



LATITUDE 32

GROUP FUNCTION MENU

2020 - 2021

ABOUT US

Located on the popular Rockingham boardwalk, Latitude 32 is named after the coordinates it sits on in this beautiful beachside town overlooking the prestigious Cockburn Sound. Quality, comfort and value are the three key ingredients that make L32 like no other. Our menu features tender, juicy steaks, slow roasted prime rib, fresh seafood, crisp salads, mouth watering desserts and an outstanding wine list. L32 serves only the finest cuts, aged for the perfect combination of flavour and tenderness to ensure a succulent flavour-filled steak is guaranteed off the grill every time. L32 provides an atmosphere that encourages you to enjoy, relax and be yourself.

Latitude32 welcomes you to experience your group event with us at Rockingham's top choice for all your food, beverage, and gathering requirements.

SERVICES & PACKAGES

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.

- **CORPORATE SUNDOWNER**
- **WEDDING RECEPTION**
- **BIRTHDAY CELEBRATION**
- **ANNIVERSARY CELEBRATION**
- **CHRISTMAS PARTY**
- **SPORTING CLUB DINER**
- **JUST BECAUSE CELEBRATION....**





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VENUE INFORMATION

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

Maximum Attendance Charts

Lounge - 40 guests | **Patio** - 40 guests | **Lounge & Patio** - 80 guests | **Dining Room** - 48 guests
Dining Room & Lounge (seated) - 86 guests | **Dining Room & Lounge** (cocktail) - 100 guests
Dining Room, Lounge & Patio (seated) - 120 guests | **Dining Room, Lounge & Patio** (cocktail) - 140 guests

Minimum Spend Per Person

for all private functions (peak times):

Minimum spend of \$100pp (F&B) applies to:

all Friday & Saturday evenings (4pm - Late)
all evenings (4pm - Late) from 1st December - 31st January
all Sunday afternoons (11am - 4pm)
all afternoons from 1st December - 31st January

BEVERAGE INFORMATION

Beverage on Consumption - Min 20ppl

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 on the POS system and will be settled at the completion of the event.

Beverage Package

Selecting a Beverages Package 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.

Standard Package

\$17 pp / per hour

All Tap Beers (5)
Corona, 150 Lashes Pale, Peroni Leggera
McPherson Sparkling Wine
McPherson Sauvignon Blanc
McPherson Shiraz
Soft Drinks, Juice, Coffee, Tea

Premium Package

\$20 pp / per hour

All Tap Beers (5)
Corona, 150 Lashes Pale, Peroni Leggera
Villa Sandi il Fresco Prosecco
Baby Doll Sauvignon Blanc
Churchview "Estate" Chardonnay
Rosily Merlot
Mr Mick Tempranillo
Soft Drinks, Juice, Coffee, Tea

Top Shelf Package

\$23 pp / per hour

All Tap Beers (5)
Corona, 150 Lashes Pale, Peroni Leggera
Churchview "St. Johns" Brut
Pike & Joyce Sauvignon Blanc
Howard Park "Flint Rock" Chardonnay
Howard Park "Flint Rock" Shiraz
Mr Mick Tempranillo
Soft Drinks, Juice, Coffee, Tea



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LUNCH SELECTION

DOLPHIN MENU

\$36pp - 3 Course

ENTREE

GARLIC BREAD

MAIN

(guest selection)

FISH & CHIPS

house salad, tatare

or

GRILLED BEEF BURGER

slaw, Swiss cheese, pickles, chips, aioli

or

CHICKEN PESTO LINGUINE

bacon, cream, parmesan

or

RAVIOLI

spinach & ricotta, tomato, black olive, capsicum, rose sauce

DESSERT

VANILLA BEAN CHEESECAKE

lemon curd, berry coulis

EMPEROR MENU

\$43pp - 2 Course | \$49pp - 3 Course

ENTREE

(alternate drop)

CALAMARI AND FISH WINGS

chilli sambal, tatare

and

BAKED CAMEMBERT

berry caramel, roasted walnuts

MAIN

(guest selection)

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, apricot cream cheese, roast potatoes, greens

DESSERT

(alternate drop)

VANILLA BEAN CHEESECAKE

lemon curd, berry coulis

and

BURNT CARAMEL PANNACOTTA

dulce de leche, sour cherries, salted caramel ice cream





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DINNER SELECTION

BLUE MANNA MENU

\$58pp - 3 Course

ENTREE

SELECTION OF BREADS

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

MAIN

(guest selection)

PORK CUTLET

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

or

GRILLED BARRAMUNDI

Mediterranean panzanella salad

or

EYE FILLET

cooked to order, parsnip puree, duck fat potatoes, greens, red wine jus

or

MUSHROOM RISOTTO

forest mushrooms, balsamic glaze

DESSERT

(alternate drop)

VANILLA BEAN CHEESECAKE

lemon curd, berry coulis

and

WHITE CHOCOLATE CREME BRULEE

apricot compote, almond biscotti

STING RAY MENU

\$69pp - 3 Course

ENTREE

(guest selection)

SEARED DUCK BREAST

carrot trio, chorizo crumb

or

PRAWN COCKTAIL

avocado, lettuce, cocktail sauce

MAIN

(guest selection)

STEAK & PRAWNS

cooked to order, parsnip puree, duck fat potatoes, greens, red wine jus

or

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 puree, roasted almonds, shallot & herb salad, lemon dressing

or

MUSHROOM GNOCCHI

sautéed mushrooms, wilted spinach, peas, cream sauce

DESSERT

(guest selection)

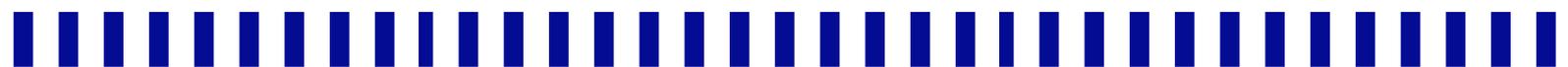
BLACKCURRANT CHOCOLATE MOUSSE TART

macerated strawberries, almond crumb, strawberry sorbet

and

BURNT CARAMEL PANNACOTTA

dulce de leche, sour cherries, salted caramel ice cream





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COCKTAIL PARTY SELECTION

Sundowner

\$25pp - 2 Hours

Conditions Apply

5 Canapes (Chef's Selection)

Cocktail Menu A

\$55pp - 4 Hours

Select 3 cold items

Select 3 hot items

Select 1 mini taster item

Select 2 desserts

Cocktail Menu B

\$65pp - 4 Hours

Select 4 cold items

Select 4 hot items

Select 2 mini taster items

Select 2 desserts

Additional Items

Single Item add on - \$4.00 per item pp

Mini Taster add on - \$8.00 per item pp

Coffee & Tea add on - \$4.00 pp

Cold Canapes

Scallop, crispy wonton, corn puree, pickled enoki
Smoked salmon, dill scone, crème fraiche
Beef tataki, pickled daikon, kewpie, crouton
Oyster, cucumber, champagne vinegar
Prawn and chilli mango salsa
Mushroom tartlet, Danish feta
Zucchini frittata, caramelised onion
Duck liver parfait, lavosh crackers, croutons

Hot Canapes

Tempura prawns, chilli and lime sambal
Vegetarian arancini, aioli
Dill marinated flash fried squid
Blue cheese beignet, brioche
Chimichurri lamb, balsamic glaze
Crumbed mushroom, truffle aioli
Cajun chicken skewer, tzatziki dip
Wings, choice of flavour

Mini Tasters

Classic fish and chips, tartare
Crispy skin barramundi, panzanella salad
Mushroom gnocchi in a white wine cream
Beef brisket, parsnip puree, red wine jus
Croque monsieur, swiss cheese, prosciutto
Mini quiche, pumpkin, feta & spinach

Desserts

Caramel pannacotta, salted caramel ice cream
Vanilla bean cheesecake, lemon curd, berry coulis
Chocolate brownie heaven
Blackcurrant mousse tart, almond crumb, sorbet
Cheese Platters, quince, nuts, crackers, dried fruit





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TERMS & 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 where upon 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 of 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.

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.