



Large Groups &
Functions

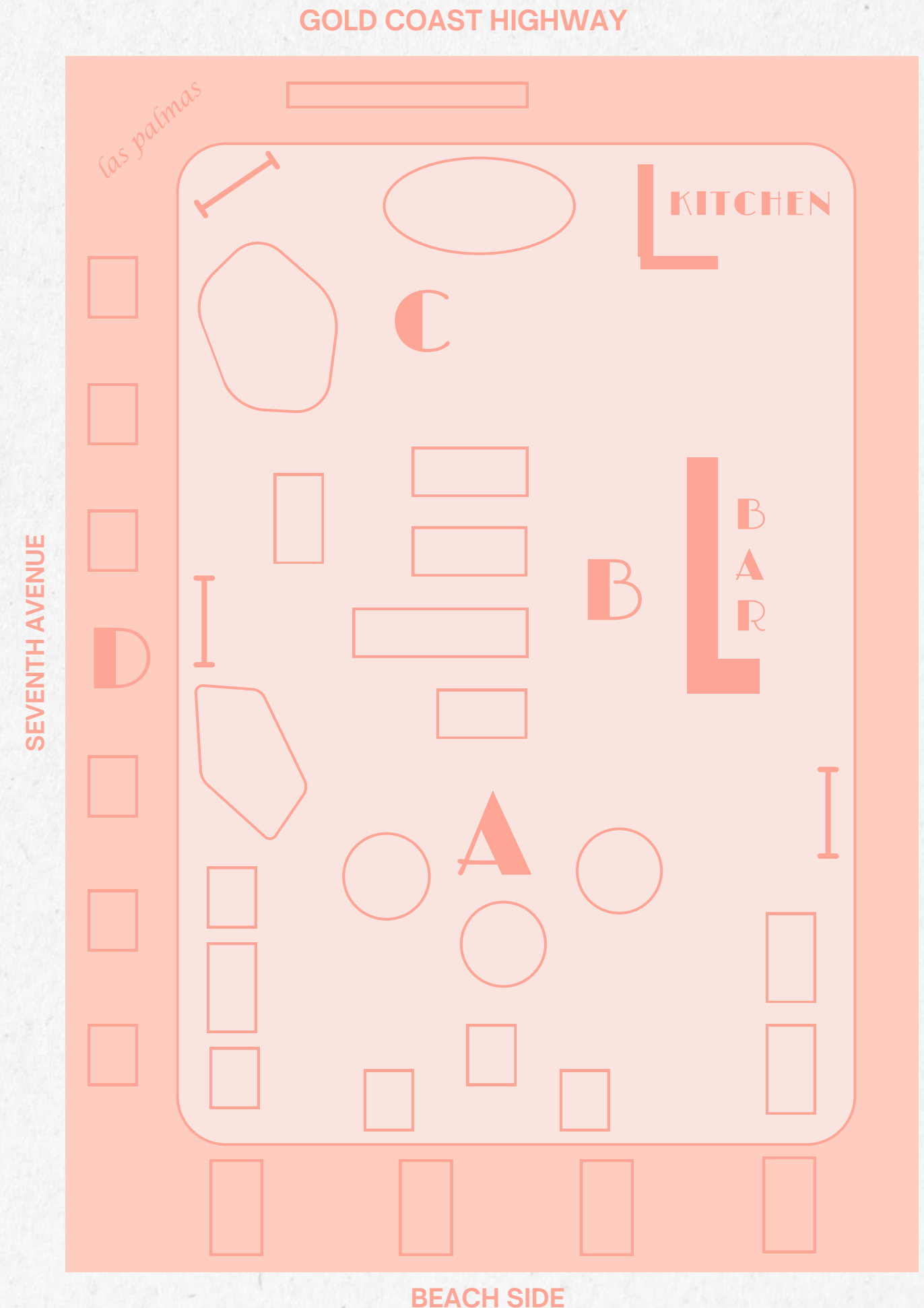
LAS PALMAS
BAR & RESTAURANT





THE VENUE

Las Palmas, situated in the picturesque Palm Beach, offers a vibrant dining experience reminiscent of the colorful towns of Central and South America. The menu is thoughtfully crafted for sharing, featuring a variety of dishes that aim to delight your palate with an array of flavors, enhancing the overall experience of a Latin American escape.







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 functions of up to 30 guests and stand-up cocktail style functions of up to 50 guests.

For stand-up functions, you can also include part of the balcony (section 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, coriander

GROUPS OF 10 - 29

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



FULL TASTING \$80

KING FISH 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 STEAK

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

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



LITTLE TASTING \$50

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, parmesan cheese, huancaína sauce, paprika (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)



LAS PALMAS

\$79 *Bottomless Brunch*

Saturday & Sunday - 2 hr Beverage Package

DRINKS

tap beer
sauvignon blanc, chilled red, rose
seasonal sangria
seasonal spritz

FOOD

GUACAMOLE

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

CRISPY SQUID

sweet pineapple jalapeno sauce, red onion, togarashi (nf)

YUCA FRITA

cassava fries, mojo criollo, huancaína sauce (gf, dfo, vo, nf)

PORK BELLY TACOS

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

ADD ONS

MARGARITA TIME \$20 per person
tommy's, coconut marg, chili marg

FEED ME MORE \$20 per person

AREPAS (2)

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

GRILLED CORN

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



WELCOME COCKTAILS

- PROSECCO \$10
- GIN & TONIC \$12
- TOMMY’S MARGARITA \$12
- MOJITO \$14
- APEROL SPRITZ \$14

*Available to parties dining from the set menus.
One per guest.
Received on arrival.*



DRINK PACKAGES

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

*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*

UPGRADES

Paul Louis Brut
\$15 pp per hr

Basic Spirits
\$15 pp per hr

Welcome Cocktail
See Welcome Cocktail Menu



TERMS AND 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.