

EVENTS & FUNCTIONS CELEBRATION LUNCH & DINNER MENUS

Thank you for your enquiry about your function at Lutèce Bar & Bistro.

Your guests will enjoy sweeping views over Mt Coot-Tha and the surrounding area from the newly revamped restaurant and bar, with seating for 10 to 90 guests and space for 160 during cocktail functions, product launches & incentive events & for your conferences/seminars from 25 to 70 guests.

Our philosophy it's all about simplicity & efficiency and we ensure that all the preparations for your function or event are as trouble free as possible; our commitment is to providing the perfect event. You can choose from either a sit down meal or a less formal cocktail party. Our experienced team of event specialists is on hand to help you choose the best venue and menu to make your event unique.

We have created menus with an innovative french twist. Romain' Bapst highly qualified team is ready to share their

Each dish is professionally prepared and presented with great care and detail.

At each function our reputation is on the line and we guarantee that every guest will be fully satisfied. We also take the biggest concern out of cocktail parties - our commitment is to continually offer food to your guests during the party. Each dish is designed and prepared to please any guests.

For further information or/& on additional package options available you can contact me on

(07) 3161 1858

or

email on **functions@lutece.com.au**

Many thanks for your inquiry

Romain Bapst

Chef /Owner
Lutece Bistro & Wine Bar
60 McGregor Terrace, Bardon
T 07 3161 1858



EVENTS & FUNCTIONS LUNCH & DINNER MENUS

10 to 80 persons

2 Course Lunch menus 45.0/ 65.0 per pers main & Dessert (Mon –Sat)

3 Course Lunch menus 58.0 / 78.0 per pers (Mon– Sat)

2 Course Dinner menu 65.0 per pers (Mon- Thu) Main & Dessert

Canapes on arrival & 2 Course Dinner Main & Dessert 80.0 per pers

3 Course Dinner menu 85.0 per person

5 Course Tasting menu 110.0 per pers. – with matching French wines 168.0

We can accommodate any budget, please inquiry

COCKTAIL RECEPTIONS (please see below)

Please contact the Functions Manager for pricing information

Menu selection will be sent with your inquiry

All prices are subject to change

For your Christmas function Bon-bons, Menus & Christmas Decoration on the table



EVENT & FUNCTION MENU (SAMPLE)

3 courses with 3 choices in each course Up to 50 persons or sole use
Alternate drop Up to 85 persons

First Course - Première Assiette - Choice of

King prawn cutlet in crisp pastry with sage, "Barigoule vegetables, sauce rouille

Sautéed Moreton Bay bugs, potato gnocchi, peas, chestnut & sage "cocotte"

Homemade "Country style" terrine, duck foie gras pressée, onion & fig marmalade, brioche toast

Salad Lutèce, goat's cheese, crumbed truffled egg, baby cos, asparagus & hazelnut dressing

The famous Cea's spanner crab Lasagne with a creamy crustacean sauce

Or

Centre Table chef's selection to share

Main Course - Deuxième Assiette - Choice of

Grain fed beef "Tenderloin" char grilled, ceps mushroom crust, beanettes, Bordelaise sauce

Sea Bass & scallops "Bourride", the white Bouillabaise vegetables & aioli

Milk fed veal fillet "Comme un Tournedos", asparagus, polenta & truffle mousseline

The famous Cea's spanner crab Lasagne with a creamy crustacean sauce

For Christmas function

Marinated slow cooked turkey breast with cranberries & pear, grilled ham, crispy potato & gluhwine jus

Les desserts - Choice of

Two farmhouse cheese selection with lavosh and sourdough, apricots & fig compote

Crème brulee with Tahaa vanilla bean & crispy cassonade pastry

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream & salted caramel sauce

Apple tart "fine", vanilla bean ice cream, semi whipped cream

For Christmas function

The French chocolate Christmas log, apricot sauce, white chocolate ice cream

Traditional x-mas pudding with Tahaa vanilla bean ice cream, amaretto sauce

LUTÈCE COCKTAIL PARTY MENU

2 hour stand-up event

50.0 per person

4 Cold & 4 Hot Canapés selections

Add a fork dish 15.0 & Chef's sweet selection 6.0

3 hour stand-up event

60.0 per person

5 Cold & 6 Hot Canapés selections

Add a fork dish 15.0 & Chef's sweet selection 6.0

4 hour stand-up event

85.0 per person

6 cold & 6 Hot Canapés selections

Fork dish (choose 2 served 50/50)

Cheese platter & Selection of 2 petits fours

DRINKS PACKAGES

Classic Beverage

3 hour 40.0 per person

Extra hour \$10.00

Silver Beverage

3 hour \$50.00 per person

Extra hour \$12.50

Premium Beverage French wines

3 hour 60.0 per person

Extra hour 15.0

LUTECE COCKTAIL - COLD CANAPÉS

Pacific oysters, lime & avruga Cured
Petuna Ocean Trout "Tartine" Beef tenderloin tartare on crisp bread
Ballotine of chicken w herb mayonnaise
Prosciutto tartlet & eggplant caviar
Tuna tataki with shallot, ginger and soy (spoon) Fresh cooked
King prawn on cucumber, spicy aioli Petuna
Ocean trout on potato blinis, avruga caviar cream
Spoon of tangy apple w tartar of prawn & Thai chives

Vegetarian Options Entrees

Chilled Cauliflower custard Tartlet, & pecorino
Tartlet of walnut & apple Waldorf Style

LUTECE COCKTAIL - HOT CANAPÉS

Duck & veal fillet pithiviers (Pie) Lamb, lemon thyme & mushroom tart Pacific oysters with
Champagne sabayon Grilled lamb cutlet wrapped in prosciutto
Gougères (Chou pastry) w Snail & garlic butter

Chicken fillet skewer chargrilled, tarragon sauce

Crispy king prawns in Brik pastry w sauce rouille (Saffron aioli) Tartlet w grilled
sea scallop & chorizo, tomato & eggplant caviar Chargrilled beef sirloin on
brioche & béarnaise sauce

Vegetarian Options Entrees

Artichoke, red pepper frittata, spiced tomato fondue Double baked
Goat cheese soufflé w tomato Risotto croquettes with parsley and
lemon Tomato tart Tatin, w goat cheese & basil

Fork Dishes

Salt & pepper calamari, & crumbed whiting, aioli sauce
Coral trout beer battered, chips & tartare sauce
Famous Crab lasagne with creamy crustacean sauce Beef Tenderloin Bearnaise & pomme frites
Chicken & mushroom ragout Burgundy style w macaroni
Duck a l'orange with rice

LUTECE BISTRO & WINE BAR TERMS AND CONDITIONS

All menus are subject to market availability & you are welcome to make any changes on the menus prior to your event.

Please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event sales manager of your guests' food allergies or intolerances, for dairy or gluten free alternatives or if you have any other queries about the menu.

Function Packages are a set price and no other discounts or restaurants discount cards are applicable. Minimum spend or minimum numbers are required for sole use of the restaurant (see below)

Please note prices are valid until 30th June 2020.

MINIMUM GUEST REQUIREMENTS/ ROOM HIRE COMPONENT:

Room Hire charges apply should your final guest numbers not reach our minimum requirements.

Minimum guest requirement for Lunches:- 60 for sole use or minimum spends

Minimum guest requirement for Dinners:- 80 for sole use or minimum spends

Minimum guest requirement for Cocktail Receptions: up to 25 in bar area and 80 in the dining room or minimum charge

Please note that the above minimum spends are for use of the dining room only, please consult with the function manager for further information on minimum spends regarding the sole use of the dining room.

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

BOOKING AND CONFIRMATION:

Please fill in the booking form below sign and fax back to LUTECE 07 3123 6349 to secure your event and confirm your function space.

DEPOSIT:

A deposit between \$200.00 & \$1000.00 (depending on size of the function) is required the day of your booking for more than 60 Days prior the function.

50% of the food component x the number of guests attending is required 30 days prior the function

50% of the food component x the number of guests attending is required 48 hours prior the function

PAYMENT:

Final payment must be made at the completion of the function. Please note that LUTECE does not accept personal cheques as balance payment for the event. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements.

CONFIRMING FINAL GUEST NUMBERS:

Lutece requires that final guest numbers be confirmed 48 hours prior to the function date. This number can be decreased or increased however the number confirmed at 48 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

HIRING OF EQUIPMENT / EXTRA REQUIREMENTS:

The client is responsible for any external hiring of equipment and is to be paid for by the client.

Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio visual requirements. However we can gladly assist you in recommending professionals to contact.

LUTECE BISTRO & WINE BAR TERMS AND CONDITIONS

MUSIC/ENTERTAINMENT/NOISE LEVELS:

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents.

FINISHING TIMES:

In accordance with the QLD Government Liquor Act 1992, all functions must finish at midnight. There are no more alcohol/drinks to be served past midnight. All guests must leave the premises by 12.30am. Lunch functions must finish at 4.00pm unless a prior arrangement has been made.

CLIENT RESPONSIBILITIES:

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, LUTECE staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

CANCELLATION:

Any cancellations must be made in writing.

Cancellations received more than 60 days prior to the function date will receive a full refund.

Cancellations received more than 30 days prior to the function date will receive 50% of the deposit.

Cancellations made less than 30 days prior to the function date will not be entitled to a refund of the deposit. The client is responsible for delivery and collection of any external props/equipment.

No food or beverage is permitted into the premises unless prior permission has been obtained.

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner.

We assume no responsibility for the loss or damage to any property belonging to the client or their guest

Please go to the next page to fill out the Booking Form.

LUTECE BOOKING FORM

I agree to the above terms & conditions.

Full Name: _____ Position: _____

Company/Function Name: _____

Address: _____

Phone Number: _____

Date of function: _____

Guests arrive: _____ AM / PM Guest Numbers: _____

Signature: _____

DEPOSIT AUTHORISATION

Type of card (Please Circle): AMEX VISA MASTERCARD DINERS

Name of cardholder: _____

Credit card number: _____

Expiry date: _____ Deposit amount: \$ _____

Four digit security code: (AMEX only) _____

Signature of cardholder: _____

Or EFT: Westpac Bank BSB 034-130 Account Number: 164586

Account name: Bapst Restaurant Consulting PTY LTD

LUTECE BISTRO & WINE BAR, 1/60 MCGREGOE TERRACE, BARDON QLD 4065

TEL: 07 3161 1858

E-MAIL : functions@lutece.com.au

WEB: www.lutece.com.au