

2022

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

Our completely exclusive function room is equipped with a dedicated bar, private toilets and an independent sound system. This unique style of room is complete with exposed brick feature walls and light fixtures that are sure to impress.

Seating 48 pax Sit Down and 90 pax Cocktail Style.



THE ABSINTHE LOUNGE

This gorgeous, semi-private room has plenty of character. Set in the corner of the venue, close to all amenities and boasting its own oyster bar. This room caters for all, from an intimate affair to a large celebration.

Seating 40 pax Sit Down and 65 pax Cocktail Style.



COURTYARD

The Courtyard is situated at the back of the venue and is one of our most popular areas. Lavish Gardens, designer Fairy Lights and Front Row Seats to our Chefs in action. This area is sheltered from the wind, including Umbrellas for Shade and ample heating to keep you warm on those chilly nights.

Seating 50 pax Sit Down and 80 pax Cocktail Style.

*An indoor wet weather plan is provided for every event.



SMALL DINING ROOM

Our small semi-private dining room is closed off by Plush Velvet Curtains with a Private Fireplace to create an intimate environment. This room is located within the heart of the venue and perfect for corporate meetings or groups looking for a relaxed atmosphere.

Seats 16 guests - Sit Down ONLY

FULL VENUE

Le Bon Ton is a multifaceted venue featuring individually stylized rooms. Combining all areas creates a historic atmosphere, taking your event back to the roots of living in Collingwood. Include dance floors, DJ's, live bands, photo booths, a live meat smoking presentation or anything your heart desires with a full venue function at Le Bon Ton.

*Seating 220 pax banquet or cocktail style

MAKE IT YOURS

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



[f](#) [i](#) @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	\$35 pp
6 canapés + 1 substantial.....	\$41 pp
6 canapés + 2 substantials	\$45 pp
Sweet treat	\$4 pp

COLD

- Freshly shucked oysters
- Smoked Cajun Deviled Eggs - Smokey eggs with cajun spiced yolks and green onion (VE-GF)
- Chilli compressed watermelon with gin pickled rinds and torn mint.
- Smoked mushroom + walnut pâté w cornichon (VG-GF)
- Smoked chicken + mayonnaise lettuce wraps

HOT

- Mini crab cakes w Old Bay seasoning + jalapeño tartar sauce
- Green chilli + goat cheese tartlets w pepita pesto (VE)
- Smoked pulled pork croquettes w Poblano crema
- Popcorn chicken w cayenne pepper hot sauce + blue cheese aioli
- Popcorn cauliflower w house-made hot sauce (VE - VG option available)
- Baked mini smoked brisket quiche w spring onions + house BBQ Sauce
- Herb fried mozzarella sticks with buttermilk mayo and house-made Vanessa hot sauce.
- Jalapeno Poppers - Smoked jalapenos stuffed with cream cheese and wrapped in bacon (GF)

SUBSTANTIAL

- Pit smoked brisket slider on brioche bun w BBQ sauce, cheese, onion + pickles
- Smoked mushroom slider on brioche bun w cheese, onion + BBQ sauce (VE)
- Buttermilk soaked fried chicken tender slider on brioche bun w cayenne hot chilli sauce + aioli
- Two smoked beef meatballs glazed w BBQ sauce
- Yard Pimp Taco - Bogan Pride pulled chicken, avocado crema, slaw and pickled onion on a flour tortilla (GF upon request)
- Smoked brisket quesadillas w Jack cheese, + avocado crema (VE option available)

Please note, menus change seasonally.
GF - Gluten Free
VE - Vegetarian
VG - Vegan

SIT DOWN MENU

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

JACKSON SQUARE BANQUET

\$62 PER PERSON

— ♦ — **START WITH** — ♦ —

your choice of
2 appetizers

— ♦ — **FOLLOWED BY** — ♦ —

the Smokers Lot w
your selection of 2 sides

— ♦ — **FINISHED WITH** — ♦ —

homemade sweet treat

GARDEN DISTRICT BANQUET

\$72 PER PERSON

— ♦ — **START WITH** — ♦ —

your choice of
3 appetizers

— ♦ — **FOLLOWED BY** — ♦ —

the Smokers Lot w
your selection of 3 sides

— ♦ — **FINISHED WITH** — ♦ —

homemade sweet treat

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. Served w 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 + Honey BBQ 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.

Dietary requirements and allergies to be confirmed 7 days in advance of reservation.

APPETIZERS

CHILLI CHEESE FRIES

Traditional Texas-style beef + bean chilli w a sharp cheddar sauce on crispy fries (VG & VE on request)

SOUTHERN FRIED CHICKEN

Buttermilk soaked tenders w cracked pepper white gravy + jalapeños (GF upon request)

PIT SMOKED CORN COB

Sour cream, spring onion + jalapeno salt.(VG)

CHICKEN WINGS

Pit smoked hot wings w cayenne pepper sauce + chipotle ranch (GF)

VEGAN PULLED PORK TACO

Smoked pulled Jackfruit in a sweet bbq sauce, spicy avocado + pickled red cabbage, served on a soft tortilla.

CHILI COMPRESSED WATERMELON

Chili Compressed Watermelon with Gin Pickled Rinds torn mint. (GF-VE)

HERB CRUMBED MOZZARELLA STICKS

Herb Crumbed Mozzarella Sticks with buttermilk mayo and house made hot sauce (VG)

SIDES

POTATO SALAD

W spring onion, fresh dill, pickles + mayo (GF & VG)

MAC & 3 CHEESE

Cheddar, American, Swiss + spring onion (VG)

TANGY COLESLAW

W cabbage, carrot + onion (GF & VG)

ONION RINGS

Beer battered + jerk seasoned (VE)

LE BON TON PICKLES

A house mix of gherkin, carrot, baby onion + jalapeño (GF & VE)

SEASONED FRIES

W spicy ketchup & aioli

MINI KITCHEN SINK SALAD

Mixed leaves & iceberg lettuce, red capsicum, cucumber, cherry tomato, cheddar, white onion, toasted pepitas + crispy corn tortilla strips, dressed w chipotle ranch (GF & VG)



BEVERAGE PACKAGES

BOURBON ST PACKAGE

2 HRS - \$38PP | 3 HRS - \$46PP | 4 HRS - \$54PP | ADDITIONAL HRS - \$10PP/PH

- A selection of house wine
- Soft drinks & juice
- Mountain Goat Lager, Mountain Goat Summer Ale, Carlton Draught, Cooper's Light, Monteith's Apple Cider

FRENCH QUARTER PACKAGE

2 HRS - \$48PP | 3 HRS - \$58PP | 4 HRS - \$68PP | ADDITIONAL HRS - \$12PP/PH

- Dalz Otto Pucino Prosecco
- Jim Barry Watervale Riesling
- The Other Wine Co. Pinot Gris
- Jim Barry "Annabelle" Rose
- 2018 Airlie Bank by Punt Road Pinot Noir
- Whistler "Shock Value" GMS
- Balter XPA, Mountain Goat Lager, Mountain Goat Summer Ale, Carlton Draught, Cooper's Light, Monteith's Apple Cider
- Soft drinks & juice.

TAP BEER

Available in our French Quarter upon request. Additional Charge applies

PREMIUM SPIRITS

Can be added to both the Bourbon Street and French Quarter beverage packages for an additional \$11/pp, per hour.

CHAMPAGNE

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.

BESPOKE PACKAGES

Le Bon Ton offers unique event spaces to make any celebration memorable. We understand that every event is different and our packages may not suit your requirements. Our Events Coordinator is more than happy to speak with you and offer you a tailored package to help make your event momentous. Catering for all types of functions from corporate dinners to birthday celebrations and weddings, our team of hospitality professionals have years of experience to assist you in creating a special and unique event experience

VENUE INFORMATION

BOOKING YOUR EVENT

Please email 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 10% deposit will be required to hold all bookings and your booking is not guaranteed until we receive payment.

DIETARY REQUIREMENTS

For all dietary requirements we will need prior notice, this should happen when you choose your menu selections. We endeavor to accommodate all dietary requirements, however in some cases this may not be possible.

PARKING AND PUBLIC TRANSPORT

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.

If taking Public Transport to and from the venue.
Collingwood Train Station + Trams 109, 12 & 86 are within a 5 Minute Walk of the Venue.

TRUSTED SUPPLIERS LIST

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

