

EVENTS

EST. *The* 2011

LAST PIECE





At The Last Piece we strive to deliver your perfect function, by meeting all of the event needs and requirements. We do this while working by our philosophy to offer healthy eating and boasting the freshest produce. We are happy to cater to all guests with special dietary requirements. We promise to provide guest satisfaction while offering the highest levels of customer service and ethic.

The Last Piece offers several function spaces to cater for any event. Our outdoor balcony is the perfect start to your function, commencing with pre-dinner drinks and canapés before moving inside. Host your function in our private dining room upstairs for a smaller group, or for larger groups, our larger private area that overlooks the Hawthorn training oval would be the ideal space for your function, or hire the whole restaurant for those large events where all of your family and friends are invited.

EXCLUSIVE FUNCTION SPACES

PRIVATE DINING ROOM

Seated Guests - Min 20 / Max 45

Standing Guests - Min 30 / Max 60

OVAL DINING ROOM

Seated Guests - Min 40 / Max 90

Standing Guests - Min 50 / Max 150

WHOLE VENUE

Standing Guests - Max 300



BREAKFAST

BUFFET BREAKFAST \$30 pp

SERVED TO SHARE

A selection of hot and cold breakfast items

TO START

Freshly baked pastries such as muffins, danishes and croissants, cereals and fresh seasonal fruits

ENTREE

SERVED TO SHARE

Eggs and traditional sides such as bacon, mushrooms, roasted tomatoes, sautéed spinach and hash browns

Breakfast beverages: Teas, coffee and juices

BREAKFAST OF CHOICE \$35 pp

(max. 30 people)

ENTREE

SERVED TO SHARE

A selection of freshly baked muffins, croissants, danishes and fresh seasonal fruits

MAIN

CHOICE OF

Chilli Eggs - Red chilli scramble, red peppers, bocconcini, corn salsa, kalamata olive crumb on multigrain bread

Acai Bowl - Acai puree, banana, sweetened yoghurt, fresh fruits, coconut water + peanut butter

Fritters - Sweet potato, pumpkin, haloumi, smashed avocado, 2 poached eggs, sriracha aioli

Breakfast Bruschetta - Smashed avocado, cherry tomato, burrata, olive soil, ciabatta bread

Classic Breakfast - 2 fried eggs, bacon, mushroom on sourdough toast and a hash brown

*menu subject to change



MENU ONE

\$50 pp

TO START

SERVED TO SHARE

Selection of Antipasti

Calamari fritte

MAIN

SERVED TO SHARE

Assorted Pizza

Italian Pasta

Rocket, pear and parmesan salad

DESSERT

SERVED TO SHARE

(OPTIONAL - ADD \$5 pp)

Italian donuts & Tiramisu

*menu subject to change



MENU TWO

\$70 pp

TO START

SERVED TO SHARE

Selection of Antipasti

ENTREE

SERVED TO SHARE

Arancini balls • Calamari fritte • Selection of our pizza

MAIN

SERVED ALTERNATE - SELECT TWO

Grain-fed Eye Filet Steak

Barramundi Fillet

Lamb Shoulder

Porchetta

Chicken Parmigiana

SIDE

SERVED TO SHARE

Rocket, pear & parmesan salad

DESSERT

SERVED TO SHARE

Italian donuts & Tiramisu

OPTIONAL

Mains can be Choice of for an additional \$10 per person

Pasta can be added to share for additional \$5 per person

Seasonal vegetables can be added to share for an additional \$2 per person

*menu subject to change



MENU THREE

\$50 pp A SELECTION OF 7 CANAPES

COLD

Mini heirloom tomato bruschetta, sticky balsamic & crispy basil
Smoked salmon, mascarpone, beetroot & dill blinis
San Daniele prosciutto & bocconcini panini

HOT

Roast vegetable arancini balls
Pulled pork sliders with slaw & apple jam
Calamari fritte & wild rocket cups
Assorted gourmet pizza slices
House-made sausage roll with tomato chutney
Roasted chicken skewers with sriracha mayo
Mini Wagyu beef burgers with cheese & tomato
Battered fish & chips cups
Individual pasta bowls
Individual risotto bowls
Popcorn chicken with sriracha mayo
Black Angus beef skewers w/ seeded mustard
New season lamb cutlets + \$3 pp
Thai infused tiger prawns +3 pp
Oyster natural or Kilpatrick +\$3 pp

DESSERT

Mini brownie • Mini Italian donuts • Cannoli • Filipa's Portuguese Tarts
Chocolate covered strawberries • Gelato scoop

*menu subject to change



BEVERAGE PACKAGES

PREMIUM PACKAGE

3 HOUR PACKAGE \$35 pp

4 HOUR PACKAGE \$45 pp

A selection of Australian Wines
including a Red Wine, White Wine, Sparkling & Moscato

Peroni, Corona & Boags Light

Soft Drinks, Mineral Water on tap, Juice

PLATINUM PACKAGE

3 HOUR PACKAGE \$40 pp

4 HOUR PACKAGE \$50 pp

A selection of Premium Australian Wines
including a Red Wine, White Wine, Sparkling

Asahi, Peroni, Corona & Boags Light

Apple Cider

Soft Drinks, Mineral Water on tap, Juice, Teas & Coffee

* ADD CHAMPAGNE ON ARRIVAL FOR AN ADDITIONAL \$8pp

* ADD A PRE-SELECTED COCKTAIL ON ARRIVAL FOR AN ADDITIONAL \$15pp

* WINES ARE SUBJECT TO CHANGE



OPTIONS

\$25 pp

CHILDREN'S PACKAGE

Children's package consists of a child's meal - Entrée, Main & Dessert Suited to children under 12 years.

\$15 pp

ANTIPASTO / GRAZING TABLE

Add this to your function for an eye-catching display to add character and make your function stand out from the rest.

This option consists of: Cold meats, imported cheeses and cold delicacies, all meats sliced fresh before the function and presented neatly. The station will be refilled through the function.

GELATO CART

(min number of 80 guests)

A gelato cart that offers a range of exciting flavours for your guests.

\$2 pp

LINEN

We offer white table cloths to create a more formal setting.



TERMS

Functions can be held at breakfast, lunch, afternoon or dinner. Functions run for a duration of 3 - 4 hours, finishing no later than 12am (due to liquor licensing).

Audio and visual

A projector is provided for our Private Dining Room and the use of our TV. You are welcome to play your own music through our in-house CD stereo system. You are responsible for managing your own music.

Dj and live music

We allow DJ's and live music for most functions. However, suitable volume levels are set at the discretion of Management and must be adhered to.

Conditions and booking terms

A non-refundable payment of \$250.00 is required to secure booking. Function is not confirmed until the deposit paid. All details - guest numbers and dietary requirements confirmed 10 days prior function.

Christmas / End of Year Functions

Month of December, an additional \$5pp is applicable to set menus. Functions are not deemed confirmed and deposit is paid. A deposit of \$500.00 is required to secure the booking. All details - guest numbers and dietary requirements to be confirmed 10 days prior to your function.

Styling & decorating

You can personalise your own function space - We allow up to 1 hour prior to the commencement of your function to style and decorate.

Property damage

You are financially responsible for any damage sustained to our premises during your function including audio and equipment.

Responsibility

The Last Piece does not accept responsibility for damage, loss of merchandise or personal property left at the restaurant prior to, or after the function.

BYO policy

No food or beverages of any kind will be permitted to be brought into the restaurant, with the exception of celebration cake which incurs a \$30 service fee.



