



Located on the popular Rockingham boardwalk looking over the prestigious Cockburn Sound, Latitude 32 welcomes you to experience your group event like no other.

Thank-You for considering Latitude 32

Latitude 32

Shop 7/8

The Boardwalk

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GROUP FUNCTION MENU (12+ GUESTS)

2019 - 2020

GROUP FUNCTIONS AND CELEBRATIONS

Latitude 32 is Rockingham's premier steak and seafood restaurant known for its commitment and passion to provide only the best food, wine and service available. It is the ideal venue for a special occasion or any celebration either personal or corporate.

whether you are entertaining 12+ guests or organising a function for 120, we have you covered.

General Information

- ❖ All group reservation of 12 people or more are required to select a set menu.

- ❖ Room hire fee applies to all private bookings requiring exclusive use of the room/venue:
 - \$400 - Lounge area only
 - \$600 - Lounge & Patio
 - \$500 - Restaurant area only
 - \$900 - Entire Restaurant, Lounge & Patio

- ❖ Attendance charts maximum:
 - Lounge only - 40 guests (minimum charge based on 30 guests' food/beverage package rates apply)
 - Patio only - 40 guests (minimum charge based on 30 guests' food/beverage package rates apply)
 - Lounge & Patio - 80 guests (minimum charge based on 60 guests' food/beverage package rates apply)
 - Restaurant only - 46 guests (minimum charge based on 38 guests' food/beverage package rates apply)
 - Restaurant & Lounge **seated** - 86 guests (minimum charge based on 75 guests' food/beverage package rates apply)
 - Restaurant & Lounge **cocktail** - 100 guests (minimum charge based on 90 guests' food/beverage package rates apply)
 - Entire Restaurant, Lounge & Patio **seated** - 120 guests (minimum charge based on 100 guests' food/beverage package rates apply)
 - Entire Restaurant, Lounge & Patio **cocktail** - 140 guests (minimum charge based on 110 guests' food/beverage package rates apply)

- ❖ Minimum spend per person **for all private functions** (peak times):
 - Minimum spend of \$100pp (F&B) applies to all private Friday & Saturday evenings
 - Minimum spend of \$100pp (F&B) applies to all private evenings from 1st November – 31st January
 - Minimum spend of \$100pp (F&B) applies to all Sunday afternoons
 - Minimum spend of \$100pp (F&B) applies to all private lunch functions from 1st November – 31st January

In the event, that an area is exclusively reserved for a group, if minimum numbers are not attained, the food and beverage account will be charged at the minimum guests per area unless prior arrangements have been made and agreed upon by the restaurant management.

Function Beverage Information

Beverage on Consumption:

Opting for beverages on consumption indicates you are selecting what is to be served throughout the total duration of the function. A record "Tab" is kept behind the bar on the computer system and will be settled at the completion of the event.

Beverage on Package Basis:

Opting for beverages on one of our pre-set packages means the price is set per person for the entire group, excluding guests who are under 18 years of age. Beverage packages must run for the total duration of your event at Latitude 32.

Wines are supplied subject to availability and price variations at the time of the booking. A more complete and comprehensive wine selection list is available from our restaurant and available on our website. We would be happy to discuss any individual specific requirements.

Function Beverage Packages: (Subject to Change)

Minimum 2 hours on each beverage package | Minimum 20 guests

Standard Package | \$17 per person, per hour

tap beers – great northern super crisp, carlton dry, singlefin summer ale, fat yak pale ale & mercury cider

mcperson pinot noir chardonnay "sparkling"

mcperson sauvignon blanc

mcperson shiraz

soft drinks, juice and coffee

Premium Package | \$20 per person, per hour

tap beers - L32 lager, carlton dry, singlefin summer ale, fat yak pale ale & mercury cider villa sandi il

fresco prosecco

the sum chardonnay

baby doll sauvignon blanc

rosily merlot

mr mick tempranillo

soft drinks, juice and coffee

Top Shelf Package | \$23 per person, per hour

tap beers - L32 lager, carlton dry, singlefin summer ale, fat yak pale ale & mercury cider

a selection of cocktails – To be confirmed

segura vivdas brut reserva

sidewood sauvignon blanc

howard park "flint rock" chardonnay

howard park "flint rock" shiraz

soft drinks, juice and coffee

Menu Selection (Lunch):

DOLPHIN

\$36.00 per person – 3 Course

◀ Entree ▶

GARLIC BREAD

◀ Main ▶

(Guest Selection)

FISH AND CHIPS

House salad, tartare sauce

or

GRILLED BEEF BURGER

Coleslaw, swiss cheese, pickles, steakhouse chips, sriracha aioli

or

CHICKEN PESTO LINGUINE

bacon, cream sauce

or

MUSHROOM GNOCCHI

sautéed mushrooms, wilted spinach, peas, cream sauce

◀ Dessert ▶

VANILLA BEAN CHEESECAKE

lemon curd, berry coulis

Menu Selection (Lunch) continued:

EMPEROR

\$43.00 per person – 2 Course

\$49.00 per person – 3 Course

◀ Entree ▶ (Alternate Drop)

CALAMARI AND FISH WINGS

chilli sambal, tartare sauce

and

SEARED DUCK BREAST

carrot puree, pickled carrot, heirloom carrot, chorizo crumb

◀ Main ▶ (Guest Selection)

BRAISED BEEF BRISKET

parsnip puree, greens, spiced beef jus

or

GRILLED BARRAMUNDI

Mediterranean panzanella salad

or

MUSHROOM RISOTTO

forest mushrooms, balsamic glaze

or

CHICKEN MIGNON

bacon wrapped chicken breast, apricot cream cheese, roast potatoes, greens

◀ Dessert ▶ (Alternate Drop)

VANILLA BEAN CHEESECAKE

lemon curd and berry coulis

and

BURNT CARAMEL PANNACOTTA

dulce de leche, sour cherries, salted caramel ice-cream

Menu Selection (Dinner):

BLUE MANNA

\$56.00 per person – 3 Course

◀ Entree ▶

SELECTION OF GARLIC BREAD AND FRESH BREAD

balsamic, olive oil, dukkah, truffle butter, black salt

◀ Main ▶

(Guest Selection)

PORK RIBEYE (300g)

parsnip puree, duck fat potatoes, greens, red wine jus

or

GRILLED BARRAMUNDI

Mediterranean panzanella salad

or

SEAFOOD JAMBALAYA

mussels, prawns, fish, squid, chorizo, chicken, capsicum, cajun tomato arborio rice

or

MUSHROOM GNOCCHI

sautéed mushrooms, wilted spinach, peas, cream sauce

◀ Dessert ▶

(Alternate Drop)

PASSIONFRUIT TART

torched meringue, fresh fruit

and

VANILLA BEAN CHEESECAKE

lemon curd and berry coulis

Menu Selection (Dinner) Continued:

STING RAY

\$68.00 per person – 3 Course

◀ Entree ▶ (Guest Selection)

SEARED DUCK BREAST

carrot puree, pickled carrot, heirloom carrot, chorizo crumb

or

SCALLOPS

corn puree, charred corn, feta, shallots, pickled enoki

◀ Main ▶ (Guest Selection)

200g EYE FILLET

parsnip puree, duck fat potatoes, greens, red wine jus

or

BRAISED BEEF BRISKET

parsnip puree, greens, spiced beef jus

or

SEAFOOD LINGUINE

pan fried mussels, prawns, fish, squid, confit tomatoes, sugo

or

CRISPY SKIN SALMON

pea purée, roasted almonds, shallot & herb salad, lemon dressing

◀ Dessert ▶ (Guest Selection)

PASSIONFRUIT TART

torched meringue, fresh fruit

or

BURNT CARAMEL PANNACOTTA

dulce de leche, sour cherries, salted caramel ice-cream

Cocktail Party Menu Selection – Private Area Hire

◀ Sundowner ▶

(conditions apply)

**\$25 PER PERSON FOOD ONLY
2 HOURS**

- 5 canapes (Chefs selection)

◀ Cocktail Menu A ▶

**\$55 PER PERSON FOOD ONLY
4 HOURS**

- choose 3 cold items
- choose 3 hot items
- choose 1 mini taster items
- choose 2 desserts

◀ Cocktail Menu B ▶

**\$65 PER PERSON FOOD ONLY
4 HOURS**

- choose 4 cold items
- choose 4 hot items
- choose 2 mini taster items
- choose 2 desserts

◀ Additional Items ▶

- canapés can be added at \$4.00 per item, per person
- mini tasters can be added at \$8.00 per item, per person
- coffee and tea at \$5.00 per person

◀ Cold Canapés ▶

1. scallop, crispy wonton, corn puree, pickled enoki
2. smoked salmon, dill scone, crème fraiche
3. beef tataki, pickled daikon, kewpie, crouton
4. Oyster, cucumber, champagne vinegar
5. prawn and chilli mango salsa
6. Mushroom tartlet, Danish feta
7. Duck Wraps, cucumber, hoisin
8. Zucchini frittata, caramelised onion

◀ Mini Tasters ▶

1. classic fish and chips, tartare
2. crispy skin barramundi, panzanella salad
3. mushroom gnocchi in a white wine cream
4. beef brisket, parsnip puree, red wine jus
5. croque monsieur, swiss cheese, prosciutto
6. Mini quiche, pumpkin, feta & spinach

◀ Hot Canapés ▶

1. tempura prawns, chilli and lime sambal
2. vegetarian arancini, aioli
3. dill marinated flash fried squid
4. blue cheese beignet, brioche
5. chimichurri lamb, balsamic glaze
6. Crumbed mushroom, truffle aioli
7. Cajun chicken skewer, tzatziki dip

◀ Desserts ▶

1. caramel pannacotta, dulce de leche, sour cherries, salted caramel ice cream
2. vanilla bean cheesecake, lemon curd, berry coulis
3. Chocolate brownie heaven
4. passionfruit tart, meringue, fresh fruit

Terms and Conditions:

Change to Set Menu Options

At Latitude 32 we will do our best to accommodate all your needs to adjust any menu concerns you may have.

Tentative Booking

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

Confirmation of Booking

Private Room Booking: A deposit of \$1000.00 is required within a two-week period following the agreed contract to secure the area requested.

Non-Private Group Booking: A deposit of \$10.00 per person is required for all group bookings over 10 people 48 hours prior to the booking.

All deposits paid will be deducted off the final account. Upon confirmation of the group booking, a receipt will be issued noting the booking, food and beverage requirements, date, time and payments received for the function.

Final Confirmation of Arrangements/Payments

Private Room Booking: Final numbers for all private bookings are to be confirmed a minimum of 14 days prior to the booking whereupon 100% of the food account and 50% of the estimated beverage account will be payable in advance by cash, direct deposit or credit card. The guaranteed number of guests at this point will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

Non-Private Group Booking: Final numbers for all non-private bookings are to be confirmed 48 hours prior to the day of the booking. The guaranteed number of guests at this time will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

Cancellation of Booking

Private Room Booking: Deposits will be refunded to a maximum of 50% with a minimum of 14 days' notice to cancel. Within 14 days of the event, Latitude 32 reserves the right to charge 50% of the estimated value of the function. In the event of a cancellation of an exclusive room booking within 48 hours of the event, Latitude 32 reserves the right to charge 100% of the estimated food account and 50% of the estimated beverage account.

Non-Private Group Booking: Deposits will be refunded to a maximum of 50% with a minimum of 48 hours' notice to cancel. Within 48 hours, Latitude 32 reserves the right to withhold 100% of the deposit paid for estimated value of loss.

Duty of Care

Under the liquor licensing laws of Western Australia, we have the duty to care for all our staff and guests and reserve the right of the restaurant manager to refuse service of alcohol to persons deemed intoxicated and who may do harm to themselves, other patrons or property.



2019
2020

ALL PRICES SHOWN THROUGHOUT THIS FUNCTION PACKAGE ARE INCLUSIVE OF GST AND ARE BASED ON CURRENT AND FORESEEABLE COSTS, BUT MAY BE SUBJECT TO INCREASE AT THE DIRECTION OF MANAGEMENT. IF ANY CHANGES ARISE, LATITUDE 32 MANAGEMENT IS REQUIRED TO GIVE A MINIMUM OF 30 DAYS NOTICE.