

LA MADONNA

PRIVATE EVENTS



## INTRODUCING YOUR NEXT EVENT DESTINATION...

Swathed over an entire floor of Next Hotel Melbourne, La Madonna provides a sophisticated city locale for bespoke business or private events.

Our day to night enclave of stylish lounge spaces, intimate booths, semi-private rooms, sweeping bar and feasting tables bring creative options to occasions for business or pleasure. Arrange a working lunch, dinner celebration, a cocktail function or something even more intriguing with chefs Danny Natoli and Adrian Li at the helm to create whatever you want to make it...



LA MADONNA RESTAURANT

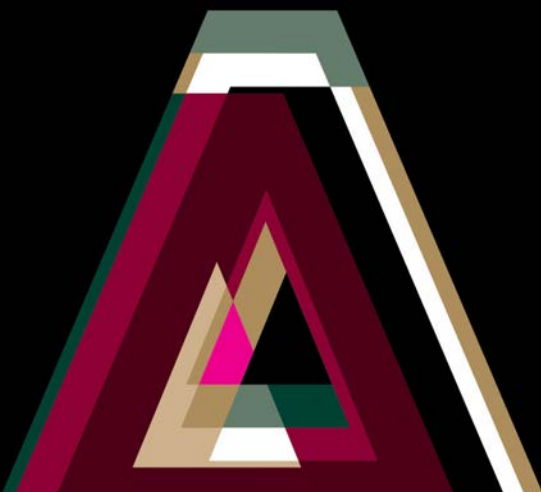


## LA MADONNA RESTAURANT

Already Good Food Guide listed and setting food critics' tongues wagging since opening, La Madonna's restaurant can also accommodate small groups, gatherings and private events for those who enjoy discovering a new perspective on food and drink.

Revel in the chefs' dedication to spontaneous dishes and a celebration of local produce with the signature Mangiare menu – four courses showcasing their distinct culinary style, perfect for group dining. Wine matching can also be arranged.

Capacity:  
Group bookings from 8 guests  
Exclusive use up to 60 guests







LA MADONNA BAR





## LA MADONNA BAR

One of the city's most stylish bars, settle into the moody surrounds of marble and leather with wooden barrels ageing spirits as your backdrop.

The vast and open space perched overlooking Little Collins Street provides comfortable couches and dimly lit corners to start or finish a private soirée. A tantalizing selection of cocktails and snacks can be tailored to suit the occasion.

Capacity:  
Up to 100 guests







THE BARREL ROOM



## THE BARREL ROOM

Where the magic happens barrel ageing spirits, cocktails and liqueurs under the watchful eye of our Spirits Master, The Barrel Room offers eight sought after seats perfect for a special gathering or immersive experience.

Arrange a decanting demonstration, a wine or spirit tasting, or a memorable lunch or dinner where food and drink matching is a focal point. This semi-private, versatile space can host intimate occasions from meetings through to weekend brunches and everything in between.

Capacity:

Up to 8 guests for semi-private experiences







THE GREEN ROOM





## THE GREEN ROOM

Enjoy some exclusivity in the elegant surrounds of The Green Room. Set aside from La Madonna's bar, this versatile space is perfect for private dining, soirées or special celebrations.

Enjoy pre-dinner drinks overlooking Little Collins Street, then take a seat at your dining table ready for a bespoke culinary experience; or enjoy the lounge as your own locale for cocktails and canapés in one of Melbourne's most secret of spaces.

Capacity:

Up to 15 seated guests for a private lunch or dinner

Up to 30 guests for cocktail style events

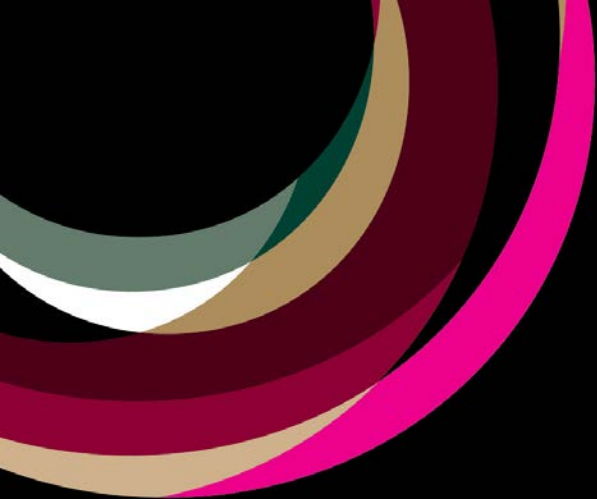






MENUS





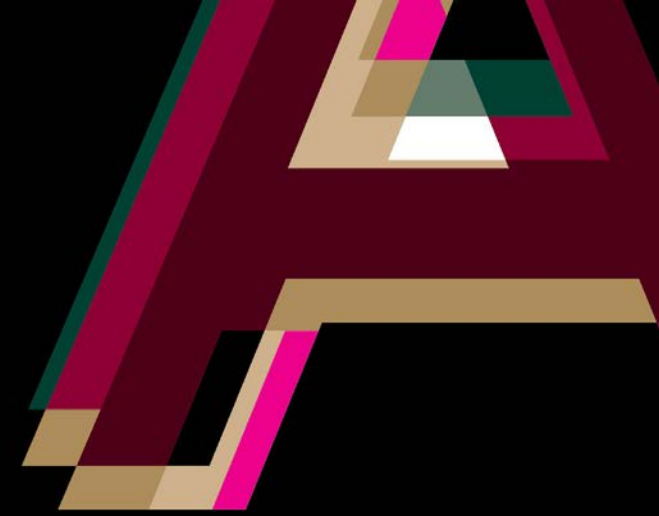
## MENUS

Playful, creative and welcoming, expect new twists on traditional hotel food and beverage.

Acclaimed Melbourne chefs, Danny Natoli and Adrian Li bring together a tantalising combination of their Sicilian and Hong Kong heritage with menus that takes dining from day to night. And in an Australian first, a dedicated in-house barrel ageing program for cocktails and spirits adds an alluring new dimension to the drinks list.







## COCKTAIL EVENT

### CANAPÉS

Ox tongue & salsa verde	\$8 ea
White anchovy & candied lemon crostini	\$6 ea
Pumpkin arancini	\$6 ea
Salt vinegar zucchini fritto & aioli	\$10 ea
Golden beets, whipped feta & pinenuts	\$6 ea
Rock melon & speck	\$8 ea
Tomato & olive Sicilian slice	\$6 ea
Pepperoni & chilli honey Sicilian slice	\$7 ea
Teriyaki glazed wild boar meatballs	\$10 ea
Cacio e pepe scones, caviar & chives	\$12 ea
Mascarpone choux puff	\$10 ea
Handpicked spanner crab & organic deviled egg	\$12 ea
Mini lobster rolls	\$15 ea
Smoked eel parfait on lavosh with cucumber & salmon roe	\$8 ea
Fernet-Branca dark chocolate cannoli	\$12 ea
Lamington milk choc cannoli & blackberry jam	\$12 ea

## SEATED EVENT

### MANGIARE

Our signature four course menu where you let our chefs feed you with their favourite dishes of the moment. Start with snacks move on to pasta, feast on something more, and finish on a sweet note. Mangiare is suitable for groups of 6 to 60 people for lunch or dinner.

Minimum \$95 pp.

Please request a sample of our most current menu - our chefs enjoy mixing things up on a regular basis. Dietary requirements can be catered for upon notice.





## BEVERAGE PACKAGES

### **CLASSIC**    \$55 pp / 2.5 Hours

NV Politini Prosecco, Glera, Central Victoria  
2021 Cloud Street, Pinot Grigio, Victoria  
2021 Cloud Street, Pinot Noir, Victoria

### **STANDARD**    \$65 pp / 2.5 Hours

NV Politini Prosecco, Glera, King Valley, Victoria  
2019 Monte Tondo Soave, Garganega, Veneto, Italy  
2021 Fighting Gully Road, Sangiovese, Beechworth, Victoria  
2019 Shadowfax 'Minnow' Rose, Pinot Noir, Werribee, Victoria

### **PREMIUM**    \$75 pp / 2.5 Hours

NV Salatin Sincero Sul Fondo Prosecco, Glera, Veneto, Italy  
2021 Hentyfarm, Chardonnay, Henty, Victoria  
2021 Moondara Studebaker, Pinot Noir, Gippsland, Victoria  
2020 Masseria Iveli Primarose, Negroamaro, Puglia, Italy

Classic, Standard, and Premium packages are inclusive of tap beer.

### **ZERO ALCOHOL**    \$25 pp / 2.5 Hours

Selection of soft drinks and juices

## BEVERAGE PACKAGE ADD ONS

### **ON-ARRIVAL COCKTAIL**    \$20 - \$25 pp / ea

Seasonal Bellini  
Barrel Aged Negroni  
Seasonal or classic Spritz  
Little Collins Cocktail

Ever changing barrel-aged and seasonal cocktails are also available.  
Ask to see our latest cocktail list.

Mocktails can be arranged upon request.

### **ON-ARRIVAL SPARKLING**

NV Politini Prosecco, Glera, King Valley, Victoria    \$13 pp

### **ON-ARRIVAL CHAMPAGNE**

NV Louis Roederer Collection 242 Brut, PN/PM/Chard, Riems    \$32 pp

Tea & Coffee selections    \$5 pp

### **BESPOKE DRINKS PACKAGE**

A tailored drinks package can be created to suit your event.