



LA COSTA





BEVARAGE PACKAGES

FUNCTIONS AND EVENTS



House BEVARAGE PACKAGE

Beer, Wine, Sparkling, Soft
Drink & Juices

2 x hours \$55pp
3 x hours \$75pp



Premium BEVARAGE PACKAGE

Beer, Wine, Sparkling,
Spirits, Soft Drink & Juices

2 x hours \$85pp
3 x hours \$120pp

Premium upgrades available

10 people minimum Minimum spends may also be used in a bar tab

*Packages are subject to change *No shots. All spirits must be ordered with a mixer. Staff practicing RSA may refuse service of spirits to a guest if they deem them to be



CANAPÉS

house

HOUSE CANAPÉ PACKAGE \$35PP

Cucumber Cups

Cucumber filled with humus, smoked paprika, garnished with lemon & pine nuts, cherry tomato & parsley, pickles. (GF,DF,VE,EF).

Caprese skewers

Tomato & mozzarella di bufala with fresh basil on a skewer drizzled with Evoo and Balsamic glaze (GF,V,EF).

Bruschetta

Tomato, Spanish onions and basil drizzled with Evoo and balsamic glaze (GFO,V , DF).

Arancini

La Costa arancini with tris of dips (Napoli sauce, La Costa signature sauce, Pesto sauce) (V).

Croquettes

Truffle & mozzarella croquette served with truffle aioli (V).

premium

PREMIUM CANAPÉ PACKAGE \$55PP

Sticky Pork Belly Skewers

Crispy skin pork belly, hoisin sauce, cucumber, and red chilli (GF,DF,EF).

Arancini

La Costa arancini with tris of dips (Napoli sauce, La Costa signature sauce, Pesto sauce) (V)

Bruschetta

Tomato, Spanish onions and basil drizzled with Evoo and balsamic glaze (GFO,V , DF)

Caprese skewers

Tomato & mozzarella di bufala with fresh basil on a skewer drizzled with Evoo and Balsamic glaze (GF,V,EF).

Prosciutto & Honey

Prosciutto on a sourdough croute with honey ricotta, garnished with a drizzle of pure honey (GFO, EF).

Salt & Pepper Squid

Squid coated in salt & pepper served with vegan mayo and lemon wedges (DF)

Meat Balls

Polpette al sugo with Napoli sauce and parmigiano.

Porchetta Sliders

Pork Belly, Mesculin, smoked scamorza & Truffle Aioli.

Peri Peri Sliders

Chicken marinated in Peri Peri sauce, Lettuce, cheddar & Peri Peri Mayo

Parmigiana Sliders

Eggplant, Buffalo Mozzarella, Napoli sauce & ricotta (V)

SOMETHING bigger



Gnocchi Boats

- Napoli & Basil (VE,DF) **\$12 pp**
- Napoli, stracciatella cheese & parmigiano (V) **\$20 pp**
- Basil Pesto, cream, parmigiano (V) **\$23 pp**
- Pork & Fennel, cream, crispy pancetta with parsley **\$33 pp**

Sliders

- Porchetta Sliders - Pork Belly, Mesculin, smoked scamorza & Truffle Aioli.
- Parmigiana Sliders - Eggplant, Buffalo Mozzarella, Napoli sauce & ricotta (V)
- Peri Peri Sliders - Chicken marinated in Peri Peri sauce, Lettuce, cheddar & Peri Peri Mayo

Pizza slabs **\$45** PER SLAB **\$40** PER PERSON BOTTOMLESS

- Margherita: Napoli & fior di latte mozzarella with fresh basil (V)
- Diavola: Napoli & fior di latte mozzarella, hot salami, black olives and chilli flakes.
- Carnivora: Napoli & fior di latte mozzarella, smoked ham, crispy pancetta, hot salami and oregano.



Holy Cannoli **\$25** PER PERSON

A lively station awaits to jazz up your Cannoli shells. What's your flavor craving? Dive into a world of options and pick your dream combo for a dessert adventure with your pals!

(Only available for exclusive events).



Oyster Station **\$37** PER PERSON

LIVE CHEF

Shucking, hosted for 1 hour or until all Oysters are consumed (min 10 day notice)

Oyster Bar **\$22** PER PERSON

Display of Oysters, for self service, on rock salt and ice. (min 7 days notice)

Oyster Sauces

- Mignonette,
- Limoncello
- Granita,
- Lemon wedges, Tabasco

Oh you sweet thang

DIGITAL DESIGN AGENCY



Small Dessert Grazing Table \$500

Lemingtons (strawberry, chocolate), profiteroles (vanilla filling, chocolate topping), mini muffins (Chocolate, Blueberry, Orange Poppyseed and banana), Cannoli siciliani (Ricotta & lemon zest).

(UP TO 50 PAX)



Medium Dessert Grazing Table \$500

Lemingtons (strawberry, chocolate), profiteroles (vanilla filling, chocolate topping), mini muffins (Chocolate, Blueberry, Orange Poppyseed and banana), Cannoli siciliani (Ricotta & lemon zest), Sweet tarts (crema pasticciera with berries compote and strawberries), cookie apricot & almond, Macadamia cookie, Italian amaretti, Italian almond biscuits, butter snap and chocolate chip.

(50-100 PAX)



Large Dessert Grazing Table \$1,500

Lemingtons (strawberry, chocolate), profiteroles (vanilla filling, chocolate topping), mini muffins (Chocolate, Blueberry, Orange Poppyseed and banana), Cannoli siciliani (Ricotta & lemon zest), sweet tart (crema pasticciera with berries compote and strawberries), cookies apricot & almond, Macadamia, Italian amaretti, Italian almond biscuits, butter snap and chocolate chip, Lemon & pistachio cake, Lemon meringue tarts, Orange & almond cake, dark chocolate cake, chocolate & raspberry cake, strawberries, blueberries, oranges, raspberries

(100-200 PAX)

G R A Z I N G T A B L E S

GRAZING TABLES

GRAZING TABLES | CHEESE AND CHARCUTERIE

Small

SOCIAL GRAZE

Mortadella, Finocchiona salami, asiago, gorgonzola, mixed olives, mixed grilled vegetables, gnocco fritto, focaccia, mixed nuts, bocconcini mozzarella and cherry tomato, bread sticks, lavosh.

\$500

UP TO 50 GUESTS

Medium

AMAZING GRAZE

Mortadella, Finocchiona salami, prosciutto, asiago, gorgonzola, manchego, provolone dolce, mixed olives, mixed grilled vegetables, gnocco fritto, focaccia, mixed nuts, bocconcini mozzarella and cherry tomato, treccine (twisted breadstick flavoured), lavosh, dips (hummus, beetroot and eggplant), strawberries, blueberries, water crackers.

\$1,000

50-100 GUESTS

Large

ARIANA GRANDE GRAZE

Mortadella, Finocchiona salami, prosciutto, asiago, gorgonzola, truffle manchego, provolone dolce, manchego, mixed olives, mixed grilled vegetables, gnocco fritto, focaccia, mixed nuts, bocconcini mozzarella and cherry tomato, treccine (twisted breadstick flavoured), lavosh, dips (hummus, beetroot and eggplant), strawberries, blueberries, oranges, raspberries, rockmelon, water crackers, grapes, dried fruits, dried pears, dates, watermelon, lychee.

\$1,500

100 - 200 GUESTS



PRIVATE PIZZA CLASSES

Upgrade your lunch game with an Italian cooking experience like no other at La Costa Restaurant!

Join our hands-on pizza making masterclass with an Italian pizzaiolo and learn the secrets behind creating the perfect pizza.

Choose your own toppings to create a unique and delicious creation, unleashing your creativity the Italian way. Please note that pineapple is not available as a topping option; our Italian chef's sanity is at stake! But fear not, as this gives you the freedom to create a truly authentic and mouth-watering pizza.

Prepare to be entertained during The Dough Show, where Chef Davide will dazzle you with his impressive pizza tossing and stretching skills. Get ready to learn all the tips and tricks for achieving dough-licious results in your own kitchen.

Whether you're looking for a fun team-building activity or just want to hang out with your friends, our Pizza Class is the perfect choice.

Immerse yourself in the Italian culinary experience and enjoy a welcome drink on arrival, all for just \$49 per person. Don't miss out on this incredible opportunity to learn from a true Italian pizzaiolo.

Please note that a minimum of 6 people is required for the class.







Set MENUS

VOGLIA

Set
MENU
\$59

Warm Marinated Olives (gf) (ve)
Arancini (v)
Bruschetta Classica (gfo) (ve)

Lamb Pappardelle (df) (gfo)
12 hr slow cooked pulled lamb
ragu, topped with basil &
parmigiano reggiano
Cannoli (v)

AMORE

Set
MENU
\$89

Burrata (gfo) (v)
Arancini (v)
Bruschetta Classica (gfo) (ve)

Spaghetti Carbonara (gfo)
Pork Belly (gf) (df)

Tiramisu (v)

VEGETARIAN

Set
MENU
\$59

Warm Marinated Olives (gf)

Gnocchi Sorrentina (gfo)
Haloumi chips (gf)
Truffle & Mozzarella Croquette

Cannoli

VEGAN

Set
MENU
\$59

Warm Marinated Olives (gf)

Broccoli fries
Olive Ascolane
Spaghetti alla Norma

Cannoli

Please note gluten free is an additional \$5

Please note gluten free is an additional \$5 | v=vegetarian | ve=vegan | veo=vegan option | gf=gluten free | gfo=gluten option *items & prices are subject to change



PRIVATE COCKTAIL CLASSES

Learn the art of cocktail making as our expert mixologists guide you through an interactive masterclass teaching you the techniques, recipes, and everything you need to know to bring the flavours of cocktails to life to curate a perfectly mixed drink.

Learn the history, make the drinks, enjoy your creations, and treat yourself to a charcuterie board along the journey. The classes are suitable for beginners and can be tailored as per your drinking pleasure.

Our expert bartenders teach you how to stir, shake and strain 3 signature cocktails

**CLASSES START FROM
\$79 PER PERSON**
for a minimum of 6 guests









THE PARLOUR

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EVENTS TEAM

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BOOK NOW

WHAT'S ON



Contact us