

LAS PALMAS

BAR & RESTAURANT

GROUP DINING



*FOR ALL INQUIRIES,
PLEASE FILL OUT THE FORM
ON THE WEBSITE OR EMAIL
HELLO@LASPALMAS.COM.AU*



AREAS



A



The entire venue is available for exclusive events.

The venue holds up to 150 guests, and a maximum of 70 for a seated event.

Minimum spend requirements and venue hire fees are dependant on date and time

B



The bar area is suitable for both seated and stand-up cocktail style functions

Suitable for seated functions of up to 30 guests sat across 2 tables.

Suitable for groups of 30 to 50 guests for a stand-up function which will also include area D

C



Suitable for semi-private seated functions of 20 to 25 with a set menu.

Bookings will also have access to the balcony area for mingling and pre-dinner cocktails.

Minimum spend dependant on date and time. Available for upto 3 hours.

GROUPS OF 30 +

SUITABLE FOR STAND UP COCKTAIL-STYLE FUNCTIONS



FIESTA MENU

ALL ITEMS ARE PRICED PER PIECE. \$30 PER PERSON MINIMUM

\$5 CANAPE

OYSTERS served with mojito mignonette or spicy margarita sauce

TUNA CEVICHE leche de tigre, quinoa, corn, red onion, sweet potato corn tortilla

KING MUSHROOM SKEWER cherry tomatoes, chimichurri

BROCOLLI labne, parmesan, salsa criolla

\$6 CANAPE

AVOCADO SALAD mango, cabbage, sweet corn, cucumber, jalapeno oil, aguachile

SALMON TARTARE tapioca, jalapeno oil, crispy quinoa

KING FISH TIRADITO aguachile, avocado, salsa criolla, fresh chili, lemon balm

CHICKEN ANTICUCHO SKEWER green sauce, onion, capsicum, herb condiment

\$7 CANAPE

KING PRAWN SKEWER prawns al ajillo, cherry tomatoes, caper condiment

POLLO FRITO fried chicken, charcoal bao bun, salsa borracha, pickles, huacatay

HALLOUMI EMPANADA pecan, apple condiment

BEEF EMPANADA potato, charcoal activated pastry,

\$9 CANAPE

OCTOPUS & CHORIZO SKEWER sous vide fremantle octopus, sobrasada marinade

PAPA RELLENA potato puree, slow-cooked beef, homemade sweet chili mayo

AREPA short rib, guacamole, corn dough, corriander

GROUPS OF 10 - 29

GROUPS OF 20+ ARE REQUIRED TO DINE FROM THE SET MENU



FULL TASTING \$80

TUNA CEVICHE

leche de tigre, quinoa, corn, red onion, sweet potato, corn tortilla (gf,df,nf)

OYSTERS

served with mojito mignonette (gf, df, nf)

PORK BELLY TACO

pineapple condiment, salsa criolla, sweet chili sauce (gf, df, nf)

GRILLED CORN

roasted corn, cashew cream, huancaína, quinoa, red onion (gf,vo,nfo)

CHARCOAL GRILL WAGYU PICANHA

250 grams, marble 4-5, icon xbTasmania, chimichurri (gf,df, nf)

BROCCOLI

labne, parmesan, salsa criolla (nf, dfo, gfo)

CHOCO TORTA

dulce de leche, mascarpone, strawberry, milk chocolate (nf)

GROUPS OF 10 - 29

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LITTLE

TASTING \$50

GRILLED AVOCADO GUACAMOLE

jalapeno, salsa criolla, coriander, blue tortilla chips
(gf,df,v,nf)

FISH TACOS

barramundi battered in coopers stout, lime, coriander
sauce, mango salsa (dfo,nf)

GRILLED CORN

roasted corn, cashew cream, huancaína sauce, quinoa, red
onion (gf,dfo, vo, nfo)

AREPAS

slow-cooked beef short rib, guacamole, corn dough,
coriander (gf,df, nf)

ROASTED PINEAPPLE

infused in marjoram syrup, passion fruit, mascarpone,
coconut crumble (gfo,dfo,nf)



DRINK PACKAGES



Select a package and pay a set price per person for unlimited drinks during your package duration. Available to parties of 10 or more dining from the set menu.
ALL GUESTS MUST PARTICIPATE

BASIC

2 hr - \$50 pp / 3 hr - \$70 pp / 4 hr - \$90

House White Wine

House Red Wine

Draft Beer

PREMIUM

2 hr - \$60 pp / 3 hr - \$85 pp / 4 hr - \$110 pp

LaZona Prosecco
King Valley, Vic

Select 2 White Wines

Select 2 Red Wines

All Beers

UPGRADES

Paul Louis Brut
\$15 pp per hr

Basic Spirits
\$15 pp per hr

Welcome Cocktail
See Welcome Cocktail Menu

WELCOME COCKTAILS

Please select one or two and they will be ready for your guests on arrival. One per guest.

PROSECCO \$10

CIN & TONIC \$12

TOMMY'S MARGARITA \$12

MOJITO \$14

APEROL SPRITZ \$14



TERMS & CONDITIONS



We require a \$500 holding deposit for all large bookings and final payment 7 days prior to your event



Final numbers, menu selection, and dietary requirements are due 7 days prior to your event.



We do not split bills. We offer QR code ordering for guests to order and purchase their own drinks



We allow outside cakes with a \$2 per person cake fee. Maximum of \$20



Table decorations should be kept to a minimum to ensure there is room for shared plates.



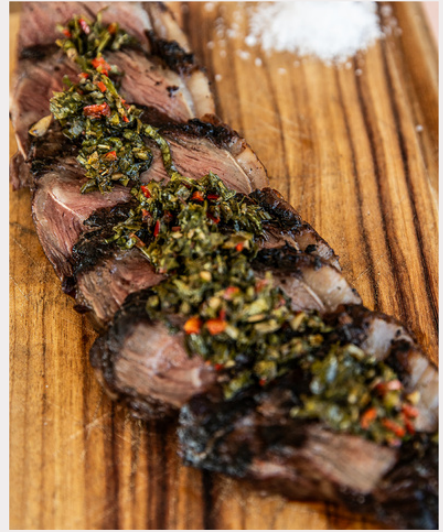
The agreed minimum spend is applicable, if not met, the remainder will be charged as a room hire fee.



We cater to most dietary requirements, but cannot guarantee 100% against cross contamination



In case of cancellation, we require to be notified 30 days prior to receive a refund of your deposit.





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