



PRIVATE DINING

SEATED & COCKTAIL

AT A GLANCE

LOCANDA PRIVATE DINING | EVENTS

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Host You

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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 honouring 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 timber & plush 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 set menu, signature share menus including our Grazing Table or a selection of our moorish Italian street food dishes.

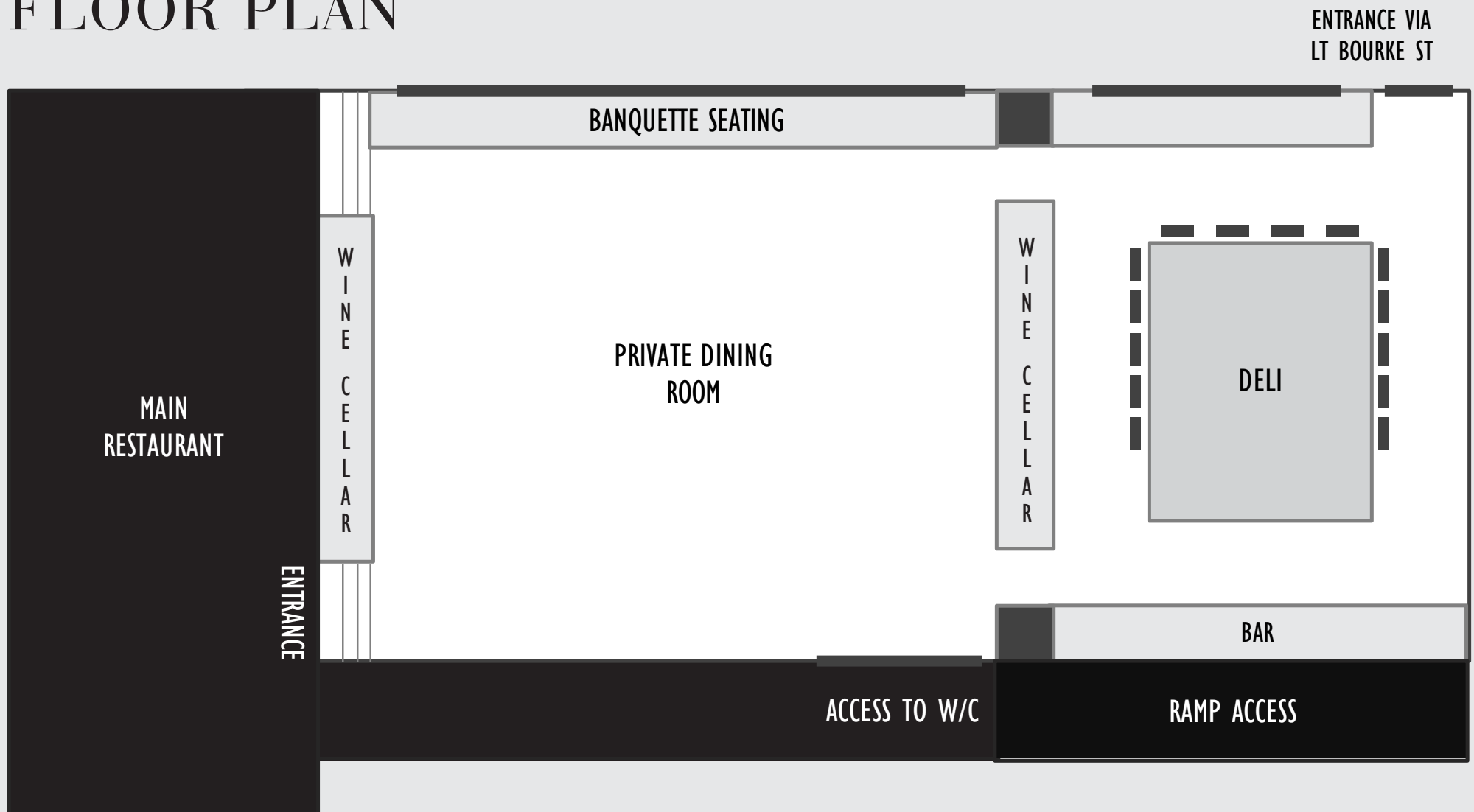
The Public Bar is a relaxed extension of our Italian kitchen. Enjoy an espresso any time of the day and antipasto paired with a carefully curated selection of signature cocktails, Australian and Italian wine varietals. Take a seat on our terrace overlooking Her Majesty's Theatre and watch the China Town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





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

SEATED: up to 14 guests

COCKTAIL: up to 30 guests

MINIMUM SPEND

MON - THURS: \$750

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 50 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 onto 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

MON - THURS: \$1,500

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

SEATED: 15 - 64 guests

COCKTAIL: 20 -100 guests

MINIMUM SPEND

MON - THURS: \$2,000

FRI - SUN: \$3,000

Minimum spends subject to change during peak periods.



MENUS



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.

ADULT	\$99
(12+ yrs)	
CHILDREN	\$40
(under 12 yrs)	

Minimum numbers and spends apply



ENTREE

*Calamari, Garlic Dusted Squid, Zucchini Ribbon, Black Garlic Aioli
Bruschetta, Tomato & Eggplant Caponata, Macadamia, Truffle, Ciabatta
Prosciutto di Parma, Sopressa, Wagyu Bresaola, Pickles, Buffalo Mozzarella, Ciabatta
Yellowfin Tuna, Sesame Crust, Pickled Cucumber, Horseradish, Artichoke
Arancini, Truffle & Mozzarella
Marinated Olives, Orange, Thyme, Garlic*

MAIN

***Slow cooked Suckling Pig, Pink Salt, Rosemary, Olive Oil
Or Standing Rib Eye, Mustard, Pan Jus
Pan Seared local Snapper - Fennel, Golden Raisins, Lemon
Our Pasta - Vegetarian***

SIDES

*Skinny Fries, Truffle Oil, Parmesan
Polenta Chips, Garlic Aioli
Brussels Sprouts, Prosciutto di Parma, Sage, Romesco
Rocket, Pear, Pine Nuts, Golden Raisins, Pecorino*

DESSERT

*Tiramisu
Baked Ricotta Cheesecakes; Strawberry, Rhubarb, Pistachio
Trio Cannoli ~ Italian Custard, Sicilian Ricotta, Nutella
Selection of local & Italian Cheese, Quince, Italian Crispbread, Truffle Honey, Pear*





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

THREE COURSE\$75

FOUR COURSE (CHEF'S CHOICE 2 CANAPÉS ON ARRIVAL) . \$85

Shared Sides Additional \$6.00 per person

GROUP SIZE

<12

Order off the menu

>13

Limited choice menu
Choose 3 menu items per course



ENTREE

Calamari, Garlic Dusted Squid, Zucchini Ribbon, Black Garlic Aioli
 Baked Mussels, Lemon & Thyme, Pangritata
 Yellowfin Tuna, Sesame Crust, Pickled Cucumber, Horseradish, Artichoke
 Bruschetta, Tomato & Eggplant Caponata, Macadamia, Truffle, Ciabatta
 Crisp Zucchini Flower, Local Ricotta, Lemon, Thyme, Oregano, Romesco
 Pork & Veal Meat Balls, Tomato Sugo, Fennel, Grilled Bread

MAIN

350g Striploin, Bone In, 30 days House Aged, served with Garlic Butter, Parmesan & Polenta Crumbed Onion Rings. Little Creek Cattle Co, Yarra Valley
 Our Bolognese, Duck & Chorizo Ragù, Pappardelle
 Roasted Suckling Pork, Stuffing, Caponata, Crackle, Pan Jus
 Spaghetti, Blue Swimmer Crab, Clams, Tomato, Garlic, Lemon
 Chicken Saltimbocco, Duck Fat Potato, Spinach, Pancetta, Fior di Latte
 Pumpkin Ravioli, Pumpkin, Peas, Kale, Ricotta, Olive Oil, Walnut Pangritata
 Pan Seared Local Snapper, Fennel, Golden Raisins, Lemon

SHARED SIDES - PLEASE CHOOSE TWO (+\$6.00)

Skinny Fries, Truffle Oil, Parmesan
 Polenta Chips, Garlic Aioli
 Wood Roasted Mushrooms, Garlic, Thyme
 Brussels Sprouts, Prosciutto di Parma, Sage, Romesco
 Rocket, Pear, Pine Nut, Golden Raisin, Pecorino
 Panzanella Salad, Buffalo Mozzarella, Tomato, Aged Balsamic

DESSERTS

House-made Tiramisu
 Baked Ricotta Cheesecake, Strawberry, Rhubarb, Pistachio
 Trio of Cannoli: Italian Custard, Sicilian Ricotta, Nutella
 Chocolate Fondant, Blood Orange Gelato
 Crème Brûlée, Peach, Mango Gelato, Chocolate & Almond Biscotti
 Ice Cream Sandwich, Vanilla, Chocolate, Strawberry, Wafer Biscuits
 Selection of Local & Italian Cheese, Quince, Italian Crispbread, Truffle Honey, Pear



FEASTING MENU

When you want it all ...

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

FEASTING MENU\$69

Includes a selection of salumi misti, antipasti, mains 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 more information.

Available for groups of 8 and above.



ENTREE

*Calamari, Garlic Dusted Squid, Zucchini Ribbon, Black Garlic Aioli
Yellowfin Tuna, Sesame Crust, Pickled Cucumber, Horseradish, Artichoke
Bruschetta, Tomato & Eggplant Caponata, Macadamia, Truffle, Ciabatta
Prosciutto di Parma, Sopressa, Wagyu Bresaola, Pickles, Buffalo Mozzarella, Ciabatta*

MAIN

*Chicken Saltimbocco, Duck Fat Potato, Spinach, Pancetta, Fior di Latte
Pumpkin Ravioli, Pumpkin, Peas, Kale, Ricotta, Olive Oil, Walnut Pangritata
Pan Seared Local Snapper, Fennel, Golden Raisins, Lemon
Prosciutto di Parma Pizza, Parma, Fior di Latte, Wild Rocket*

DESSERTS

*Crème Brûlée, Peach, Mango Gelato, Chocolate & Almond Biscotti
Baked Ricotta Cheesecake, Strawberry, Rhubarb, Pistachio
Trio of Cannoli: Italian Custard, Sicilian Ricotta, Nutella
Selection of Local & Italian Cheese, Quince, Italian Crispbread, Truffle Honey, Pear*





COCKTAIL

Business or leisure, 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!

CANAPÉS	\$5.50
FORK CANAPÉS	\$7.50
DESSERT CANAPÉS	\$4.50

RECOMMENDATIONS

LIGHT	3 Canapés, 3 Fork	\$39.00
MODERATE	5 Canapés, 5 Fork	\$65.00
SUBSTANTIAL	5 Canapés, 5 Fork, 1 Board	\$77.00



CANAPÉS

Pumpkin Flowers, Romesco, Ricotta

Mini Pizzas, Chef's selection

Macaroni & Cheese Cubes, Truffle

Bruschetta, Tomato & Eggplant Caponata, Macadamia, Truffle, Ciabatta

Polenta Chips, Garlic Aioli

Pork & Veal Meatballs, Fennel

Crusted Tuna, Pickled Cucumber, Artichoke

Wagyu Burger, Brioche Bun, Cheese, Tomato Relish

Chorizo & Spinach Tarts, Chimichurri Sauce

FORK CANAPÉS

MINIMUM ORDER 10 PER SELECTION

Mushroom Rigatoni, Peas, Spinach, Parmesan, Pangritata

Garlic Dusted Calamari, Lemon Wedge, Black Garlic Aioli

Arancini Mignon, Bolognese, Cheese, Tomato, Passata

Pumpkin Ravioli, Pumpkin, Peas, Kale, Ricotta, Olive Oil, Walnut Pangritata

Our Parmigiana, Roasted Tomato Sugo, Buffalo Mozzarella, Basil, Fries

DESSERT

Chef's selection of gourmet mini desserts





UPGRADES

An extra touch for an even more memorable experience ...

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

ANTIPASTO TO SHARE. \$12pp

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

BUBBLES BAR \$12pp

Prosecco served on arrival or G.H. Mumm upgrade + \$10.00 pp

COCKTAIL ON ARRIVAL FROM \$16pp

Your choice from the classics; Espresso Martini, Aperol Spritz, Mojito

All Above Pricing Is Per Person



DRINKS



GOLD PACKAGE

Another Madame? ...

- NV Growers Gate Brut Cuvee - SA
- 2018 Republic of Wine Sauvignon Blanc - South Eastern AUS
- 2017 Republic of Wine Shiraz - South Eastern AUS
- Furphy Refreshing Ale
- Boag's Premium Light
- Hahn Super Dry
- 5 Seeds Apple Cider
- Soft Drinks & Juice

TWO HOURS.\$35
THREE HOURS\$43
FOUR HOURS.\$50

Menu items and pricing subject to change



PLATINUM PACKAGE

Go on, You deserve it! ...

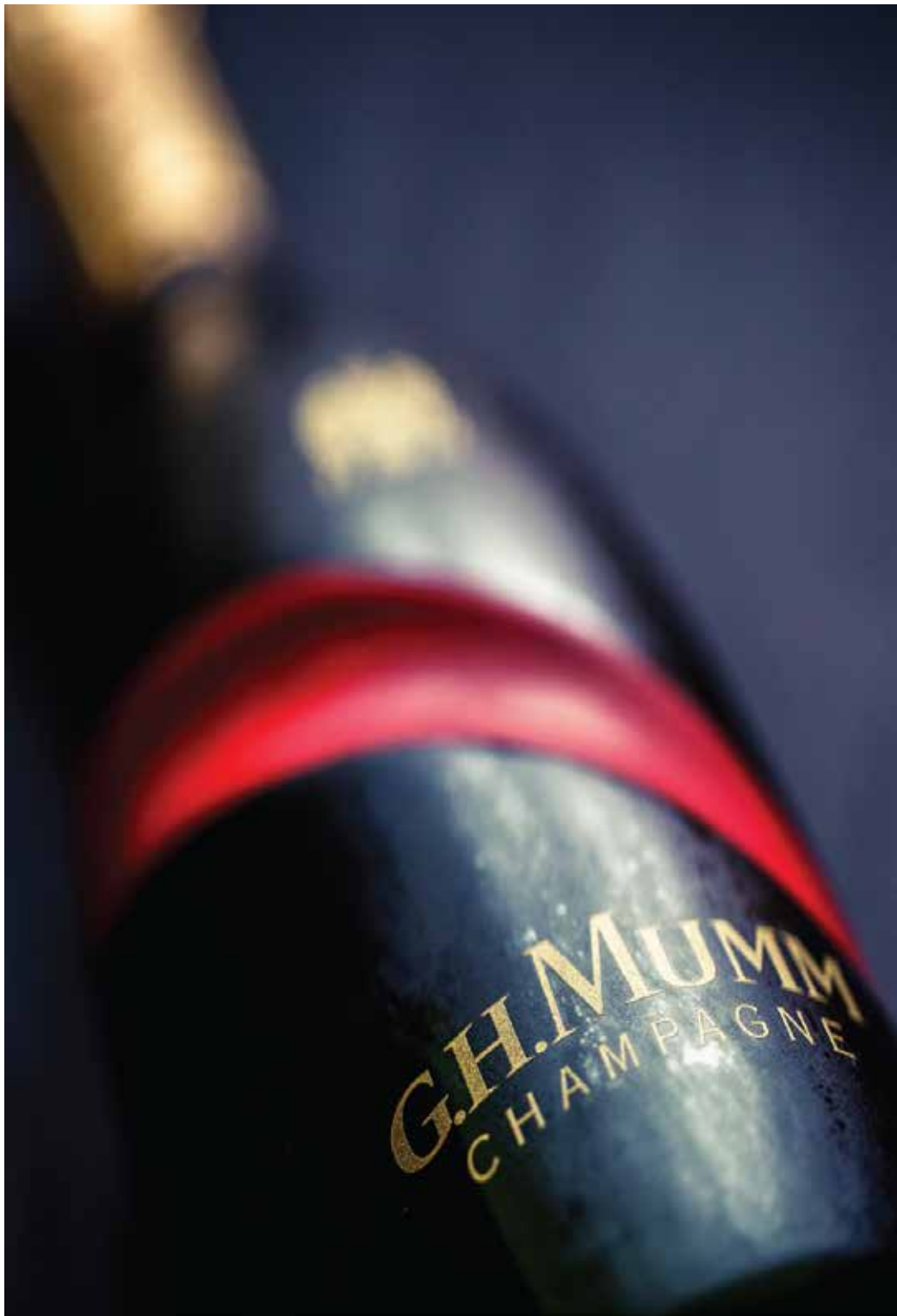
NV Dal Zotto Prosecco - King Valley, VIC
2018 Tai Nui Sauvignon Blanc - Marlborough, NZ
2018 Ross Hill 'Maya & Max' Chardonnay - Orange, NSW
2016 Maxwell 'Silver Hammer' Shiraz - McLaren Vale, SA
2017 Botham 80 Series Cabernet Sauvignon - Coonawarra, SA
Little Creatures Pale Ale
Boag's Premium
Boag's Premium Light
Heineken
Corona
Pipsqueak Apple Cider
Soft Drinks & Juice

TWO HOURS. \$55

THREE HOURS \$63

FOUR HOURS. \$70

Menu items and pricing subject to change



BLACK PACKAGE

When only the finest will do ...

NV Mumm Cordon Rouge - Reims, FRA
2018 Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA
2016 Indigo Vineyard Chardonnay - Beechworth, VIC
2018 Aquilani Pinot Grigio - Friuli, ITA
2018 Seville Estate Sewn Pinot Noir - Yarra Valley, VIC
2017 Buckshot Shiraz - Heathcote, VIC
2016 Yangarra GSM - McLaren Vale, SA
Little Creatures Pale Ale
Boag's Premium
Boag's Premium Light
Heineken
Corona
Pipsqueak Apple Cider
Selection of Premium Spirits

TWO HOURS.	\$150
THREE HOURS	\$165
FOUR HOURS.	\$180



ON CONSUMPTION

Choose your flavour? ...

	GLASS	BOTTLE
NV Dal Zotto Prosecco - King Valley, VIC	12.00	45.00
2018 Tai Nui Sauvignon Blanc - Marlborough, NZ	10.00	42.00
2018 Ross Hill Chardonnay - Orange, NSW	14.00	52.00
2018 Aquilani Pinot Grigio - Friuli, ITA	12.00	45.00
2018 Reverie Rosé - Pays D'OC, FRA	10.00	42.00
2017 Underground Pinot Noir - Mornington Pen, VIC	12.00	48.00
2017 Botham 80 Series Cab Sauv - Coonawarra, SA	13.00	52.00
2016 Maxwell 'Silver Hammer' Shiraz - McLaren Vale, SA	14.00	56.00
Little Creatures Pale Ale	10.00	
James Boag's Premium	9.00	
James Boag's Premium Light	8.00	
Corona	10.00	
Heineken	11.00	
5 Seeds Cider	9.00	
Capi Sparking Water	4.00	
Soft Drink & Juice	3.50+	
Tea & Coffee	3.50+	



GET IN TOUCH

We'll help you create perfect ...

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