

# GROUP BOOKINGS AT BAR ALTO



Thank you for your enquiry regarding a large group booking at Bar Alto.

Bar Alto can accommodate bookings for groups of between 15 and 50 diners.

We have both a two course, and three course menu for groups. Both menus offer a choice of dishes and options that cater for vegetarians. We are more than happy to cater for specific dietary requirements on an individual basis with prior notice.

Please note that our menu does change seasonally so bookings made in advance may be subject to some menu changes.

Bar Alto does not accept BYO alcohol or cakes being bought into the restaurant under any circumstances. Cakes can be made for your occasion with 48 hours' notice.

During large theatre performances we may have to dictate seating times, arranged in advance to co-ordinate with these performances at Brisbane Powerhouse

Bar Alto is a public space and as such the use of decorations, speech making and presentations may not be appropriate.

All beverages will be charged on consumption.

When making a booking a deposit will be taken of 20% of the minimum menu charge \$57, sit down, \$30 stand up, at the time of booking.

Cancellations with 30 days or more notice will receive 100% refund of their deposit.

In the event of a cancellation occurring within 30 days of the event, 50% of the deposit will be refunded. Under 7 days' notice of cancellation no refund of deposit will be given.

We require final numbers to be confirmed at least 48 hours in advance, and the confirmed number of diners will be charged for.

All payments must be made in full on the day of the event by cash or card. American Express payments will incur a 2% surcharge.

Please phone Rachael Duffield on 3358 1063 or email to [info@baralto.com.au](mailto:info@baralto.com.au) for further information or bookings.

## Set Menu No. 1 - Two courses

\$57.00 per person

ciabatta

### **primi piatti [entrée]**

choice of

- [v] caprese-heirloom tomato, buffalo mozzarella, basil, organic olive oil
- gigli-roasted duck, mushroom ragu, oregano, pine nuts, pecorino
- homemade strozzapreti with prawns, squid, tomato & black olives
- [gf][v] risotto - Acquerello risotto , zucchini flowers, mascarpone, lemon thyme

### **secondi piatti [main course]**

- [v] Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter
- [gf] filetto di manzo- pan roasted eye fillet, carrot puree, spinach, pinenut, saltanas, port jus
- [gf] pesce - pan-fried salmon, roasted heirloom beets, almonds, blood orange, tarragon mayonese
- [gf] agnello – oven roasted lamb rump, peperonata, ricotta salata, oregano, balsamico

tea and coffee

## Set Menu No. 2 - three courses

\$72.00 per person

ciabatta

### **primi piatti [entrée]**

choice of

- [v] caprese-heirloom tomato, buffalo mozzarella, basil, organic olive oil
- gigli-roasted duck, mushroom ragu, oregano, pine nuts, pecorino
- homemade strozzapreti with prawns, squid, tomato & black olives
- [gf][v] risotto- Acquerello risotto , zucchini flowers, mascarpone, lemon thyme

### **secondi piatti [main course]**

- [v] Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter
- [gf] filetto di manzo- pan roasted eye fillet, carrot puree, spinach, pinenut, saltanas, port jus
- [gf] pesce - pan-fried salmon, roasted heirloom beets, almonds, blood orange, tarragon mayonese
- [gf] agnello – oven roasted lamb rump, peperonata, ricotta salata, oregano, balsamico

### **dolci [desserts]**

choice of

- [gf] panna cotta - coconut panna cotta, mango, saffron and basil
- tiramisu tradizionale
- torta di mele-apple tart, anise liqueur caramel, milk ice cream, walnut crumble
- trio of sorbet

tea and coffee

# The shared table.

## **antipasti da divider [appetizers to share]**

- [v] olive marinade
- fritti di baccala - creamy salt cod fritters, lemon aoli
- Prosciutto San Danielle with seasonal fruits
- [gf] panelle - fried chickpea fritter, pork belly, salsa verde, fennel

## **primi piatti [entrée]**

steamed mussels with chilli, garlic, tomato, basil served with grilled ciabatta

## **secondi piatti [main] - please choose three**

- [gf] costata di fiorentina -1kg dry aged Riverina prime rib
- [gf] oven roasted whole market fresh fish with lemon and thyme
- [gf] pan roasted pollo - free range chicken
- [gf] whole slow roasted lamb shoulder

## **Contorni e insalate [vegetables & salad]**

- [gf] roast kipfler potatoes – salsa verde
- [gf] hand cut chips
- [v] [gf] broccolini
- [v] [gf] rocket and parmesan salad

## **dolci [dessert]**

assorted mini individual desserts

*Designed to be shared with the whole table. Dishes will come out down the centre of the table, each person set with individual plates. Individual dietary requirements can be catered for with prior notice. Minimum of ten diners.*

*\$90.00 per person with antipasti, \$80 without*