



# LABOCA

BAR AND GRILL

## FUNCTIONS

AND SPECIAL EVENTS

150 North Terrace, Adelaide 5000

08 8461 0394 | [www.adelaide.laboca.com.au](http://www.adelaide.laboca.com.au)



# THE ASADOR EXPERIENCE

Welcome to La Boca Bar and Grill; where the asador experience is as much about mouth-watering smoky grill flavours as it is about great conversation, service and the Argentinian ambiance. The unique flavours can be attributed to the asador cooking style and the 100% grass-fed South Australian meat.

The menu also celebrates South Australian seafood while creating a culinary spectacle for meat lovers and vegetarians alike.

Our grill has been handcrafted in Argentina and is set to enhance the flavours with fragrant Australian red gum wood and Argentinian charcoal. The asador style of cooking is orchestrated with great proficiency by our head chef.

La Boca Bar and Grill is truly unique and very Argentinian.

**Buen provechol!**



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# DINING AREAS



Back Room

## Back Room

The vibrant and fun La Boca Bar and Grill area is perfect for larger events, situated adjacent to the main dining room and sectioned with rustic gum wood-filled cages. This space is ideal for sit down dinners or cocktail events.

### Capacity

Seated: 30 guests

Cocktail: 70 guests

### Minimum spend requirements

Sunday to Thursday: \$4,000

Friday and Saturday: \$6,000

Venue hire: Included





## High Tables

Available for seated dinner parties or cocktail style events, our front raised tables overlook the picturesque North Terrace whilst marveling over the incredible smells of the asador. Our high tables are perfect for intimate or larger groups.

### Capacity

Seated: 55 guests

Cocktail: 100 guests

### Minimum spend requirements

Sunday to Thursday: \$5,000

Friday and Saturday: \$7,000

Venue hire: Included

## Main Section

With bright hand-painted murals and a colourful dining setting, guests will be transported to Argentina! Enjoy a fun and casual dining experience, perfect for intimate or larger groups.

### Capacity

Seated: 30 guests

Cocktail: 70 guests

### Minimum spend requirements

Sunday to Thursday: \$6,000

Friday and Saturday: \$9,000

Venue hire: Included





## Entire Dining Room

For an exclusive Argentinian experience, La Boca Bar and Grill is available for private hire. Book the entire dining room to enjoy a very special and private event. A truly authentic and unique space.

### Capacity

Seated: 150 guests

Cocktail: 250 guests

### Minimum spend requirements

Sunday to Thursday: \$14,000

Friday and Saturday: \$22,000

Venue hire: Included





# SET GROUP MENUS

For groups of 15 people up to 150 people, set menus are required. These menus present a collection of Chef Jason's most popular authentic dishes.

## **LOCO SET** **\$60 PER PERSON**

### **Entrée**

Artisan bread with chimichurri and chef selection of two cold and two hot entrées

### **Main - Your choice from the following:**

Parilla Wagyu rump steak with rosemary chips and chimichurri

OR

Parilla market fish with green apple and fennel salad with buttermilk dressing

OR

Parilla free range chicken with corn salsa and verde sauce

### **Dessert (\$10 per person - optional)**

Churros with Dulce de Leche and mixed berries

## **GRINGO SET** **\$80 PER PERSON**

### **Entrée**

Artisan bread with chimichurri and chef selection of two cold and two hot entrées

### **Main**

8 hours slow cook Wagyu brisket, lamb shoulder and pork belly asador

### **Side**

Your choice of two sides from the current á la carte menu

### **Dessert (\$10 per person - optional)**

Churros with Dulce de Leche and mixed berries

**The Gringo Set presents a collection of Chef Jason's most popular and authentic dishes.**





## **SUPREMO SET**

**\$100 PER PERSON**

### **Entrée**

Artisan bread with chimichurri and chef selection of two cold and two hot entrées

### **Main**

Parilla grill 48 days in-house dry aged Black Onyx OP ribs, Argentinian pork and lamb sausages

### **Side**

Your choice of two sides from the current á la carte menu

### **Dessert (\$10 per person - optional)**

Churros with Dulce de Leche and mixed berries

**The Supremo Set offers a range of popular premium Argentinian dishes created by Chef Jason.**



## **DE LUJO SET**

**\$130 PER PERSON**

### **Entrée**

Artisan bread with chimichurri and chef selection of two cold (Jamón Melón skewer, La Boca way Coffin Bay oyster) and two hot entrées (wood fire grilled SA King prawn, signature beef empanada)

### **Main**

Parilla Ranger Valley Infinite full blood Wagyu tomahawk MB9 and 8 hours slow cook pork belly asador

### **Side**

Your choice of two sides from the current á la carte menu

### **Dessert (\$10 per person - optional)**

Homemade wagyu fat berlina, dark chocolate sauce and vanilla bean gelato

**Our signature De Lujo Set is designed to create a theatrical dining experience for the group which allows you to witness the skill involved in authentic asador cooking.**

# OMAKASE EXPERIENCE

**\$130 PER PERSON + \$30 WITH PAIRED BEVERAGES**

## **First Course**

Wagyu Beef Empanada filled  
with kidney beans, bell peppers and olives

Wagyu Steak Tartare  
with truffle cream, pickle onion and cured egg yolk

Grill Wagyu Beef Sausage  
with paprika aioli  
*Paired with Argentinian Red Sangría*

## **Second Course**

36 Hours Slow Cook Wagyu Beef Cheek  
with polenta foam, Jerusalem artichoke and salsa verde  
*Paired with Islander Estate Tempranillo*

## **Third Course**

Parrilla Grilled Wagyu Eye Fillet  
with parsnip puree, quinoa, lime salad and chimichurri  
*Paired with Hentley Farm Villain and Vixen Shiraz*

## **Fourth Course**

28 Days Dry Aged Picanha  
with porcini mushrooms potato gnocchi, 6 hour slow-cooked eggs and smoked ricotta  
*Paired with La Boca Malbec*

## **Fifth Course**

Home-Made Wagyu Fat Berlina  
with dulce de leche, malbec poached pear, dark chocolate gelato and salted hazelnut praline  
*Paired with Espresso Martini*

***Omakase, a Japanese term meaning ‘entrust’ and ‘the chef’s choice’, allows La Boca to feature only the very freshest ingredients and produce, including the highest quality local meats and in-season produce.***





# DRINKS PACKAGES

## PACKAGE ONE

### Inclusions:

House wine selection  
Your choice of 2 local tap beers  
Tap cider  
Soft drink and juices

<b>1 hour</b>	\$29 per person
<b>2 hours</b>	\$39 per person
<b>3 hours</b>	\$49 per person

Additional hours      \$10 per person per hour

## PACKAGE TWO

### Inclusions:

Premium wine selection  
Your choice of any 3 tap beers  
Tap cider  
Soft drink and juices

<b>1 hour</b>	\$59 per person
<b>2 hours</b>	\$79 per person
<b>3 hours</b>	\$109 per person

Additional hours      \$20 per person per hour





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# COOK WITH LA BOCA

## COOKING CLASSES WITH JASON

**\$100 per person**

**Minimum of 4 people required.**

Allow Chef Jason to take you on a culinary journey, and learn to cook his favourite authentic Argentinian recipes. You will experience a four course degustation designed by Jason and a traditional beverage paired with each course. Be seated by the open-style kitchen and experience traditional Argentinian cooking performed by Chef Jason whilst indulging in the unique flavours from the asador and other spectacular dishes. You will also be gifted with a La Boca cookbook to take home with you.

*Booking required one week in advance.*

## COCKTAIL MASTERCLASS WITH MICHEL

**\$80 per person**

**Minimum of 10 people required. Maximum of 20 people.**

Learn how to create four cocktails from our La Boca cocktail list and classic cocktail selection. Run by our restaurant manager, this unique experience will teach you the tips, tricks, recipes and of course the unique La Boca twist of our signature cocktails. Over this two and a half hour masterclass, you will concoct four different cocktails which you will be able to indulge whilst being provided with take home recipe cards and an amazing experience you won't forget.

Classes are not available after 5pm on Friday and Saturday nights.

*Booking required one week in advance.*





# TERMS AND CONDITIONS

## **Booking confirmation**

Upon our receipt of a completed copy of the form on the following page, your booking will be considered confirmed.

## **Cancellations**

A \$30 per person cancellation fee will incur for any alterations to the final numbers within 2 days prior to your event. If a change in the final number of guests occurs on the day of the event, the canceled guest will be charged in full and the full amount of food will be served. If the entire group is a 'no show' the credit card provided will be charged the full amount based on the final number of guests provided 48 hours prior to the event.

## **Final payment**

La Boca Bar and Grill accept credit card or EFTPOS payments. We may require advance payments for special occasions such as public holidays, Christmas, Valentine's Day etc. Please note that surcharges apply for credit accounts and payWave options: VISA 1.41%, MASTERCARD 1.41%, AMEX 2.34%, DINERS 3.44%.

## **Menu selection and final numbers**

Menu selection and final guest numbers are required no less than 48 hours prior to the event. We will endeavour to accommodate any seating requests, however certain areas of the restaurant are in high demand and are subject to availability. Prices are subject to change without notice. Please note, due to the manner in which it is prepared, the Asador Supremo is of finite quantity and is therefore subject to availability.

## **Length of functions**

The length of your function will be determined before the event in conjunction with trading hours, but will be designated the standard 90 minutes unless specified otherwise.

## **Food and beverage**

No food or beverages may be brought onto the premises for consumption during the event.

## **Minors**

Minors are permitted in the venue but must be accompanied and in the immediate presence of a responsible guardian at all times. This is restricted to parents or legal guardians only (must be over 21 years of age and directly related). Siblings and cousins are not considered legal guardians unless otherwise stipulated.

## **Responsible service of alcohol**

La Boca Bar and Grill is committed to the responsible service of alcohol at all times. Management reserves the right to refuse entry, refuse service or remove any patron displaying intoxicated or disorderly behaviour. If a person is asked to leave the premises and refuses to do so, management is required by law to notify police immediately. No compensation or refunds will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

## **Clause**

When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked under misleading pretences, La Boca Bar and Grill reserves the right to cancel that function without notice at the expense of the guest. Refunds will not be applicable under such circumstances.

I have read and understood the terms and conditions stated above and understand that it is a legally binding contract and that the venue reserves the right to refuse entry without exception.

## Booking form

Card number \_\_\_\_\_

Card holder name \_\_\_\_\_

Card type \_\_\_\_\_ CCV \_\_\_\_\_

Expiry \_\_\_\_ / \_\_\_\_

Date of booking \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Number of guests \_\_\_\_\_

This card is used to secure your booking and provide a guarantee should cancellation fees or any damage occur during your event.  
The credit card details provided must be used to settle any outstanding cheques at the conclusion of the event or 'no shows'.

## Dining area preference

☐ Back Room ☐ High Tables ☐ Main Section ☐ Entire Dining Room

Please note: La Boca Bar and Grill may not be able to accommodate parties of 15 or more guests on a single table.  
The reservations coordinator will discuss further if necessary.

## Type of function

☐ Cocktail ☐ Seated

## Group menu selection

☐ Loco ☐ Gringo ☐ Supremo ☐ De Lujo ☐ Omakase (subject to availability)

## Beverage package selection

☐ Package One ☐ Package Two

Estimated arrival time \_\_\_\_\_

Dietary requirements (e.g. vegan, allergies) \_\_\_\_\_

Mobility limitations (e.g. difficulty with stairs) \_\_\_\_\_

Signed \_\_\_\_\_

Dated \_\_\_\_\_





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