Veneto

Grilled chicken breast on mash potatoes, vegetables & bacon with creamy worcestershire sauce.

Eye Fillet

200gm juicy fillet on a bed of mashed potatoes with dutch carrots, green beans, cherry tomatoes & shiraz jus.

(Please choose: Rare / Medium Rare / Medium / Medium Well / Well Done)

Barramundi

Grilled fillet served with roast pumpkin quinoa salad.

Pepperone

Baked capsicum with spinach, pumpkin, mushrooms, olives, cherry tomatoes, rice, served with sautéed vegetables.

CAKE or TEA & COFFEE

\$65 Set Menu



STARTERS

(to share)

Garlic & Herb Focaccia

With melted mozzarella.

ENTREE

Roast Pumpkin Risotto

Risotto with roasted pumpkin, onion, mushrooms, spinach, olives, cherry tomato & goat curd.

½ doz. Coffin Bay Oysters Natural or Kilpatrick

Pork Belly

With apple puree, and sherry caramel.

Prawn Chorizo Skewer

King prawns, chorizo on skewer, served with smashed avocado.

MAINS

400gm Rib Eye

400gm tender steak cooked to your liking with chips, salad & creamy seeded mustard sauce.

(Please choose: Rare / Medium Rare / Medium / Medium Well / Well Done)

Green Olive Baked Chicken

Baked chicken breast with olives & served on hummus & grilled vegetables.

Dukkah Crusted Salmon (GF)

Fillet rubbed with dukkah spices, with red radish, cherry tomato, rocket leaves, grilled capsicum, coriander finished with vinaigrette dressing.

Free Range Pork Chop

Chargrilled Pork Chop marinated with fennel & paprika, served with sweet potato chips, apple slaw & drizzled with sherry caramel.

CAKE

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TEA & COFFEE

Kids Menu



Penne Napolitana
Spaghetti Carbonara
Chicken Mushroom Risotto
Fish & Chips
Calamari & Chips
Margherita Pizza

Cocktail Menu

\$27.50 FOR 2 HOURS PER PERSON

(Please choose any 4)

Meat Balls

Focaccia Fingers

S&P Calamari

Mini Spring Rolls

Cocktail Samosas

\$34.50 FOR 2 HOURS PER PERSON

(Please choose any 5)

Saffron Arancini

Prawn Cocktail

Panko Prawns

Lamb or Beef Kebab

Pollo Italiano

Fresh Oyster with vodka & lime dressing

Beverage Package



NON ALCOHOLIC PACKAGE

Please note beverages may change depending on availability.

This package includes unlimited consumption of juice, soft drinks, tea & coffee.

3 hours - \$16.00 per head 4 hours - \$20.00 per head

PACKAGE 1

Please note wines may change depending on availability.

2 hours - \$25.00 per head 3 hours - \$35.00 per head 4 hours - \$45.00 per head 5 hours - \$55.00 per head

- De Bortoli Sparkling, NSW
- De Bortoli Sauvignon Blanc, NSW
- De Bortoli Shiraz, NSW
- Soft drinks, Juice, Tea & Coffee
- VB
- Carlton Draught
- Cascade Light
- Peroni Leggera

PACKAGE 2

Please note wines may change depending on availability.

2 hours - \$35.00 per head 3 hours - \$45.00 per head 4 hours - \$55.00 per head 5 hours - \$65.00 per head

- De Bortoli Sparkling, NSW
- Durvillea Sauvignon Blanc, NZ
- Rochford Chardonnay, VIC
- Fat Sparrow Shiraz, VIC
- Fermoy Cabernet Sauv Merlot, SA
- All basic spirits
- Soft drinks, Juice, Tea & Coffee
- Carlton Draught
- Crown Lager
- Peroni
- Fat Yak Pale Ale
- Cascade Light

ON CUNSUMPTION

Pre select from our wine list and be charged on consumption.

CASH BAR

A limited selection of wine and beer is available for guests to purchase drinks at bar prices.

Booking Application Form



Attention: Manager Fax: 03 9846 8892

MINIMUM REQUIRED SPEND

For the exclusive use of the Tuscany room please contact the Manager.

Minimum Deposit for Fun	ction \$500.
Occasion:	
Venue: Vibrante Tuscan	y Room
Date of Function://	Time::am/pm Number of guests:
Company:	
Contact Name:	
Address:	
Tel Number:	Mobile:
Email address:	
Payment is accepted by cash or cre Please complete the below details t	
Type of Card:	Card Number:
Expiry Date:	_CCV# (3 digit number on back of the card):
Name on Card:	
I acknowledge that I have read and	agree to the terms and conditions of Vibrante
Signature:	



TERMS AND CONDITIONS

Hours

Functions are based on 4 hour duration, additional hours are charged at \$250.00 per hour. All functions must end at midnight with last drinks announced at 11.45pm, with the bar closing at midnight.

Guests have until 12.30am to leave the venue.

Deposits and confirmation

Once your function has been booked with Vibrante you will receive a booking application form. The signed booking form must be returned by the specified date with the deposit. No function is confirmed until the deposit has been received. If events are not confirmed by the receiving of the deposit and signing of the booking form and Vibrante cannot contact the client, Vibrante reserves the right to cancel events to its discretion. The person who signs the confirmation letter is liable for the balance of costs of the function as set out in the confirmation letter.

Final numbers

Confirmed number of attendees must be received 3 days prior to the function taking place. This will be taken as the final number and the client will be charged accordingly. Should there be no notification of a change in numbers, the higher number of attendees on our booking sheet will be charged.

Final payment

Final Payment is required on the day of the function. Payment will be accepted by cash or credit card

Cancellations

In the case of a cancellation within 7 days of the function, the deposit will be refunded in full. If the function is cancelled within 5 days, the deposit will only be refunded if the venue is re-booked for that date. For functions cancelled within 3 days of the function, the deposit will be held as a cancellation fee.

Patron behaviour

Patrons under the age of 18 are not permitted in the venue without a parent or legal guardian & will not be served alcoholic beverages. Patrons that are clearly intoxicated will not be served & will be asked to vacate the premises. The management reserves the right to exclude or eject any or all objectionable persons from the premises without liability.

Property damage

Any damage caused before, during or after the function is the responsibility of the organiser.

Responsibility

Vibrante does not take responsibility for damage or loss to any property prior, during or after the function.

Emission and Management of noise from amplified music

Any outstanding balance would need to be settled at this time.

The client/operator will ensure all live music is managed in such a way to ensure any emissions are compatible with the restaurant use and conform to the Environment Protection Authority noise regulations.

Shut down policy

Any guest who is under the influence of drugs or is intoxicated, abusive to staff or destructive of property will be refused service at the bar. Often this action leads to further abuse towards persons or property and can therefore lead to a situation which must be dealt with in order for the function to continue. As holders of a Liquor License, Vibrante has an obligation to its staff and customers to act in a responsible manner. Both with the service of alcohol and the crowd control and safety of patrons at parties held on the premises.

Therefore, if there is a quest (or quests) causing problems Vibrante will act in the following manner.

- •Communicate this situation to the person who has organized the function and signed the terms and conditions
- •Request that the person then assists in the management of the guest, family member or colleague who has been refused service and continues to be abusive
- If the person then continues to act inappropriately the bar will be closed. If the situation is not resolved at this stage, the Police will be called to deal with the matter
- •When Management are satisfied that the situation has been resolved the bar will re-open. Management reserves the right to close down the function and vacate the premises at their discretion.

Please be aware that Vibrante reserves the right to change the terms and conditions at any time without notice.

Function Info (Office Use Only)



Manager:		Date:	
		ODENID (Farrancia)	-)
		SPEND (For exclusivity Function \$500.	y)-
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Organizer		O a rate at Niver	
			nber:
			nber:
Celebratio	n Details:		
Day:		Date:/	Time:/ am/pm
Menu Sele	ction:		
Alteration / S	Special Requi	rements:	
Wine Selec	ction:		
Beers & Di	rinks Selec	tion:	
Bar Tab De	etails:		
Linen Requ	uired (\$2.50	/person):	
Decoration	ıs:		
TV / Music	:		
Attendee's	5:		
Adults:	Kids:	Minimum Numbers:	High Chairs / Prams:
Special Ins	structions:		