

**2019**

**LE BON TON**

**EVENT PACKAGES**

# VENUE SPACES

EXPERIENCE A TRULY UNIQUE VIBE IN EACH SPACE OF LE BON TON. WITH VARIED GUEST CAPACITIES, THERE IS A PERFECT SPACE FOR ALL EVENTS.



## THE FRENCH QUARTER

Equipped with a dedicated bar, private toilets and an independent sound system it is a truly special and unique room. Complete with exposed brick feature walls and stunning light features this space is sure to impress.

**Seated functions of up to 45 people**

**Cocktail style functions for up to 80 guests**



## LE BON TON DINING ROOM

With doors leading out on to the courtyard and the entire room decorated with exposed brick, this room has everything you could want for your special event.

**Seated functions of up to 80 people**

**Cocktail style functions for up to 100 guests**  
(including the smaller adjoining dining room)



## THE ABSINTHE LOUNGE

This gorgeous, semi-private room is the heart of le Bon Ton and is the perfect place if you are looking for somewhere different with plenty of character and charm.

**Seated functions of up to 45 people**

**Cocktail style functions for up to 75 guests**

# MAKE IT YOURS

WITH ROOMS SO FULL OF CHARACTER, ALLOW LE BON TON  
TO MAKE YOUR CELEBRATION TRULY MEMORABLE.



  @lebontonmelb

# CANAPÉ PACKAGES

FOR AN EVENT OF 20 PEOPLE OR MORE,  
WE HAVE A VARIETY OF MENU OPTIONS AVAILABLE.

Choose from the below options to build your very own bespoke menu.

6 canapés .....	\$30 pp
8 canapés.....	\$40 pp
8 canapés + 2 substantials .....	\$53 pp

## COLD \$5

- Freshly shucked oysters
- Grilled sourdough bread w house smoked chicken salad + rocket pesto
- Vine ripe tomato salsa fresca on grilled sourdough w black olives, Spanish onion + basil
- Black eyed pea + pico de gallo, tostada w ancho crema
- Cos lettuce cup filled w roasted beetroot, goat cheese + smoked tomato vinaigrette
- Smoked bacon + cream cheese tartlet w caramelised onion relish

## HOT \$5.5

- Mini crab cakes w Old Bay seasoning + jalapeño tartar sauce
- Green chilli + goat cheese tartlets w pepita pesto (V)
- Smoked pulled pork croquettes w Poblano crema
- House smoked pork belly w creole mustard vinaigrette (GF)
- Smoked brisket nachos w Jack cheese + chipotle ranch (GF)
- Popcorn chicken w cayenne pepper hot sauce + blue cheese aioli
- Carne guisada tostadas w guacamole + charred corn (GF)
- Smoked brisket quesadillas w Jack cheese, avocado + crema (V option available)

## SUBSTANTIAL \$7

- Tacos w smoked corn salsa, spicy avocado, radish + roasted poblano crema (3 pc) choose 1 of the below w/Chicken w/Fried Chicken w/Black Beans (V)
- Chargrilled chilli chicken skewers w chipotle aioli
- Black bean nachos w avocado + fire roasted salsa
- Wagyu burger sliders w mustard, dill pickle, cheese, onion + ketchup
- Pit smoked pulled pork burrito w spiced potato, tangy slaw, pickled jalapeño and cheddar cheese.

## DESSERT \$6

*Straight from the Daisy Duke kitchen, choose from house made desserts.*

- Lemon meringue pie
- Oreo cheesecake
- Pecan Pie w caramel sauce

**Please note,** menus change seasonally.

# SIT DOWN MENU

OUR SHARED MENU SHOWCASES OUR HOUSE SPECIALTIES,  
FAVOURITE DISHES AND IS SERVED OVER 3 COURSES.

## JACKSON SQUARE BANQUET

**\$59 PER PERSON**

### START WITH

your choice of  
2 appetisers

### FOLLOWED BY

the Smokers Lot' w  
your selection of 2 sides

### FINISHED WITH

home made pie sweet  
treat from Daisy Duke

## GARDEN DISTRICT BANQUET

**\$69 PER PERSON**

### START WITH

your choice of  
3 appetisers

### FOLLOWED BY

the Smokers Lot w  
your selection of 3 sides

### FINISHED WITH

home made pie sweet  
treat from Daisy Duke

## SMOKERS LOT

The hero of our banquet menu is the Smokers Lot which includes Chef's selections of delicious meats smoked over iron bark & fruit woods for up to 12 hours. Service with house pickles.

### BRISKET 1/2 LB

Grain-fed Riverina Angus beef

### SAUSAGE

Chef's special recipe

### PORK 1/2 LB

Pulled pork shoulder

### CHICKEN 1/2 LB

Lemon pepper rub + 'Bama white sauce'

### SAMPLE MENU ONLY

Dishes may vary due to seasonal produce availability.  
All groups of 10 and above are required to dine from this menu.



# APPETIZERS

## FRIED CALAMARI

Cajun spiced fried calamari w a Louisiana remoulade + a lime wedge

## CHILLI CHEESE FRIES

Traditional Texas-style beef + bean chilli w a sharp cheddar sauce on crispy fries

## SOUTHERN FRIED CHICKEN

Buttermilk soaked tenders w cracked pepper white gravy + jalapeños

## TEXAS CAVIAR

Black eyed peas + pico de gallo w white flour tortilla chips + ancho chilli crema

## CHICKEN WINGS

Pit smoked hot wings w cayenne pepper sauce + chipotle ranch

## BAJA FISH TACOS

W smoked corn salsa, spicy avocado, radish + roasted poblano crema

# SIDES

## POTATO SALAD

W spring onion, fresh dill, pickles + mayo

## MAC & 3 CHEESE

Cheddar, American, Swiss + spring onion

## TANGY COLESLAW

w cabbage, carrot + onion

## ROASTED BEETROOT SALAD

Local goats cheese, toasted seeds + smoked tomato vinaigrette

## ONION RINGS

Beer battered + jerk seasoned

## LE BON TON PICKLES

A house mix of gherkin, carrot, baby onion + jalapeño

## SEASONED FRIES

W spicy ketchup & aioli

## MINI KITCHEN SINK SALAD

Mixed leaves & iceberg lettuce, red capsicum, cucumber, cherry tomato, cheddar, white onion with toasted pepitas & crispy corn tortilla strips, dressed with chipotle ranch

# PLATTERS

## COLD

### — \$65 PLATTER —

Artisanal cheeses w local honeycomb, quince paste, fruit + crackers

Charcuterie board w cured meats served w cornichons, horseradish crema, chutneys + grilled sourdough

## HOT

### — \$85 PLATTER —

Sliced smoked brisket, pulled pork shoulder, house smoked sausages, home made BBQ sauce + mustards

## GLUTEN FREE

### — \$50 PLATTER —

Texas caviar, black bean hummus, guacamole, fire roasted tomato salsa w fresh corn chips

# BEVERAGE PACKAGES

## BOURBON ST PACKAGE

**2 HRS - \$36PP | 3 HRS - \$44PP | 4 HRS - \$52PP | ADDITIONAL HRS - \$8PP/PH**

- NV Redbank Emily Sparkling Brut, Regional Victoria
- 2018 Redbank The Long Paddock Sauvignon Blanc, Regional Victoria
- 2018 Redbank The Long Paddock Shiraz, Regional Victoria
- Packaged: (Choose 3)  
GOAT Lager, Young Henry's 'Newtown' Pale Ale, Carlton Draught, Cascade Premium Light, Hills Apple Cider
- Soft drinks & juice

## FRENCH QUARTER PACKAGE

**2 HRS - \$45PP | 3 HRS - \$55PP | 4 HRS - \$65PP | ADDITIONAL HRS - \$8PP/PH**

- NV Airlie Bank by Punt Road Sparkling Brut, Yarra Valley, VIC
- 2018 Airlie Bank by Punt Road Sauvignon Blanc, Yarra Valley, VIC
- 2018 Airlie Bank by Punt Road Pinot Noir, Yarra Valley, VIC
- Beer Packaged: (Choose 3)  
Brooklyn Lager, Sierra Nevada Pale Ale, Carlton Draught, GOAT Lager, Young Henry's 'Newtown' Pale Ale, Cascade Premium Light, Hills Apple Cider
- Soft drinks & juice

## CHAMPAGNE

French Champagne can be added to your package for an additional \$30/pp, per hour. Bottles are capped depending on final numbers.

## FUNCTION COCKTAILS

At \$15 each, our function cocktails are a great way to welcome your guests. Choose from: Hurricane | Espresso Martini | Peach Sweet Tea (w choice of house spirit) | Aperol Spritz

## CONSUMPTION BAR

If you would rather set up a bar tab for a more flexible option, you can select a range of wines, spirits, cocktails and bottled beers to have available to your guests. The minimum spend must still be met.

## CASH BAR

Pay as you go bar service is available, however minimum spends apply.

# BESPOKE PACKAGES

We understand that every event is different and our packages may not fit your requirements. We are more than happy to speak with you and offer tailored food and beverage options to help make your dream event a reality as much as we can. We have a great team of hospitality leaders with years of experience who can offer you and your guests a special and unique event experience.

## WEDDINGS

Le Bon Ton offers some beautiful event spaces to celebrate your special day. For a customised package, suited to all your needs, please talk to our events team.

# VENUE INFORMATION

## BOOKING YOUR EVENT

Please email [bookings@lebonton.com.au](mailto:bookings@lebonton.com.au) with any enquiries you might have. We are happy to hold your preferred date for a period of 7 days. After this time we would require a signed function agreement and a deposit to secure the booking.

## MINIMUM SPENDS

All of our events will have a minimum spend that can be made up of all food and drinks ordered on the night. Your minimum spend will be quoted and will have to be guaranteed as part of the function agreement before your event. If you fall short of the agreed minimum spend, the difference will have to be made up and charged as a room hire fee.

## DEPOSITS

A 25% deposit will be required to hold all bookings and your booking is not guaranteed until we receive payment.

## CHILDREN'S MEALS

We are able to cater for children, please let us know how many children's meals you require in advance.

## DIETARY REQUIREMENTS

We will try our hardest to accommodate for any dietary requirements but we may not always be able to. We will need a full list of dietary requirements in advance.

## PARKING

Limited parking is available on Gipps Street, Rokeby Street and surrounding areas. Please ensure guests check all parking signage as council ticket inspectors are active in the area.

## TRUSTED SUPPLIERS LIST

If you would like any recommendations for theming, entertainment or audio visual, please do not hesitate to ask your event coordinator