

*Gusto
Da
Gianni*

PORTSIDE WHARF

**FUNCTION MENU'S
2011/12**





Welcome to Gusto da Gianni at Portside Wharf Hamilton.

Gusto da Gianni, established in 2008, is the successful concept designed by Restaurateur Gianni Greghini.

*The restaurant is open seven days a week for lunch as well as dinner and combines classic, authentic Italian dishes with a modern Italian twist right on the Brisbane River. From Antipasti, homemade Italian Pizza, the freshest of locally sourced produce to all **Organic** Meat, Gusto Da Gianni has it all, and finished up with a drizzle of our own **Organic** and **Biodynamic** Olive Oil straight from Italy.*

Gusto da Gianni caters for all function requirements, from Cocktail Parties to Gala Events. We can cater for groups ranging from 20 people up to 300 for a Sit-Down Event, or up to 700 people for a Cocktail Party.

We offer a number of function packages to suit your needs and pride ourselves on the flexibility of those packages. We also cater for all Dietary Requirements and are happy to work with you in order to make your night a success.

For all Function enquiries please call (07) 3868 2011 or email events@gustodagianni.com

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STAND-UP COCKTAIL PARTY MENUS

Gusto da Gianni offers a number of Cocktail Party Packages or we simply create a special Package to suit your needs. We also cater for all Dietary Requirement and special needs as it is our priority to make your night a success.

Gusto da Gianni has a number of different spaces available for your use:

- *The **Function Room** which can be closed to the public is perfect for conferences, meetings and private function. It comfortably seats up to 60 people sit-down and can cater for up to 100 people stand-up or up to 200 people utilising the Wharf Area with amazing river views.*
- *The **Main Restaurant** can cater for up to 100 people sit-down or up to 200 people stand-up.*
- *The **Main Restaurant** and the **Function Room** combined seat up to 160 people and still has space for a band and dance floor, or 300 people stand-up cocktail function.*
- ***Two Outside**, almost fully enclosed, areas are available and catering for up to 100 people stand-up in one and up to 50 people stand-up in the second and can combined seat up to 100 people.*
- *Or perhaps you want to be next to the river? Our Lovely space on the **Wharf** can cater for up to 400 People Stand Up*
- ***2 Private Booths** that can cater for up to 20 People each or even up to 50 people (stand-up) utilising part of the Bar Area.*

Gusto da Gianni has a number of different Stand-Up Cocktail Packages available for your Event.





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STAND UP COCKTAIL *(min. 2 days' notice required)*

VENETO

Available Monday to Thursday

Food 5 Tartine (3 Cold & 2 Hot) of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
\$27 per person

RECANATI

Available 7 days a week – Recommended for approximately 2 hours

Food 6 Tartine (4 Cold & 2 Hot) of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas
\$33 per person

TOSCANA

Available 7 days a week – Recommended for approximately 3 hours

Food 8 Tartine (5 Cold & 3 Hot) of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas
\$41 per person

MARCHE

Available 7 days a week – Recommended as a Meal Replacement and for approximately 4 – 5 hours

Food 10 Tartine (6 Cold & 4 Hot) of your choice from our Tartine Menu
Freshly Baked Focaccia Breads
Authentic Italian Pizzas
Individual serves of Risotto
\$51 per person

Additional Cold, Hot & Dessert Tartines can be added on to any of the above packages for \$3.50 each.

Please be aware that we can cater for most dietary requirements



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TARTINE LIST

Cold

Bruschetta Di Pomodoro

Crusty Italian Bread with Baby Grape Tomato and Basil

San Daniele

Prosciutto and Mozzarella served on Pancake Fritters

Melon and Prosciutto

Potato & Onion Frittata

Avocado Mousse Tartlets

Fresh Cooked Shelled Prawns

Rolled Smoked Salmon with Ricotta & Chives

Asparagus Tortilla

Duck Parfait served on Toasted Brioche

Pork Pistachio Terrine served on Toasted Croutons

Smoked Salmon Served on Brioche with Crème Fresh and Baby Capers

Miniature Club Sandwich

Tuna Tartar Served on a Potato Crisp

Stuffed Eggs with Tuna Mayonnaise

Vitelo Tonnato on toasted Bread

Chilled Mango Soup

Dessert

Cannoli filled with Chocolate and Custard

Doughnut Balls with Cinnamon

Mini Tiramisu

Mini Pannacotta with Seasonal Fruit

Please be aware that we can cater for most dietary requirements



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TARTINE LIST *(continued)*

Hot

Chicken Skewers

Arancini Balls

Suppli – Arancini Balls stuffed with Mozzarella Cheese

Crumbed Olives stuffed with Feta Cheese

Pan Seared Scallops with Fresh Oregano, Lime and Tomato Salsa

Zucchini Flowers stuffed with Goats Cheese

Vegetable Spring Rolls

Ricotta Fritters served with Onion Jam

Tempura of Seasonal Vegetables

Sweet Corn Fritters

Lamb Skewers

Fried Crispy Chicken Wings

Frittura Mista – deep fried Calamari and Zucchini

Hot & Spicy Sicilian Sausage

Chicken & Asparagus Quiche

Mushrooms stuffed with Goats Cheese

Fish & Chips

Homemade, Organic Meatballs with Tomato/Basil Sauce

Please be aware that we can cater for most dietary requirements



SIT DOWN SET MENUS

Gusto da Gianni offers a number of Sit-Down Menu's or we simply create the special menu to suit your needs. We also cater for all Dietary Requirement and special needs as it is our priority to make your night a success.

Gusto da Gianni has a number of different spaces available for your use:

- *The **Function Room** which can be closed to the public is perfect for conferences, meetings and private function. It comfortably seats up to 60 people sit-down and can cater for up to 100 people stand-up or up to 200 people utilising the Wharf Area with amazing river views.*
- *The **Main Restaurant** can cater for up to 100 people sit-down or up to 200 people stand-up.*
- *The **Main Restaurant** and the **Function Room** combined seat up to 160 people and still has space for a band and dance floor, or 300 people stand-up cocktail function.*
- ***Two Outside**, almost fully enclosed, areas are available and catering for up to 100 people stand-up in one and up to 50 people stand-up in the second and can combined seat up to 100 people.*
- *Or perhaps you want to be next to the river? Our Lovely space on the **Wharf** can cater for up to 400 People Stand Up*
- ***2 Private Booths** that can cater for up to 20 People each or even up to 50 people (stand-up) utilising part of the Bar Area.*

Gusto da Gianni can cater for any Corporate Events, Product Launches, Birthdays, Engagement Parties, Weddings and any other occasion you would like to celebrate.





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SIT-DOWN MENUS *(min. 2 days' notice required)*

The Sit-Down Menus are designed to be shared in the middle of the table in traditional Italian Banquet Style.

Entrée

Selection of Cured Italian Meats

Tricolore Salad

Avocado, Tomato, Buffalo Mozzarella, Basil organic Olive Oil

Potato & Onion Frittata

Deep Fried Crumbed & Stuffed Olives

Rosemary and Garlic Focaccia Breads

Main

Rollata Alla Valdostana

Rolled Pasta, Ham, Ricotta, Spinach, Tomato and Béchamel Sauce

Risotto Alla Contadina

Crispy Prosciutto and Broccolini Tips

Scaloppina Alla Pizzaiola

Pan Fried White Veal Served Black Olives, Baby Capers, Oregano and Tomatoes

Served with an Insalata Mista Salad

Mixed Garden Salad served with Organic Olive Oil and Lemon Juice

Dessert

Semifreddo Al Caramello

Nougat of Caramel & Butterscotch

Entrée & Main **\$39 per person***

Entrée, Main & Dessert **\$45 per person***

*Minimum of 10 Guests, the whole table has to participate and has to be pre-ordered at least 5 days in advance. Please be aware that we can cater for most dietary requirements



TRATTORIA MENU

Available for both Lunch and Dinner 7 days a week.*

Designed to be served in the middle of the table in traditional Italian **Banquet Style**.

Entrée

Antipasto Misto Della Casa

Selection of Cured Italian Meat, Tomato, Mozzarella

Focaccia Breads

A Selection of Gratinated Vegetables

Fresh from the Markets, lightly coated in Breadcrumbs and Roasted

Frittura Mista – deep fried Calamari and Zucchini

Deep Fried Crumbed & Stuffed Olives

Home Made Italian Pizzas

A Selection of Italian Pizzas

Main

Risotto Ai Frutti Di Bosco

Mushroom Risotto with Porcini infused Olive Oil

Penne Al Salmone

Penne Pasta served with Smoked Salmon in a Vodka, Dill and Green Peppercorn Sauce

Scaloppina Alla Sorrentina

Pan-Fried white Veal with Eggplant, Fiordilatte Cheese & Napoli Sauce

Served with an Insalata Mista Salad

Dessert

Tiramisu

Original Recipe with Pavesini & Marscarpone

Fresh Seasonal Fruit Panna Cotta

Vanilla Bean Custard with Fresh Fruit picked daily from the Markets

Entrée & Main **\$45 per person***

Entrée, Main & Dessert **\$52 per person***

*Minimum of 10 Guests, the whole table has to participate and has to be pre-ordered at least 5 days in advance. Please be aware that we can cater for most dietary requirements



FLESSIBILE MENU

Available for both Lunch and Dinner 7 days a week

Designed to include Entrée, Main & Dessert served **alternate drop** (dishes can be changed to suite your guests needs and tastes).

Starter

A Selection of Authentic Hot and Cold Antipasto Platters

Rosemary and Garlic Focaccia Breads

Entrée

Avocado & Baby Tiger Prawn Salad

Served with a Red Onion Salsa and a Crema of Balsamic

or

Agnolotti

Ravioli Pasta with Ricotta, Spinach, Baby Grape Tomato & Basil

Main

Abbacchio Scottadito

Lamb Rack with a Fresh Herb Crust, Crushed Potato, Rosemary & Red Wine Jus

or

Salmone Con Salsa Verde

Pan Fried Atlantic Salmon cooked Medium Well, Served with Sautéed Spinach, Crushed Potato and a Salsa Verde

Dessert

Fresh Seasonal Fruit Panna Cotta

Vanilla Bean Custard with Fresh Fruit picked daily from the Markets

Entrée & Main	\$48 per Person*
Starter, Entrée & Main	\$52 per Person*
Entrée, Main & Dessert	\$59 per Person*
Starter, Entrée, Main & Dessert	\$65 per Person*

*Minimum of 10 Guests, the whole table has to participate and has to be pre-ordered at least 5 days in advance. Please be aware that we can cater for most dietary requirements



PRESTIGIO MENU

Set Menu available for both Lunch and Dinner 7 days a week

6 Tartines (Canapés)

3 Hot & 3 Cold

~~~

### **Crudo Di Pesce**

*Duo of Salmon and Swordfish Carpaccio with Baby Capers, Shallots and a Lemon Thyme Dressing*

~~~

Zucchini Flowers

Stuffed with Goats Cheese and served with a Sweet Corn and Tomato Salsa

~~~

### **Gnocchetti Al Gamberoni**

*Baby Potato Dumplings with Fresh Tiger Prawns, Chilli & San Marzano Tomato*

~~~

Filetto Al Marsala e Gorgonzola

Organic Eye Fillet Served with Crushed Potatoes, Gorgonzola, Prosciutto, Marinated Baby Shallots and a Marsala Wine Reduction

~~~

### **Semifreddo Al Caramello**

*Nougat of Caramel & Butterscotch*

**Six Courses including Tartines**

**\$79 per Person\***

**Five Courses without Tartines**

**\$72 per Person\***

\*Minimum of 10 Guests, the whole table has to participate and has to be pre-ordered at least 5 days in advance. Please be aware that we can cater for most dietary requirements



## **CONFERENCES at GUSTO**

*Gusto da Gianni has a private room for all your conference requirements. This area seats comfortably up to 80 people (theatre style) and has 2 adjoining smaller booth for breakout sessions.*

*Included in the package is the use of WiFi and the standard AV equipment like: Microphone & Speakers, a Projector and Projector Screen.*

*This room is available for conferences from 8AM – 4PM on Monday to Thursday, limited availability on Friday's, please enquiry.*

*No room hire fee is involved for groups over 30 people; for less than 30 a \$300 room hire fee applies.*

### **Conference Package:**

*Freshly brewed Tea & Coffee (unlimited tea & coffee station) on arrival*

#### **Morning Tea**

*Tea & Coffee (unlimited tea & coffee station)*

*Juices*

*Fresh Fruit Platters*

*Selection Pastries & Croissants*

#### **Lunch**

*Served in the middle of the table in traditional Italian **Banquet Style**.*

*Assortment of Hot & Cold Antipasto platters,*

*Homemade Rosemary and Garlic Focaccia Bread,*

*A selection of authentic Italian Pizza,*

*Bowles of Risotto and Pasta,*

*Bottled Soft Drinks, Juices, Tea & Coffee (unlimited soft drinks, juices, tea & coffee station)*

#### **Afternoon Tea**

*Tea & Coffee (unlimited tea & coffee station)*

*Juices*

*Selection of Mini Sweet Muffins & Scones*

**Morning Tea & Lunch**

**\$49 per person\***

**Morning Tea, Lunch & Afternoon Tea**

**\$55 per person\***

*\*Minimum of 10 Guests.*

*Please be aware that we can cater for most dietary requirements*



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## **WEDDING PACKAGE**

*Gusto da Gianni would be privileged to cater for your special day.*

*We pride ourselves on the quality of food, service and the ambiance and our international team will be delighted to look after you.*

*Included in the Wedding Package pricing is: Microphone and Speaker, Cake Table, Presents Table, Linen Tablecloths and Napkins. For any extra items such as Flowers and Decorations Gusto da Gianni is happy to recommend Suppliers or you are welcome to organise any supplier that you would prefer.*

*Listed below are the different menu options available.*

### **\$69 per person**

*A choice of 2 Entrée and 2 Mains with your own Wedding Cake served as Dessert with Fresh Cream and a Berry Coulis*

### **\$79 per person**

*A choice of 2 Entrée, 2 Main and 2 Dessert*

### **\$89 per person**

*A choice of 6 Tartines on Arrival, 2 Entrée and 2 Mains with your own Wedding Cake served as Dessert with Fresh Cream and a Berry Coulis*

### **\$99 per person**

*A choice of 5 Tartines on Arrival, 2 Entrée, 2 Main and 2 Dessert*

*All menu options are Alternative Drop with 2 Choices. If you wish to make your menu a 3 Choice Alternative Drop then an extra \$3 per person applies.*





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## Wedding Menu Selection

### Entrée

#### **Crudo Di Pesce**

*Duo of Salmon and Swordfish Carpaccio with Baby Capers, Shallots and a Lemon Thyme Dressing*

#### **Beef Carpaccio**

*Rocket, Button Mushrooms & Shaved Parmesan*

#### **Insalata Di Gamberoni**

*Avocado & Prawn Salad with Aged Balsamic Vinegar & Tarragon Dressing*

**Risotto** with Wild Mushroom Risotto & Marscarpone Cheese **OR** with Sweet Corn and Crispy Prosciutto

#### **Zucchini Flowers**

*Stuffed with Goats Cheese and served with a Sweet Corn and Tomato Salsa*

#### **Vincisgrassi Ai Funghi Porcini**

*Layers of Homemade Pasta with Porcini Mushrooms, Spinach and Truffle Oil*

#### **Ravioli Di Casa**

*Homemade Ravioli filled with Ricotta & Spinach in a Tomato & Basil Sauce*

#### **Cannelloni Al Forno**

*Veal Mince Rolled Pasta with Gorgonzola Cheese*

#### **Gamberoni All' Aglio**

*Chilli Prawns with Fresh Garlic and Tomato*

### Main

#### **Barramundi Alle Zucchine Trifolate**

*Barramundi with Zucchini, Baby Grape Tomato & Basil*

#### **Salmone Con Salsa Verde**

*Atlantic Salmon with Asparagus, Mash Potato & Dill*

#### **Spigola All' Adriatica**

*Pan Seared Snapper with Sautéed Spinach & Sauce Vierge*

#### **Filetto Di Pesce Bianco Al Carciofi Selvatici**

*QLD Sand Whiting, Slightly Crumbed and Served with Artichoke's and a Tomato Salsa*

#### **Abbacchio Scottadito**

*Lamb Rack with a Fresh Herb Crust, Crushed Potato, Rosemary & Red Wine Jus*

#### **Petto Di Gallina Farcito, Su Fondo Di Finferli**

*Free Range Organic Chicken Breast with Fontina Cheese, Ham and Wild Mushrooms*

#### **Filetto Al Marsala e Gorgonzola**

*Organic Eye Fillet served with Crushed Potatoes, Gorgonzola, Prosciutto, Marinated Baby Shallots and a Marsala Wine Reduction*

#### **Filetto Con Frutti Di Bosco**

*Organic Eye Fillet with Wild Mushrooms, Crushed Potato, Broccolini & Red Wine Jus*

#### **Medaglioni di Vitello Agli Asparagi**

*Veal Medallion with Asparagus Tips and a Reduction of a Porcini Mushroom Sauce*



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## **Wedding Menu Selection**



### **Dessert**

#### **Cassata Alla Siciliana**

*Semifreddo Laced with Glazed Fruit and Nuts*

#### **Semifreddo Al Caramello**

*Nougat of Caramel & Butterscotch*

#### **Cannoli Siciliana**

*Filled with Chocolate and Custard, Topped with Pistachio Nuts*

#### **Sformatino Al Cioccolato**

*Warm Gluten Free Chocolate Brownie, Served with Vanilla Bean Ice Cream*

#### **Marsala Zabaione Mousse**

*With Fresh Strawberries*

#### **Torta di Ricotta**

*Baked Ricotta Cheesecake with Limoncello Sorbet*

#### **Mocca & Chocolate Mousse**

*Semifreddo with White Chocolate Sauce*

#### **Tiramisu**

*Original Recipe with Pavesini & Marscapone*

#### **Seasonal Fruit Panna Cotta**

*Served with a Berry Compote*



## **BEVERAGE PACKAGES**

*Gusto da Gianni offers a number of Beverage Packages to suit your needs. We are happy to offer a Beverage Package, Consumption Bar or Cash Bar for your group.*

*While no spirits are offered on our Beverage Packages you are welcome to have spirits available for your guests on a Consumption Basis.*

*If you wish to have a Consumption Bar for your event, then you may choose any of the beverages from our standard beverage list, choose a limit that you would like to go to and we shall keep you informed throughout the event on the status of your Bar Tab.*

*Listed below are the Beverage Packages that Gusto da Gianni has available:*

### **Standard Beverage Package**

**Wine**            *House White Wine, House Red Wine and House Sparkling*  
**Beer**            *Local Draught Beers on Tap*  
                     *Soft Drinks and Juices*

**2 Hours**        **\$29 per person**  
**3 Hours**        **\$34 per person**  
**4 Hours**        **\$39 per person**  
**5 Hours**        **\$44 per person**

### **Premium Beverage Package**

**Bubbles:**      *Prosecco – Italian Sparkling*  
**White:**         *Verdicchio*  
**Red:**            *Mediterranean Red*  
**Beer**            *Local Draught Beers and Dapple (apple cider) and Peroni on Tap*  
                     *Soft Drinks, Juices*

**2 Hours**        **\$36 per person**  
**3 Hours**        **\$44 per person**  
**4 Hours**        **\$52 per person**  
**5 Hours**        **\$58 per person**



## **BEVERAGE PACKAGES continued**

### **Prestige Beverage Package**

**Bubbles:** *Prosecco – Italian Sparkling*  
**White:** *Pinot Grigio and Sounds Sauvignon Blanc Catalina*  
**Red:** *Sangiovese Polesio Poderi and Pinot Noir Ca' Di Frara*  
**Beer** *Local Draught Beers and Dapple (apple cider) Stella Artois, and Peroni on Tap*  
*Corona and Peroni Leggera*  
*Soft Drink, Juice, Mineral Water Tea & Coffee included*

**2 Hours**     **\$39 per person**  
**3 Hours**     **\$47 per person**  
**4 Hours**     **\$55 per person**  
**5 Hours**     **\$62 per person**

### **Diamond Beverage Package**

**Wine**     *Chandon N/V*  
*Chardonnay Attems or Sauvignon Blanc Cloudy Bay*  
*Shiraz Mitchell Pepper Tree or Cabernet/Montepulciano Mida Offida Rosso*  
**Beer**     *Local Draught Beers and Dapple (apple cider) Stella Artois, Asahi*  
*and Peroni on Tap*  
*Crown Lager, Corona, Peroni Leggera*  
*Soft Drink, Juice, Mineral Water Tea & Coffee included*

**2 Hours**     **\$54 per person**  
**3 Hours**     **\$64 per person**  
**4 Hours**     **\$74 per person**  
**5 Hours**     **\$81 per person**

*We are happy to custom make a Beverage Packages to meet your and your guest's needs as we offer a wide selection of wines from Australia, New Zealand and Italy.*

*If you have any special requests please do not hesitate to contact us; it is our pleasure to assist you planning the perfect event.*



## **Terms and Conditions**

### **Confirmation of Bookings**

A deposit is required to confirm all function bookings within 5 working days of receiving the deposit invoice. Gusto da Gianni does not hold any tentative bookings.

Deposit payment for the event can be made by Direct Debit, Cash or Credit Card (a fee of 2% applies to all payments made with Visa or MasterCard, a fee of 3% applies to all payments made with American Express, we do not accept Diners Club).

### **Final numbers**

The guaranteed minimum number of guests attending the event is required 7 day prior to your event.

### **Special meals and dietary requirements**

We are happy to organize a special meal and cater for most allergies or dietary requirements. Please provide written details of the type of allergies or dietary requirements, guest name and table number (for larger functions) at least 7 days prior your event when submitting the final numbers.

### **Final payment**

Once final numbers have been confirmed 7 days prior to the event you will be invoiced for the confirmed amount of your guests and the total of the food & beverage packages.

Full payment of your function is required prior to the event or for smaller parties at the end of your event. Payment is for whichever is greater; confirmed numbers or guests in attendance.

In the instance where financial arrangements have been established with Gusto da Gianni prior to your event, payment is required within 7 days of the event.

Final payment for the event can be made by Direct Debit, Cash or Credit Card (a fee of 2% applies to all payments made with Visa or MasterCard, a fee of 3% applies to all payments made with American Express, we do not accept Diners).

### **Beverages**

Gusto da Gianni is a fully licensed venue and does not permit B.Y.O. in the Restaurant/Bar.

Beverages can be served and charged on Consumption, Package or Cash Basis.

**RSA:** In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol (RSA), it is against the law to supply liquor to a person who is either a minor, unduly intoxicated or disorderly.

Gusto da Gianni reserves the right to refuse alcohol service and/or remove any patrons that are either a minor, unduly intoxicated or disorderly and ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992.

Gusto da Gianni reserves the right close the Bar at any time without notice.

### **Parking**

350 complimentary car spaces for parking are available on site at Portside Wharf. Please note that these spaces are available to ALL patrons of Portside Wharf and are NOT exclusive to Gusto da Gianni.

I have read and agree with the Terms and Conditions (Initials): \_\_\_\_\_



## **Terms and Conditions Continued**

### **Cruise Ship Days**

Due to our position being part of the Brisbane Cruise Terminal, cruise ships dock in front of our Restaurant. Gusto da Gianni can provide the dates when Cruise ships will be at the wharf but will assume no responsibility for cruise ships docked on unscheduled days or times.

For further information please call Multiplex on (07) 3868 5111.

### **Lost Property**

Gusto da Gianni will ensure that every care is taken when looking after our guests and their possessions; however, we cannot take responsibility for any lost items before, during or after an event.

### **Cancellations**

Notice of cancellation for an event must be given in writing by the client and received by Gusto da Gianni at least 14 days prior to the event (or 30 days for the months of November/December).

A full refund of your deposit would then apply except in the following circumstances:

If Gusto da Gianni has been booked exclusive for your event then 4 weeks' notice must be given otherwise your deposit is forfeited.

If a private area has been booked for your event then 14 days' notice (or 30 days for the months of November/December) must be given otherwise your deposit is forfeited.

Function Date: \_\_\_\_\_

Reference #: \_\_\_\_\_

Organization: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Mobile Number: \_\_\_\_\_

E-mail: \_\_\_\_\_

Postal Address: \_\_\_\_\_

I have read and agree with the Terms and Conditions (Signature): \_\_\_\_\_