

# FOOD

## Bronze

Option 1 – **\$22 pp** – 12 pieces per person

Select up to 7 items

Option 2 – **\$75 each** – 50 piece platter

Select up to 5 items

Kim Chi Korean Prawn Dumplings Steamed w/ Ponzu Sauce (GF)  
Sausage Rolls w/ Tomato Sauce  
Garlic Chicken Kiev Balls  
Beef Party Pies w/ Tomato Sauce  
Prawn Cones w/ Lime Aioli  
Spring Rolls in Lettuce Cups w/ Vietnamese Mint & Nam Jim sauce (V)  
Potato, Pea & Spinach Samosas w/ Cucumber Yoghurt (V)

## Silver

Option 1 – **\$28 pp** – 12 pieces per person

Select up to 8 items from both Bronze & Silver menu

Option 2 – **\$120 each** – 50 piece platter

Select up to 5 items from both Bronze & Silver menu

Minimum order: 2 platters

Rare Roast Beef en Croute w/ Horseradish Cream  
Lamb Kofta w/ Tzatziki (GF)  
Salt + Pepper Squid w/ Fresh Lime & Aioli  
Slow Cooked Chicken & Tarragon Meat Balls in a Rich Tomato Sugo  
Lamb & Rosemary Pie w/ Pea Mash  
Zucchini & Haloumi Fritters  
Roast Pumpkin & Buffalo Mozzarella Arancini Balls w/ Tomato Chutney

## Gold / Grazing Boxes

Option 1 – **\$38 pp** – 10 pieces & 2 boxes per person

Select up to 6 items from Bronze & Silver menus + 2 from Gold menu

Option 2 – **\$8 each** (Minimum order: 20)

Korean Beef w/ Ginger & Basil on Jasmine Rice (GF)  
Porcini Mushroom Risotto w/ Thyme & Pecorino Cheese (V, GF)  
Malaysian Nasi Goreng w/ Sriracha, Bean Shoots & Shallots (V, GF)  
Quinoa & Roast Vegetables w/ Roquette, Crumbled Feta & Pesto Dressing (V, GF)  
Mini Fish 'n' Chips w/ Fresh Lemon Wedge  
Bang Bang Salad w/ Asian Herbs, Poached Chicken & Crunchy Noodles  
Lamb Skewers w/ Pomegranate Molasses & Middle Eastern Cous Cous (GF)  
Wagyu Beef Slider w Swiss Cheese w/ Tomato Chutney & Crinkle Cut Chips

## Sweet Treats

**\$130 each** – 50 piece platter

Drops of Heaven – Passion Fruit, Blood Orange, Chocolate, Lemon or Raspberry  
Curd-Filled Tartlets

# FOOD

## Sit Down Menu

Option 1 – **\$38 pp** – Entree & Main

Option 2 – **\$35 pp** – Main & Dessert

Option 3 – **\$45 pp** – Entree, Main & Dessert

*Select three options for each course*

## Entrees

*(Shared 1 per 2 pax)*

**PUMPKIN HUMMUS (VG)** Nut dukkah, pita chips

**GRILLED HALOUMI (V, GF)** Roasted zucchini, tea soaked rasins, pine nuts

**FRIED BABY SQUID** Preserved lemon aioli, crispy capers, dill

**CHICKEN WINGS (GF)** Red chicken spice, yoghurt sauce, pickled cucumber

**STRACCIATELLA (V, GF)** Heirloom tomatoes, marjoram, vino cotto

**ZA'ATAR LAMB RIBS (GF)** Tahini sauce

## Mains

*(Select 1pp)*

**CLASSIC CHICKEN PARMIGIANA** Fries & garden salad

**250GM GRASS FED STRIPLOIN** Fries, garden salad + sauce of your choice

**GRILLED CHICKEN SUPREME** Corn and black bean salsa, jalapeno guacamole, pico de galo

**SALMON FILLET** Potatoes, french beans, soft boiled egg, soused onions, green sauce

**GRILLED CAULIFLOWER (VG)** White bean mash, green sauce, onions, pepitas

**CRUMBED PORK CUTLET** Ranch dressed slaw

## Desserts

*(Select 1pp)*

**EATON MESS** Merengue, white chocolate cream, seasonal fruits

**TRIPLE CHOC BROWNIE** French vanilla ice-cream

# BEVERAGES

## *Package Options*

**(UNLIMITED FREE-FLOWING FOR 2 HOURS)**

### **STANDARD – \$35PP**

Carlton Draught, Cascade Premium Light

Bulmers Original Cider

Rothbury Estate Sauvignon Blanc (VIC)

Rothbury Estate Chardonnay (VIC)

Rothbury Estate Shiraz (VIC)

Rothbury Estate Cabernet Merlot (VIC)

Rothbury Estate Sparkling Cuvee (VIC)

Soft Drinks & Juices

*Add \$10pp for Basic Spirits / Extra hours POA*

### **PREMIUM – \$50PP**

Carlton Draught, Cascade Premium Light, Fat Yak Pale Ale

Ichi Green Pants Cloudy Ale, Pure Blonde, Peroni Nastro Azzurro

Bulmers Original Cider

Rothbury Estate Sauvignon Blanc (VIC)

Rothbury Estate Chardonnay (VIC)

Matua Valley Sauvignon Blanc (NZ)

Rothbury Estate Shiraz (VIC)

Rothbury Estate Cabernet Merlot (VIC)

Matua Valley Merlot (NZ)

Rothbury Estate Sparkling Cuvee (VIC)

Yellowglen Vintage Prosecco (VIC)

Lindemans 'Bin 90' Moscato (SA)

Soft Drinks & Juices

*Add \$10pp for Basic Spirits / Extra hours POA*

**Bar Tab, Cocktail & Drink Card packages also available**

# LOOK & FEEL

## *Sound*

All of our rooms come fully equipped with professional-grade DJ equipment and a PA system including a microphone and auxiliary line-in connectors.

We also have a selection of in-house music options that can be piped into your event.

LA DI DA has several professional DJs who can be booked; you may also source your own.

## *Visuals*

All our rooms come equipped with LED special effect lighting to enhance the party vibe.

The Main Room, Basement & Champagne Lounge are all equipped with LED visual effect wall panels that can be custom tailored for your event (eg: photo slideshows, company logos, video loops).

A plasma TV or projector can also be supplied by request.

## *Decor*

All rooms feature a red carpet entrance, tea light candles, security, private bathrooms & velvet ropes.

## *Want something extra special?*

Complete packages available for any inspiration.

We can source a variety of theme & décor upgrades including photo booths, props, table centerpieces, costumes and entertainers.

# THE VENUE

## *Function Spaces*

A complete venue for all your entertainment & event needs.

**LA DI DA** can be booked for private functions & events seven days a week.

**LA DI DA** boasts 4 bars, a restaurant, dance floors, stage, private function rooms and a heated, canopied courtyard.

Experience **LA DI DA's** diversity for functions of any size, showcasing a variety of distinct areas over two levels.

Rooms are modular and interchangeable & designed to accommodate a range of corporate, private & entertainment events.

Whether it is an intimate get together, cocktail party or sit down dinner we can accommodate functions large or small to suit any budget.

## *La Di Da Site Map*

