

VIVACE

RISTORANTE
EST. 2004

UNIQUE . SOPHISTICATED . PRIVATE . SPACE

317 Bay Street
BRIGHTON

JUL-DEC
2024

Ph: 9596 9511
E: info@vivace.com.au



Welcome to Vivace

Since opening in 2004, Bayside residents have grown to love Vivace as their premier local eatery.

The Team

Celebrating 20 years at Vivace, husband & wife team, Chris & Sharee Favaloro welcome you to their family operated affair!

Together with Head Chef, Davide Ferraro (Turin Italy) leading the talented team offering an extensive, modern - Italian inspired menu, incorporating fresh Australian seafood, Black Angus beef, house made pasta and delectable desserts for the most discerning diner.



The Space

Our unique venue has a striking interior which exudes sophisticated style and character.

Vivace offers 3 private and semi-private dining rooms.

- Intimate space for small groups of 10
- Entire upstairs space accommodates 35 seated
- Exclusive venue hire can accommodate up to 80 seated and 100 standing.

The Difference

- Flexible, Private, Unique, Space
- Menu Choices! - guest choice menus
- A fine dining experience & professional service
- Quality - when you choose Vivace, you are making a quality choice, our exceptional team of chefs and wait staff will ensure your function requirements are met and exceeded.

FUNCTION MENU PACKAGES

HOUSE \$85 PP lunch & dinner	CLASSIC \$95 PP lunch & dinner	SIGNATURE (1) \$125 PP lunch & dinner	SIGNATURE (2) \$135 PP lunch & dinner	2 COURSES \$75 / \$95PP lunch & dinner	EXTRA OPTIONS & TAILORED PACKAGES
<p>Entrée Chefs Antipasto to share</p> <p>Guest choice of 4 Mains with side salad</p> <p>Guest choice of 4 Desserts</p>	<p>Guest choice of 4 Entrée</p> <p>Guest choice of 4 Mains with side salad</p> <p>Guest choice of 4 Desserts</p>	<p>Premium menu</p> <p>Guest choice of 5 Entrée</p> <p>Guest choice of 6 Mains with side salad</p> <p>Guest choice of 6 Desserts</p>	<p>Premium menu</p> <p>Entrée Chefs Antipasto & Seafood Platters to share</p> <p>Guest choice of 6 Mains with side salad</p> <p>Guest choice of 6 Desserts</p>	<p>Choose Any 2 Courses from Classic or Signature 1 Menu</p> <p>Entrée & Main or Main & Dessert with side salad</p> <p>CLASSIC -\$75 SIGNATURE -\$95</p> <p>* Celebration Cake byo cake cut & served individually for dessert \$10pp</p>	<p>- Add Calamari Platter (serves 5) \$45ea - Add Arancini (min10pce) \$6ea - Add Antipasto platter (serves 5)\$65 - Oysters 1/2 dozen \$30</p> <p>- Roast garlic & herb potatoes \$12ea - Shoestring Fries \$10ea - Seasonal greens \$14ea</p> <p>* Celebration Cakes</p> <p>* 2 courses with BYO Cake cut & served individually for dessert \$10pp cake handling & plating fee</p>



CHILDRENS MENU

\$38pp

Suitable for children under 12 years

MAIN

- Margherita focaccia, tomato & mozzarella
- Calamari fritti with fries
- Spaghetti Napoli sauce or Bolognese
- Gnocchi Napoli sauce or Bolognese
- chargrilled porterhouse steak with fries

DESSERT

Vanilla bean ice cream sundae, choc wafer



BEVERAGES

Beverages may be purchased on consumption basis

Our professional staff have excellent knowledge regarding food & wine.

We can assist you in selecting beverages from our extensive wine list which we will offer your guests to compliment the menu choices.

B.Y.O is not available for private dining

Beverage packages are available upon request.



HOUSE MENU
\$85 PER PERSON
(sample menu)

STARTER (shared)

Chefs Antipasto to share

San Daniele prosciutto, artisanal felino salami, pecorino,
caprese skewers - heirloom tomato, fresh basil, fior di latte mozzarella,
Sicilian skewers - white anchovy, green olive, sweet pickle, white wine vinegar, garlic
sea salt & rosemary foccacia

Optional - Add calamari / Add arancini

MAIN (choice)

Gnocchi 'alla Sorrentina' tomato, basil pesto, bufalo mozzarella, fresh basil (v)

Fish of the day - Southern coast Rockling fillet, orange glazed beets, salsa verde (gf)

18 hour slow cooked Gippsland lamb shoulder, caponata, dutch carrots, feta, braising jus (gf)

Risotto - tiger prawn & saffron, squash, asparagus, spring onion (gf) (v) (vgoa)

Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Panna cotta - mango & vanilla, coconut crumble, Galliano syrup (gf)

Belgian chocolate fondant, hazelnut brittle, vanilla bean ice cream

Affogato-House made honeycomb, vanilla bean ice cream, espresso (gf)

Cheese plate - selection local & imported cheese, preserves, muscatels, artisan crostini (gfoa)

** Menu is subject to change with seasonal variation & produce availability*

CLASSIC MENU
\$95 PER PERSON
(sample menu)

ENTRÉE (choice)

Tasmanian scallops, sweet corn mornay, anchovy brioche crust (gfoa)

Croquettes, chèvre goats, zucchini, leek, beetroot aioli (gf)(v)

Calamari fritti, radicchio, mint, fennel, lemon, caper & dill aioli (gf)

Caprese - Heirloom tomato & gold beets, stracciatella, basil, shallots, aged balsamic, San Daniele prosciutto (v)(gf)(dfoa)

MAIN (choice)

Gnocchi 'alla Sorrentina' tomato, basil pesto, bufalo mozzarella, (v)

Fish of the day - Southern coast Rockling fillet, orange glazed beets, salsa verde (gf)

18 hour slow cooked Gippsland lamb shoulder, caponata, dutch carrots, feta, braising jus (gf)

Risotto - tiger prawn & saffron, squash, asparagus, spring onion (gf) (v) (vgoa)

Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Panna cotta - mango & vanilla, coconut crumble, Galliano syrup (gf)

Belgian chocolate fondant, hazelnut brittle, vanilla bean ice cream

Affogato-House made honeycomb, vanilla bean ice cream, espresso (gf)

Cheese plate, selection of local & imported cheese, preserves, muscatel, artisan crostini (gfoa)

** Menu is subject to change with seasonal variation & produce availability*

SIGNATURE MENU (1.)

\$125 PER PERSON
(sample menu)

ENTRÉE (choice)

Freshly shucked Pacific oysters, shallot & chardonnay vinegar (5) (gf)
Yellowfin tuna crudo, horseradish mayo, orange, pistacchio, capers, ponzu sauce (gf)
Caprese e stracciatella, heirloom tomato & beetroot , capers, basil, San Daniele prosciutto (gf)(voa)
Calamari fritti, radicchio, mint, fennel, lemon, caper & dill aioli (gf)
Zucchini flower cacio e pepe, chèvre goats, smoked beetroot relish (v)(gf)

MAIN (choice)

Gnocchi 'alla Sorrentina' tomato, basil pesto, bufalo mozzarella, fresh basil (v)
Fish of the day - local caught snapper fillet, orange glazed beets, salsa verde (gf)
Western plains pork belly, apple, onion relish, sprouts, pancetta, mustard wine jus (gf)
'Signature' Seafood linguini, salmon, prawns, mussels, scallops, chilli, garlic, olives, wild rocket (df) (gfoa)
Macedon Ranges, grass fed 200g Eye fillet, shallot agro dolce, asparagus, shiraz jus (gf)
Risotto - tiger prawn & saffron, squash, asparagus, spring onion (gf) (vgoa)
Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Torta limone - citrus curd, almond frangipane, fresh berries, mascarpone (gf)
Tiramisu - Italian sponge, espresso & Di Saronno mascarpone, chocolate (gf)
Panna cotta - mango & vanilla, coconut crumble, Galliano syrup (gf)
Belgian chocolate fondant, dark cherry, hazelnut brittle, vanilla bean ice cream
Cheese plate, selection of local & imported cheese, preserves, muscatel & artisan crostini (gfoa)
Affogato- Housemade honeycomb, vanilla bean icecream, espresso (gf)
(with liqueur choice: Kahlua/ Frangelico / Galliano / Cointreau)

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan
** Menu is subject to change with seasonal variation & produce availability*

SIGNATURE MENU (2.)

\$135 PER PERSON
(sample menu)

ENTRÉE

Seafood Platters & Chefs Antipasto to share
Freshly shucked Pacific oysters, calamari fritti, flame grilled QLD tiger prawns
San Daniele prosciutto, artisanal felino salami, pecorino, caprese & Sicilian skewers, seasalt & rosemary focaccia

MAIN (choice)

Gnocchi 'alla Sorrentina' tomato, basil pesto, bufalo mozzarella, fresh basil (v)
Fish of the day - local caught snapper fillet, orange glazed beets, salsa verde (gf)
Western plains pork belly, apple, onion relish, sprouts, pancetta, mustard wine jus (gf)
'Signature' Seafood linguini, salmon, prawns, mussels, scallops, chilli, garlic, olives, wild rocket (df) (gfoa)
Macedon Ranges, grass fed 200g Eye fillet, shallot agro dolce, asparagus, shiraz jus (gf)
Risotto - tiger prawn & saffron, squash, asparagus, spring onion (gf) (vgoa)
Side salad of wild rocket, parmesan, walnuts, balsamic dressing

DESSERT (choice)

Torta limone - citrus curd, almond frangipane, fresh berries, mascarpone (gf)
Tiramisu - Italian sponge, espresso & Di Saronno mascarpone, chocolate (gf)
Belgian chocolate fondant, dark cherry, hazelnut brittle, vanilla bean ice cream
Panna cotta - mango & vanilla, coconut crumble, Galliano syrup (gf)
Cheese plate, selection of local & imported cheese, preserves, muscatel & artisan crostini(gfoa)
Affogato- Housemade honeycomb, vanilla bean icecream, espresso (gf)
(with liqueur choice: Kahlua/ Frangelico / Galliano / Cointreau)

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan

PRIVATE FUNCTION ROOM REQUIREMENTS

Booking Terms & Conditions

AREA CAPACITY	SEATED
Exclusive Venue Hire Entire Restaurant	50-80 Alternate or Banquet style menu only
Upstairs Private Room 1	min 14 - 18
Upstairs Private Room 2	min 10-12
Upstairs Private Room 1&2 combined	19 - 35
Downstairs Semi-private Room 3	12 - 20 * varied minimum spend* FRI/SAT DINNER - \$3,500

MINIMUM SPEND PER ROOM <i>includes food, beverages & room hire</i>	PRIVATE ROOM LUNCH / DINNER	EXCLUSIVE VENUE HIRE LUNCH	EXCLUSIVE VENUE HIRE DINNER
TUES/WEDS/THURS	\$1250 per room	\$4000	\$8000
FRIDAY	\$1250 per room	\$5000	\$10,000
SATURDAY	\$1250 per room	\$4000	\$12,000
CLOSED SUNDAY / MONDAY		\$8,000	\$10,000

FUNCTION ROOM BOOKINGS T'C & C'S

All enquiries remain tentative until your completed booking form is received & deposit is paid to confirm.

MINIMUM SPEND

Minimum spend indicated above is for a single Private Function Room and includes all food, beverages & room hire. In the event that food & beverage do not reach the minimum spend, a 'room hire' adjustment fee applies as the balance after all food & beverages are totalled, minus the deposit paid.

Functions requiring both Room 1&2 for 18-35 guests will require the minimum spend for 2 rooms and a security deposit for each room at the time of booking.

Example: 10-16 guests requires 1 Room booking \$250 deposit and min spend \$1250. *Room 1 seats 16 comfortably on 1 table but can also accommodate a maximum capacity of 18 guests on 2 tables* 19-35 guests requires both room 1&2, \$500 deposit and min spend \$2500.

Our 3 Private Dining Rooms are unique in size, flexibility and capacity. Your function room will be allocated according to availability, suitability and capacity required for the size of your function. Whilst you may request a function room preference, Vivace will endeavour to accommodate your wishes but will reserve the right to accommodate your function according to the most suitable space available. Requests for specific rooms are at the managers discretion.

MENUS

Our menu is designed to cater for everyone, we do all possible to offer excellent choices including most dietary requirements, flexibility and exceptional value. Whilst we endeavour to do our very best to cater for allergy requirements, it is impossible to guarantee cross contamination will not occur.

Functions with over 35 guest are required to select either a 'shared' option style menu or an 'alternate drop' menu. The menu will be tailored to suit your individual requirements.

BEVERAGES- we recommend selecting wines you are happy for us to offer your guests, please advise selections a week ahead to allow time for stock ordering **** B.y.o is not permitted for private functions ****

FUNCTION DURATION

Function duration is strictly up to 4 Hours commencing from the arrival/start time indicated on your booking form.

Start / Finish Time

Lunch: anytime between 12:00pm - 4:00pm (function must conclude no later than 4:00pm)

Dinner: anytime between 5:30pm - 11:00pm (function must conclude no later than 11:00pm)

Overtime * Functions that run over time (more than 4 hours) will incur an additional charge of \$150 per 30 minutes to cover the staff overtime cost *

For example: start time 6:00pm - departure 10:00pm / start time 6:30pm - departure 10:30pm / start time 7:00pm - departure 11:00pm

**** You may extend your function duration and purchase extra time (\$150 per 30 minutes)**

BOOKING DEPOSIT & CONFIRMATION

All enquiries remain tentative until completed booking form and deposit are received and paid.

Failure to secure your function room enquiry may result in the room being booked by another party at any time.

Exclusive venue hire functions require \$500 booking deposit and 50% of the minimum spend 21 days prior to function with balance due upon conclusion.

GUEST NUMBERS CONFIRMATION

Final number of guest confirmation is required 48 hours in advance. **The number of guests that you confirm in writing prior to the day, will be the minimum number of people we will cater for and for which you will be charged regardless of attendance. Non- attendance charge will be \$35 per guest.**

CANCELLATIONS - Function cancellation, 21 days notice in writing to info@vivace.com.au for 50% deposit refund or option to move the date.

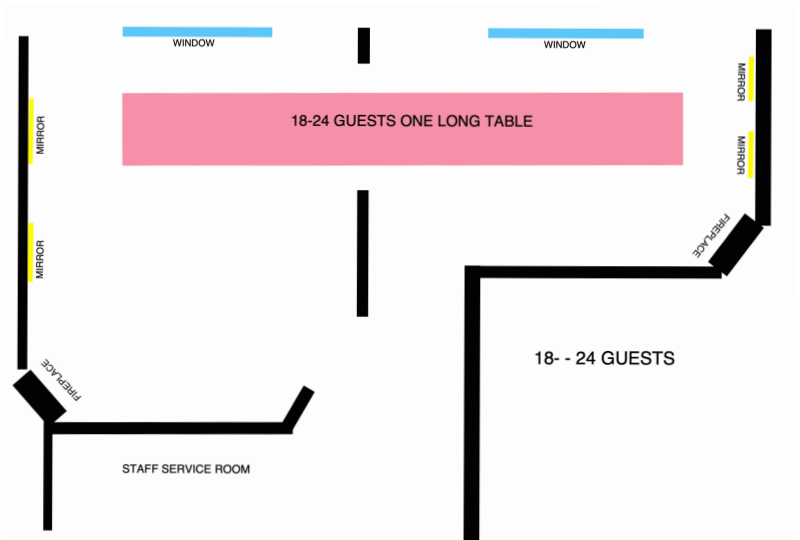
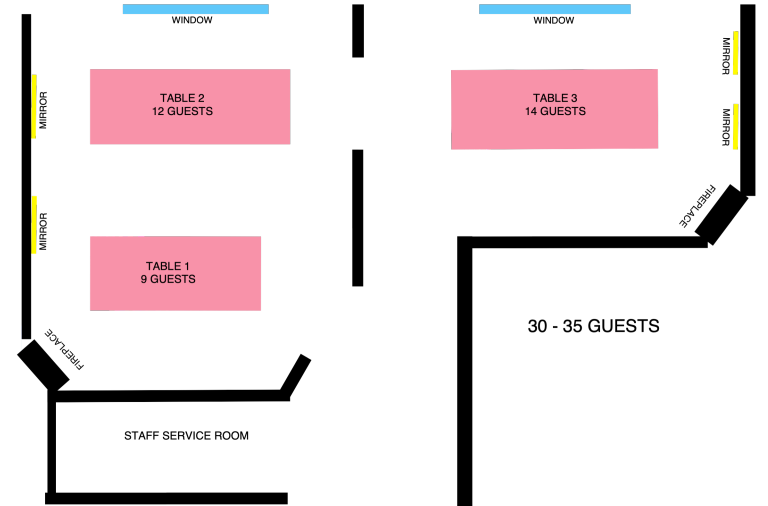
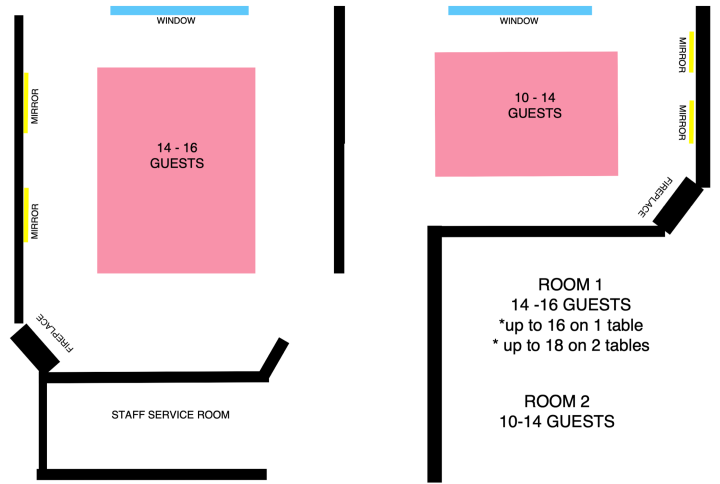
FINAL BILL PAYMENT

The total bill, minus the deposit will be due upon function conclusion. The bill is to be paid in one full transaction - **NO SPLIT BILLS**

The host/organiser is responsible for the bill. If guests are paying their own way, it is the host/organiser responsibility to collect money from the guests and pay the bill in full upon departure.

The Bill will be finalised once the function concludes and ALL guests have vacated the function room.

Payment is kindly accepted upon your departure (once all guests have departed the function room and not before.)



VIVACE FUNCTION BOOKING FORM

Thank you for choosing Vivace for your special occasion, private function .

Tentative bookings are not confirmed. If you wish to proceed with your booking, kindly complete this booking form along with your deposit to secure your requested date for our function rooms.

CONTACT PERSON:		MOBILE PH:	
FUNCTION OCCASION:		FUNCTION DATE:	START TIME:
NUMBER OF GUESTS IN TOTAL:		ADULTS:	CHILDREN UNDER 12 Years:
Guest of Honour:	PRIVATE ROOM LUNCH	PRIVATE ROOM DINNER	EXCLUSIVE VENUE HIRE

Menu Package

- House \$85 pp
 Classic \$95 pp
 Signature (1) \$125 pp
 Signature (2) \$135 pp
 2 Course Classic \$75pp BYO Cake served individually +\$10pp
 2 Course Signature \$95pp BYO Cake served individually +\$10pp
 Children's Menu \$38 pp (under 12 years)

- Add antipasto platter ____qty
 Add arancini ____qty
 Add calamari platter ____qty
 Extra side dishes:
 - roasted garlic & herb potatoes
 - shoestring fries
 - seasonal greens
 Overtime \$150 per 30 mins
 Start time:
 Finish Time:

SPECIAL REQUESTS / DIETARY REQUIREMENTS

Please indicate number of guests with dietary requirements. Include any other requirements here. Please note, Vivace will do all possible to cater for dietary requirements, however we cannot guarantee cross contamination will not occur. * specific dietary requirements (fodmap) that are outside the parameters of our menu may incur additional charges*

PAYMENT DETAILS: A deposit of \$250 PER ROOM is required to confirm your private function room booking.

Credit cards accepted (please circle) VISA / MASTERCARD / AMEX

Card Name							
Card Number		EXPIRY: /					
DEPOSIT AMOUNT	ONE ROOM ONLY \$250	ROOM 1&2 \$500	CREDIT CARD PROCESSING FEE APPLIES	+ 1.5% VISA/MC	+ 1.8% AMEX	DEPOSIT AMOUNT	\$ _____ (+ processing fee)

**DIRECT DEPOSIT: BSB: 033 095
ACC: 605512 REFERENCE: SURNAME & FUNCTION DATE ie: SMITH04JUN**

BOOKING TERMS & CONDITIONS

Thank you for your booking confirmation. Please contact us at least 2 days prior to your function to confirm final details including number of guests. The number of guests that you confirm in writing prior to the day, will be the number of people we will cater for and for which you will be charged regardless of attendance. Final numbers are required a minimum of 48 hours in advance. In the event we do not receive your confirmation we will refer to the maximum guest numbers indicated on this booking form.

Booking Cancellations: 21 days notice required in writing to info@vivace.com.au. for 50% deposit refund.

Minimum spend requirements are noted on page 5. for Private Function Room(s)

Overtime - functions that run over the function duration time will incur a charge \$150 per 30 minutes.

The total bill minus the deposit is to be paid in one transaction (no split bills) Payment will only be accepted upon function conclusion - once all guests have vacated the room and not before. Thank you for respecting our terms and conditions.

I HAVE READ, UNDERSTAND AND AGREE TO THE ABOVE BOOKING TERMS & AS INDICATED.

Signature: _____ Date : _____

Name (block letters): _____