



LATITUDE 32

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7/8 The Boardwalk
#1 Railway Terrace
Rockingham WA 6168

<https://l32.net.au/>




GROUP
FUNCTION
MENU



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GROUP FUNCTION MENU





ABOUT US

Located on the popular Rockingham boardwalk, Latitude 32 is named after the coordinates it sits on in this beautiful beachside town overlooking the prestigious Cockburn Sound. Quality, comfort and value are the three key ingredients that make L32 like no other. Our menu features tender, juicy steaks, slow roasted prime ribs, fresh seafood, crisp salads, mouthwatering desserts and an outstanding wine list. L32 serves only the finest cuts, aged for the perfect combination of flavour and tenderness to ensure a succulent flavour-filled steak is guaranteed off the grill every time. L32 provides an atmosphere that encourages you to enjoy, relax and be yourself.

Latitude 32 welcomes you to experience your group event with us at Rockingham's top choice for all your food, beverage, and gathering requirements.



SERVICES & PACKAGES

Latitude 32 is Rockingham's premier steak and seafood restaurant known for its commitment and passion to provide only the best food, wine and service available. It is the ideal venue for a special occasion or any celebration either personal or corporate.

Whether you are entertaining 12+ guests or organising a function for 120, we have you covered.

CORPORATE SUNDOWNER

WEDDING RECEPTION

BIRTHDAY CELEBRATION

ANNIVERSARY CELEBRATION

CHRISTMAS PARTY

SPORTING CLUB DINNER

JUST BECAUSE CELEBRATION....

VENUE INFORMATION

ROOM HIRE FEE

Applies to all private bookings requiring exclusive use of the room/venue

| \$400 - Lounge area only | \$800 - Lounge & Patio

| \$500 - Restaurant area only | \$1000 - Entire Restaurant, Lounge & Patio

MAXIMUM ATTENDANCE CHARTS

| Lounge - 40 guests | Patio - 40 guests

| Lounge & Patio - 80 guests | Dining Room - 48 guests

| Dining Room & Lounge (seated) - 86 guests

| Dining Room & Lounge (cocktail) - 100 guests

| Dining Room, Lounge & Patio (seated) - 120 guests

| Dining Room, Lounge & Patio (cocktail) - 140 guests

MINIMUM SPEND PER PERSON

For all private functions (peak times):

Minimum spend of \$100pp (F&B) applies to:
 all Friday & Saturday evenings (4pm - Late)
 all evenings (4pm - Late) from 1st December - 31st January
 all afternoons (11am - 4pm) from 1st December - 31st January



BEVERAGE INFORMATION

BEVERAGE ON CONSUMPTION - MIN 20pp!

Beverages on consumption indicates you are selecting what is to be served throughout the total duration of the function. A record "Tab" is kept behind on the POS system and will be settled at the completion of the event.

BEVERAGE PACKAGE

Selecting a Beverages Package on one of our pre-set packages means the price is set per person for the entire group, excluding guests who are under 18 years of age. Beverage packages must run for the total duration of your event at Latitude 32.

Wines are supplied subject to availability and price variations at the time of the booking. A more complete and comprehensive wine selection list is available from our restaurant and available on our website.



STANDARD PACKAGE

\$20 pp / HOUR

All Tap Beers (4)
 Single Fin, Coopers, Magners
 Side Track, Corona,
 Great Northern

McPherson Sparkling Wine

McPherson Sauvignon Blanc

McPherson Shiraz

Soft Drinks, Juice, Coffee, Tea

PREMIUM PACKAGE

\$23 pp / HOUR

All Tap Beers (4)
 Single Fin, Coopers, Magners
 Side Track, Corona,
 150 Lashes, Great Northern

Villa Sandi Prosecco

Via Caves Syrah

Babich Sauvignon Blanc

Church View Silver
 Leaf Merlot

Radio Boka Tempranillo

Soft Drinks, Juice, Coffee, Tea

TOP SHELF PACKAGE

\$26 pp / HOUR

All Tap Beers (5)
 Single Fin, Coopers, Magners
 Side Track, Corona, Asahi,
 Matso's Ginger Beer, 150
 Lashes, Great Northern

Ghost Rock "Zoe" Brut Rose

Baby Doll Sauvignon Blanc

Fraser Gallop "parterre"
 Chardonnay

Kelleske Moppa Shiraz

Bonhomie Cabernet Malbec

Soft Drinks, Juice, Coffee, Tea

LUNCH SELECTION




DOLPHIN MENU

\$52 pp - 3 COURSE

ENTREE GARLIC BREAD

MAIN *(guest selection)*

FISH & CHIPS
house salad, tataré

GRILLED BEEF BURGER
slaw, Swiss cheese, pickles, chips, aioli

CHICKEN PESTO
pappardelle, bacon, cream, parmesan

QUATTRO FORMAGGI RAVIOLI
ricotta, sautéed mushrooms, white wine sauce

DESSERT VANILLA CHEESECAKE vanilla flavoured cheesecake

EMPEROR MENU

\$52pp - 2 COURSE | \$60pp - 3 COURSE

ENTREE *(guest selection)*

CALAMARI AND FISH WINGS
chilli sambal, tartare

&

BAKED CAMEMBERT
berry caramel, roasted walnuts

MAIN *(guest selection)*

BEEF BRISKET
sweet potatoes puree, greens, spiced beef jus

SEAFOOD PAPPARDELLE
pasta, mussels, prawns, fish, squid, napolitana sauce

MUSHROOM RISOTTO
forest mushrooms, balsamic glaze

CHICKEN MIGNON
bacon wrapped chicken, apricot cream cheese, roast potatoes, greens

DESSERT *(alternate drop)*

VANILLA CHEESECAKE
vanilla flavoured cheesecake

&

ESPRESSO PANNA COTTA
chocolate ice cream, biscuit crumbs



DINNER



SELECTION

BLUE MANNA MENU

\$65pp - 2 COURSE | \$70pp - 3 COURSE

ENTREE

(guest selection)

SELECTION OF BREADS

garlic, balsamic, olive oil, dukkah, truffle butter, black salt

MAIN

(guest selection)

PORK CUTLET

sweet potato puree,
duck fat potatoes,
greens, red wine jus

**SEAFOOD
PAPPARDELLE**

pasta, mussels,
prawns, fish, squid,
napolitana sauce

EYE FILLET

cooked to order,
sweet potato puree,
duck fat potatoes,
greens, red wine jus

**MUSHROOM
RISOTTO**

forest mushrooms,
balsamic glaze

DESSERT

(alternate drop)

VANILLA CHEESECAKE

vanilla flavoured cheesecake

&

HONEY FENNEL CREME BRULEE

orange jam, almond biscotti

STING RAY MENU

\$75pp - 2 COURSE | \$82pp - 3 COURSE

ENTREE

(guest selection)

BAKED CAMEMBERT

berry caramel, roasted walnuts

SHARK BAY SCALLOPS

cauliflower puree, chilli, chorizo

MAIN

(guest selection)

**STEAK &
PRAWNS**

NY striploin,
sweet potato
puree, duck fat
potatoes, greens,
red wine jus

BEEF BRISKET

sweet potato
puree, greens,
spiced beef jus

**SEAFOOD
PAPPERDALE**

pasta, pan fried
mussels, prawns,
fish, squid, confit
tomatoes

**FRESH
MARKET FISH**

roasted seasonal
vegetables, beurre
blanc sauce

**QUATTRO
FORMAGGI
RAVIOLI**

ricotta, parmesan,
bocconcini,
gorgonzola,
sautéed
mushrooms, white
wine sauce

DESSERT

(guest selection)

APPLE & BLUEBERRY CRUMBLE

coconut crumb, ice cream, berry caramel

ESPRESSO PANNA COTTA

chocolate ice cream, biscuit crumbs



COCKTAIL PARTY SELECTION

TERMS & CONDITIONS

CHANGE TO SET MENU OPTIONS

At Latitude 32 we will do our best to accommodate all your needs to adjust any menu concerns you may have.

TENTATIVE BOOKING

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

CONFIRMATION OF BOOKING

Private Room Booking: A deposit of \$1000.00 is required within a two-week period following the agreed contract to secure the area requested.

Non-Private Group Booking: A deposit of \$10.00 per person is required for all group bookings over 10 people 48 hours prior to the booking.

All deposits paid will be deducted off the final account. Upon confirmation of the group booking, a receipt will be issued noting the booking, food and beverage requirements, date, time and payments received for the function.

FINAL CONFIRMATION OF ARRANGEMENTS / PAYMENTS

Private Room Booking: Final numbers for all private bookings are to be confirmed a minimum of 14 days prior to the booking where upon 100% of the food account and 50% of the estimated beverage account will be payable in advance by cash, direct deposit or credit card. The guaranteed number of guests at this point will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

Non-Private Group Booking: Final numbers for all non-private bookings are to be confirmed 48 hours prior to the day of the booking. The guaranteed number of guests at this time will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

CANCELLATION OF BOOKING

Private Room Booking: Deposits will be refunded to a maximum of 50% with a minimum of 14 days' notice to cancel. Within 14 days of the event, Latitude 32 reserves the right to charge 50% of the estimated value of the function. In the event of a cancellation of an exclusive room booking within 48 hours of the event, Latitude 32 reserves the right to charge 100% of the estimated food account and 50% of the estimated beverage account.

Non-Private Group Booking: Deposits will be refunded to a maximum of 50% with a minimum of 48 hours' notice to cancel. Within 48 hours, Latitude 32 reserves the right to withhold 100% of the deposit paid for estimated value of loss.

DUTY OF CARE

Under the liquor licensing laws of Western Australia, we have the duty to care for all our staff and guests and reserve the right of the restaurant manager to refuse service of alcohol to persons deemed intoxicated and who may do harm to themselves, other patrons or property.

ALL PRICES SHOWN THROUGHOUT THIS FUNCTION PACKAGE ARE INCLUSIVE OF GST AND ARE BASED ON CURRENT AND FORESEEABLE COSTS, BUT MAY BE SUBJECT TO INCREASE AT THE DIRECTION OF MANAGEMENT. IF ANY CHANGES ARISE, LATITUDE 32 MANAGEMENT IS REQUIRED TO GIVE A MINIMUM OF 30 DAYS NOTICE.

SUNDOWNER

\$36pp - 2 HOURS

Conditions Apply

6 Canapes (Chef's Selection)

COCKTAIL MENU A

\$59pp - 4 HOURS

Select 3 cold items
Select 3 hot items
Select 1 mini taster item
Select 2 desserts

COCKTAIL MENU B

\$70pp - 4 HOURS

Select 4 cold items
Select 4 hot items
Select 2 mini taster items
Select 2 desserts

ADDITIONAL ITEMS

Single Item add on - \$6.00 per item pp
Mini Taster add on - \$10.00 per item pp
Coffee & Tea add on - \$4.00 pp

COLD CANAPES

| Oyster, cucumber, champagne vinegar
| Prawn and chilli mango salsa
| Mini Bruschetta
| Zucchini frittata, caramelised onion
| Salmon mousse on cucumber

HOT CANAPES

| Tempura prawns, chilli and lime sambal
| Vegetarian arancini, aioli
| Dill marinated flash fried squid
| Chimichurri lamb, balsamic glaze
| Crumbed mushroom, truffle aioli
| Cajun chicken skewer, tzatziki dip
| Mozzarella sticks, pesto mayo
| Wings, choice of flavour

MINI TASTERS

| Classic fish and chips, tartare
| Crispy skin barramundi, panzanella salad
| Beef brisket, parsnip puree, red wine jus

DESSERTS

| Espresso panna cotta
| Vanilla bean cheesecake
| Chocolate brownie heaven
| Cheese Platter, quince, nuts, crackers, dried fruit