

LINA
ROOFTOP

FUNCTIONS
& EVENTS





LINA ROOFTOP

Lina rooftop welcomes you to a 1,500sqm one of a kind multi-faceted venue that captures the Mediterranean finest qualities of a beach club vibe on a rooftop, featuring an Instagram-worthy 30 metres infinity pool, a chic indoor / outdoor restaurant for out-of-this-world dining and a breezy open-air terrace & sunken rosé lounge perfect for sunset cocktail-sipping. This is the place to be and to be seen... a unique day-to-night venue.





CANAPÉ & DINING PACKAGES

CANAPÉ OPTIONS

3 choices \$15pp
4 choices \$20pp
5 choices \$25pp
7 choices \$30pp
9 choices \$40pp

SUBSTANTIAL CANAPÉS

\$15pp each

Live Stations - Prices available on request

PLATED DINING OPTIONS

2 courses \$70pp
3 courses \$80pp

SHARING FAMILY STYLE DINING OPTIONS

2 courses \$90pp
3 courses \$125pp
4 courses \$155pp

CONFERENCE PACKAGE OPTIONS

Morning Tea \$22pp
2 courses \$66pp
3 courses \$77pp
Afternoon Tea \$22pp



COLD CANAPÉ MENU

Beef Carpaccio, Pecorino Custard, Fried Capers
Salted Cod Brandade, Sourdough Croute, Dill, E.V.O.O
Smoked Chicken and Pate en Croute, Port Gel
Octopus Terrine, Chimi Churri, Lemon
Smoked Oyster and Cod Liver Pate, Lavosh, Onion Jam
Blue Cheese Mousse Tartlets, Caramelised Figs
Seared Tuna, Ponzu, Sesame, Sriracha Aioli

VEGETARIAN

Avocado Mousse Tartlets, Charred Corn Salsa, Finger Lime
Cucumber Roulade, Avocado, Whipped Tofu, Harissa, Lemon Myrtle
House made sushi, chefs selection, soy, pickled white ginger, wasabi

SUBSTANTIALS

Seared tuna soft shell taco, asian style slaw, ponzu shoyu mayo, fried shallot
Mini poke bowl, teriyaki beef, rice, avocado, edamame, cucumber, pickled
daikon, carrot, sesame dressing
Mini salad cups, chefs' choice of salads made with fresh seasonal produce





HOT CANAPÉ MENU

Smoked Salmon Brandade Lollipops, lemongrass, ginger and chilli topping
Seared Wagyu, Crème Fraiche, Tobiko
Smoked Chicken Sliders, Slaw, Mango Salsa
Pinchos Morunos, Minted Yoghurt
Half Shell Scallops, Beurre Meuniere, Provencale
Lobster Mousse Tortellini, Bisque, Green Oil, Fried Shallot
Kataifi Prawn Skewers, Lemongrass Sweet Chilli Dipping Sauce

VEGETARIAN

Beetroot and Basil Arancini, Tzatziki
3 Cheese Croquette, Salsa Verde, Chilli Threads

SUBSTANTIAL

Tempura Tofu Bao, Asian Slaw, Kecap Manis, Fried Shallot, Kewpie
Pulled lamb taquito, huevos rancheros
Crispy pork belly bites, apple cider and chilli sauce
Popcorn Chicken, Sambal



LIVE STATIONS

SASHIMI STATION

Chef cutting sashimi to order
Salumi Station
Slicer set up with a chef to slice
a selection of local and imported
salumi's and cured meats to order

OYSTER STATION

Live oysters shucked to order,
selection of condiments, mignonette,
finger lime and chilli, ponzu and
salmon roe, lime, cucumber and gin
granita

MINI POKE BOWL STATION

Selection of poke bowl ingredients,
made to order by a chef



GAZING STATION

GRAZING STATION

Charcuterie style
Price per head setup, 2 levels of station that
increase in variety and quality of produce
available.

Large grazing station setup with local and
imported cheeses, dried and fresh fruits,
nuts, condiments, breads and lavosh.

SEAFOOD SELECTION

Price per head setup, market fresh seafood,
raw, poached and cured
Prawns, lobster tail, bugs, scallops,
salmon, kingfish, ocean trout, tuna, oysters,
mussel's spanner crab salad





SIT DOWN DINING

ENTREE

Kingfish crudo, lemon, sweet, pickled fennel, pomegranate, fennel leaves

Salmon Gravlax, blowtorched grey goose and citrus cured salmon, pickled carrot and cucumber, radish, orange gel, ponzu shoyu crème fraiche, salmon roe

Beetroot carpaccio, house labneh, grain crumble, basil vinaigrette

Scallops, pan seared with petite pois ala francaise, jamon crumble

MAIN

Duck breast, sauteed fennel, orange and chili, provençale, jus lie

Fire roasted eggplant, whipped tofu, heirloom cherry toms, green oil, grain crumble

200g Black onyx rib fillet Mb 4-5, sarladaises potato, jus lie, café de paris

DESSERT

Strawberries and cream panna cotta, earth crumb, strawberry sorbet

Chocolate marquis

Honeycomb, berries, raspberry powder

Deconstructed mango cheesecake, mango gel, fresh mango, couere ala crème, biscuit crumb



COCKTAIL WEDDING PACKAGES

ENTRY LEVEL

Cocktail Wedding Reception

Price per canape

Minimum 3

2 basic \$5 each

1 premium \$8.50 each

+ 3 Hour Beverage Package \$115 with beverage

MEDIUM LEVEL

Two Course + Cake Cut and served:

Bread

Two Course

Cake cut and served

\$125 per person

+ Plus Beverage Package \$220 with beverage

HIGH LEVEL

Three Course + Cake Cut and served:

Bread

Three Course

Cake cut and served

\$195 per person

+ Plus Beverage Package as per current packages \$290 with beverage



COCKTAIL WEDDING RECEPTION

LUXE

Three Course + Cake Cut and served:

4 Basic Canapes

Bread

Three Course

Cake cut and served

\$295 per person

+ Plus Beverage Package as per current packages

\$390 with beverage

ULTIMATE

5 Course Tasting Menu + Cake Cut and served:

4 Canapes

+ Plus 1 hour beverage package whilst having canapes

Bread

5 Course Tasting Menu

5 Course Wine Pairing

Cake cut and served

DJ / Live Musician 2 hours

Linen Tablecloths

Table Settings

\$595 Per Person





DRINKS PACKAGE

CANNES PACKAGE

Little Angel Pinot Grigio
Howard Park 'Flint Rock' Pinot Noir
Casa Donoso Carmenere Rose
Pure Blonde Draft
Corona Bottle
Soft drinks
3 hours - \$79 pp [add house spirits \$95]
4 hours - \$99 [add house spirits \$119]

SOUTH BEACH PACKAGE

Fragum Spritz Spritz or Aperol spritz on arrival for each guest
Panul Sauvignon Blanc
Casa Donoso Carmenere Rose
Howard Park 'Flint Rock' Pinot Noir
Balter XPA Draft
Corona Bottle
Soft drinks
3 hours - \$109 pp [add house spirits \$120 pp]
4 hours - \$129 pp [add house spirits \$149]



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CONTACT US

events@linarooftop.com.au
0439 999 870