

# AT A GLANCE LOCANDA PRIVATE DINING | EVENTS

<u>03</u>

ABOUT

We would love to host you!

<u>04</u>

SPACES

05 Floor plan 06 Deli

07 Private Dining Room

08 Deli & PDR

<u>09</u>

LET'S EAT

10 Grazing Table

12 Seated Dining

14 Feed Me

16 Cocktail

18 Extras

19

RAISE THE BAR

20 Gold Package21 Platinum Package

22 Black Package

23

GET IN TOUCH

We'll help you create perfect!





### **ABOUT**

Set against the magnificent, almost-iconic backdrop of many of Melbourne's most famous buildings, monuments and theatres, Locanda Restaurant is famous not only for its incredible location and decor, but a menu created using the best of local Australian produce. Locanda's dramatic design (the ceilings soar, the surfaces are Italian marble & stone, the furniture's contemporary design elements) instantly sets a luxurious, exciting tone.

Locanda Restaurant features two private dining rooms, surrounded by floor to ceiling glass wine cellars and the relaxed Locanda Bar, ideal for a light meal before exploring this vibrant city.

The team at Locanda is led by Executive Chef Paul Griffiths who brings a wealth of knowledge and experience gained from over 15 years in the industry.

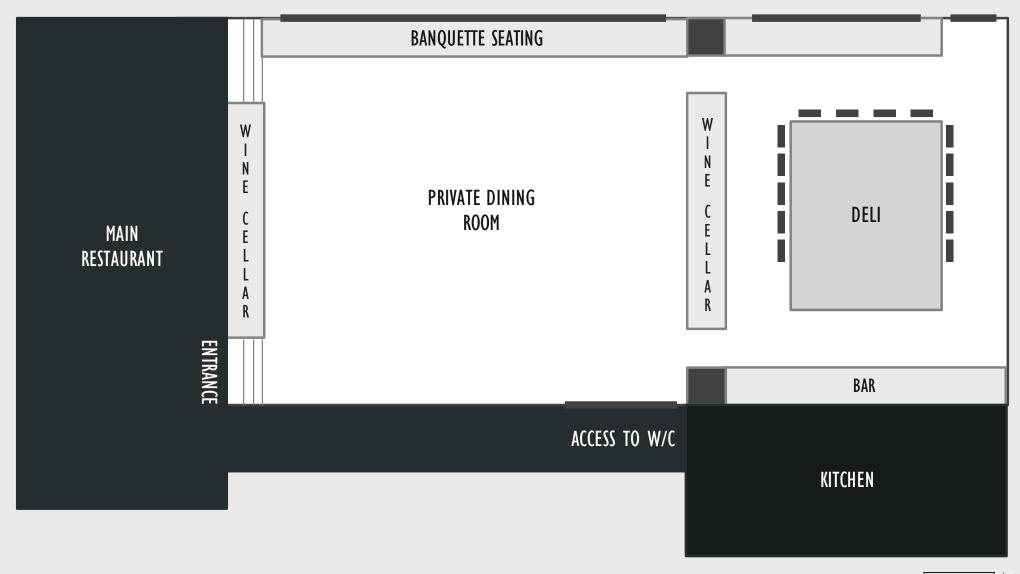
From the Palazzo Versace Hotel on the Gold Coast, Australia to The Ritz-Carlton in Atlanta, USA, Paul continues to impress with his culinary skills and creative flair. Winner of Publisher's Choice 'Chef Of The Year" 2007 and winner of the AHA 'Chef Of The Year" 2014 VIC Awards, Paul acts as the backbone to the hard working Locanda kitchen team.

LOCANDA



# FLOOR PLAN

**ENTRANCE VIA** LT BOURKE ST









### **DELI**

Event spaces unlike no other ...

The Locanda Deli and Wine Cellar tucked away in Little Bourke Street is instantly recognisable by its large Italian marble share table and overhanging glass chandelier. The space comfortably seats 14 guests but is also suitable for a group of up to 30 guests, cocktail style.

The Deli is located at the back of Locanda Restaurant and has direct access from Little Bourke Street.

Whatever the occasion, Locanda Deli is ideal for those looking for that intimate dining experience. A range of seating options are available including backed stools.

**CAPACITY** MINIMUM SPEND

SEATED: up to 14 guests **MON - THURS**: \$750

COCKTAIL: up to 30 guests FRI - SUN: \$1,000

Minimum spends subject to change during peak periods.







# PRIVATE **DINING ROOM**

For larger intimate occasions...

If you are planning a dinner or cocktail party, the Locanda Private Dining Room is ideal. This room is sectioned off from the main restaurant by our outstanding floor to ceiling glass wine cellars.

The space holds up to 60 people for sit down dinners and up to 80 for a stand up cocktail event.

The Private Dining Room can be set up in a number of configurations and offers views out on to Little Bourke Street and across to the stunning Her Majesty's Theatre.

Sit back, relax and enjoy one of Melbourne CBD's finest private dining experiences.

**CAPACITY** MINIMUM SPEND

SEATED: 15 - 60 guests **MON - THURS**: \$1,500

**COCKTAIL:** 20 - 80 guests FRI - SUN: \$2,500

Minimum spends subject to change during peak periods.



### DELI & PDR

Need a little more space ?...

A combination of the Deli and Private Dining Room, this large space is an impressive and unparalleled backdrop for larger family celebrations or corporate events.

Sip on pre-dinner cocktails in the Deli before enjoying a sit down meal or allow guests to mingle around the floor to ceiling wine cellars whilst they dine on mouth watering canapés.

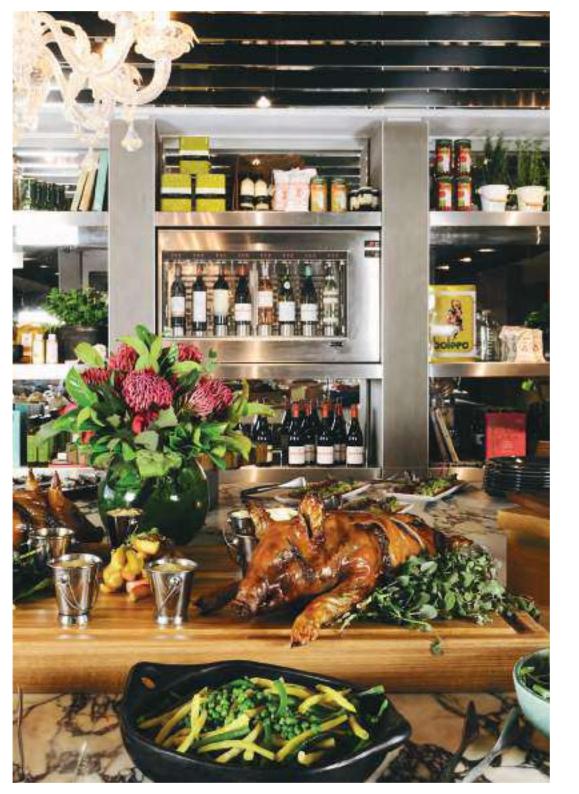
**CAPACITY** MINIMUM SPEND

SEATED: 20 - 74 guests MON - THURS: \$2,000

COCKTAIL: 20 -110 guests FRI - SUN: \$3,000

Minimum spends subject to change during peak periods.





### GRAZING TABLE

Food tastes better when shared...

Your Locanda grazing table will be a spread like no other! With our signature slow cooked free range suckling pig taking centre stage. Experience the very best of Victorian and Australian produce, spread across our luxurious Italian marble bench top. Mingle with your guests as you graze through the selection of exquisite offerings.

<b>ADULT</b>	\$99
CHILDREN	\$40

Minimum numbers and spends apply







#### **ENTREE**

Freshly Shucked Oysters, Natural
Salt & Pepper Calamari, Chimichurri
Kingfish Ceviche, Coconut, Lime, Peanut
Porcini Mushroom & Truffle Arancini Balls, Fetta, Basil Pesto
Selection Of Charcuterie
Chicken Karaage, Kimchi, Japanese Mayonnaise
Warm Marinated Olives
Venison Carpaccio, Parsnip, Picked Onions, Parmesan, Pistachio

#### MAIN

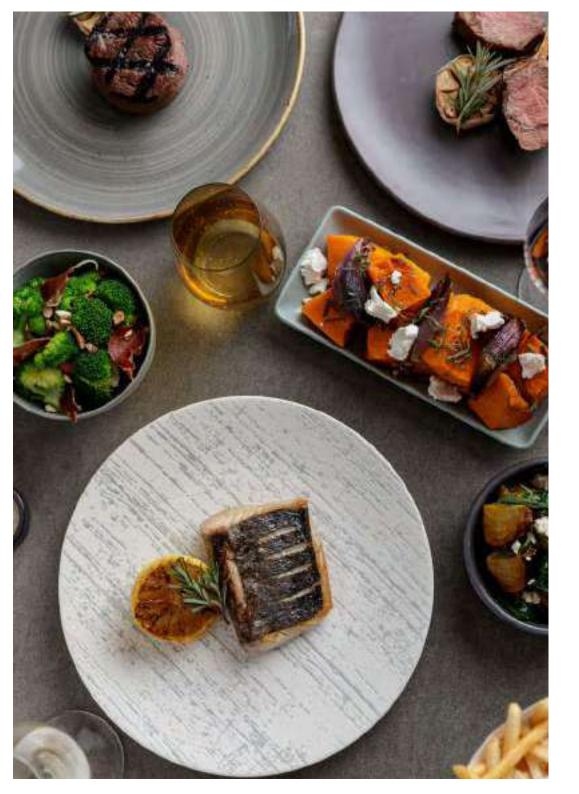
Slow Cooked Free Range Suckling Pig, Garlic, Rosemary, Olive Oil Or Standing Black Angus Rib Eye Pan Seared Atlantic Salmon Vegetarian Pasta – Chef's Selection

#### **SIDES**

Corn, Peas, Raisins, Smoked Almonds, Mint, Cous Cous Salad Crunchy Fries, Parmesan, Truffle Oil Honey, Garlic Roasted Cauliflower, Pistachio Crust Roasted Pumpkin, Charred Red Onion, Sage, Goat's Cheese

#### **DESSERT**

CHEF'S SELECTION OF GOURMET DESSERTS: Selection Of Mini Desserts & Cheesecakes Selection Of Macaroons Victorian Cheese Board, Fig & Apple Compote, Olive Torte Freshly Cut Seasonal Fruit



# SEATED MENU

Please be seated ...

Locanda offer a two, three or four course menu comprising of the very best Victorian and Australian produce, freshly prepared and professionally served.

TWO COURSE\$59
<b>THREE COURSE</b> \$75
FOUR COURSE (2 CANAPES ON ARRIVALS)
All mains are served with your choice of two shared side dishes

**GROUP SIZE** 

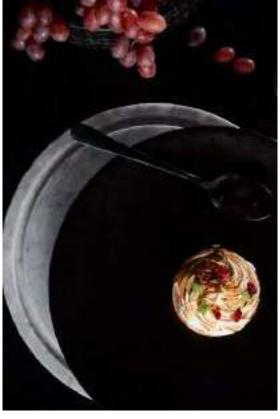
<12

Order off the menu

>13

Limited choice menu Choose 3 menu items per course







#### **ENTREE**

High Country Pork Belly, Smoked Beetroot, Eggplant Caviar, Carrot Puree Tempura Zucchini Flowers, Goat's Cheese, Hazelnuts, Roasted Corn Cured Ocean Trout, Bloody Mary Jelly, Compressed Cucumber, Creme Friache Smoked Venison Carpaccio, Parsnip Crisp, Pickled Onion, Parmesan, Pistachio Beef Brisket Croquettes, Pickled Fennel, Rhubarb Ginger Chutney Spiced Tomato Gazpacho, Tomato, Mozzarella, Basil Pesto, Olive Torte

#### MAIN

Sirloin 300g, Little Creek Cattle Co, Yarra Valley, Vic Eye Fillet 200g, Little Creek Cattle Co, Yarra Valley, Vic Scotch Fillet 250g, Little Creek Cattle Co, Yarra Valley, Vic Corn Fed Confit Duck Breast, Macedon Ranges, Vic Lamb Rack, 3 Points, Victoria Farmers, Vic Free Range Chicken Breast 220g, Hazeldene Birds, Vic Barramundi Fish Of The Day Vegetarian Tasting Board - Chef's Selection

#### **SIDES**

ALL MAINS ARE SERVED WITH YOUR CHOICE OF TWO SHARED SIDE
Crunchy Fries, Parmesan, Truffle Oil
Roasted Pumpkin, Charred Red Onion, Sage, Goats Cheese
Garden Salad, Pine Nuts, House Dressing
Honey Garlic Roasted Cauliflower, Pistachio Crust
Corn, Pea, Raisin, Smoked Almond, Mint, Cous Cous Salad, Olive Oil
Zucchini, Bok Choy, Sweet Soy Sauce, Sesame Seeds
Roasted Eggplant, Chilli, Spring Onion, Garlic
Raddichio, Pickeled Fennel Salad, Semi Dried Tomato, Cucumber, Orange Dressing

#### **DESSERTS**

Locanda Tiramisu, Candied Ginger, Roast Walnut
Black Forest Pavlova, Cherry Compote, Vanilla Bean Cream
Victorian Cheese Board, Fig & Apple Compote, Olive Torte
White Chocolate Panna Cotta, Strawberries, Honeycomb
Apple Crumble Cheesecake, Compressed Apple, Pecan Ice Cream
Lemon Meringue Tart, Pumpkin Seed Granola, Freeze Dried Raspberry



### FEED ME

When you want it all ...

Avoid first world problems with our Feed Me menu, carefully selected by our Executive Chef Paul Griffiths so you can try a selection of our delicious plates. A culinary experience for the table to share.

Includes a selection of entrees, mains, sides and a selection of desserts - all to share. We can still cater for any dietary requirements within your group. Speak to our events team for a custom offering.

Available for groups of 8 and above.







#### **ENTREE**

Tempura Zucchini Flowers, Goat's Cheese, Hazelnuts, Roasted Corn High Country Pork Belly, Smoked Beetroot, Eggplant Caviar, Carrot Puree Cured Ocean Trout, Bloody Mary Jelly, Compressed Apple, Horseradish

#### MAIN

Eye Fillet, Little Creek Cattle Co, Yarra Valley, Vic Atlantic Salmon Free Range Whole Chicken, Hazeldene Birds, Vic

#### **SIDES**

Corn, Pea, Raisins, Smoked Almond Cous Cous Salad, Mint Crunchy Fries, Parmesan, Truffle Oil Zucchini, Boc Choy, Sweet Soy Sauce, Sesame Seeds

#### **DESSERT**

Chef's Selection Of Gourmet Desserts



# COCKTAIL

Business or pleasure, It's our pleasure ...

Whether you're after something light and fresh or a hearty meal, our canapé menu caters for all. Choose from either our finger food, fork items or an assortment of both!

<b>CANAPES</b>
<b>FORK</b>
DESSERT CANAPES

#### RECOMMENDATIONS

LIGHT	3 Canapes, 3 Fork	\$39.00
MODERATE	5 Canapes, 5 Fork	\$65.00
SUBSTANTIAL	5 Canapes, 5 Fork, 1 Board	\$83.00







#### **CANAPÉS**

Freshly Shucked Oyster; Natural, Lemon Wedge
High Country Roasted Pork Belly, Apple Sauce
Thai Curried King Prawns, Panko Bread Crumbs
Sweet Corn, Zucchini, Roasted Corn, Coriander Fritter, Mango Chutney
Peking Duck, Cucumber Crêpe, Hoisin
Macaroni & Cheese Cubes, Truffle Aioli
Selection Of Rice Paper Rolls; Prawn, Pork, Vegetarian, Wasabi & Citrus
Mini Wagyu Burger, Brioche Bun, Tomato Chutney

#### **FORK**

#### MINIMUM ORDER 10 PER SELECTION

Spinach & ricotta cannelloni, pea puree, crab & leek ragout Lamb korma, coconut rice, roasted cashew, roti bread Fish & chips, flathead tails, shoestring fries Salt & pepper crusted calamari, aioli, lemon wedge Wild mushroom risotto, basil, peas, marinated fetta Slow cooked pork belly boa, coriander salsa, crispy onion

#### **DESSERT**

Chef's selection of gourmet mini desserts



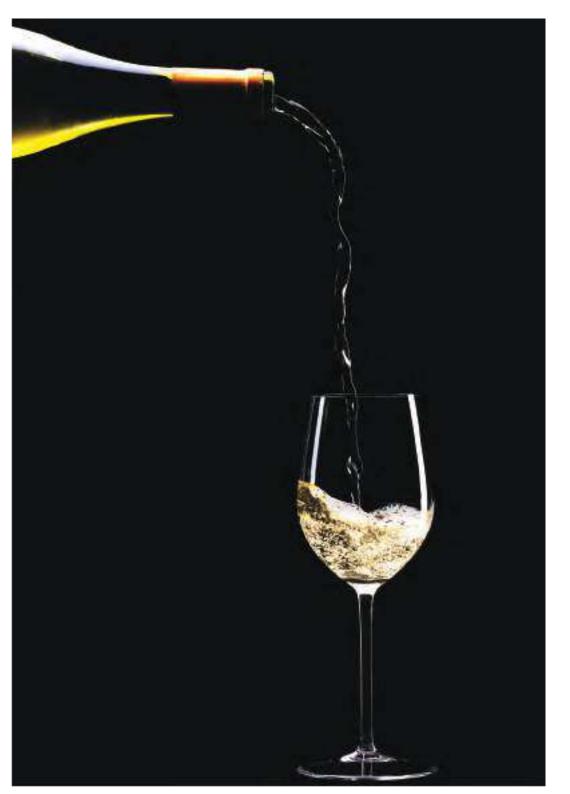
# **UPGRADES**

An extra touch for a memorable experience ...

These popular additions are a great way to personalise your event. There never can be too much food.

ANTIPASTO BOARDS to SHARE
ADDITIONAL SIDE
CHEESE BOARDS to SHARE
BUBBLES BAR
COCKTAIL ON ARRIVAL





### GOLD PACKAGE

#### Another Madame? ...

Goodwyn Brut Cuvee

Checkerboard Sauvignon Blanc

Checkerboard Shiraz

Boag's Premium

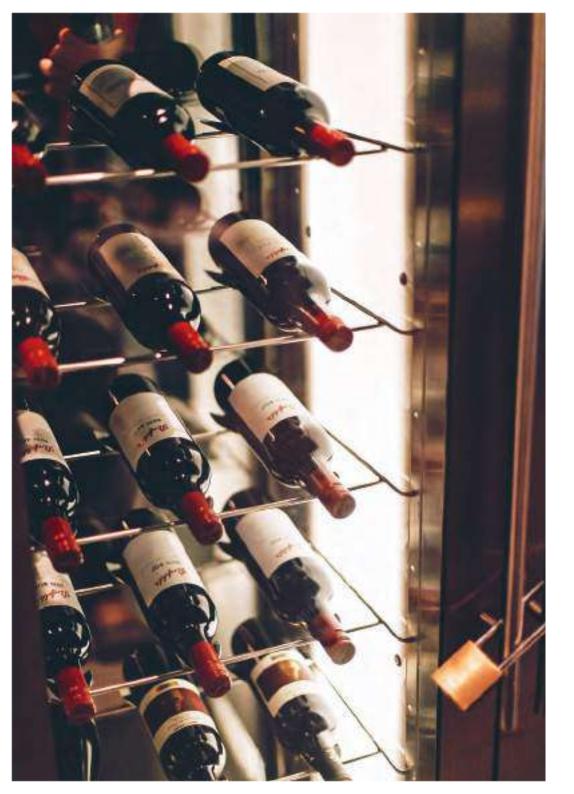
Boag's Premium Light

Hahn Super Dry

Soft Drinks & Juice

<b>TWO HOURS</b> \$35
THREE HOURS
<b>FOUR HOURS</b>

Menu items and pricing subject to change



### PLATINUM PACKAGE

Go on, You deserve it! ...

Canaletto Prosecco NV

Tai Nui Sauvignon Blanc

Flametree "Embers" Chardonnay

Totara Pinot Noir

Sticks Cabernet Sauvignon

James Squire Pale

Heineken

Corona

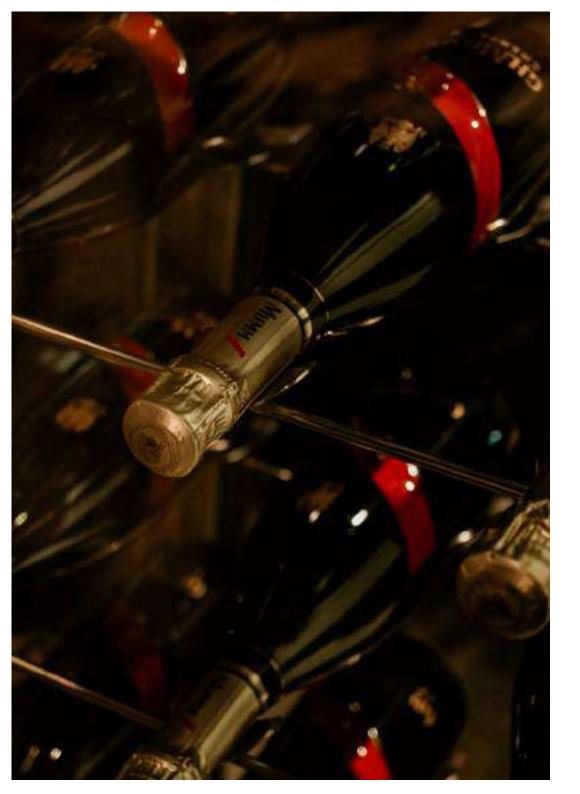
Boag's Premium Light

Somersby Apple

5 Seeds Pear

Soft Drinks & Juice

<b>TWO HOURS</b> \$55
<b>THREE HOURS</b>
<b>FOUR HOURS</b>



### BLACK PACKAGE

When only the finest will do ...

GH Mumm Grand Cordon, Brut NV (Reims, France)

GH Mumm Cordon Rouge, NV (Reims, France)

Shaw & Smith Sauignon Blanc (Adelaide Hills, SA)

Red Claw Chardonnay 2017 (Mornington Peninsula, VIC)

Totara Pinot Noir 2017 (Marlborough, NZ)

Yangarra GSM, Grenache, Shiraz, Mourvedre (McLaren Vale, SA)

James Squire Pale

Heineken

Corona

Boag's Premium Light

Somersby Apple

Soft Drinks & Juice

Selection of Premium Spirits

<b>TWO HOURS</b> \$150
<b>THREE HOURS</b>
<b>FOUR HOURS</b>



# GET IN TOUCH

We'll help you create perfect ...

locanda.com.au info@locanda.com.au 186 Exhibition Street, Melbourne, 3000 P: 03 9635 1228