



LA COSTA  
RESTAURANT

EVENT PACKAGES



# LA COSTA

## RESTAURANT

Greetings from the Italian Coast! A place for amore, for friends, for celebrations and for contemplation of all that beauty.

Located on the first floor of The La Costa building, La Costa Restaurant delivers a coastal oasis of never-ending possibilities where people can drink and celebrate day or night in Riviera style.

Available for large group bookings, partial and full exclusive use the space features a contemporary indoor dining room washed with shades of greens and whites complemented by European oak tabletops, rattan chairs and lounges, and flooded with natural light reminiscent of the pastel seaside towns of the Italian Riviera. Wishing you were here! Looking forward to seeing you on the seaside!

### CAPACITY

110 Seated (Main Area 90 & Landing 20)

### FEATURES

Seated Dining

### SUITABLE

For social parties, seated birthdays, engagements and weddings

### COST (EXCLUSIVE USE)

\$7,500 | 3hrs | Wednesday & Thursday

\$8,500 | 3hrs | Friday & Saturday

\$6,000 | 3hrs | Sunday









# Seated Dining

2 Courses \$59pp | 3 Courses \$79pp

Alternate drop only  
Two choices for each course



## Entrée

Warm marinated olives (v/ve/gf)

Ceviche Mediterranea (gf )  
fish of the day, lime & chili dressing, diced onion,  
avocado, squid ink crackers

Croquette of the day

Salt & Pepper Calamari Fritti  
with lime aioli

Arancini of the day

Charcuterie Board  
selection of cured meats, bread, pickled  
vegetables & olives (for one)

Oysters – 3 per serve  
Natural

v=vegetarian | ve= vegan | veo= vegan option | gf= gluten free | gfo= gluten options

\*Items & prices are subject to change



## Mains

Market Fish (gf)  
served over a bed of potato & leek, parsley oil & greens

Cauliflower Steak (vg, gfo)  
cauliflower sous vide in almond milk & bourbon rub, served with sweet potato fries

Rib Eye Steak (gf)  
marinated in aromatic oil, cafe de paris butter, chianti jus & your choice of a side

## Pasta

Squid Ink Linguine (gfo)  
calamari, clams, mussels, prawns, chilli garlic oil & white wine sauce

Gnocchi of the day (gfo)

Truffle Tagliatelle  
Truffle cream, parmesan & truffle oil (v)

*Please note gluten free additional \$5*

v=vegetarian | ve= vegan | veo= vegan option | gf= gluten free | gfo= gluten options

\*Items & prices are subject to change

## Pizza

Margherita  
Tomato, basil & mozzarella (v)

Diavola  
Hot salami, kalamata olives, extra virgin olive oil, fior di latte & basil

Zola (vo)  
cheese fondue, gorgonzola, crispy pancetta, walnut crumble

*Please note gluten free additional \$5 per pizza base*

## Dessert

Tiramisu  
marsala mascarpone, savoiardi, coffee liqueur, topped with cacao powder & fresh berries (v)

Limoncello Meringue Tart  
Limoncello curd, Italian meringue & raspberry sorbet (v)

Crème Brule

Gelato  
Selection of daily special

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# Beverage Packages

3hr Beverage Packages | 20 people minimum

## Sicilia Package \$60pp

Cugini Brut

Cugini Bianco

Cugini Rose

Fonzie Abbott Golden Boy Larger

Young Henry's Newtowner

Soft drinks

Add house spirits  
first 2 hours \$75 pp | 3 hours \$80 pp

## Sardinia Package \$90pp

Passionfruit Spritz or Aperol spritz  
on arrival for each guest

Cugini Brut

Cugini Bianco

Cugini Rose

Young Henry's Newtowner

Estrella Damm

Young Henry's Newtowner

Add house spirits  
first 2 hours \$105 pp | 3 hours \$110 pp

## Liguria Package \$130pp

Champagne on arrival for each guest

Alpha Box & Dice Prosecco

Totara Sauvignon Blanc

Umani Ronchi Montepulciano DOC

Young Henry's Newtowner

Estrella Damm

Aperol Spritz

Passionfruit Spritz

Soft drinks

Add house spirits  
first 2 hours \$145 pp | 3 hours \$150 pp

\*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 intoxicated.