

LUCIANO'S

On The Marina

Functions & Events

Telephone: (08) 8294 5544

Email: functions@lucianos.com.au

15% surcharge for public holidays

1.54% on credit card transactions

Closed: Christmas Day

www.lucianos.com.au



Ciao!

A truly unique offering awaits those who dine with us here in Glenelg, just 20 minutes from the CBD, with guests spoilt for choice with seating that offers ocean or marina views. Look out to Wintery stormy seas or come Summer, enjoy the cool breeze and dolphin visitors that frequent the marina Pier.

Deposit & Booking Confirmation Link

For group bookings of 25+ guests a \$10 per person deposit x estimated guest numbers is required. The total deposit paid will be deducted from your final account on the day of your event.

In addition to a deposit, our reservation system will send a booking confirmation link. This link does request card details to be kept on file. Please note *no charges** will be issued to the card at this time or in future without your knowledge.

Event Booking Times

8:00am - 11:00am | 12:00pm - 4:00pm | 6:00pm - 12:00am

**For times outside of this, approval from Luciano's functions team is required.*

Car Parking

Paid car parking facilities are available below the restaurant via SECURE PARK. Luciano's has no affiliation with this carpark and cannot validate parking. Free and paid parking options are available in the surrounding side streets.



**A charge of \$25pp is payable to the venue via the card on file should your booking result in a 'no show' on the day of your booking / event. All deposits paid will also be retained by the venue.*



Italian Table

Luciano's On The Marina celebrates the diversity of Italy's stunningly unique regions. Sourcing the best of South Australian produce to highlight the culture of the Italian table. Luciano's brings together the harmony of modern fare, fine wine, and the joy of sitting down and sharing in a great culinary experience with family and friends.

Platters

Our platter selections are designed to serve 10 guests* and are ideal for relaxed stand-up style cocktail events. **Please note dietary adjustments on these offerings are limited.*

Mushroom Arancini (V) (GF) | *Truffle Aioli.* (\$60)

Lamb Skewers (GF) | *River Mint & Cucumber Yoghurt.* (\$105)

Smoked Salmon Remoulade Tartlets | *Dill, Capers.* (\$65)

Whipped Ricotta Tartlets | *Olive Tapenade.* (\$65)

Calamari Fritti (GF) (DF) | *Rocket, Aioli.* (\$85)

Meatballs | *Spicy Tomato Sauce, Parmesan.* (\$65)

Coffin Bay Fresh Oysters (GF) (DF) | *Apple Mignonette.* (\$78) *12 oysters per platter

Chicken & Basil Skewers. (\$105)

Porchetta Sliders | *House Made Slaw.* (\$120)

Feed Me

Let our Chefs take you on a journey, with a rolling service of their menu favourites. Enjoyed as a shared experience, all meals are served to the centre of the table in true Italian family style.

**Feed Me offerings are available for groups up to 40 guests*

FEED ME PACKAGE 1 - Chef Selection Four Course Feed Me \$85pp

FEED ME PACKAGE 2 - Platinum Four Course Feed Me \$105pp

**Feed Me Package 2 includes seafood and Bistecca dishes.*



Italian Table

Set Menu

Enjoy a curated 3 course set menu, showcasing the delights of Luciano's menu.

3 COURSE - \$95pp Host to select **3 dishes** from main and **2 dishes** from dessert categories.

Guests will then choose from these options on the day of your booking.

**Please note for bookings of 50+ guests, alternate drop mains and desserts are required.*

Complimentary Focaccia

Shared Entree

Chef shared selections of premium antipasti dishes

Main (Host Selects 3 Options)

Beef Cheek Ragu
Rigatoni, Slow Cooked Beef Cheek, Pecorino Romano

Barramundi Fillet (GF/A)
Beetroot Quinoa, Labneh & Pomegranate Molasses

Porchetta (GF)
Pork Belly Roll, Onion Soubise, Reduced Balsamic Vinegar, Rocket & Fennel Salad

Pollo (GF)
Pan Roasted Chicken, Chermoula Spice, Creamed Lentils & Heirloom Carrots

Dessert (Host Selects 2 Options)

Tiramisu (V) - Coffee, Frangelico, Savoirdi, Mascarpone

Chai & Orange Panna Cotta - Lemon Sorbet, Pistachio & Orange Caramel (V/GFO)

Cannoli Assorted Flavours (2) (V)



Dietary Notes

Whilst Luciano's takes the utmost care with the preparations of our dishes, some may contain allergens. If our have any dietary requirements please speak with our functions team.

Dietaries are required **7 days prior** to your event date.

Saluti

Luciano's beverage offerings are designed to delight everyone. Hosts can select from our two beverage package tiers or organise an account to be placed on the bar for guests to make their selections from our main drinks menu. A curated menu experience can be organised with assistance from our functions team.*

Michelangelo

2 Hours - \$55pp | 3 Hours - \$70pp | 4 Hours - \$80pp

Wine

Riva Dei Frati Prosecco

Yalumba Samuel's Collection Barossa Rosé

Yalumba Samuel's Collection Eden Valley Chardonnay

Yalumba Samuel's Collection Barossa Shiraz

Beer

Luciano's Lager (Tap)

Cascade Light (Bottled)

Non - Alcoholic

Assorted Soft Drinks, Tea & Coffee

Caesar

2 Hours - \$75pp | 3 Hours - \$90pp | 4 Hours - \$105pp

Wine

Riva Dei Frati Prosecco

Kris Pinot Grigio

Shaw & Smith Sauvignon Blanc

Mother's Milk Shiraz

Beer

Luciano's Lager (Tap)

Cascade Light (Bottled)

Non - Alcoholic

Assorted Soft Drinks, Tea & Coffee

Corkage \$25 Per Bottle *Limits do apply, corkage based on standard 750ml bottle.

Bar TAB Host selects limit, all beverage selections are placed on TAB for payment on conclusion.



*Some beverages are subject to availability and minimum orders. Individual beverage payments unavailable.