

AN DI

An Di is a restaurant and bar located in the heart of vibrant Docklands that offer modern Vietnamese Cuisine.

At AN DI, we believe that sharing a meal is a way to connect with others and create lasting memories. We want to bring the authentic of Vietnam to your plate in a modern way, using only the freshest and highest quality ingredients, also create a warm, inviting and memorial atmosphere where you can enjoy your special occasions.

Please contact us on **0402 423 159**
or email **info@andi.melbourne**
to book your FUNCTION today!



OUR CAPARCITIES:

	Cocktail	Seated
Main dining:	65	40
Upstairs:	35	25

OVERALL VENUE: 100

COCKTAILS PARTY

Minimum 20 guests

Finger Food per head:

Stater Package \$30 per head

- Grilled Lemongrass Pork Skewer
- Beef Wrap in Betel Leaf
- Char Grill Flat Banh Mi in Sate Sauce
- Steamed Burger Bao Bun
(Crispy Roast Pork or Soft Shell Crab)
- Steamed Pork and Prawn Wontons in Soy Vinegar Sauce
- Traditional Pork Spring Rolls
- Fruit Skewer

Vegetarian Package \$30 per head

- Vegan Spring Roll with Sweet Chilli Sauce
- Tofu and Mushroom Rice Paper Roll
- Steamed Burger Bao Bun w Enoki Mushroom
- Crispy Young Tofu in Panko Crumb with Chilli Mayo
- Crispy Tofu Mini Banh Mi
- Fruit Skewer

COCKTAILS PARTY

Minimum 20 guests

Finger Food per head:

Silver Package \$45 per head

- Peking Duck Pancake
- Salt and Pepper Squid
- Grilled Lemongrass Pork Skewer
- Beef Wrap in Betel Leaves
- Prawns Green Mango Salad on Cracker
- Steamed Burger Bao Bun

(Crispy Roast Pork or Soft Shell Crab)

- Steam Pork and Prawn Wonton in Soy Vinegar Sauce
- Hanoi Crab and Prawn Spring Roll
- Fruits Skewer
- Sticky Date Pudding

Premium Package \$65 per head

- Assorted Rice Paper Rolls
 - Kingfish Cerviche on Prawn Crackers
 - Peking Duck Pancake
 - Salt and Pepper Squid
 - Grilled Lemongrass Pork Skewer
 - Beef Wrap in Betel Leaves
 - Prawns Green Mango Salad on Cracker
 - Steamed Burger Bao Bun
- (Roast Pork or Soft Shell Crab)*
- Steamed Pork and Prawn Wontons in Soy Vinegar Sauce
 - Hanoi Crab and Prawn Spring Rolls
 - Sticky date pudding or Lychee Crème caramel

COCKTAILS PARTY

Minimum 20 guests

Canape Platters

- Assorted Mini Banh Mi (16) \$95
- Assorted Rice Paper Rolls (24) \$105
- Steamed Burger Bao Bun (24) \$110
(Crispy Roast Pork or Soft Shell Crab)
- Peking Duck Pancakes w Hoisin,
Cucumber and Spring Onion (20) \$95
- Traditional Pork Spring Rolls w Sweet Chilli
Sauce (35) \$70
- Sticky Rice with Chinese Sausages, Dried
Shrimps, Pork Loaf and Pork Floss \$95
- Hanoi Crab and Prawn Spring Rolls (12) \$70
- Salt and Pepper Squid \$110
- Beef Wrap in Betel Leaves skewers (20) \$95
- Lemongrass Pork Skewers (20) \$95
- Pork & Prawn Wontons with Choice of Fried
or Steamed (30) \$70
- Prawns Thai Green Mango Salad with
Crackers \$85
- Viet Coleslaw Salad on Cracker \$85.
*(Choice of Protein: Grilled Chicken, Pork &
Prawn, Beef)*
- Fruit Platters \$85
- Petit Fours (20) \$100
- Sticky Date Pudding \$80

BANQUETTE STYLES

Minimum 25 guests

\$45 per head

Entrée:

- Steamed Wonton in Soy Vinegar Sauce
- Beef Wrap in Betel Leaves

Dessert:

- Sticky date pudding
- Banana Flame

Main:

- Salt and Pepper Squids
- Prawn Thai Green Mango Salad with Crackers
- Char Grilled Chicken with Namjim Dipping
Sauce
- Viet Slow Cooked Beef Curry
- Steamed Rice

BANQUETTE STYLES

Minimum 25 guests

\$60 per head

Entrée:

- Steamed Burger Bao Bun (*Choice of Roast Pork, Soft Shell Crab or Enoki Mushrooms*)
- Salt & Pepper Squids
- Steamed Pork and Prawn Wontons in Soy Vinegar Sauce

Main:

- Thai Green Mango Salad with Prawn
- Viet Slow Cooked Beef Curry
- Stir Fried Roast Pork with Chinese Broccoli
- Char Grilled Chicken with Namjim Dipping Sauce
- Wok Toss Shaking Beef with Capsicum and Onion
- Steamed rice

Dessert:

- Sticky date pudding
- Banana Flame

DRINK PACKAGES

2 hours \$35 / 3 hours \$45

WHITE WINE & SPARKLING:

Minichibury Processco

Wolf Blass Eaglehawk Sav Blanc

Annie's Lane Chardonnay

Cat Amongst Pinot Grigio

RED WINE:

Wolf Blass Eaglehawk Shiraz

Devil's Vine Pinot Noir

Taylor's Discoveries Merlot

NON-ALCOHOLIC:

Mornington Peninsula Brewery

Soft Drinks/ Juices/ Sparkling Water

ON TAP:

Goat

BOTTLE:

Hanoi

Corona

Balter Xpa

4 Pines Pale Ale

Carlton Draught

Apple Cider

Lychee Cider

UPGRADES: Cocktails \$16 per cocktail

Spirit \$10 each

