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The Last Piece
EVENTS
2024



At The Last Piece we strive to deliver your perfect function, by meeting all the event needs and requirements. We do this while working by our philosophy to offer healthy eating and boasting the freshest produce. We are happy to cater to all guests with special dietary requirements. We promise to provide guest satisfaction while offering the highest levels of customer service and ethic.

The Last Piece offers several function spaces to cater for any event. Our outdoor balcony is the perfect start to your function, commencing with pre-dinner drinks and canapés before moving inside. Host your function in our private dining room upstairs for a smaller group, or for larger groups, our larger private area that overlooks the Hawthorn training oval would be the ideal space for your function or hire the whole restaurant for those large events where all your family and friends are invited.

EXCLUSIVE FUNCTION SPACES

PRIVATE DINING ROOM*

Seated Guests – Min 20 / Max 45

Standing Guests – Min 30 / Max 60

OVAL DINING ROOM*

Seated Guests – Min 40 / Max 90

Standing Guests – Min 50 / Max 150

WHOLE VENUE*

Standing Guests – Max 300

*Minimum spend may be applicable



BREAKFAST

BUFFET BREAKFAST \$35 pp

SERVED TO SHARE

A selection of hot and cold breakfast items

TO START

Freshly baked pastries including muffins, danishes, croissants and fresh fruits

ENTREE

SERVED TO SHARE

Eggs and traditional sides such as bacon, mushrooms, roasted tomatoes, sautéed spinach and hash browns

OPTIONAL

Unlimited tea, coffee and bottled juice for an additional \$10 per person

BREAKFAST OF CHOICE \$38 pp

(MAX. 30 PEOPLE)

ENTREE

SERVED TO SHARE

A selection of freshly baked muffins, croissants, danishes and fresh fruits

MAIN

CHOICE OF

Scrambled eggs, bacon, mushroom on sourdough toast

Chilli Eggs - Red chilli scramble, red peppers, bocconcini on multigrain bread

Acai Bowl - Acai puree, banana, sweetened yoghurt, fresh fruits, coconut water + peanut butter

Fritters - Sweet potato, pumpkin, haloumi, smashed avocado, 2 poached eggs, sriracha aioli

Breakfast Bruschetta - Smashed avocado, cherry tomato, bocconcini, olive oil, poached egg on toast

OPTIONAL

Unlimited tea, coffee and bottled juice for an additional \$10 per person

*menu subject to change



MENU ONE

\$60 pp

TO START

SERVED TO SHARE

Italian Antipasto Boards w/ ciabata rolls

Arancini balls

Calamari fritti

MAIN

SERVED TO SHARE

Assorted Italian stone based pizza

Pasta of the day

Rocket and Parmesan salad

DESSERT

(OPTIONAL – ADD \$5 pp)

SERVED TO SHARE

SELECT ONE

Traditional Tira Mi Su

Italian Ricotta Doughnuts

Mini Canoli

-

*menu subject to change



MENU TWO

\$75 pp

TO START

SERVED TO SHARE

Italian Antipasto Boards w/ ciabata rolls OR Italian stone based pizzas

ENTREE

SERVED TO SHARE

Arancini balls . Calamari fritti

MAIN

SERVED ALTERNATE -

SELECT TWO

Grain-fed 300g Porterhouse Steak

Market Fish

Lamb Shoulder

Chicken Parmagiana

SIDE

SERVED TO SHARE

Rocket, pear & parmesan salad

DESSERT

SERVED TO SHARE

SELECT ONE

Traditional Tira Mi Su

Italian Ricotta Doughnuts

Mini Canoli

OPTIONAL

Mains can be Choice of for an additional \$10 per person

Pasta of the day can be added to share for additional \$5 per person

Chunky chips can be added to share for an additional \$3 per person

*menu subject to change

MENU THREE

\$55 pp A SELECTION OF 7 CANAPES*

***Minimum numbers of 30 guests**

COLD

Mini heirloom tomato bruschetta, sticky balsamic & crispy basil
Smoked salmon, mascarpone, beetroot & dill blinis
San Daniele prosciutto & bocconcini panini

HOT

Roast vegetable arancini balls
Pulled pork sliders with slaw & apple jam
Calamari fritti & wild rocket cups
Assorted gourmet pizza slices
House-made sausage roll with tomato chutney
Roasted chicken skewers with sriracha mayo
Mini Wagyu beef burgers with cheese & tomato
Battered fish & chips cups
Individual pasta bowls
Individual risotto bowls
Popcorn chicken with sriracha mayo
Black Angus beef skewers w/ seeded mustard
New season lamb cutlets + \$5 pp
Thai infused tiger prawns +\$3 pp
Oyster natural or Kilpatrick +\$5 pp

DESSERT

Mini brownie • Mini Italian donuts • Canoli •
Chocolate covered strawberries • Gelato scoop

*menu subject to change



BEVERAGE PACKAGES

PREMIUM PACKAGE

3 HOUR PACKAGE \$35 pp

4 HOUR PACKAGE \$45 pp

A selection of Australian Wines
including a Red Wine, White Wine, Sparkling & Moscato

Peroni Red, Corona & Boags Light

Soft Drinks, Mineral Water on tap, Juice

PLATINUM PACKAGE

3 HOUR PACKAGE \$50 pp

4 HOUR PACKAGE \$60 pp

A selection of Premium Australian Wines
including a Red Wine, White Wine, Sparkling

Asahi, Peroni Red, Corona & Boags Light

Apple Cider

Soft Drinks, Mineral Water on tap, Juice, Teas & Coffee

* ADD CHAMPAGNE ON ARRIVAL FOR AN ADDITIONAL \$8pp

* ADD A PRE-SELECTED COCKTAIL ON ARRIVAL FOR AN ADDITIONAL \$15pp

* WINES ARE SUBJECT TO CHANGE



OPTIONS

CHILDREN'S PACKAGE

\$25 pp

Children's package consists of a child's meal - Entrée, Main & Dessert
Suited to children under 12 years.

ANTIPASTO / GRAZING TABLE

\$18 pp

Add this to your function for an eye-catching display to add character and make your function stand out from the rest.

This option consists of: Cold meats, imported cheeses and cold delicacies, all meats sliced fresh before the function and presented neatly. The station will be refilled through the function.

GELATO CART

POA

(min number of 80 guests)

A gelato cart that offers a range of exciting flavours for your guests.

LINEN

\$3 pp

We offer white table cloths to create a more formal setting for your event.



TERMS

Functions can be held at breakfast, lunch, afternoon or dinner. Functions run for a duration of 3 - 4 hours, finishing no later than 12am (due to liquor licensing).

AUDIO AND VISUAL

A projector is provided for our Private Dining Room and the use of our TV. You are welcome to play your own music through our in-house CD stereo system. You are responsible for managing your own music.

DJ AND LIVE MUSIC

We allow DJ's and live music for most functions. However, suitable volume levels are set at the discretion of Management and must be adhered to.

CONDITIONS AND BOOKING TERMS

A non-refundable payment of \$500.00 is required to secure booking. Function is not confirmed until the deposit paid. All details - guest numbers and dietary requirements confirmed 10 days prior function. The food portion payment of the function is required to be paid prior to the event.

CHRISTMAS / END OF YEAR FUNCTIONS

Month of December, an additional \$5pp is applicable to set menus. Functions are not deemed confirmed and deposit is paid. A deposit of \$1000 is required to secure the booking. All details - guest numbers and dietary requirements to be confirmed 10 days prior to your function.

STYLING & DECORATING

You can personalise your own function space - We allow up to 1 hour prior to the commencement of your function to style and decorate.

PROPERTY DAMAGE

You are financially responsible for any damage sustained to our premises during your function including audio and equipment.

RESPONSIBILITY

The Last Piece does not accept responsibility for damage, loss of merchandise or personal property left at the restaurant prior to, or after the function.

BYO POLICY

No food or beverages of any kind will be permitted to be brought into the restaurant, except for celebration cake which incurs a \$30 service fee.



