

TOSCANO

BAR & KITCHEN

Successful events
for
remarkable moments



Function Spaces

Toscano Bar & Kitchen blends an elegant facility and expert planning. Every details is meticulously tailored to suit the occasion and enhance even the most extraordinary affair.

With a vesatile space and competitive minimum spends we can accommodate from small gatherings of 10 people to Exclusive events for up to 70 guests.



BAR AREA

For up to 30 people for a cocktail style event with direct access to the bar, street view and private entrance.



DINING SPACE

For up to 30 people
for a formal sit-down
dining event.



EXCLUSIVE USE OF THE VENUE

Have the whole venue for yourself and feel free to organize your own entertainment and use our Audio equipment. Suitable for up to 70 guests.



PREMIUM DRINKS PACKAGE

2 hours \$60

3 hours \$80

4 hours \$95

(*choice of two red and two white wines)

SPARKING

NV Colesel Prosecco Noai Brut doc, Valdobbiadene IT

WHITE

Cantina del Garda Pinot Grigio Garda DOC, Veneto IT

Mitchel 'Watervale' Riesling, Clare Valley SA

Saint & Scholar Chardonnay, Adelaide Hills SA

Simon Tolley Sauvignon Blanc, Adelaide Hills SA

ROSE'

Domaine Val D'Astier 'One Maures' Rosè IGP, Provence FR

RED

'Save Our Souls Pinot Noir, Mornington Peninsula VIC

Vignaioli del Morellino di Scansano Sangiovese IGP, Tuscany IT

Cantine Dolia Nova Cannonau Di Sardegna DOC, Sardinia IT

Longview "Yakka" Shiraz, Adelaide Hills SA

TAP BEER

Based on availability

BOTTLED BEERS

Peroni Leggera -Peroni Libera -Apple Cider

SOFT DRINKS

Juices, Mineral water, Sprite, Coke, Coke zero



*Please note our menu and prices are subject to changes

*Drinks packages can only be purchased for a minimum of 20 people and for all the function attendees

LUXURY DRINKS PACKAGE

2 hours \$70

3 hours \$95

4 hours \$110

(*choice of two red and two white wines)

SPARKLING

NV Chandon Blanc de Blancs, Yarra Valley VIC

WHITE

Brigaldara Soave (Garganega) DOC, Veneto IT

Istellas Vermentino DOC, Sardinia IT

Casa D'Ambra Ischia Bianco (Biancolella) Doc, Campania IT

Castino "R23" Chardonnay DOC, Piedmont IT

ROSE'

Cantine Dolia ova "Rosada" Rosato, Sardinia IT

RED

Tenuta Mazzolino "Terrazze" Pinot Nero IGT, Lombardy IT

Adalia "Laute" Valpolicella DOC, Veneto IT

Fattoria San Lorenzo "Collina Barcaione" Montepulciano DOCG, Marche IT

Paulmara Estates "DeNero" Nero d'Avola, Barossa SA

TAP BEERS

Beers of the day

BOTTLED BEERS

Peroni Leggera - Peroni Libera - Apple Cider

SOFT DRINKS

Juices - Mineral water - Sprite - Coke - Coke zero



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COLD CANAPES

\$5 pp

NATURAL OYSTERS

LEMON

PRAWN COCKTAIL

SAN DANIELE SKEWERS

PROSCIUTTO~ TAMBORINE MOZZARELLA ~CHERRY TOMATO~BASIL

BRUSCHETTA

TOMATOES - BASIL - STRACCIATELLA CHEESE

CARPACCIO CROSTINI

THINLY SLICED BEEF CARPACCIO~ CAPERS MAYONNAISE

HOT CANAPES

\$5 pp

SCALLOPS IN HALF SHELL

PEAS PURE ~ TAMBORINE STRACCIATELLA CREAMY CHEESE ~ PINK PEPPERCORN ~ LIME ZEST

GNOCCHI FRITTI

CHERRY TOMATO SALSA ~TAMBORINE STRACCIATELLA CREAMY CHEESE

POLENTA

POLENTA STICKS ~ GORGONZOLA CHEESE

TRUFFLE AND MUSHROOM ARANCINI

POTATO CROQUETTE

CURED MEAT ~ SMOKED SCAMORZA CHEESE

NDUJA RAVIOLI

SPICY PORK FILLING ~ GORGONZOLA CREAM

POLPETTE

NONNA'S BEEF MEATBALLS ~ TOMATO SAUCE

PORCHETTA SILDER

PORK ROAST ~ COLESLAW ~ SCAMORZA SMOKED CHEESE

FORK DISHES

\$12 pp

MUSHROOM RISOTTO GF

PORCINI MUSHROOM ~ ITALIAN SAUSAGE

GNOCCHI ALLA SORRENTINA

CHERRY TOMATO SAUCE ~ MOZZARELLA ~ PARMESAN



MINI PIZZA \$5 PP

MARGHERITA

BUFFALO MOZZARELLA, TOMATO, BASIL

DIAVOLA

CALABRESE SALAME, TOMATO BASE, TAMBORINE MOZZARELLA, CHILLI

PANUOZZO \$5 PP

(traditional pizza sandwich)

SORRENTO TAMBORINE BUFFALO MOZZARELLA, TOMATO, BASIL (V)

BOLOGNA MORTADELLA, TAMBORINE STRACCIATELLA, PISTACCHIO

VALTELLINA WAGYU BRESAOLA, PARMIGIANO, ROCKET, MOZZARELLA

MEDITERRANEO PROSCIUTTO, TAMBORINE MOZZARELLA

GRAGNANO PANCETTA, ROASTED POTATOES, SCAMORZA CHEESE

VESUVIO ITALIAN SAUSAGE, BROCCOLI LEAVES TAMBORINE SCAMORZA

ANTIPASTO PLATTER \$38

(SERVE 4/6-PEOPLE)

FRESHLY SLICED CURED MEATS, TAMBORINE MOZZARELLA, FOCACCIA



Sharing Menu

\$75 pp

Minimum 11 people

SICILIAN OLIVES (V - GF)

PANE PIZZA (V)

PROSCIUTTO AND MOZZARELLA (GF)

TRUFFLE AND MUSHROOM ARANCINI (V)

TOMATO AND STRACCIATELLA BRUSCHETTA (V)

NDUJA RAVIOLI ~ TRUFFLE CREAM ~ PECORINO

NONNA'S RECIPE MEATBALLS

DUCK RAGU' ~ RIGATONI PASTA ~ PORCINI ~ PARMESAN

SLOW COOKED BEEF CHEEK (GF)

ROAST POTATOES (V - GF)

GREEN SALAD (V-GF)

BROCCOLINI (V - GF)

***WE CAN ARRANGE DIFFERENT OPTIONS FOR DIETARY REQUIREMENTS**

OUR MENUS PRICES AND DISHES ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCTS AVAILABILITY



VENUE INFORMATION

Audio Equipment

If you are booking our venue for exclusive use, we are happy to offer you our in-house

- Wireless Microphone
- Venue Surround Sound with iPod connectivity

Bump In

For exclusive events the standard bump in time is 1 hour prior to your event, and 30 minutes for allocated areas bookings

Unless agreed prior, all items must be bumped out on the night of your event.

Tentative Bookings

We are happy to hold your preferred date for an agreed period as a tentative booking.

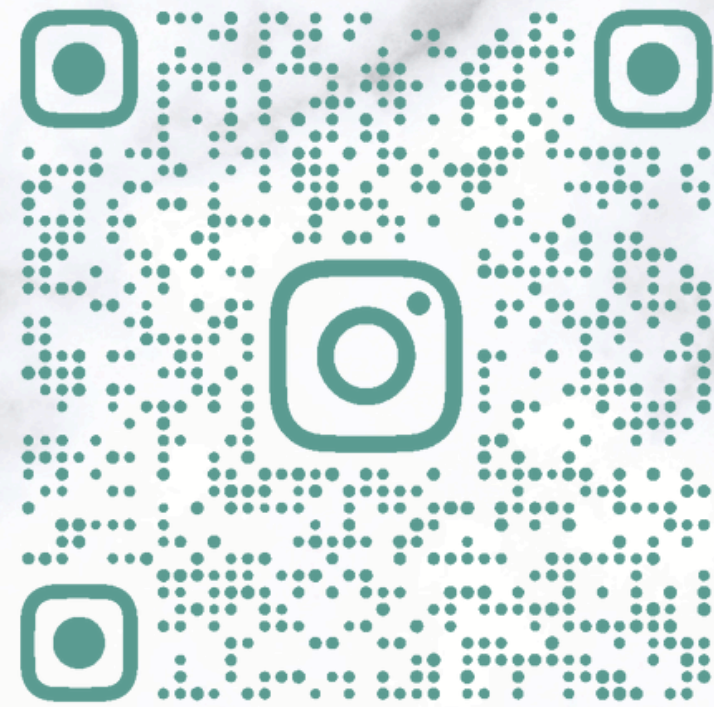
A signed booking agreement and deposit payment are required to confirm the booking.

Minimum Spend

All our events work on a minimum spend basis. Your minimum spend will be quoted and agreed prior to your booking. The total figure can be made up of food & beverage only. In the event that your spend falls short of the minimum, the difference in cost will be charged as room hire.



We look forward to hosting your event



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