

DIAGORA

*Events Packages 2022*



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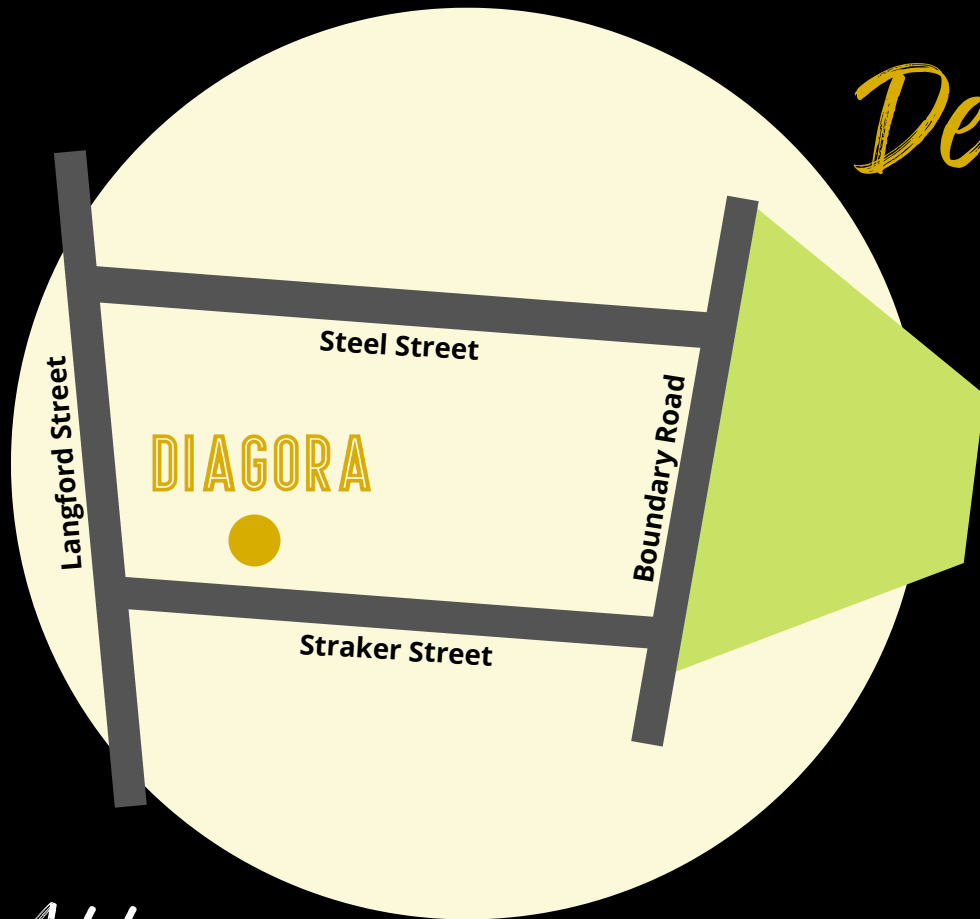
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# Details



## Address

46-46 Straker Street, North Melbourne VIC 3051

[www.diagoraevents.com.au](http://www.diagoraevents.com.au)

[diagoraevents@outlook.com](mailto:diagoraevents@outlook.com)

## Parking

Free on-street parking along Straker Street and surrounding streets

## Transport

Macaulay Railway Station is located 250 metres away  
Diagora can call taxis for your guests

## Features

- 160 seated with dance floor capacity
- 300 standing capacity
- 3am liquor license
- Circular & rectangle tables
- White or black linen
- In-house catering & beverage packages
- In-house AV
- Parking
- Public transport
- Disabled access (lift)
- Air Conditioning/Heating
- Undercover outdoor smoking area
- Upstairs mezzanine area
- Natural daylight
- Wi-Fi
- Stage available at an additional hire fee cost





# Grazing Menu

YOUR CHOICE OF 3 ON ARRIVALS, 2 BOWL ITEMS & 2 DESSERTS

## On Arrivals



Parmesan and pea arancini with panko crumbs and light garlic, mint aioli

Scallops in 1/2 shell yuzu cured, spiced avocado cream & pickled vegetables

Heirloom tomato with buffalo mozzarella, pink salt and basil

Petit brioche, flaked salmon with apple cress and crème fraîche

Skewered prawn with halloumi, pineapple & mint salsa

Pizza topped with Persian feta, serrano ham and shaved reggiano & fine herbs

Saskia's poached chicken sandwich with dill, lemon and witlof

Home-made duck pie with five spice and beetroot relish

Fine tart with artichoke purée, grilled mushrooms and soft herbs

Parmesan shortbread with whipped goats cheese, asparagus and pangrattata

Smoked salmon rolled in egg omelette with chive crème fraîche and caviar

Layered vegetable stack with black olives and chickpea purée

Fresh shucked oysters served with shallot and red wine vinaigrette

## Bowl Items

Corn fed chicken fricassee with mushrooms, caramelised hazelnuts, potato gnocchi & asparagus

Sweet potato gnocchi with carrot purée and almond, orange butter

Coriander spiced lamb cutlet with fattoush salad, EVOO & balsamic glaze

Cured salmon with white radish, blood orange, coriander and fennel

Kipfler potato with rosemary, kosher salt and aioli

Wild mushroom and Victorian asparagus salad with quinoa, pecorino, parsley, chives and citrus dressing

Flash fried flathead with lemon fried potatoes & chipotle mayonnaise

Middle Eastern spiced lamb ribs with tabbouleh, and tahini flavoured yoghurt

Beef fillet with stir-fried black beans, oyster mushrooms and garlic shoots

Duck salad with asian greens, caramelised cashews, lime and mint dressing

Italienne sausage with glazed onion, sesame seed bun & tomato pickle

Beef skewers with bernaise sauce

Lemon and leek risotto with persian feta, pumpkin and thyme

## Dessert

Petite lamington with fresh raspberries and coconut

Opera slice

Passionfruit curd tart with fresh raspberries

Ginger marmalade pudding with warm marmalade sauce

Fruit tart with glazed strawberries and Persian floss

Cinnamon sugar spiced Spanish churros with chocolate sauce

Baklava with turkish delight and halva

Chocolate tart, salted caramel & double cream

Sable with yarra valley raspberries & vanilla pastry cream

White chocolate mousse pot, rhubarb and strawberry compote

Lemon scented tea cake with vanilla pod meringue

Banana and walnut pudding with cream cheese frosting

Hand selected cheese from yarra valley with red grapes, assorted crackers and organic walnuts







# Cocktail Menu

6 ITEMS PER HEAD: 3 COLD, 3 HOT

## Cold Selection

Rolled grissini with prosciutto

Goats cheesecake with red onion jam

Pillow with poached chicken, tarragon and kewpie mayonnaise  
(2 per serve)

Grilled Greek flatbread with parsnip skordalia

Smoked salmon, herb crêpe and pickled quakes

Corn cakes with smashed avocado and crisp pancetta

Rare beef on sesame lavosh and whipped horseradish

Garden pea and chickpea falafel with tahini yoghurt

Mini shrimp tacos with a red onion and tomato salsa

Selection of California rolls with wasabi and pickled ginger

Herbed rice stuffed grape vine leaves

Spanish potato and baby spinach tortilla and onion jam

## Hot Selection

Leek and three cheese filo pastries

Bolognese filled arancini, pepper sauce and shaved pecorino

Cheddar and bacon croquettes with aioli

Beef empanada with chilli tomato chutney

Prawn twister with chipotle mayonnaise

Turkish lamb kofta with Tzatziki

Mini loaded cocktail potatoes with sour cream and chives

Wild mushroom and thyme tart with roquette

Green curry Thai chicken pie

Housemade sausage rolls with jalapeno and tomato relish

Chicken schnitzel, sweet chilli mayonnaise, cheese slider

Vegetable spring rolls with tamari sauce

Flash fried calamari with sauce remoulade



# Cocktail Menu

## ADD ONS

### Sweet Tooth

Lemon curd tart

Almond and blueberry cake (GF)

Caramel and macadamia tart

Assorted macarons: bubblegum, salted caramel, passionfruit and chocolate (GF)

Baked raspberry cheesecake (GF)

Baby vegan banana cake



### Savoury

Freshly shucked oysters with shallot and red wine vinaigrette (2 per serve)

Gourmet baked selection of pies:

Slow cooked lamb and Moroccan spiced

Cauliflower and tahini fataya pie with roasted sesame seed

Argentinian beef and chimichurri

Mushroom, cheddar cheese, seeded mustard & thyme

Vietnamese rice paper rolls with peanut sauce

Whole cooked prawns with a tangy garlic tartare sauce (2 per serve)

Australian cheese board (selection of two cheeses) with quince paste and muscatels

Seasonal fresh fruit platter







# Plated Meals

CHOICE OF 2 ENTREE, MAIN & DESSERT SERVED ALTERNATIVELY

## Entree

Confit of salmon, fine herb salad with maple & orange dressing

Potato gnocchi with Italian sausage, baby peas & shaved Parmesan

Salad of Spencer Gulf prawns, crushed avocado, lime shredded cucumber, bell peppers and sherry infused gazpacho (GF)

Crispy Western Port calamari salad,  
chilli floured dusted calamari with soba noodles, pickled ginger,  
toasted sesame seeds and black vinegar dressing

Diagora Antipasto:  
prosciutto, fennel seed salami and fried chorizo sausage, baba  
ganoush, grilled flatbread, marinated kalamata olives, roasted bell  
pepper & hand rolled parmesan straws

Crispy spiced chicken served with roasted eggplant, yoghurt,  
caramelized leek & citrus salad

Ravioli of taleggio cheese, sauteed baby spinach, cream sauce & truffle  
oil

Roast pork belly with sage, crushed pea risotto & apple and currant  
salad



## Mains

Roasted free range chicken breast, lemon thyme stuffing, paris mash, fried zucchini, chicken jus and virgin olive oil dressing

Marinated lamb rump with gratin potato, vine ripened tomatoes, green beans & black olive natural jus

Thai spiced barramundi, roasted prawns, green mango, coriander, mint, bean shoot salad, rice noodles and mild yellow curry sauce

Crispy snapper fillet, mini fondant potatoes, grilled leek discs, roasted honey carrot puree & red wine sauce

Spicy chicken with coconut scented rice cake, zucchini, and carrot ribbons, laksa sauce, coriander chili salad

Chargrilled beef fillet, fondant potato-braised baby leeks, tomato confit & bourguignon sauce

Braised beef, colcannon mash, horseradish cream, red wine sauce  
Pork cotoletta with crushed potato & Italian slaw

Lamb loin with sweet potato & cumin puree, sautéed green beans, peas & shaved asparagus salad, natural jus

## Dessert

Lemon curd mousse, shortbread crumb, macerated raspberries & crisp meringue

Coconut creme caramel, roasted pineapple, crisp lotus root, salted cashew praline

Vanilla Panna Cotta, fresh strawberry puree and crisp lace biscuit  
Chocolate ganache tart, mixed berries and pistachios

Passionfruit & white chocolate cheesecake with coconut wafer

Lemon, ricotta dessert cake with double cream & macerated strawberries

Mini Mediterranean dessert plate: Baklava fingers, Halva, and Turkish delight





# *Beverage Packages*

## SET PRICE PER HEAD

Red wine, white wine & Champagne

Heavy & light beer

Assorted soft drink & still water

Extra: Whisky, Bourbon, Rum, Ouzo & Brandy





# Wedding & Sit Down Package

## Inclusions

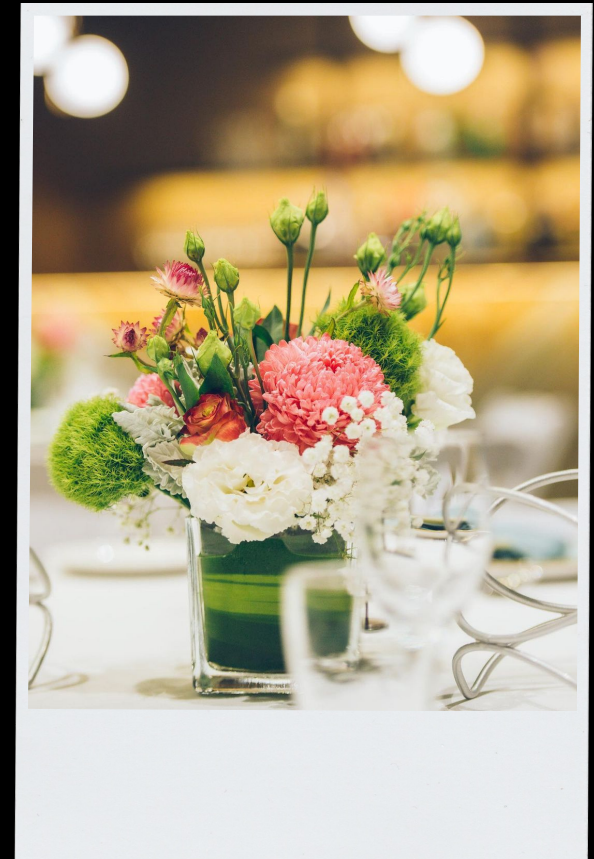
- Maximum 160 guests (seated) with a dance floor or 300 guests standing
- Use of on-site audio-visual equipment
- Selection of beer, wine, soft drinks, and champagne
- Use of mezzanine floor for pre-dinner drinks & canapés for arriving guests
- Access to smoker's room
- Basic flower arrangement or candle centre piece
- Choice of black or white tablecloths with matching napkins
- LED theme lighting: choice of 6 colours
- Wi-Fi connection
- Bridal or formal dressing suite with butler service
- Formal table setting for up to 12 guests (arrangement determined on application)

### Conditions

Additional charges apply after 11pm

All hired props, stage, entertainers, and visual/audio must be determined and confirmed by venue operator prior to booking

Security officer will be required at your expense for the evening





## Package A

### *Standard package*

Pre-dinner drinks & canapés on arrival (1/2 hour duration)

3 course menu: set entree, choice of 2 main & set dessert

Side salad & side vegetables per table

Wedding cake - platter to the table

Tea, coffee & chocolates

With a standard 5.5 hour beverage package

## Package B

### *Deluxe package*

Pre-dinner drinks & canapés on arrival (1/2 hour duration)

3 course menu: choice of 2 entrees, 2 mains & 2 desserts (served alternatively)

Side salad & side vegetables per table

Wedding cake - platter to the table

Tea, coffee & chocolates

With a deluxe 5.5 hour beverage package



## Entree

Seared roasted Tasmanian salmon, niçoise salad (gf) hand cut green beans, slow roasted mini roma tomato, spanish onion, egg, olives and salsa Verde

Salad Spencer Gulf prawns, crushed avocado, lime shredded cucumber, bell peppers and sherry infused gazpacho (GF)

Crispy Western Port calamari salad:  
chili floured dusted calamari with soba noodles, pickled ginger toasted sesame seeds and black vinegar dressing

Diagora Antipasto:  
prosciutto, fennel seed salami and fried chorizo sausages, marinated kalamata olives roasted bell peppers, balsamic pickled mushrooms, pea croquette and bread stick.

Rolled gnocchi pan roasted potato gnocchi, ricotta, braised leek fresh baby peas toasted hazelnuts

Crispy spiced chicken served with roasted eggplant yoghurt paprika mayonnaise caramelized leek, citrus salad

Ravioli of tallegio cheese, sauteed baby spinach, cream sauce & truffle oil

Roast pork belly with sage, crushed pea risotto & apple and currant salad

## Mains

Roasted free range chicken breast, lemon thyme stuffing parsley mash, fried zucchini chicken and virgin olive oil dressing

Thai spiced barramundi roasted spencer prawns, green mango, coriander, mint bean shoot salad rice noodle roll and mild yellow curry sauce

Crispy snapper fillet mini fondant potatoes, grilled leek discs, roasted honey carrot purée red wine sauce

Spicy chicken with coconut scented rice cake, zucchini, and carrot ribbons, laksa sauce, coriander chili salad

Chargrilled beef fillet fondant potato, braised baby leeks tomato confit, bourguignon sauce

Braised beef, colcannon mash, horseradish cream, red wine sauce

Pork coteletta with crushed potato & Italian slaw

Lamb loin with carrot & cumin purée, sautéed green beans, peas & shaved asparagus salad, natural jus



## Desserts

Lemon curd, shortbread crumb, macerated strawberry, crisp meringue

Coconut crème caramel, roasted pineapple, crisp lotus root, salted cashew praline

Vanilla Panna Cotta, fresh strawberry puree and crisp meringue

Chocolate ganache tart, mixed berries and pistachios

Passionfruit & white chocolate cheesecake with coconut wafer

Lemon, ricotta dessert cake with double cream & macerated strawberries

Mini Mediterranean dessert plate: Baklava fingers, Halva, and Turkish delight









## CONTACT US

FOR ENQUIRIES, CALL ODIE ON 0493  
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