

2021

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.



LE BON TON DINING ROOM

Located on the ground floor with wall to wall glass doors leading to our beer garden. Decorated with exposed brick and enough room for all types of entertainment, this space has an atmosphere to suit any event.



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.

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	\$30 pp
6 canapés + 1 substantial.....	\$37 pp
6 canapés + 2 substantials	\$45 pp

COLD

- 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
- Monterey Jack cheese wrapped in prosciutto
- 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
- Smoked brisket quesadillas w Jack cheese, avocado + crema (VE option available)
- Popcorn cauliflower w house-made hot sauce (VE - VG option available)
- Baked mini smoked brisket quiche w spring onions + house BBQ Sauce

SUBSTANTIAL

- Wagyu slider on brioche bun w mustard, dill pickle, cheese, onion + ketchup
- 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 slide on brioche bun w cayenne hot chilli sauce + aioli
- Grilled chicken tender skewer marinated in jalapeño, coriander + lime
- Two smoked beef meatballs glazed w BBQ sauce
- Shredded smoked chicken tinga mini burrito in a spiced tomato sauce w jack cheese in a flour tortilla

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

\$59 PER PERSON

— START WITH —

your choice of
2 appetizers

— FOLLOWED BY —

the Smokers Lot w
your selection of 2 sides

— FINISHED WITH —

home made pie
sweet treat

GARDEN DISTRICT BANQUET

\$69 PER PERSON

— START WITH —

your choice of
3 appetizers

— FOLLOWED BY —

the Smokers Lot w
your selection of 3 sides

— FINISHED WITH —

home made pie
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.

BEVERAGE PACKAGES

BOURBON ST PACKAGE

2 HRS - \$38PP | 3 HRS - \$46PP | 4 HRS - \$54PP | ADDITIONAL HRS - \$10PP/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
- Mountain Goat Lager, Mountain Goat Summer Ale, Carlton Draught, Cascade Premium Light, Monteith's Apple Cider
- Soft drinks & juice

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
- Brooklyn Lager, Mountain Goat Lager, Mountain Goat Summer Ale, Carlton Draught, Cascade Light, Monteith's Apple Cider
- Soft drinks & juice

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.

CASH BAR

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

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@lebon-ton.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.

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

