

LE BONTON

EVENT PACK

2025



WELCOME TO LE BON TON

LET THE GOOD TIMES ROLL

It's all about good times and hearty cheers here, with a nod to the lively bars of New Orleans.

We're bringing the flavors of Southern-style American BBQ—meats cooked low and slow with care—in a laid-back, relaxed setting. From smoky sandwiches to tasty bar snacks, everything's packed with that BBQ flavour, while funk, soul, and jazz tunes on vinyl keep the good vibes going late into the night.

GIPPS STREET

UPSTAIRS

LE BON TON



ROKEBY STREET



SPACES

THE FRENCH QUARTER

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

 48
 90

THE ABSINTHE LOUNGE

This lovely, partially private space is brimming with charm. Positioned in a corner of the venue, it is conveniently located near all facilities and boasts its own TV screen, making it ideal for groups wanting to come together to watch a game. This room is suitable for various events, from intimate gatherings to large, informal celebrations

 40
 65


THE COURTYARD

Tucked away at the rear of the venue, The Courtyard is one of our most sought after areas. Lush gardens, designer festoon lights, this location is sheltered from the wind, shaded by umbrellas, and nicely warmed even on a chilly night.

 50
 80

MAIN AND SMALL DINING ROOM

Seated events locations within the heart of the venue provide the perfect atmosphere for both corporate meetings and social celebrations. The "Small Dining Room", seating 16-guests, is enclosed by plush velvet curtains seating. For larger groups, exclusive use of the "Main Dining Room", nestled between the pool room and rear courtyard, provides dedicated seating up to 50-guests.

 16 (small)
 50 (main)

FULL VENUE EXCLUSIVE

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.

 110
 300

CASUAL BAR

Settle into the relaxed atmosphere of Le Bon Ton with a casual bar booking. Whether you're gathering with friends or enjoying a laid-back drink, our high tables and stools offer the perfect spot to soak up the lively energy. No fuss, just great drinks, good company, and that signature Le Bon Ton vibe.

 20-40

SEATED

Starters

Chilli Cheese Fries: Traditional Texas-style beef + bean chilli w a sharp cheddar sauce on crispy fries (VGO+GFO)

Southern Fried Chicken: Buttermilk soaked tenders w jalapeno mayo, pickles (VGO, GFO)

Pit Smoked Corn Cob: Buttery smoked corn, BBQ rub (VG, GF)

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

Vegan Pulled Carrot Taco: Smoked pulled carrot with apple & citrus honey, slaw, served on a soft tortilla (VG)

Compressed Cucumber: Lime & herbed avocado dressing, dill, sesame (GF, VG)

Herb Crumbed Mozzarella Sticks: Herb crumbed mozzarella sticks with buttermilk mayo, house made hot sauce (VG)

The Smoker's Lot *all GF*

Brisket 1/2 lb: Grain-fed Riverina Angus beef

Pork 1/2 lb: Pulled pork shoulder

Chicken 1/2 lb: Lemon pepper rub + honey BBQ sauce

Sausage: Chef's special recipe

Sides

Potato Salad: Fresh herbs, wholegrain mustard dressing (GF, VE)

Tangy Coleslaw: Cabbage, carrot + Southern style dressing (GF, VGO)

Onion Rings: Beer battered + jerk seasoned, spicy Ketchup (VG)

Mash Potato: Classic, buttery mash (GF, VE)

Seasoned Fries: w garlic aioli (VE, GF, VG)

Mini Kitchen sink salad: Lettuce, capsicum, cucumber, tomato pickled onion, shredded cheddar, lime pepitas + dill ranch (GF, VE, VGO)

Dessert

Chefs Selection

VE = Vegetarian | VG = Vegan | GF = Gluten Free | O = Option Available

Sample menu only | Terms & conditions and seasonal changes apply | Dietary requirements catered separately.

JACKSON SQUARE FEAST

\$68p/person

6-dishes over 2-courses

Chef's choice of 2 starters,
Smokers lot (shared mains)
Chef's choice of 2 sides

SOUTHERN PRIDE BANQUET

\$83p/person

7-dishes over 3-courses

Chef's selection of 7 dishes across 3 courses.

Add dessert for +10pp

**Seasonal changes apply*

CANAPÉS

Choose from the below options
to build your own bespoke menu

5 canapés | \$28pp

4 canapés, 2 substantial | \$37pp

3 canapés, 3 substantial, 1 sweet canapé | \$45pp

Additional:

Canapés \$5.50 each | Substantials \$7.50 each | Sweets \$4.50 each

COLD

Freshly shucked oysters

Smoked Cajun deviled eggs - smokey eggs, cajun spiced yolks
+ green onion (VEG, GF)

Herb crumbed mozzarella sticks (V)

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 + house-made Vanessa hot sauce

Jalapeno poppers - smoked jalapeños stuffed with cream cheese and
wrapped in bacon (GF)

SUBSTANTIAL

Brisket slider | brioche bun w BBQ sauce, cheese, onion + pickles

Fried tofu slider | brioche bun w cheese, onion + BBQ sauce (VEG)

Fried chicken tender slider | brioche bun w cayenne hot chilli sauce + aioli

Smoked beef meatballs (2) w BBQ sauce

Pulled pork taco | flour tortilla, avocado crema, slaw + pickled onion (GFO)

Smoked brisket quesadillas w jack cheese, + avocado crema (VE option available)

SWEETS

Vanilla ice-cream cup

Assorted pastries (Beignet + Pralines)



PLATTERS

All served with 20 pieces unless specified

Chicken Wings

House-made Vanessa hot sauce or BBQ sauce, dill ranch (GF, DFO) **\$110**

Cheesy Jalapeño & Mac Bites

Big Mac sauce, manchego (V) **\$110**

Southern Fried Smoked Tofu

Creole spice, house aioli (VG, GF) **\$110**

Southern Fried Chicken

Buttermilk soaked, jalapeño mayo, house pickles (GFO) **\$120**

Crab & Prawn Cakes

Louisiana dill ranch, lemon wedge (GF, DFO) **\$120**

Oysters

Freshly shucked oysters with a side of lemon wedges & Tabasco (GF) **\$130**

Sliders

Brisket
Pit smoked brisket slider, brioche bun w/ BBQ sauce, cheese, onions & pickles **\$160**
or
Mushroom
Smoked mushroom slider: brioche bun w/ cheese, onion & BBQ sauce (V)

Seasoned Fries

Lemon pepper, smoked aioli (VG, GF) **\$11 per bowl**

Onion Rings

Beer battered, spicy ketchup, garlic salt (VG) **\$16 per bowl**

PARTY PACKS

Sectioned off area of the venue for your group size, either in bar area or Absinthe space

CASH IN YOUR CHIPS 1.5 hours | \$400



FOOD

- Southern fried chicken (4 x bowls)
- Seasoned fries (4 x bowls)
- Onion rings (4 x bowls)

BEVERAGE

- 4 x pitchers of local beer or cider
- 2 x bottles of house wine (choice from sparkling, white, rose or red)

*option to have pitcher of soft drink or juice

BRINGING HOME THE BACON 2.5 hours | \$1,000



FOOD

- Southern fried chicken (3 x bowls)
- Fried tofu bites (3 x bowls)
- Mini sliders, either chopped brisket or smoked mushroom (20 pieces)
- Crab & prawn cakes (20 pieces)
- Seasoned fries (4 x bowls)
- Onion rings (2 x bowls)

BEVERAGE

- 4 x pitchers of local beer or cider
- 4 x bottles of house wine (choice from sparkling, white, rose or red)
- 20 x choice of either highball's or bar tenders choice of shot on arrival

*option to have a pitcher of soft drink or juice

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BEVERAGE PACKAGES

HOUSE PACKAGE

2 HRS – \$45PP | 3 HRS – \$55PP | 4 HRS – \$65PP

SPARKLING

NV Até Sparkling SA

WHITE

Até *Sauvignon Blanc* SA

ROSÉ

Até *Rosé* SA

RED

Até *Shiraz* SA

BEER & CIDER (Bottled beer in French Quarter)

Balter XPA (Tap)

Mountain Goat Lager (Tap)

Mountain Culture "Scenic Route" Session Hazy Pale (Tap)

Carlton Draught (Tap)

Stomping Ground Footloose 0% (Bottle)

Hills Apple Cider (Tap)

Soft drinks + juice available

PREMIUM PACKAGE

2 HRS – \$55PP | 3 HRS – \$65PP | 4 HRS – \$75PP

SPARKLING

NV *Ca di Alte Prosecco* ITA

WHITE

2021 Sunny Cliff *Pinot Grigio* VIC

2021 Golden Child 'Fume Blanc' *Sauvignon Blanc* SA

ROSÉ

2022 Dominique Portet 'Fontaine' *Rosé* VIC

RED

2022 Whistler 'Divergent' *Shiraz* | Mataro | Grenache' SA

2024 Kumeu River 'Villages' *Pinot Noir*, Kumeu, NZ

BEER & CIDER (Bottled beer in French Quarter)

Balter XPA (Tap)

Mountain Goat Lager (Tap)

Mountain Culture "Scenic Route" Session Hazy Pale (Tap)

Carlton Draught (Tap)

Stomping Ground Footloose 0% (Bottle)

Hills Apple Cider (Tap)

Soft drinks + juice available

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.

ADD-ONS	
House spirits	\$11p/person, p/hour
Premium pours	\$16p/person, p/hour
Arrival Seasonal Cocktail (Hurricane Espresso Martini Aperol Spritz BBQ Highball)	\$15p/person
Signature Cocktail (Dixiland Cherry Cola Fizz Low 'n' slow)	\$20p/person

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CONTACT US

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Minimum spends, terms and conditions and seasonal changes apply