LA BOCA

BAR AND GRILL

FUNCTIONS

AND SPECIAL EVENTS

150 North Terrace, Adelaide 5000

08 8461 0394 **www.adelaide.laboca.com.au**

THE ASADO 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!

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

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

Main Section

Bar

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
$70 per person

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

Main - **Your choice from the following:**
Parrilla Wagyu rump steak with rosemary chips, and chimichurri

OR

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

OR

Parrilla free range chicken with corn salsa and verde sauce

Dessert ($10 per person - optional)
Churros with Dulce de Leche and mixed berries

GRINGO SET
$90 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
$110 per person

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

Main
Parrilla grilled 42 day dry aged bife de chorizo (bone-in sirloin) MB5, 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
$140 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
Parrilla grilled Wagyu tomahawk from Jack's Creek MB5, 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

$150 per person + $49 with paired beverages

First Course
Coffin Bay oyster pâté, Beluga caviar, and coal-toasted filone by Our Place at Willunga

Second Course
Spencer Gulf yellowtail kingfish sashimi, yuzu chimichurri, cucumber and coconut

Third Course
Char-seared Port Lincoln Southern Bluefin tuna and ensalada de atún

Fourth Course
Parrilla-grilled South Australian market vegetables, Miyazaki A5 Wagyu pastrami, baby leaves, smoked almond, balsamic, Adelaide Hills double cream brie and Malbec pear

Fifth Course
A5 Miyazaki Wagyu striploin, cauliflower purée and charred leek

Sixth Course
58% dark chocolate and extra virgin olive oil

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 PACKAGE

PACKAGE ONE

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

1 hour	$34 per person
2 hours	$44 per person
3 hours	$54 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

1 hour	$64 per person
2 hours	$84 per person
3 hours	$114 per person
Additional hours	$20 per person per hour

OLIVER'S
TARANGA
VINEYARDS
FIANO
25 FI
2025 — McLAREN VALE
VINTAGE № 17 / 186.
THE YEAR THAT: We continued celebrating last year's Fiano trophy win.

COOK WITH LA BOCA BAR & GRILL

COOKING CLASS 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 MING

$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 & 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.

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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