

BISTRO VUE

EVENT DINING OPTIONS

Lunch receptions are available from noon and must conclude by 4.00pm.

Dinner receptions are available from 6.00pm and must conclude by midnight.

LUNCH & DINNER

A traditional two or three course meal served either as a set menu or as limited à la carte with a choice of up to three options for each course. The price per person includes tea and coffee.

Lunch

Two course set menu\$65 per person
Three course set menu\$85 per person
Two course à la carte menu.....\$75 per person
Three course à la carte menu\$95 per person

Dinner

Two course set menu\$75 per person
Three course set menu\$95 per person
Two course à la carte menu.....\$85 per person
Three course à la carte menu\$105 per person

We also offer a degustation option for your event

Four course degustationLunch \$90 per person
Five course degustation....Dinner \$120 per person

A selection of side dishes are available upon request.

Additional courses may be added to your menu at \$20 per course per person.

We can also offer a two piece chef's selection of canapés with pre-meal drinks on arrival for an additional \$15 per person.

All beverages are charged on either a consumption basis or beverage package. Our sommelier will consult with you in the lead up to your event. Wine matching is also available for degustation menus upon request.

All menus created are subject to change without notice due to seasonal and market availability.

Truffle Supplement

Fresh truffles may be added to your menu from \$50 per person when in season.

The truffle seasons are as follows:

January to May:French black truffle
June to September:Australian black truffle
October to December:Italian white truffle

Please speak with your Event Coordinator if you wish to add a truffle supplement to your menu.

Dietary requirements

Dietary requirements can be accommodated in addition to the menu and must be advised 7 days prior to the event.

Children's meals

Children's meals can be provided for children under the age of 12 years.

Two course menu\$40 per person
Three course menu.....\$50 per person

Crew meals

One course\$35 per person
Two courses\$55 per person

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EXAMPLE MENUS

Please note the following menus are examples only.

EXAMPLE 5 COURSE DEGUSTATION MENU

- ~ House smoked trout, salad cream, salmon roe
- ~ Classically inspired truffle risotto
- ~ David Blackmore bolar blade, asparagus, beetroot
- ~ Selection of cheese
- ~ Lemon pudding, pistachio ice cream
- ~ Tea & coffee

EXAMPLE 3 COURSE MENU

Entrées

- ~ French onion soup
- ~ French salad, Criterion Hotel circa 1870
- ~ Duck egg, kale, pork jowls, cèpe emulsion

Plats principaux

- ~ Mark Eather Barramundi, cauliflower, mushroom, Gascony butter
- ~ Confit duck leg, rainbow carrots, pommes sautées
- ~ Grass fed fillet of beef with Béarnaise sauce and pommes frites

Desserts

- ~ Crème brûlée
- ~ Selection de fromages
- ~ Chocolate fondant, raspberry sorbet

BEVERAGES

Our sommelier will consult with you in the lead up to your event and would be more than happy to make recommendations to suit your requirements.

On consumption – organiser selects from our wine list to be charged on a consumption basis.

Beverage package – select from one of our beverage packages for the time period of your event.

Wine matching – each course is matched with a different wine and priced per person. Our sommelier will create a wine match to compliment your meal starting from \$75 per person for 90ml pour.

Please note, these prices do not include pre-meal drinks or additional beverage requests such as beer, spirits, soft drinks and mineral water.