



Private Dining, Functions & Events

at Di Palma's Restaurant

Organising an event can be stressful at the best of times. You're managing people's expectations, hoping they will enjoy themselves and all the while, trying to make it a pleasurable experience for yourself as well.

At Di Palma's, it's important for us to take the time to understand your individual needs, making sure all details are covered.

Our history...

Since our opening in 1988, we've put together thousands of events. From small, intimate gatherings in one of our private rooms to groups of 100+ for a big celebration. Large or small, we know what it takes to make our guests feel appreciated and special.

Each year as the function aspect of our business grows exponentially we strive to ensure every event is a memorable one. We have private spaces available for groups of all sizes and event types and work hard to cater for 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, have a read through this booklet then call or email us on 03 9859 8999 or functions@dipalmas.com.au to discuss your event.

We look forward to hearing from you soon.

Thank you,

Di Palma's Restaurant



Option One

Shared Entree

Mixed olives, fresh chilli

Wood fired focaccia & bruschetta

Semolina dusted calamari & squid, lemon dressed rocket

Bolognese & mozzarella arancini, basil aioli

Choice Main

House made potato gnocchi, lamb ragu

Chargrilled porterhouse served medium, braised cabbage & pancetta, red wine jus

Sous vide chicken involtini; prosciutto & parmesan,
potato galette, pea puree

Braised duck ragu risotto, mixed mushrooms, spinach, leek, porcini, white wine

Market fish of the day

Pumpkin risotto, toasted pinenuts, baked goats cheese

For the table

Shoestring fries

Mixed leaf salad

Choice Dessert

Vanilla pannacotta, pistachio micro sponge,
mixed berry compote

Sticky date pudding, butterscotch sauce, vanilla bean icecream

Traditional Marsala Tira Mi Su

Tuesday – Thursday \$78

Friday \$82

Saturday \$88

Sunday \$85

Tea and coffee included, served with house made biscotti

Menu is subject to change without notice



Option Two

Shared Starters

Freshly baked wood fired focaccias

Choice Entree

Semolina dusted calamari, lemon dressed wild rocket

Homemade gnocchi, lamb ragu

Soup of the day

Cauliflower croquettes, pear & parmesan aioli

Choice Main

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

Chargrilled porterhouse served medium, braised cabbage & pancetta, red wine jus

Market fish of the day

Braised duck ragu risotto, mixed mushrooms, spinach, leek, porcini, white wine

Sous vide chicken involtini; prosciutto & parmesan,
potato galette, pea puree

Pumpkin risotto, toasted pinenuts, baked goats cheese

For the table

Shoestring fries

Mixed leaf salad

Choice Dessert

Vanilla pannacotta, pistachio micro sponge,
mixed berry compote

Sticky date pudding, butterscotch sauce, vanilla bean icecream

Traditional Marsala Tira Mi Su

Tuesday – Thursday \$85

Friday \$89

Saturday \$95

Sunday \$92

Tea and coffee included, served with house made biscotti

Menu is subject to change without notice



Option Three

Shared Starters

Freshly baked wood fired focaccias
Warm, marinated olives

Choice Entree

Hervey Bay scallops, herbed mornay, chorizo sausage,
tomato salsa, citrus pangrattato

Bolognese & mozzarella arancini, basil aioli

House made potato gnocchi, lamb ragu

Semolina dusted calamari, lemon dressed rocket

Pumpkin risotto, toasted pine nuts, baked goats cheese

Choice Main

Market fish fillet of the day

Spaghetti marinara

A selection of seafood, garlic, parsley, olive oil

Chargrilled eye fillet steak, potato mash, portobello mushroom, red wine jus

Crispy skin confit half duck, wilted spinach, red wine poached pear, jus

Sous vide chicken involtini; prosciutto & parmesan,
potato galette, pea puree

For the table

Shoestring fries

Wild rocket, red wine poached pear, shaved parmesan, balsamic vinaigrette

Choice Dessert

Sticky date pudding, butterscotch sauce, vanilla bean icecream

Lemon Meringue tart, raspberry gelato

Crème brûlée

Tuesday – Thursday \$90

Friday \$94

Saturday \$105

Sunday \$99

Tea and coffee included, served with house made biscotti

Menu is subject to change without notice

Children's Menu

Entree

Gnocchi napoli
Rigatoni bolognese

Main

Crumbed chicken & chips
Battered fish & chips
Semolina dusted calamari & chips
Margherita pizza
Ham & cheese pizza
Parmesan & herb crumbed veal & chips

Dessert

Vanilla icecream, berry sauce or chocolate topping

\$40pp

Inclusive of icecream

Single course - \$30pp

Children's menu available for under 12



Beverage Packages

Bronze

Pierre de Ville Brut, France

Little Vespa Pinot Grigio, King Valley VIC

Henrietta Shiraz, Heathcote Vic

Local beer – Crown Lager, Peroni Nastro Azzuro, Cascade Light

Silver

Ruggeri Prosecco DOC, Italy

Tenuta Pinot Grigio, Italy

The Pass Sauvignon Blanc, Marlborough NZ

Torzi Matthews Shiraz, Barossa Valley SA

Port Phillip 'Quartier' Pinot Noir, Mornington Peninsula, VIC

Any local & imported beer of your choice

Gold

Ruggeri Prosecco DOC, Italy

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Port Phillip 'Quartier' Chardonnay, Mornington Peninsula, VIC

La Villa Pinot Noir, Tasmania

Kennedy Shiraz, Heathcote, Vic

Any local & imported beer of your choice, San Pellegrino Mineral Water

	3 Hours	Add. 30min	Add. 1 hour
Bronze	42pp	6pp	10pp
Silver	55pp	8pp	15pp
Gold	68pp	10pp	18pp

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

Tentative bookings will be held for a maximum of 48 hours. This time frame may alter within peak times. Di Palma's Restaurant holds the right to cancel any un-confirmed reservations

Confirming your function

To secure your space, a deposit will be required and based on your minimum spend. This amount is non-refundable.

Final numbers

Final numbers must be supplied in writing a minimum of two days before the event.

There is no refund for any nonattendance after this time.

Final payment (food portion only) may be required prior to event, please speak to the functions manager.

Menu confirmation & terms

Please have your menu and beverages confirmed two weeks before the event

Function menus are not valid with any other offer, nor can be offered at a discounted price.

Please discuss any changes required with the function manager; any changes to menus will be subject to price adjustments. All menu items are subject to change without notice; whilst we do our best to give you advance notice, this is not always possible. Dietary requirements to be confirmed one week before the event.

Minimum spends, room requirements

Minimum spends are a requirement for exclusive use of the private dining room/s and exclusive use of the venue. If the minimum spend is not met with food & beverages, it will be treated as room hire. Please discuss these spends with the restaurant manager upon booking.

December and other peak periods may incur a 10% rise in minimum spends.

BYO food & beverages

Di Palma's Restaurant does not allow outside food or drink of any type to be brought into the venue.

Decorations

You are welcome to organise flowers, balloons etc. at your own cost to be used in your private room. Please arrange a time with the functions manager to come and set the room to your requirements. Please plan to take everything with you. Di Palma's is not liable for anything left at the restaurant ie. flowers, decorations etc.

Di Palma's does not allow glitter/sparkles of any sort.