

TOSCANO

BAR & KITCHEN

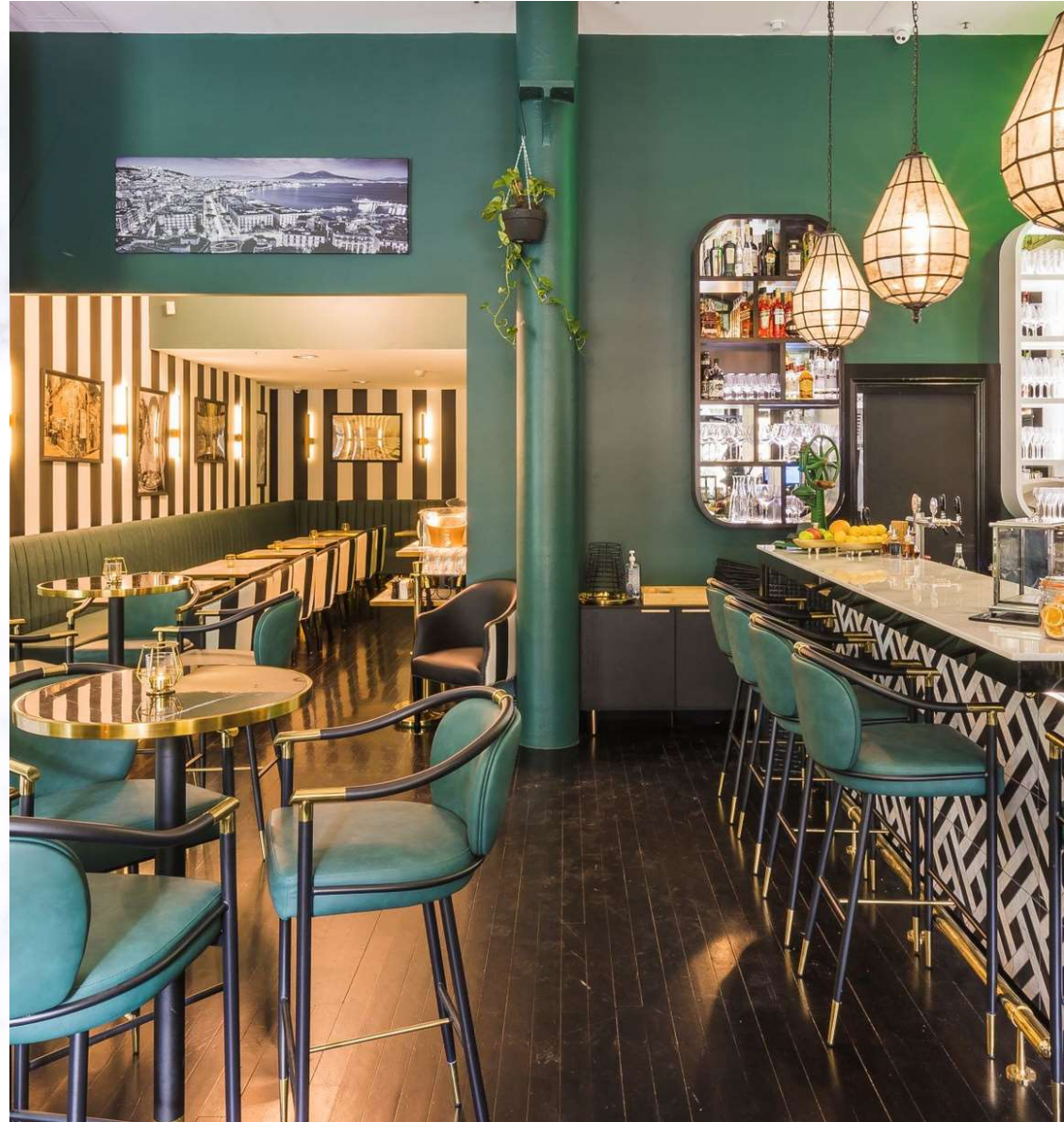
Successful events
for
remarkable moments



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 80 guests.



BAR AREA

For up to 40 people for a cocktail style event with direct access to the bar, street view and private entrance.



DINING ROOM

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/Video equipment. Suitable for up to 80 guests.



PREMIUM DRINKS PACKAGE

2 hours \$50

3 hours \$65

4 hours \$75

(*choice of two red and two white wines)

SPARKING

Colesel Prosecco Noai Brut doc, Valdobbiadene IT

WHITE

2019 Borgo Matilda Pinot Grigio delle Venezie doc, Veneto IT

2020 Mitchel 'Watervale' Riesling, Clare Valley SA

2017 Saint & Scolar Chardonnay, Adelaide Hills SA

2020 Opawa Sauvignon Blanc, Marlborough NZ

ROSE'

2019 Sainte Béatrice Rosè Cuveé des Princes, Provence FR

RED

2020 Roaring Pinot noir, Cambridge TAS

2019 Castelvento Toscana Rosso Sangiovese igt, Tuscany IT

2018 Jim Berry Kirribilli Cabernet Sauvignon, Coonawarra SA

2019 Longview 'Yakka' Shiraz, Adelaide Hills SA

TAP BEER

Menabrea lager - Asahi Black

BOTTLED BEERS

Peroni Leggera -Peroni Libera -Apple Cider

SOFT DRINKS

Juices, Mineral water, Sprite, Coke, Coke zero

VEUVE CLICQUOT CHAMAPGNE DISCOUNTED
TO \$100 PER BOTTLE WHEN PURCHASING OUR PACKAGES



*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

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TO \$100 PER BOTTLE WHEN PURCHASING OUR PACKAGES**



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LUXURY DRINKS PACKAGE

2 hours \$65

3 hours \$80

4 hours \$90

(* choice of two red and two white wines)

SPARKLING

NV Chandon Blanc de Blancs, Yarra Valley AUS

WHITE

2019 Fromm La Strada Pinot Gris, Marlborough NZ

2019 Antonella Corda Vermentino di Sardegna doc, Sardinia IT

2019 Tempa di Zoè 'Asterias' Fiano, Campania IT

2018 Hay Shed Hill Chardonnay, Margaret River WA

ROSE'

2020 Sella e Mosca Alghero Rosato, Sardinia IT

RED

2019 Crittenden Estate Pinot Noir, Mornington Peninsula VIC

2018 Fattoria San Lorenzo Montepulciano, Marche IT

2017 Ox Hardy Shiraz Upper Tintara, McLaren Vale SA

2017 Specogna Vignaioli Cabernet Sauvignon Collio doc, Friuli IT

TAP BEERS

Menabrea lager- Asahi Black

BOTTLED BEERS

Peroni Leggera - Peroni Libera - Apple Cider

SOFT DRINKS

Juices - Mineral water - Sprite - Coke - Coke zero

COLD CANAPES
\$5 pp

NATURAL OYSTERS
LEMON

PRAWN COCKTAIL

SAN DANIELE SKEWERS

PROSCIUTTO~ TAMBORINE MOZZARELLA ~CHERRY TOMATO~BASIL

BRUSCHETTA

TOMATOES - BASIL - STRACCIATELLA CHEESE

VITELLO TONNATO CROSTINI

THINLY SLICED VEAL~TUNA MAYONNAISE ~ CAPERS

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 MOUSSE ~ PANCETTA

TRUFFLE AND MUSHROOM ARANCINI

POTATO CROQUETTE

CURED MEAT ~ SMOKED SCAMORZA CHEESE

NDUJA RAVIOLI

SPICY PORK FILLING ~ GORGONZOLA SAUCE

POLPETTE

BEEF AND PORK MEATBALLS ~ NONNA'S 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 \$65

(SERVE 8/10-EOPL E)

FRESHLY SLICED CURED MEATS, TAMBORINE MOZZARELLA, FOCACCIA



SET MENU

(CHOOSE ONE DISH FOR EACH COURSE)
MINIMUM 10 PEOPLE
\$ 60 P/P

ENTREE

WILD MUSHROOM RISOTTO GF V
TRUFFLE CREAM – WILD MUSHROOM – PARSLEY GREMOLATA

OR

TAGLIATELLE ALLA BOLOGNESE
HANDMADE FRESH EGG PASTA – BOLOGNESE RAGU'

MAINS

PORCHETTA
ITALIAN PORK BELLY ~ MASHED POTATOES ~ MIXED LEAF SALAD

OR

POLPETTE
NONNA'S RECIPE MEATBALLS

DESSERT

TIRAMISU
MASCARPONE CREAM – COFFE SOAKED SAVOIARDI

OR

CHEESE SELECTION

*WE CAN ARRANGE DIFFERENT OPTIONS TO FULFILL DIETARY REQUIREMENTS.
JUST INFORM THE FUNCTION MANAGER ABOUT YOUR GUESTS' ALLERGIES



ALTERNATE DROP MENU

MINIMUM 20 PEOPLE
\$ 70 P/P

ENTREE

WILD MUSHROOM RISOTTO GF V
TRUFFLE CREAM – WILD MUSHROOM – PARSLEY GREMOLATA

OR

TAGLIATELLE ALLA BOLOGNESE
HANDMADE FRESH EGG PASTA – BOLOGNESE RAGU'

MAINS

PORCHETTA
ITALIAN PORK BELLY ~ MASHED POTATO ~ MIXED LEAF SALAD

OR

POLPETTE
NONNA'S RECIPE MEATBALLS

DESSERT

TIRAMISU
MASCARPONE CREAM – ESPRESSO SOAKED SAVOIARDI - AMARETTO

OR

CHEESE SELECTION

*WE CAN ARRANGE DIFFERENT OPTIONS TO FULFILL DIETARY REQUIREMENTS.
JUST INFORM THE FUNCTION MANAGER ABOUT YOUR GUESTS' ALLERGIES



VENUE INFORMATION

Audio Visual Equipment

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

- 65-inch Smart Tv
- 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

.Earlier access is available on request.Please discuss with your event coordinator. 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 a period of 7 days as a tentative booking.

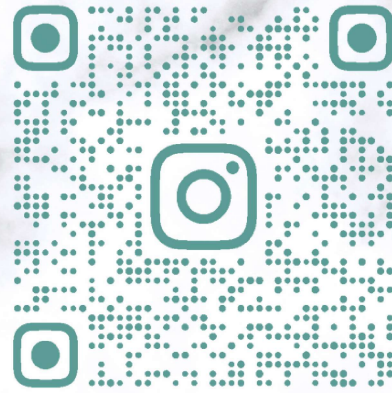
A signed event agreement and deposit payment are required to confirm the booking.

Minimum Spend

All our events work on a minimum spend basis. Your minimum spend will be quoted and agreed upon 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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