

**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](mailto:functions@dipalmas.com.au) to discuss your event.

We look forward to hearing from you soon.

Thank you,

Di Palma's Restaurant

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## *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, burnt butter 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

Italian salad, vinigarette

#### *Dessert*

Vanilla 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**  
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## *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

Italian salad

#### *Dessert*

Vanilla 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, burnt butter aioli

Crispy skin pork belly, apple puree, mustard fruits

Semolina dusted calamari, lemon dressed rocket

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

#### *Main*

Handmade spinach & egg ravioli, mushroom & ricotta,  
sage noisette sauce, hazelnut pangrattato

Market fish fillet

220gm Eye fillet steak served medium, celeriac mash, balsamic Portobello mushroom,  
sous vide baby beetroot

Parmesan & herb crumbed veal, panzanella salad; confit heirloom tomato,  
capsicum, garlic croutons, Bulgarian fetta & olives

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

# DI PALMA'S

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## *Italian family fare*

### *Entrée*

*(shared items)*

A selection of antipasto, wood fired focaccias  
Semolina dusted calamari, lemon dressed rocket

### *Pasta course*

*(please choose two, alternate drop)*

Spaghetti marinara; seafood, garlic, parsley, olive oil  
Risotto of braised duck ragu, mixed mushrooms,  
spinach, leek, porcini, white wine  
Risotto of Moreton Bay bug, lobster bisque,  
chilli, garlic, white wine  
House made potato gnocchi, lamb ragu

### *Main*

*(please choose two, shared items)*

Lamb back strap  
Loin of veal  
Roasted pork rack  
Grilled fish fillet  
Cape Grim scotch fillet  
Victorian grain fed porterhouse

### *Sides*

*(please choose three, shared items)*

Potato wedges, garlic aioli  
Broccolini, herb butter  
Rocket salad, red wine poached pear, parmesan cheese  
Tossed garden salad, vinaigrette  
Roast pumpkin salad, pumpkin seeds, baby spinach, granola crunch, balsamic dressing

### *Dessert\**

Your own celebration cake, Lavazza coffee, TBar tea

**Monday – Thursday - \$76pp**  
**Friday & Saturday - \$88pp**  
**Sunday - \$82pp**

Tea and coffee included, served with house made biscotti

## *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

NV Pierre de Ville Brut, France

2013 Manawa Sauvignon Blanc, Marlborough, NZ

2015 Bluemark Shiraz, Barossa Valley, SA

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

### Silver\*

NV Pierre de Ville Brut, France

2015 The Pass Sauvignon Blanc, Marlborough, NZ

2015 Del Rios Chardonnay, Anakie, VIC

2016 Two Hands Shiraz, McLaren Vale, SA

2016 Save Our Souls Pinot Noir, Mornington Peninsula, VIC

Any local & imported beer of your choice

### Gold\*

2011 Yarrabank Cuvee, Yarra Valley, VIC

2007 Diamond Valley 'Reserve' Chardonnay, Yarra Valley, VIC

2016 Cloudy Bay Sauvignon Blanc, Marlborough, NZ

2014 Moorooduc 'Mcintyre Vineyard' Estate Pinot Noir, Mornington Peninsula, VIC

2014 Ducks & Drakes Cabernet Sauvignon Shiraz, Heathcote, VIC

2015 Shaw & Smith Shiraz, Adelaide Hills, SA

Any local & imported beer of your choice

	3 Hours	Add. 30min	Add. 1 hour
Bronze	35pp	6pp	9pp
Silver	45pp	8pp	15pp
Gold	57pp	10pp	14pp

*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 is subject to change within peak times.

### 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 restaurant 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  
It is your responsibility to provide clear written instructions regarding the storage and service of the cake.  
We take 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, your deposit may not be refunded.  
Function dinner bookings are available from 6pm and are subject to availability.  
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

	Cellar Room - 16 guests	Private Dining - 22 guests	High Street Room - 36 guests
<b>Monday - Thursday</b>	\$850	\$1,200	\$2,300
<b>Friday</b>	\$1,100	\$1,400	\$2,650
<b>Saturday</b>	\$1,300	\$1,600	\$2,650
<b>Sunday</b>	\$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 tables and chairs only and does not take into account extra furniture requirements ie. cake tables, AV equipment etc.

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

### 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 for functions and/or events.

### 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 restaurant 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.