

L

# PRIVATE DINING

BREAKFAST & DAY MEETS

# AT A GLANCE

LOCANDA PRIVATE DINING | EVENTS

## 03

ABOUT

We Would Love To  
Host You

## 04

SPACES

05 Floor Plan  
06 Deli  
07 Private Dining Room  
08 Deli & PDR

## 09

FRESH START

10 Breakfast  
11 Continental & Plated  
12 Grazing Breakfast

## 13

DAY MEETS

13 DDP  
14 DDP Menu  
17 Upgrades

## 18

GET IN TOUCH

We'll Help You Create  
Perfect!







## ABOUT

---

Locanda Restaurant celebrates authentic Italian dishes. With an uncompromised focus on the best Australian and imported produce, Locanda's passion lies within honoring single ingredients in their abundance and a menu of reimagined classics.

Nestled in the heart of Melbourne's iconic East End Theatre district, Locanda Restaurant and Public Bar offers relaxed dining in a sophisticated Italian setting. Fitted with high ceilings, Italian marble, natural wood & lush velvets, the furniture's contemporary design elements instantly sets a luxurious, exciting tone.

Locanda Private Dining is located at the back of the restaurant, featuring a private entrance, two floor-to-ceiling glass wine cellars and a large marble share table. Choose from a range of breakfast menus or our day meets package perfect for creative meetings with a difference.

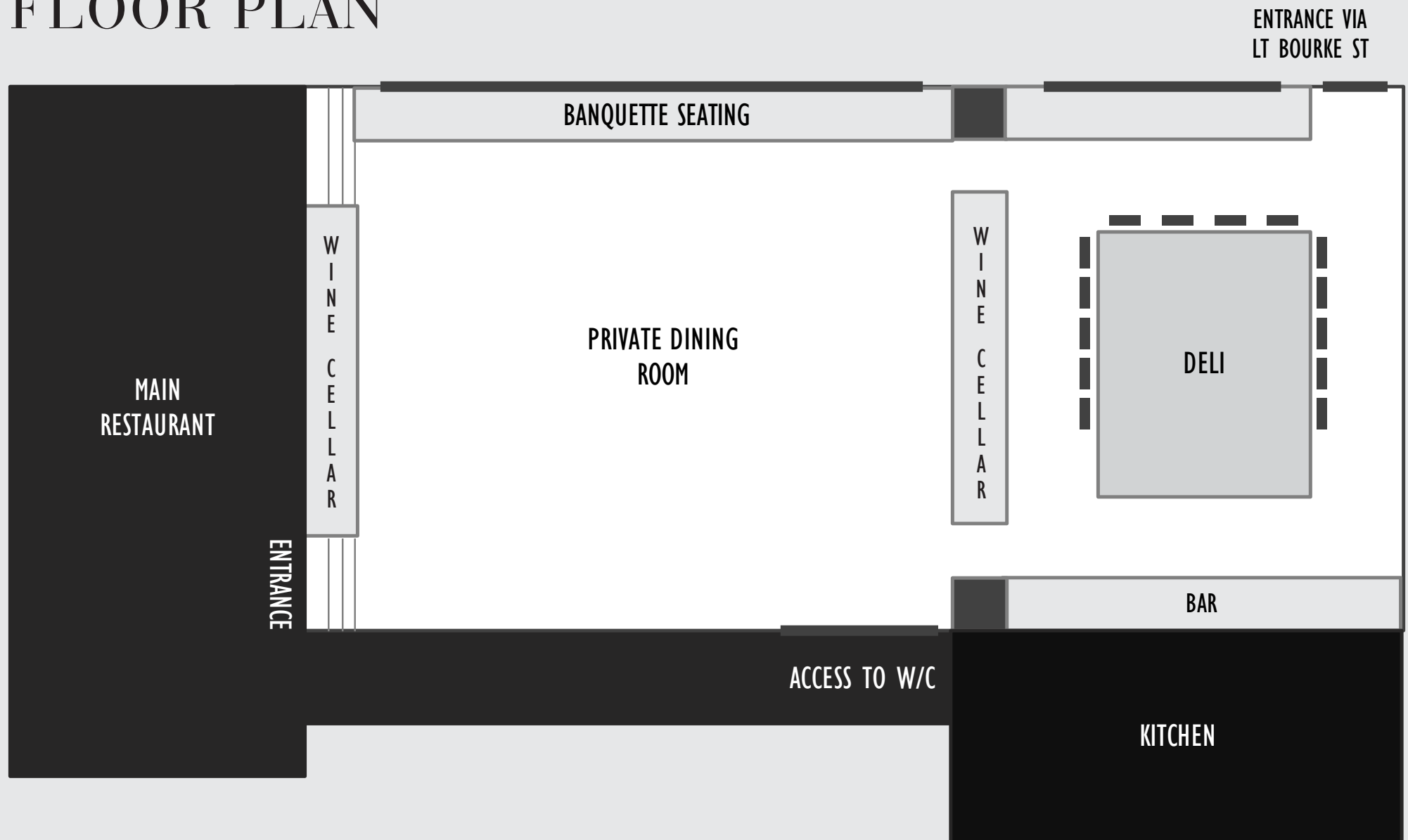
The Public Bar is a relaxed extension of our Italian kitchen. Enjoy an espresso anytime of the day and antipasto paired with a carefully curated selection of signature cocktails, Australian and Italian wine varietals. Take a seat on our terrace overlooking Her Majesty's Theatre and watch the China Town night life unfold before you.

The team at Locanda is led by Executive Chef Paul Griffiths who brings a wealth of knowledge, experience and acts as the backbone to the Locanda team, with a simple mission to create memorable occasions.



SPACES

# FLOOR PLAN



ENTRANCE VIA  
LT BOURKE ST

BANQUETTE SEATING

MAIN  
RESTAURANT

W  
I  
N  
E  
  
C  
E  
L  
L  
A  
R

ENTRANCE

PRIVATE DINING  
ROOM

W  
I  
N  
E  
  
C  
E  
L  
L  
A  
R

DELI

BAR

ACCESS TO W/C

KITCHEN





# 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 an intimate meeting or brunch experience. A range of seating options are available including backed stools.



## CAPACITY

**SEATED:** up to 14 guests

**COCKTAIL:** up to 30 guests

## MINIMUM SPEND

**BREAKFAST:** \$500

**LUNCH:** \$750

*Minimum spends subject to change during peak periods.*





# PRIVATE DINING ROOM

*For larger intimate occasions...*

If you are planning a breakfast workshop or day meeting, 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 and features an in-built TV for presentations.

The space holds up to 50 people for sit down events and up to 80 for a stand up networking 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

**SEATED:** 15 - 50 guests

**COCKTAIL:** 20 - 80 guests

## MINIMUM SPEND

**BREAKFAST:** \$750

**LUNCH:** \$1,500

*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 occasions or for a VIP experience.

Including both areas, guests are able to enter directly into the Deli via the private Lt Bourke Street entrance where they could be greeted with coffees and catering on arrival, prior to moving through into the Private Dining Room.

**CAPACITY**

**SEATED:** 20 - 64 guests

**COCKTAIL:** 20 -110 guests

**MINIMUM SPEND**

**BREAKFAST:** \$1,500

**LUNCH:** \$2,000

*Minimum spends subject to change during peak periods.*





MENUS





# GOOD MORNING

---

*Starting the day right.....*

If your time with us must be kept short, our Fresh Start breakfast is the perfect choice! The light and healthy spread will ensure guests depart us ready to take on the world! Wanting a big breakfast? The Lot includes the addition of a plated dish.

Or, if you are after a spread unlike no other, our Grazing Breakfast is your very own buffet breakfast with a wide selection of hot and cold breakfast items and an abundance of choices for the health conscious.

## **FRESH START . . . . . \$30**

Choice of three Continental Breakfast

## **THE LOT . . . . . \$40**

Seasonal Fruit, Danishes, Croissants and Plated Breakfast

## **GRAZING BREAKFAST . . . . . \$55**

Hot and Cold Breakfast Buffet. Minimum 20 People.

All packages include chilled water, selection of juices ,freshly brewed coffee and tea.





## FRESH START MENU

### CHOOSE THREE

Seasonal Fruit; Whole, Fresh, Preserved  
 Coconut Yogurt, Natural Yogurt, Berry Yogurt  
 Freshly Baked Danishes & Croissants  
 Selection of Muesli Slices, Protein Balls  
 Granola Station; Apricot, Chia Seeds, Pumpkin Seeds, Coconut, Honey  
 Fresh Turkish Bread, Sour Dough, Butter, Pink Salt

## THE LOT MENU

Includes freshly baked Danishes, Croissants and assortment of Seasonal Fruit including whole, fresh, preserved

### CHOOSE TWO - SERVED ALTERNATE DROP

#### HEALTH BOARD

Blueberry Chia Pudding, Bircher Muesli, Coconut Yogurt, Protein Ball

#### BAKED EGGS

Eggs, Bean Ragu, Chorizo, Corn Salsa, Spring Onion

#### MORNING BOWL

Poached Egg, Avocado, Radish, Kale, Edamame, Nori, Pickled Ginger, Brown Rice, Sesame Dressing

#### RICOTTA PANCAKES

Banana Salted Caramel, Macadamia, Vanilla Gelato

#### SMASHED AVOCADO

Avocado, Goat's Cheese, Dukkah, Semi-dried Tomato, Ciabatta

#### BREAKFAST BAGEL

Smoked Bacon, Fried Egg, Hash Brown, Smoked Mozzarella, Tomato Chutney

#### BIG BREAKFAST

Scrambled Eggs, Smoked Bacon, Chicken Chipolata, Hash Brown, Roasted Mushroom, Tomato







## GRAZING BREAKFAST MENU

*Minimum 20 People*

*Seasonal Fruit; Whole, Fresh, Preserved  
 Natural, Coconut and Berry Yogurt  
 Freshly Baked Danishes, Croissants, Mini Muffins  
 Selection of Muesli Slices and Protein Balls  
 Granola Station; Apricot, Chia Seeds, Pumpkin Seeds, Coconut, Honey  
 Fresh Turkish Bread, Sour Dough, Butter, Pink Salt  
 Wholemeal, White, Multigrain Bread, Crumpets, English Muffin  
 Assortment of Jam, Nutella, Vegemite, Peanut Butter  
 Weet-bix, Cornflakes, Special K, Coco Pops, Nutri Grain, Just Right, All Bran  
 Morning Bowl; Brown Rice, Avocado, Kale, Edamame, Nori, Ginger, Sesame  
 Smoked Bacon  
 Scrambled Eggs  
 Slow Cooked Tomato, Thyme, Olive Oil  
 Roasted Mushroom, Balsamic Glaze, Garlic, Rosemary  
 Chicken Chipolatas  
 Hash Browns  
 Selection of Juice, Tea and Brewed Coffee*

*Menu items and pricing subject to change*





# FUEL FOR THOUGHT

*Be better than yesterday...*

Our Day Delegate Package is the perfect choice for day meetings including working style catering and a basic AV including 65" Plasma TV, in-built sound system, a flipchart and whiteboard available upon request, free wi-fi for all delegates and chilled Vestal filtered water, nuts, note pads and pens.

## **HALF DAY DELEGATE PACKAGE . . . . . \$75**

Choice of either Morning or Afternoon Tea, Lunch including two salads, variety or sandwiches or poke bowls, Victorian cheese platter, seasonal fruit, cake and selection of soft drink & juice.

## **FULL DAY DELEGATE PACKAGE . . . . . \$85**

Chef Selection Morning and Afternoon Tea, Lunch including two salads, variety or sandwiches or poke bowls, Victorian cheese platter, seasonal fruit, cake and selection of soft drink & juice.

Catering is all Chef's Selection. Minimum Numbers Apply  
Plated Lunch Offered for groups under 20





## MORNING & AFTERNOON TEA

*All morning and afternoon tea breaks are served with a selection of teas & freshly brewed coffee.*

### SWEET

Chobani Yogurt, Fresh Fruit, Granola  
 Slices; Raw Snickers, Vegan Lemon Banana Bread, Honey Macarpone  
 Protein Balls  
 Carrot Cake, Flour-less Orange Cake, Granola Bar  
 Selection of Mini Cheesecakes  
 Mini Donuts; Caramel, Jam, Apple  
 Churros, Chocolate Sauce, Fresh Strawberries  
 New Zealand Ice Cream, Trimmings  
 Portuguese Custard Tart, Blueberry Compote



### SAVORY

Selection of Rice Paper Rolls  
 Avocado Bruschetta, Fetta, Dukkah  
 Chia Seed Pudding, Mixed Berries  
 Selection of Croissants  
 Homemade Quiche  
 Spinach & Fetta Pastizzi, Cucumber Yogurt  
 Sausage Rolls, Smoked BBQ Sauce  
 Chunky Beef Pie, Tomato Sauce





## SAMPLE LUNCH MENU

Lunch includes Chef's selection two salad, variety of sandwiches or 'build your own' poke bowls, Victorian Cheese platter, Fruit Platter, Cake and selection of soft drink & juice.

### SOUP (Winter Months)

*Chef's Daily Soup*

### SANDWICHES

*Mortadella, Semi Dried Tomato, Pesto, Spinach, Swiss Cheese  
Chicken Schnitzel, Avocado, Smoked Bacon, Relish  
Roasted Sweet Potato, Chickpeas, Corn, Cucumber Yogurt  
Tuna Mayonnaise, Avocado, Shaved Fennel  
Pulled Pork, Slaw, Sriracha Sauce  
Grilled Eggplant, Mozzarella, Tomato, Basil, Salsa  
Smoked Salmon, Dill Creme Fraiche, Pickled Cucumber  
Roasted Beef, Caramelised Onion, Horseradish Mayo, Crisp Lettuce  
Vegetable Burger, Avocado, Fetta, Wild Rocket*

### SALADS

*Romaine Salad, Lemon, Pecorino, Charred Onion, Hazelnuts, Vinaigrette  
Roasted Beetroot, Crunchy Kale, Orange, Haloumi, Pine Nuts  
Moroccan Cauliflower, Sweet Potato, Golden Raisins, Cous Cous  
Tabbouleh Salad, Radish, Eggplant, Pickled Cucumber  
Edamame Salad, Black Rice, Tofu, Wasabi & Citrus Dressing  
Waldorf Salad, Crisp Apple, Sultana, Gorgonzola, Butter Lettuce  
Panzanella Salad, Mozzarella, Spiced Tomato, Dressing  
Grilled Chicken, Mango, Shaved Coconut, Quinoa Salad*





## SAMPLE LUNCH MENU

*Lunch includes Chef's selection two salad, variety of sandwiches or 'build your own' poke bowls, Victorian Cheese platter, Fruit Platter, Cake and selection of soft drink & juice.*

### **POKE BOWLS**

*Brown Rice, Cucumber, Edamame, Kale, Radish, Seaweed Salad, Nori, Kimchi, Avocado, Fried Chickpeas*

### **ADD YOUR PROTEIN**

*Pulled Pork  
Poached Chicken  
Salmon  
Tofu*

### **ADD YOUR PROTEIN**

*Kewpie Mayo  
Wasabi Dressing  
Sesame Dressing  
Soy Sauce*





# 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.

**BOTTOMLESS BARISTA COFFEE . . . . . \$10pp**

**ANTIPASTO TO SHARE. . . . . \$12pp**

*Selection of sliced Italian meat, local and imported cheeses, pickles, ciabatta*

**WRAP PARTY . . . . . FROM \$35pp**

*Enjoy an hour of beverages and gourmet canapes post conference*

*All Above Pricing Is Per Person*



# GET IN TOUCH

---

*We'll help you create perfect ...*

**[locanda.com.au](http://locanda.com.au)**

**[info@locanda.com.au](mailto:info@locanda.com.au)**

**186 Exhibition Street, Melbourne, 3000**

**P: 03 9635 1228**