

DI PALMA'S FUNCTION HANDBOOK



DI PALMA'S

our history

Di Palma's was first established in 1988 by John Di Palma, his wife, and a small team of dedicated staff. Since our opening, we've put together thousands of events. From small, intimate gatherings to larger groups of 100+. We know what it takes to make our guests feel appreciated and special.

Each year as functions & events grow exponentially, we strive to ensure every event is a memorable one. We have private spaces available for groups of all sizes and event types. We work hard to cater to every whim. We are known in the local and surrounding area for our delicious food and friendly service, our guests never leave disappointed and continue to return time and time again.

To learn more about what we can do for you, read through this booklet then call or email us on 03 9859 8999 or functions@dipalmas.com.au to discuss your event.



functions@dipalmas.com.au



FUNCTION ROOMS

CELLAR ROOM

The Cellar Room at Di Palma's is a small and intimate space making it the ideal location for any type of small group gathering.

Whether you're celebrating a small birthday, hosting a work dinner, or planning a milestone celebration, the Cellar Room at Di Palma's provides the perfect backdrop for your event.

This beautifully designed venue has been crafted to create an inviting atmosphere that will make your guests feel welcome from the moment they step through the door. The Cellar Room is beautifully decorated with warm lighting, elegant furnishings, and sophisticated décor that sets the perfect tone for your event.



 Seats 18

functions@dipalmas.com.au

PRIVATE DINING *room*

Di Palma's has a secret gem that has been a favourite among locals, our Private Dining Room.

With its charming and sophisticated atmosphere, our Private Dining Room offers an intimate and exclusive setting that is perfect for a range of private functions.

From lively birthday celebrations to work Christmas parties filled with joy and cheer, our Private Dining Room offers an unrivalled ambiance that will elevate any event.



 Seats 22

functions@dipalmas.com.au

HIGH STREET *room*

At Di Palma's we understand that some occasions call for a larger space to accommodate a bigger guest list. Our High Street Room can comfortably accommodate up to 36 guests. Additionally, it offers the flexibility to expand the seating capacity by connecting to adjoining rooms.

With its spacious and elegant design, the High Street Room provides the perfect backdrop for milestone birthdays, anniversaries, baptisms, and Christmas parties.

The High Street Room boasts an impressive layout that is flexible and can be tailored to suit the specific requirements of your event. Our experienced team will work closely with you to ensure that the room is arranged to your liking, with customised seating plans and decor that suit your style.

 Seats 36



NOTE: We have the ability to join different rooms to make large and unique private dining rooms all whilst maintaining the atmosphere we are known for. Send us a message to discuss.

functions@dipalmas.com.au



FUNCTION MENU

options

OPTION: A

Banquette

Starters

A selection of antipasto
Freshly baked wood fired focaccia

Please choose two pizzas to be served banquette style:

Mexicana - San Marzano tomato base, mozzarella, onion, hot salami, capsicum, mushrooms

Mediterranean - San Marzano tomato, mozzarella, prosciutto, semi dried tomatoes, spinach, roast capsicum, pine nuts

Piccante - San Marzano tomato base, hot salami, goats cheese, black olives, anchovies

Veggie - San Marzano tomato base, zucchini, roasted capsicum, eggplant, mushroom, parsley, garlic

Salsiccia - San Marzano tomato base, fior di latte, Italian sausage, porcini mushroom, shaved parmesan, parsley

Margherita - San Marzano tomato base, buffalo mozzarella, parmesan, basil

Shared Dishes

Please choose two dishes to be served banquette style:

Pumpkin risotto, taleggio cheese, toasted hazelnuts

House made potato gnocchi, lamb shoulder ragu

House made gnocchi, napoli, Grana Padano

Spaghetti Olio; olive oil, garlic, chilli, anchovy, pangrattato

Pappardelle, pork sausage ragu, mushroom, truffle oil, Grana Padano

Finale

House-made cannoli | Coffee | T2 Tea



Price

\$65pp Wednesday – Friday

\$75pp Saturday – Sunday

Kids under 12 - \$40pp

Menu is subject to change without notice

This menu is not suitable for gluten free & vegan diets

OPTION: B

Alternate

Shared Starters

Freshly baked wood fired focaccia

Alternate Drop Entrée

Please choose two dishes to be served to each guest alternatively

Semolina dusted calamaretti, lemon dressed wild rocket

Homemade gnocchi, lamb shoulder ragu

Bolognese & mozzarella arancini, basil aioli

Cauliflower croquettes, pear & parmesan aioli

Alternate Drop Main

Please choose two dishes to be served to each guest alternatively

Spaghetti marinara – A selection of seafood, garlic, parsley, olive oil

Citrus & parmesan crumbed pork rib eye, braised cabbage & kaiserfleisch

Pappardelle, pork sausage ragu, mushroom, truffle oil, Grana Padano

Chicken breast, vermouth, lemon butter, capers & white wine, crushed potato

Pumpkin risotto, tallegio cheese, toasted hazelnuts

For the Table

Shoestring fries

Wild rocket, corella pears, shaved parmesan, balsamic vinaigrette

Alternate Drop Dessert

Please choose two dishes to be served to each guest alternatively

Vanilla pannacotta, pistachio micro sponge, mixed berry compote

Chocolate fudge brownie, vanilla bean ice cream, caramel popcorn

Traditional Marsala Tiramisu



Price

\$75pp Wednesday – Friday

\$85pp Saturday – Sunday

Tea and coffee included

Menu is subject to change without notice

No alterations or substitutions to dishes

OPTION: C

Shared Entrée

Mixed olives, fresh chilli
Freshly baked wood fired focaccia
Semolina dusted calamaretti, lemon dressed rocket
Bolognese & mozzarella arancini, basil aioli

Choice Main

House made potato gnocchi, lamb shoulder ragu
Pollo alla Piccata - Chicken breast, vermouth, lemon, capers, butter & white wine sorrel, crushed potato
Pappardelle, pork sausage ragu, mushroom, truffle oil, Grana Padano
Market fish of the day
Pumpkin risotto, tallegio cheese, toasted hazelnuts

Choice Dessert

Vanilla pannacotta, pistachio micro sponge, mixed berry compote
Sticky date pudding, butterscotch sauce, vanilla bean ice cream
Traditional Marsala Tiramisu



Price

\$85pp Wednesday – Friday

\$95pp Saturday – Sunday

Tea and coffee included

Menu is subject to change without notice

OPTION: D

Shared Starters

Freshly baked wood fired focaccia

Choice Entrée

Semolina dusted calamaretti, lemon dressed wild rocket

Homemade gnocchi, lamb shoulder ragu

Bolognese & mozzarella arancini, basil aioli

Cauliflower croquettes, pear & parmesan aioli

Choice Main

Spaghetti marinara – A selection of seafood, garlic, parsley, olive oil

Chargrilled porterhouse steak served medium, potato galette, cavolo nero,

bordelaise red wine jus

Market fish of the day

Pollo alla Piccata - Chicken breast, vermouth, lemon, capers, butter & white wine

sorrel, crushed potato

Pumpkin risotto, talleggio cheese, toasted hazelnuts

For the Table

Shoestring fries

Wild rocket, corella pears, shaved parmesan, balsamic vinaigrette

Choice Dessert

Vanilla pannacotta, pistachio micro sponge, mixed berry compote

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Traditional Marsala Tiramisu



Price

\$95pp Wednesday – Friday

\$105pp Saturday – Sunday

Tea and coffee included

Menu is subject to change without notice

OPTION: E

Shared Starters

Freshly baked wood fired focaccia | Warm, marinated olives

Choice Entrée

Tiger prawns, garlic, chilli, crostini

Bolognese & mozzarella arancini, basil aioli

House made potato gnocchi, lamb shoulder ragu

Semolina dusted calamaretti, lemon dressed rocket

Cauliflower croquettes, pear & parmesan aioli

Choice Main

Market fish fillet of the day

Spaghetti marinara - A selection of seafood, garlic, parsley, olive oil

Veal scallopine, wild mushroom ragu, porcini cream, wilted spinach, potato mash, enoki mushrooms

Pumpkin risotto, taleggio cheese, toasted hazelnuts

Chargrilled eye fillet steak served medium, potato galette, cavolo nero, bordelaise red wine jus

Confit half duck, cavolo nero, red wine roasted pear, duck jus

Pollo alla Piccata - Chicken breast, vermouth, lemon, capers, butter & white wine sorrel, crushed potato

For the Table

Shoestring fries | Wild rocket, corella pears, shaved parmesan, balsamic vinaigrette

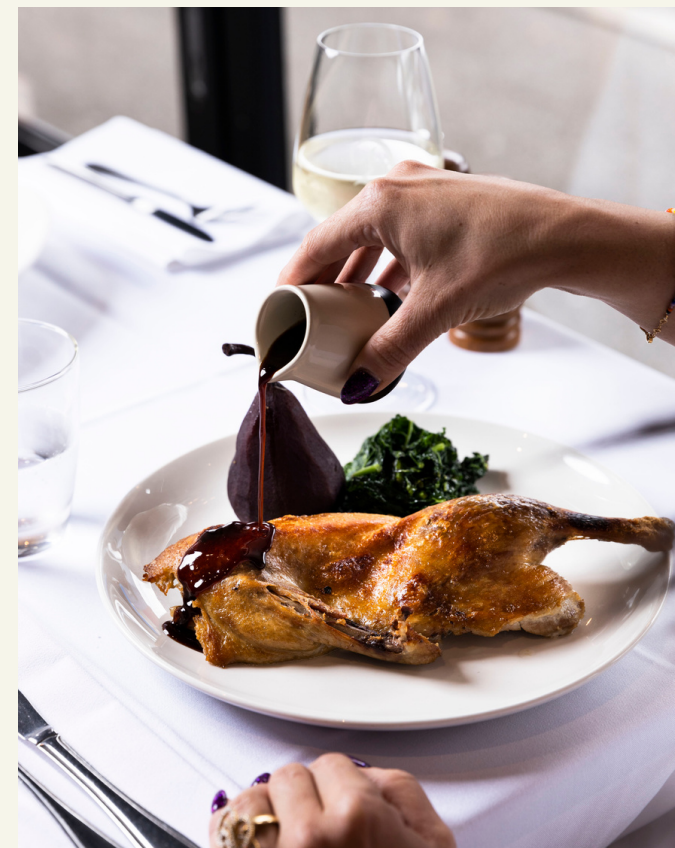
Choice Dessert

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Dessert Special of the day

Crème Brûlée

Traditional Marsala Tiramisu



Price

\$110pp Wednesday – Friday

\$120pp Saturday – Sunday

Tea and coffee included

Menu is subject to change without notice

CHILDREN'S MENU

Entrée

Gnocchi napoli
Rigatoni bolognese

Main

Crumbed chicken & chips
Battered fish & chips
Semolina dusted calamari & chips
Margherita pizza
Ham & cheese pizza

Dessert

Vanilla ice cream, berry sauce or chocolate topping

Price

\$30pp for three course menu
\$20pp for main & ice cream only

Children's menu available for 12 years and under





BEVERAGE PACKAGES

BRONZE

Pierre de Ville Brut, France
The Pass Sauvignon Blanc, Marlborough NZ
Mystic Park Shiraz, Barossa SA
Local beer – Peroni Nastro Azzuro, Cascade Light

3 hours Add 1 hour Add 30min

42pp 10pp 6pp

SILVER

Ruggeri Prosecco DOC, Italy
Tenuta Maccan Pinot Grigio, Italy
Atlas Chardonnay, Chardonnay, SA
Torzi Matthews Shiraz, Barossa Valley SA
Port Phillip 'Quartier' Pinot Noir, Mornington Peninsula, VIC
Any local & imported beer of your choice

55pp 15pp 8pp

GOLD

Ruggeri Prosecco DOC, Italy
Port Phillip Estate Pinot Gris, Mornington Peninsula
TarraWarra Chardonnay, Vic
La Villa Pinot Noir, Tasmania
Kennedy Shiraz, Heathcote, Vic
Any local & imported beer of your choice, San Pellegrino Mineral Water

68pp 18pp 10pp

All packages include local soft drinks and selected beer

All confirmed guests will appear on final invoice

Availability of wines are subject to change without notice, if your chosen wine is not available, a substitute will be made available

TERMS & CONDITIONS

Tentative Bookings & Deposits:

Tentative reservations will be held for a maximum of 48 hours unless otherwise arranged. This time frame may alter within peak times. Di Palma's Restaurant holds the right to cancel any un-confirmed reservations. A 20% deposit of your minimum spend is required to secure the space. By paying the deposit, you are in agreement to all terms & conditions.

Cancellation Policy:

If for any reason your event needs to be cancelled, you will be subject to an admin fee which is 10% of the minimum spend for the room. Full payment will be required for all no shows or late cancellations.

BYO Food & Beverages:

Other than celebration cakes and only by prior arrangement, Di Palma's Restaurant does not allow outside food or drink of any type to be brought into the venue.

Cakes:

If you would like to provide a celebration cake, please communicate this upon booking. Clear written instructions regarding the storage and service of the cake are required.

Final Numbers & Room Allocation:

Final numbers must be supplied in writing 48 hours before the event's start time at which payment for the food portion will be required. If numbers alter from the original estimate, Di Palma's has the right to move your event into another room (if available) that is deemed more suitable.

Menu Confirmation

Whilst we make every effort to communicate well in advance, menu options are subject to change without notice. Please have your menu and beverages confirmed two weeks before the event. Changes to menu items to be requested in writing. Changes may be subject to price adjustments. Please confirm, in writing, all dietary requirements at least five days prior to your event. Dietary requirements that Di Palma's Restaurant is not made aware of prior to the event will be charged for as extra items.

Decorations:

You are welcome to organise flowers, balloons etc. at your own cost to be used in your private rooms. Everything must be removed at the end of the event; failure to do so may result in a forfeit of your deposit. Di Palma's is not liable for anything left in the venue. Please arrange a time with the events manager to come and set the room to your requirements. Di Palma's does not allow glitter or confetti of any sort, a cleaning fee may be added to your final invoice should this be overlooked.

Minimum Spends, Room Requirements:

Minimum spends are a requirement for exclusive use of the private dining room/s. Please see table below. If the minimum spend is not met with food & beverages, it will be charged as room hire. December and other peak periods may incur an increased minimum spend.

Minimum Spend:

	Cellar Room - 18 guests	Private Dining - 22 guests	High Street Room - 36 guests *^
Wednesday - Thursday	\$900	\$1300	\$2400
Friday	\$1200	\$1400	\$2800
Saturday	\$1400	\$1600	\$3000
Sunday	\$1000	\$1300	\$2400

**^This figure is based on settings only and does not take into account extra furniture requirements*