



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 \$35 per head

- Vegetarian Dumpling
- Beef Wrap in Betel Leaf
- Traditional Pork Spring Rolls
- Salted & Pepper Calamari
- Steamed Burger Bao Bun
(Crispy Roast Pork or Soft Shell Crab)
- Steamed Pork and Prawn Wontons in
Soy Vinegar Sauce
- Fruit Salad

Vegetarian Package \$35 per head

- Vegetarian Dumpling
- Vegan Spring Roll with Sweet Chilli
Sauce
- Rice Paper Roll
- Green Papaya Salad
- Steamed Burger Bao Bun w Young
Tofu
- Crispy Young Tofu in Panko Crumb
with Chilli Mayo
- Fruit Salad

COCKTAILS PARTY

Minimum 20 guests

Finger Food per head:

Silver Package \$50 per head

- Scallop and Prawn Dumpling
- Assorted Rice Paper Roll
- Salt and Pepper Calamari
- Beef Wrap in Betel Leaves
- Prawns Green Papaya Salad on Cracker
- Assorted Steamed Burger Bao Bun
- Steam Pork and Prawn Wonton in Soy Vinegar Sauce
- Hanoi Crab and Prawn Spring Roll
- Fruits Salad

Premium Package \$69 per head

- Scallop and Prawn Dumpling
- Peking Duck
- Wagyu Steak with Five Spices Sauce
- Assorted rice Paper Roll
- Salt and Pepper Calamari
- Beef Wrap in Betel Leaves
- Hanoi Crab and Prawn Spring Roll
- Prawns Green Papaya Salad on Cracker
- Assorted Steamed Burger Bao Bun
- Steam Pork and Prawn Wonton in Soy Vinegar Sauce
- Fruits Salad

COCKTAILS PARTY

Minimum 20 guests

Canape Platters

- Assorted Mini Banh Mi (16) \$116
- Assorted Rice Paper Rolls (24) \$108
- Assorted Steamed Burger Bao Bun (20) \$160
- Peking Duck Pancakes w Hoisin, Cucumber and Spring Onion (20) \$95
- Traditional Pork Spring Rolls w Sweet Chilli Sauce (35) \$98
- Vietnamese Crab Sticky Rice \$95
- Hanoi Crab and Prawn Spring Rolls (12) \$85
- Salt and Pepper Squid \$115
- Beef Wrap in Betel Leaves skewers (20) \$95
- Pork & Prawn Wontons with Choice of Fried or Steamed (30) \$85
- Prawns Papaya Salad with Crackers \$90
- Viet Coleslaw Salad on Cracker \$90
(Choice of Protein: Grilled Chicken, Pork & Prawn, Beef)
- Fruit Platters \$85
- Sticky Date Pudding \$80

S I L V E R B A N Q U E T T E

\$45 per head

Entrée:

- Scallop and Prawn Dumpling
- Beef Wrap in Betel Leaves

Main:

- Salted and Pepper Calamari
- Beef Ribs in Tamarind Sauce in Slow Oven
Baked
- Mushroom and Broccoli with XO Sauce
- Jasmine Steamed Rice

Dessert:

Choice of:

- Sticky date pudding
- Banana Fritter

P R E M I U M B A N Q U E T T E

\$60 per head

Entrée:

- Scallop and Prawn Dumpling
- Salted and Pepper Calamari

Main:

- Whole Barramundi Deep Fried with Tamarind Sauce
- Beef Ribs in Tamarind Sauce in Slow Oven Baked
- Seafood & Broccoli with XO Sauce
- Vietnamese Fried Rice

Dessert:

Choice of

- Sticky date pudding
- Banana Fritter

DRINK PACKAGES

2 hours \$40 / 3 hours \$50

WHITE WINE & SPARKLING:

Minichibury Processco
Arrogant Frog Sav Blanc
Annie's Lane Chardonnay
Colpasso Pinot Grigio

RED WINE:

Wolf Blass Eaglehawk Shiraz
Devil's Vine Pinot Noir
Taylor's Discoveries Merlot

NON-ALCOHOLIC:

Heaps Normal
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

