



Events Kit



ABOUT

At The Loft we can cater for a range of events; canapes & cocktails, weddings & other special occasions, corporate workshops, product launches, & more. We will happily create bespoke packages to suit!

The Loft is an incredibly versatile space with many different possibilities. Whether you want bright open plan spaces or carefully sectioned areas, we have hosted everything from wedding ceremonies to silent discos; from quiz nights to 100 day celebrations.



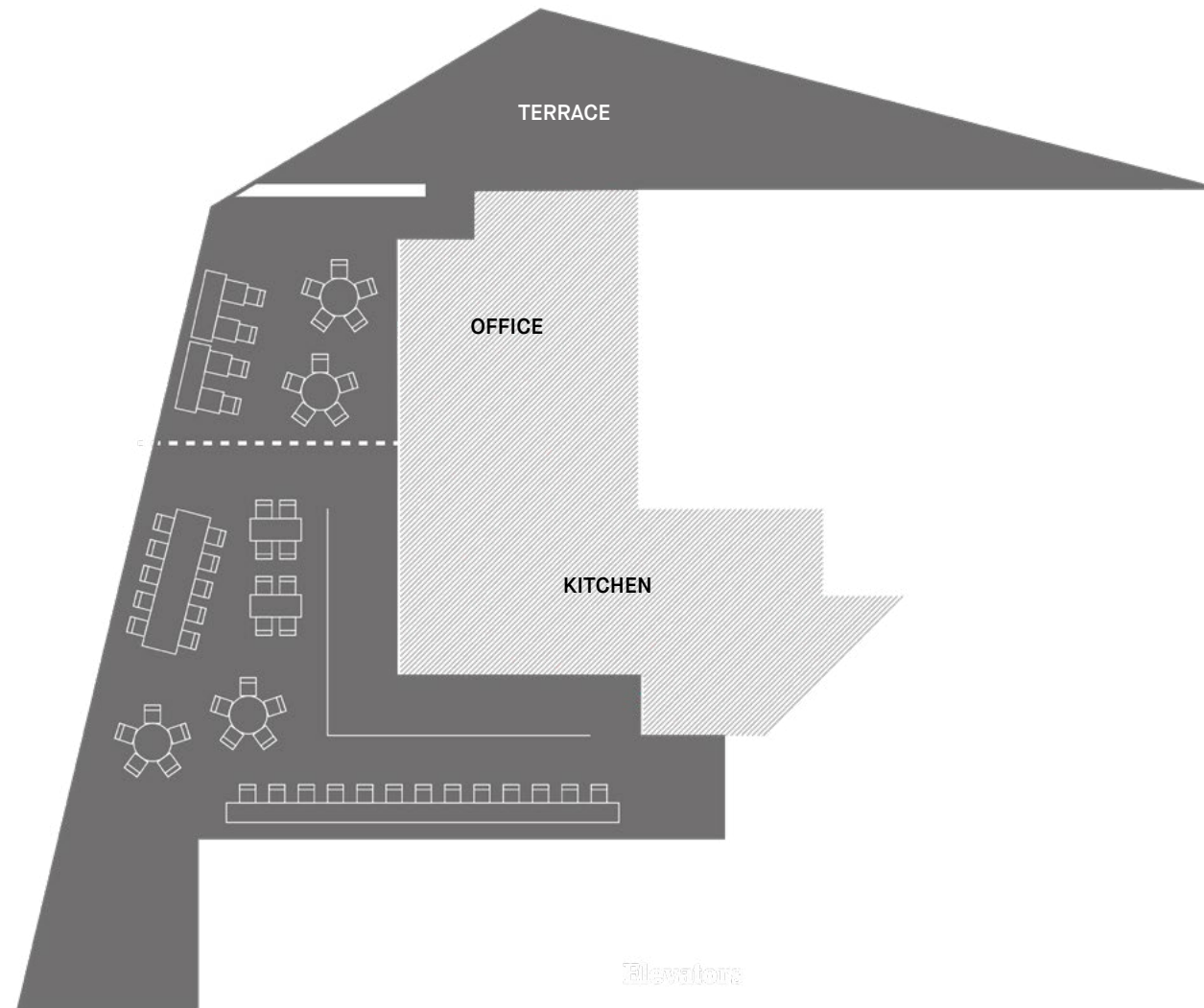
We can work closely with you to create the perfect event! Enjoy a summer BBQ buffet on our terrace or host an all day off site meeting in our specially designed meeting and breakout space. We can be flexible to adjust to your requirements and ensure that we make your event a success.

Floorplan

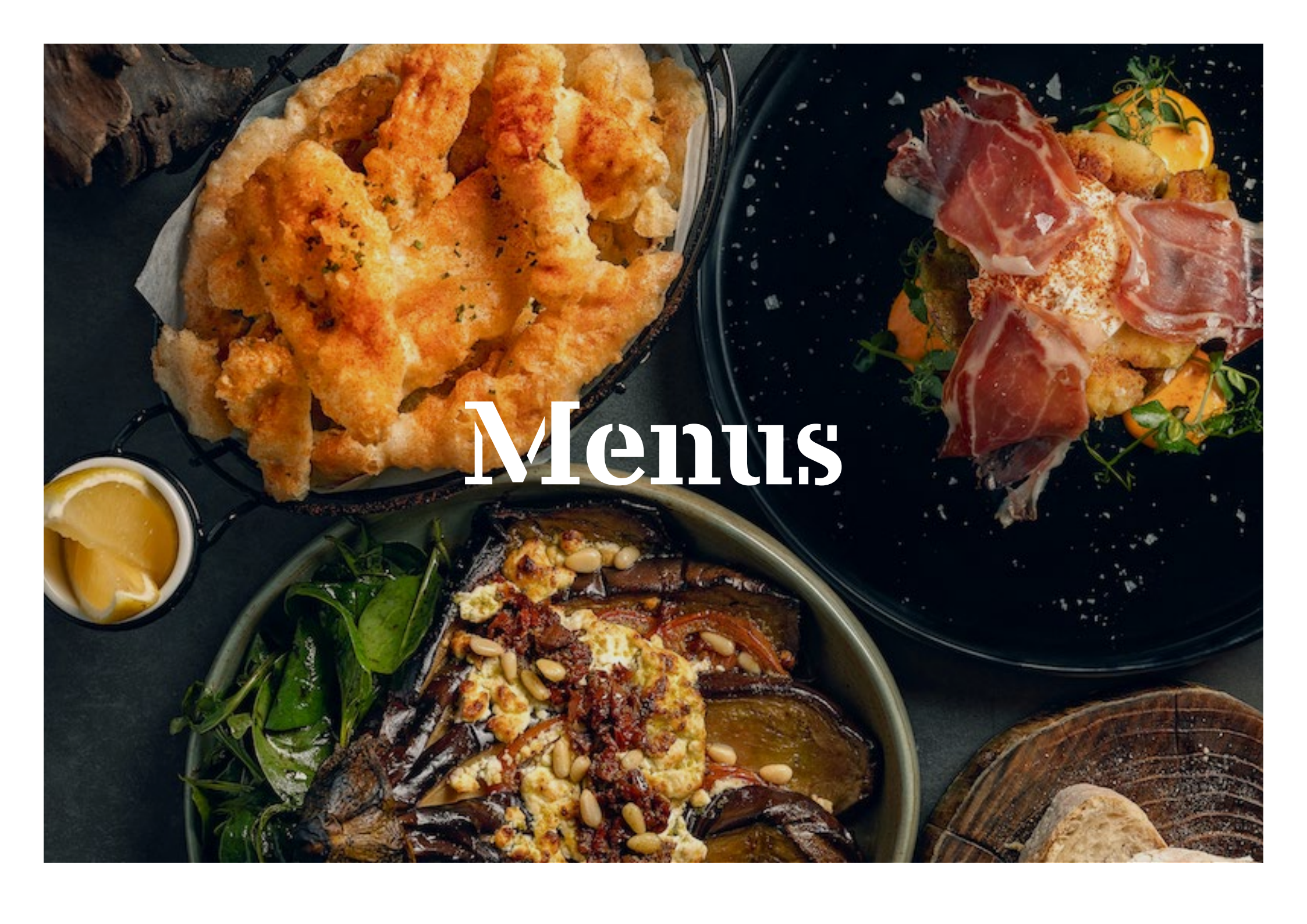
Capacity

Seating: 50 ppl

Standing: 120 - 130 ppl





A collage of four gourmet dishes. Top left: A basket of golden-brown fried fish. Top right: A black plate with prosciutto-wrapped chicken, orange slices, and green herbs. Bottom left: A green terrine with vegetables, topped with pine nuts and a red sauce. Bottom right: A wooden bowl containing a seafood medley of mussels, scallops, and shrimp. A small bowl of lemon wedges is also visible.

Menus

BREAKFAST

CONTINENTAL BREAKFAST

\$90

ENGLISH BREAKFAST SERVED FAMILY STYLE

\$190

Drinks

Tea, coffee & fresh juice

Artisan pastry basket

Croissant, pain au chocolat,
pain au raisin, stone-baked rolls,
butter, jams, marmalade, honey

Sweet

Chai seed yoghurt pots
with fresh berries

Drinks

Tea, coffee & fresh juice

Artisan pastry basket

Croissant, pain au chocolat,
pain au raisin, stone-baked rolls,
butter, jams, marmalade, honey

Eggs

Benedict, fried or scrambled

Meats

Crisp bacon, chipolata sausage

Vegetables

Baked avocado, halloumi cheese (v), Sauteed
mushrooms, vine tomato, breakfast potato

Fresh fruit salad



BRUNCH

AVAILABLE TO PARTIES OF 25 OR MORE



**KIDS
BRUNCH**

\$88

BRUNCH AT THE LOFT

\$298

**BBQ
BRUNCH**

\$398

Choose One

Pasta pomodoro, fresh tagliatelle,
tomato sauce, parmesan

Chicken caesar salad, shaved parmesan,
croutons & pancetta

Pizza, margherita or pepperoni pizza

Sticky pork ribs, slow cooked prok ribs, BBQ

sauce, corn on the cob & green peas

Fish fingers, sole fish goujons, corn on the cob
& green peas

Ice Cream Gelato

Vanilla ice cream, fresh strawberries
& chocolate sauce

Antipasti

Parma ham, salami, parmesan, taleggio

Pasta

Tagliatelle, sausage & nduja sauce

Stone baked pizza

Rustica, potato, pancetta, scarmoza, rosemary

Diavola, tomato, mozzarella, spicy salami

Sides

Roasted baby potatoes, with thyme & garlic

Rocket salad, with spinach & parmesan

Tiramisu , espresso, mascarpone,
dark chocolate

**Salad Station, Pizza Station,
Meat & Fish, Vegetarian
& Sides, Dessert**

Check page 10:

TERRACE AT THE LOFT

BBQ MENU 01

LUNCH

2 HOURS



**LIGHT LUNCH MENU
SERVED FAMILY STYLE
FOR SHARING 01**

\$178

**STONE BAKED
LUNCH MENU 02**

\$268

Salad

New potato salad, spring onion, sage, wholegrain mustard

Roast cauliflower & pomegranate salad, turmeric & mint yoghurt

Stone baked pizza

Margherita, tomato, mozzarella, basil (v)

Nduja, nduja sausage, bufala mozzarella, cherry tomato, basil

Sorbet

Mango, raspberry & coconut

Antipasti

Parma ham, salami, parmesan, taleggio

Salad

Caesar salad, shaved parmesan, croutons & pancetta

Red & golden beetroots, almonds, arugula, balsamic (v)

Pasta

Pappardelle, beef cheek ragu

Stone baked pizza

Caprese, Roma tomato, bufala mozzarella, fresh basil (v)

Bismark, margherita, pancetta, slow cooked egg

Tiramisu , espresso, mascarpone, dark chocolate

ALL DAY

ALL DAY MENU 01

\$380

ALL DAY MENU 02

\$490

CONTINENTAL BREAKFAST (P. 5)

Mid morning snack

Tea & coffee
Double chocolate chip cookies
Sunshine bars

LIGHT LUNCH MENU SERVED FAMILY STYLE FOR SHARING (P.6)

CONTINENTAL BREAKFAST (P. 5)

Mid morning snack

Tea & coffee
Double chocolate chip cookies
Sunshine bars

STONE BAKED LUNCH MENU (P.6)

Afternoon teas

Tea & coffee
Romana focaccia
porchetta, smoked mozzarella,
frijarielle
Parmigiana ciabatta
grilled eggplant, slice tomato,
buffalo mozzarella
Carrot cake



CANAPÉS

PIZZA STATION

\$190

Margherita : tomato, mozzarella, basil
Rustica : potato, pancetta, scamorza, rosemary
Parmigiana : eggplant, dried tomato, bufala, parmesan
Diavola : tomato, mozzarella, spicy salami
Nduja : nduja sausage, bufala mozzarella, basil

BBQ STATION

\$380

Chicken wings, Kimchi Marinade
Chorizo criollo, grilled pork sausage
Iberian pork ribs, barbecue sauce
Secreto Duroc, Iberian pork, secret cut
Hanger tender steak skewers, chimichurri sauce
Halloumi, Grilled halloumi & vegetable kebabs

CANAPE MENU 01 Reception 1.5 hours

\$320

Cold

Gougeres, gruyere cheese choux pastry puffs
Classic Bruschetta, tomato Roma, sourdough, basil, extra virgin olive oil
Prosciutto fig roll, prosciutto wrapped roasted figs

Hot

Pizza, diavola pizza bites
Pasta, Orecchiette, sausage & nduja sauce
Sliders, Angus beef mini burgers, cheddar & kimchi mayo
Truffle arancini, white truffle & mozzarella risotto balls

Sweet

Pavlova, French meringue, raspberry, chantilly cream



CANAPE MENU 02 Dinner 2.5 hours

\$450

Cold

Ham & melon, Parma ham & charentais melon
Duck rillettes, confit duck, sourdough, cornichons
Anchovy tosta, white anchovy, green olive, baguette crouton
Tuna Tartare, tuna, avocado, Japanese dressing

Hot

Ham croquettes, Iberian ham
Mushroom croquettes, boletus mushroom
Meatballs, pork & beef, parmesan, eggs, parsley
Coconut shrimp, blue prawn, coconut crumbs

Pizza & Pasta

Ripiena pizza : double layer pizza, smoked ham & cheese
Pici pasta, cacio e pepe
Orecchiette, sausage & nduja sauce

Sweet

Brownie, dark chocolate, walnut brownie
Chocolate covered strawberries, white & dark chocolate

Oysters \$35

Freshly shucked oysters, shallot vinegars.
Order 48 hours in advance

SALAD STATION

\$95

Caesar Salad, parmesan, croutons & pancetta
New Potato Salad, spring onion, sage, grain mustard
Cauliflower Salad, pomegranate, turmeric, spinach
Beetroot Salad, almonds, arugula, balsamic
Quinoa, pumpkin, quinoa, radicchio, goats cheese

ANTIPASTI STATION

\$120

Artisanal Bread Selection : Focaccia, grissini, stone-baked rolls & carta musica
Charcuterie : Parma ham, salami, chorizo, mortadella
Cheeses : Parmesan, provolone, roquefort, brie
Vegetables : Olives, pickled vegetables, mustards

CAKE STATION

\$220

Cake pops
Miniature cupcakes
Chocolate & walnut brownies
Cheesecake brownies
Honey madeleines
Dark chocolate truffles



BBQ DINNER

THE TERRACE AT THE LOFT BBQ MENU 01

\$450

Salad Station

Caesar Salad, shaved parmesan, croutons & pancetta
New Potato Salad, spring onion, sage, wholegrain mustard
Red & Golden Beetroot Salad, almonds, arugula, balsamic

Pizza Station

Diavola, tomato, mozzarella, spicy salami
Margherita, tomato, mozzarella, basil
Rustica, potato, pancetta, scamorza, rosemary

Meat & Fish

Chorizo criollo
Beer can chicken, Tsing Tsao beer, slow roast whole chicken
Iberian pork ribs, barbecue sauce
Plank fired salmon, maple & chili glaze

Vegetarian & Sides

Grilled halloumi
BBQ corn on the cob
Grilled vegetable kebabs

Dessert

Tiramisu

THE TERRACE AT THE LOFT BBQ MENU 02

\$580

Buffet Station

Chefs Cold Cuts, Parma ham, salame, parmesan, taleggio
Caesar Salad, shaved parmesan, croutons & pancetta
New Potato Salad, spring onion, sage, wholegrain mustard
Roast Cauliflower Salad, pomegranate, turmeric & mint yoghurt
Red & Golden Beetroot Salad, almonds, arugula, balsamic
Salmon, Plank fired salmon, maple & chilli glaze

Meat & Fish

Seabass, stone baked with seaweed butter
Beer can chicken, Tsing Tsao beer, slow roast whole chicken
Secreto Duroc - Iberian pork, secret cut
Hanger steak skewers, kimchi marinade

Vegetarian & Sides

Grilled halloumi
BBQ corn on the cob
Grilled vegetable kebabs

Dessert

Tiramisu
Chocolate covered strawberries



BOSTON LOBSTER

Additional Boston lobster. Price is per Lobster.

\$300



DINNER

MENU 01

\$480

Chef cold cuts

Parma Ham, Salame, parmesan, taleggio

Salad

Chicken Caesar salad, confit chicken, pancetta, romaine, parmesan, croutons
Caprese, buffalo mozzarella, Roma tomato, fresh basil

Pasta

Tagliatelle, pomodoro (v)
Pappardelle, sausage & nduja sauce

Pizza

Diovola, Tomato, mozzarella, spicy salame
Classic Margherita, tomato, mozzarella, fresh basil

Sorbets

Mango, raspberry and coconut

MENU 02

\$680

Chef cold cuts

Iberico jamon, salame, chorizo sarta, parmesan, provolone

Starter

Vitello tonnato, veal, tuna mayonnaise, capers
Burrata, burrata cheese, rocket leaves, extra virgin oil (v)

Pasta

Tagliolini Black Truffle, tagliolini, truffle paste, shallot, fresh shaved truffle (v)

Main

Seabass, stonebaked seabass, clams, mussels, seaweed butter
Hanging Tender Steak, rocket & Parmesan Salad
Eggplant, parmigiana melanzane (v)
Rustic Potato, baby potatoes roasted with thyme & garlic
Cesar salad, pancetta, romaine, parmesan, croutons

Desserts

Tiramisu, espresso, mascarpone cream
Chocolate Covered Strawberries

ADDITIONAL SERVICES



We can assist with the following services if you should need, all costs on request. 20% handling fee will be included:

Venue decoration
Floral arrangements

Transportation

DJ services

Cakes



AT THE LOFT

TOKYOLIMA MENU

\$900

Canapés

Lomo saltado «El Taco», stir-fried beef & vegetables, soy sauce, chili chimichurri, crispy tortilla
Yellowtail tiradito, yellowtail, passion fruit tiger's milk, tobiko, crispy sweet potato
Yasai stick (v), grilled portobello mushroom, eggplant, coriander gravy, red pepper purée, pickled shiitake

Starters

La causa, beetroot causa, prawn tartar, rocoto mayo, prawn tempura, charred avocado
T-3 salad (v), pumpkin, mixed leaf, poached quail egg, confit heirloom tomato, grilled fennel, crispy glass noodles, almonds, Nikkei dressing
Ceviche clasico, seabass, tiger's milk, onion, coriander

Mains 1

Spicy hamachi, yellowtail, kiuri, shiso, chives, spicy mint sauce
Maguro nuevo, tuna, avocado, sesame, beetroot mayo, tobiko
Picanha, grilled rump steak, edaname purée, pickled cucumber
«Ki-mo-chi» fried chicken, chicken thighs kara'age, rocoto mayo

Ginger sorbet, palate cleanser

Mains 2

Grilled cod, white cod, citrus miso glaze
Grilled beef, grilled USA rib eye steak, rocoto citrus butter
Tacu tacu, stir-fried snow beans, onion, red & yellow peppers, tomato, chimichurri

Dessert

Arturo's selection, 2 desserts to be enjoyed by the table

Bespoke menu to cater for groups
created by our Executive Chef.

Signature dishes from both restaurants
to be enjoyed for groups of over 25 people.



PICI

\$600

Starters

Chef cold cuts, parma Ham, salame, parmesan, taleggio
Vitello tonnato, veal, tuna mayonnaise, capers
Meatballs, pork and beef, parmesan, eggs & parsley

Mains

Orecchiette, sausage and nduja sauce
Pici, cacio e pepe
Papardelle, beef cheek ragu
Classic Lasagna, beef ragu, bechamel, parmesan
Tagliolini black truffle, truffle paste, shallot, fresh shaved truffle

Desserts

Tiramisu or **Panacotta**