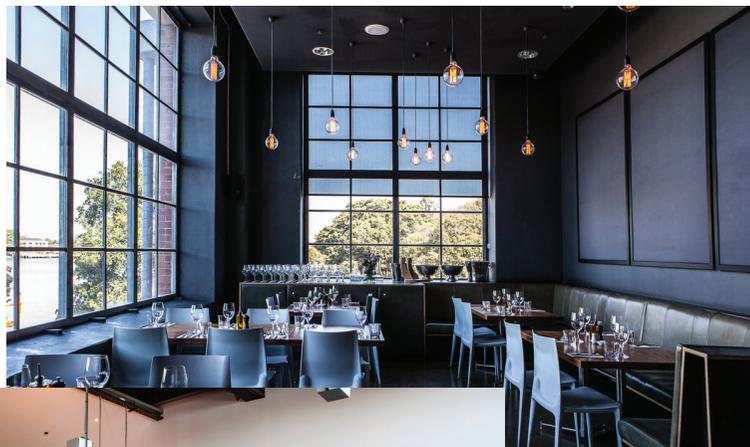




BAR
alto

functions pack

the spaces



THE PARK ROOM

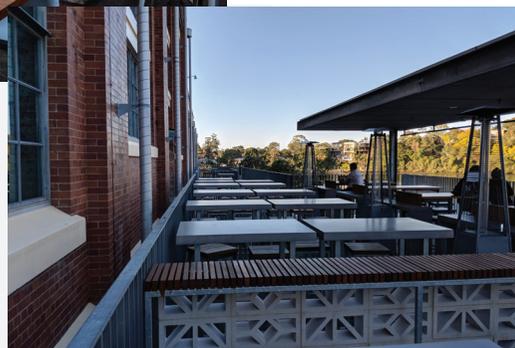
A semi private dining room overlooking the Brisbane River.

- Seats 15–26 guests.
- 20 person minimum for exclusive use.
- Group menus apply to book.



THE MAIN DINING ROOM

- Seats 15–46 guests.
- 40 person minimum for exclusive use.
- Group menus apply to book.



THE OUTDOOR BAR SPACE

Perfect for cocktail, or more casual gatherings.

- 15–60 guests.
- Subject to availability.
- Cocktail drop off platters 15 - 60 guests.

the two course

\$72.00 PER PERSON

ciabatta

PRIMI PIATTI [ENTRÉE]

choice of

Brisbane Valley quail saltimbocca, polenta, witlof, blueberry jus [gf]

Fremantle octopus, romesco, Jimmy Nardello peppers [gf]

risotto - Carnaroli risotto, zucchini flowers, lemon thyme, reggiano [v] [gf]

SECONDI PIATTI [MAIN COURSE]

choice of

Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter [v]

manzo - grilled wagyu rib fillet, seasonal mushrooms, smokey mash, balsamico [gf]

pesce – market fish, pickled heirloom beetroot, orange, hazelnut mayonese [gf]

served with a caprese salad of heirloom tomato, buffalo mozzarella, basil & organic olive oil



the three course

\$83.00 PER PERSON

ciabatta

PRIMI PIATTI [ENTRÉE]

choice of

Brisbane Valley quail saltimbocca, polenta, witlof, blueberry jus [gf]

Fremantle octopus, romesco, Jimmy Nardello peppers [gf]

risotto - Carnaroli risotto, zucchini flowers, lemon thyme, reggiano [v] [gf]

SECONDI PIATTI [MAIN COURSE]

choice of

Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter [v]

manzo - grilled wagyu rib fillet, seasonal mushrooms, smokey mash, balsamico

pesce – market fish, market fish, pickled heirloom beetroot, orange, hazelnut mayonese [gf]

served with a caprese salad of heirloom tomato, buffalo mozzarella, basil & organic olive oil

DOLCI [DESSERTS]

choice of

tiramisu tradizionale

torta di fiche - fig tart, vin santo caramel, milk ice cream, walnut crumble

poached white peach, chilled vanilla risotto, white chocolate [gf]

tea and coffee



the shared table

\$90.00 PER PERSON WITH ANTIPASTI / \$80.00 PER PERSON WITHOUT

MINIMUM 10 PEOPLE

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.

ANTIPASTI DA DIVIDER [APPETIZERS TO SHARE]

- Brisbane Valley quail saltimbocca, pear mostarda, witlof, fig vincotto [gf]
- Fremantle octopus, chili aioli, Jerusalem artichoke [gf]
- burrata, heirloom beetroot, hazelnut, balsamico

PRIMI PIATTI [ENTRÉE]

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

SECONDI PIATTI [MAIN]

PLEASE CHOOSE THREE

- bistecca di manzo – select Riverina black angus beef [gf]
- pollo arrosto - oven roasted free range chicken [gf]
- whole slow roasted Victorian lamb shoulder [gf]
- whole roasted line caught Coral Trout with salsa verde [gf]

CONTORNI E INSALATE [VEGETABLES & SALAD]

- roast new potatoes [gf]
- green beans, black olive pesto [v] [gf]
- caprese salad - heirloom tomato, buffalo mozzarella, basil & organic olive oil [v] [gf]

POLCI [DESSERT]

- assorted mini individual desserts, tiramisu, chocolate budino, apple tart,



cocktail drop off platters

TO SHARE

Drop off platters are perfect for pre-theatre, interval or informal events on the deck. Pre-arranged and ready for whatever time you stipulate it makes for a simple and cost effective no fuss cocktail event. Each platter caters for 5 people. Minimum ordering requirements are based on one platter for 5 guests.

If requested, we can provide dedicated waitstaff to help with drinks and food service at \$40.00 per hour per individual (minimum 2 hours).

PLATTER 1 / ANTIPASTI \$70.00

prosciutto parma, gnocco fritto
Alto's bresaola, lonza, souldough
bruschetta - spring pea, ricotta, mint
caprese spiedini, heirloom tomato, bocconcini
pumpkin and ricotta torta, sage

PLATTER 2 / FRITTI \$90.00

saffron, mussel arancini
olive all'ascolana - lamb filled olives,
fritti di baccala - salt cod croquettes
panelle - chickpea fritter, porchetta, tuna mayonnaise
tempura zucchini flowers

PLATTER 3 / GRILLED STUFF & PIZZETTA \$110.00

char grilled prawn, calamari, octopus with salsa verde
grilled quail saltimbocca and beef spiedini with balsamic glaze
pizzette – assorted mini pizzas including
tomato mozzarella and basil, pepperoni, mushroom and gorgonzola,
mussels, cherry tomato and nduja, sausage calzone

PLATTER 4 / FORMAGGIO \$68.00

Asiago pressato, gorgonzola dolce, pecorino sardo, talleggio, testun
Barolo, Parmigiana Reggiano served with walnut toast, rye sourdough, quince,
muscatels, seasonal fruit & honey comb

ADDITIONS

VEGAN / \$15 PER PERSON

fritto misto - mixed fritters, panelle - chickpea fritter w/ eggplant, pizzettas

MINI DESSERTS / \$8 PER PERSON

tiramisu, chocolate budino, bomboloni,
assorted ice cream and sorbet cones

OCCASION CAKES / 4.00 PER PERSON

Tiramisu - classic Italian tiramisu
Torta al cioccolato - chocolate mousse cake

terms & conditions



THANK YOU FOR YOUR ENQUIRY REGARDING A LARGE GROUP BOOKING AT BAR ALTO.

Bar Alto can accommodate bookings for groups of between 12 and 48 diners.

Cocktail functions up to 70.

Our menus have been designed to suit your occasion requirements.

Dietary requirements can be catered for with advance notice.

We are fully licensed, no BYO.

We are unable to allow cakes to be bought in, however, 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 coordinate 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.

To secure your group booking with us we will require a holding credit card. No charge will be applied at the time of booking however cancellations within 14 days of less will incur a cancellation charge of \$25.00 per person and cancellations within 7 days or less a cancellation charge of \$45.00 per person.

Cancellations due to COVID-19 related shutdowns or restriction changes will not incur any charges.

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.

A 10% discretionary service charge will be applied to all group dining bookings.

Our lunch seating runs until 4:00pm firmly.



BAR
alto
contact

| Please phone Rachael Duffield on **(07) 3358 1063** or email to **info@baralto.com.au** for further information or bookings.