

DI PALMA'S
RESTAURANT EST 1988 BAR

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

DI PALMA'S

RESTAURANT EST. 1988 BAR

Three Course Set Menu

Option 1

Starters

Freshly baked wood fired focaccias

Entree

Semolina dusted calamari, lemon dressed wild rocket

Homemade gnocchi, lamb ragu

Soup of the day

Bolognese & mozzarella arancini, basil aioli

Field mushrooms, mascarpone cheese, Persian fetta,
parmesan, beetroot & honey purée

Main

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

Victorian grain fed porterhouse served medium, potato mash, exotic mushroom jus

Market fish of the day

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

Stuffed chicken breast; camembert, pine nuts & semi dried tomato,
baked truffle polenta, red wine jus

Pumpkin risotto, toasted pinenuts, baked goats cheese

For the table

Shoestring fries

Mixed leaf salad

Dessert

White chocolate pannacotta, berry compote

Sticky date pudding, butterscotch sauce, vanilla bean icecream

Frangelico scented Tira Mi Su

Monday – Thursday - \$70pp

Friday & Saturday - \$82pp

Sunday - \$75pp

Tea and coffee included, served with house made biscotti

If you would like to replace dessert with your own cake, subtract \$5 from the cost per person

If you would like to have a 50/50 alternate drop, subtract \$10 from the cost per person

DI PALMA'S
RESTAURANT EST. 1982 BAR

Three Course Set Menu

Option 2

Shared Entrées

Globe artichokes, garlic, olive oil

Mixed olives, fresh chilli

Wood fired focaccia & bruschetta

Semolina dusted calamari, lemon dressed rocket

Crispy squid, fresh chilli, garlic aioli

Main

House made potato gnocchi, lamb ragu

Market fish of the day

Victorian grain fed porterhouse served medium, truffle mash, exotic mushroom jus

Stuffed chicken breast; camembert, pine nuts & semi dried tomato,
baked truffle polenta, red wine jus

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

Pumpkin risotto, toasted pinenuts, baked goats cheese

For the table

Shoestring fries

Mixed leaf salad

Dessert

White chocolate pannacotta, berry compote

Sticky date pudding, butterscotch sauce, vanilla bean icecream

Frangelico scented Tira Mi Su

Monday – Thursday - \$62pp

Friday & Saturday - \$74pp

Sunday - \$68pp

Tea and coffee included, served with house made biscotti

If you would like to replace dessert with your own cake, the cost per person would be \$5 less

DI PALMA'S

RESTAURANT EST. 1988 BAR

Three Course Set Menu

Option 3

Starters

Freshly baked wood fired focaccias
Warm, marinated olives

Entree

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

Spaghetti marinara

A selection of seafood, garlic, parsley, olive oil

Bolognese & mozzarella arancini, basil aioli

Beef carpaccio, witlof, rocket, parmesan, pinenuts, olive oil

Semolina dusted calamari, lemon dressed rocket

Field mushrooms, mascarpone cheese, Persian fetta,
parmesan, beetroot & honey purée

Main

Spinach fettucine, burnt butter, cream & leek sauce,
pumpkin, goats cheese crumble

Market fish fillet

Chargrilled 220gm Eye fillet steak served medium, potato mash, rainbow chard,
Portobello mushroom, port wine jus

Parmesan & herb crumbed veal, artichoke puree, roast pumpkin,
israeli cous cous, candied walnuts, peperonata, rocket salad

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

Stuffed chicken breast; camembert, pine nuts & semi dried tomato,
baked truffle polenta, red wine jus

For the table

Shoestring fries

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

Dessert

Crème brulée house made vanilla bean ice cream, almond wafer

Sticky date pudding, butterscotch sauce, vanilla bean icecream

House made gelato & icecream

Monday – Thursday - 80pp

Friday & Saturday - 92pp

Sunday - 85pp

Tea and coffee included, served with house made biscotti

If you would like to replace dessert with your own cake, the cost per person would be \$5 less

If you would like to have a 50/50 alternate drop, subtract \$10 from the cost per person

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

\$30pp

Inclusive of icecream

Available for children 12 and under

Single course plus icecream menu also available upon request from \$20pp

Menu is subject to change without notice



Beverage Packages

Bronze

Pierre de Ville Brut, France

Manawa Sauvignon Blanc, Marlborough, NZ

De Bortoli Shiraz, Heathcote, VIC

Local beer – Crown Lager, Boags Premium, VB or Cascade Light

Silver*

Salatin Prosecco DOC, Italy

Locatelli Pinot Grigio, Italy

Shaw & Smith Sauvignon Blanc, Adelaide Hills SA

Two Hands Shiraz, McLaren Vale, SA

Save Our Souls Pinot Noir, Mornington Peninsula, VIC

Cantina Zaccagnini Montepulciano d’Abruzzo, Italy

Any local & imported beer of your choice

Gold*

Yarrabank Cuvee, Yarra Valley, VIC

Phi Chardonnay, Yarra Valley, VIC

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Moorooduc Estate Pinot Noir, Mornington Peninsula, VIC

Shaw & Smith Shiraz, Adelaide Hills, SA

Any local & imported beer of your choice, San Pellegrino mineral water

	3 Hours	Add. 30min	Add. 1 hour
Bronze	35pp	4pp	7pp
Silver	45pp	6pp	10pp
Gold	60pp	8pp	15pp

All packages include local soft drinks and selected beer

*Please choose a red and white wine from the selection to be served for the duration of the event

All confirmed guests will appear on final invoice

Availability of wines and/or vintages are subject to change without notice, if your chosen wine is not available, an substitute will be offered

Children’s packages available from \$8pp



Terms & Conditions

Tentative bookings

Tentative bookings will be held for a maximum of 48 hours without a deposit.
This time frame may alter within peak times
Di Palma's Restaurant holds the right to cancel any un-confirmed reservations

Confirmation of bookings

A deposit will be required to secure your reservation at a cost of \$10 per person
This amount will be reflected on your final bill. Deposits are 100% non-refundable.

Final numbers

Final numbers must be supplied a minimum of 48 hours before the event and in writing
This number will be the minimum charged to your final invoice
Final payment (food portion only) may be required 48 hours prior to event.

Menu confirmation

Your menu must be confirmed two weeks prior to the event, if a menu has not been selected by this time, one will be allocated by the head chef and/or functions manager. Function menus/events are not valid with any other offer. Menu items are subject to change without notice.

Cakes

Please discuss BYO cakes with the Restaurant Manager
Please provide clear written instructions regarding the storage and service of the cake. Di Palma's Restaurant takes no responsibility for the cake after the event, please plan to take it with you.

Minimum spends/room requirements

For all lunch bookings, we require the venue to be vacated by 4.30pm. If this is not suitable, please discuss this with the manager prior to your event. If the room is not vacated by the agreed time, your deposit may not be refunded.
Function bookings are available from 12noon for lunch and 6pm for dinner.
Di Palma's restaurant has the right to refuse entry prior to this time.

Minimum spends are a requirement for exclusive use of the private dining room/s. Please see table below.

If the minimum spends are not met, the remaining amount will be charged as room hire
December and other peak periods may incur a 10% rise in minimum spends.

	Cellar Room - 16 guests	Private Dining - 22 guests*	High Street Room - 36 guests**
Monday - Thursday	\$850	\$1,200	\$2,300
Friday	\$1,100	\$1,400	\$2,650
Saturday	\$1,300	\$1,600	\$2,650
Sunday	\$900	\$1,300	\$2,400

*This figure is based on one long table, the space can fit more should the guests be divided onto multiple tables

**This figure is based on basic settings only and does not take into account extra furniture requirements ie. cake tables, AV equipment etc.

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.

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

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

Di Palma's is not liable for anything left at the restaurant ie. flowers, decorations etc.