

EVENTS

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# PARLOR

*\*Space not hireable during business hours*

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## Venue Hire Pricing

*Prices are exclusive of GST*

*After business hours Monday - Thursday*

**\$ 2,000 venue hire**

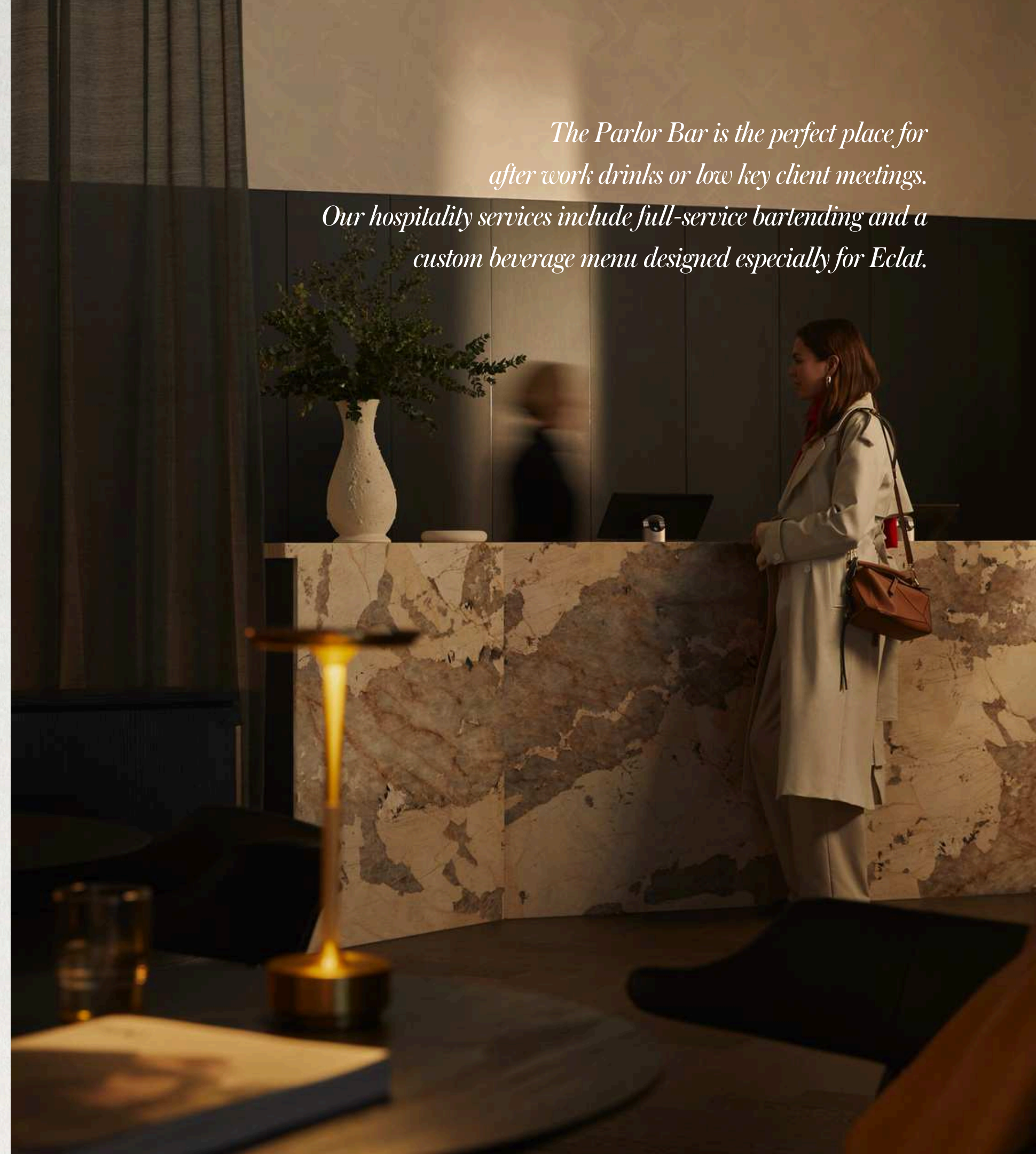
*After business hours Friday - Sunday*

**\$ 2,500 venue hire**

## Venue hire includes:

*Still water, bump-in/out, cleaning costs, Wi-Fi, IT support, AV and Event Management.*

Max capacity:  
Stand up: 90 pax



*The Parlor Bar is the perfect place for  
after work drinks or low key client meetings.  
Our hospitality services include full-service bartending and a  
custom beverage menu designed especially for Eclat.*







*Galerie is a stunning, architecturally designed event space offering a bold intersection of style and functionality.*

# GALERIE

## Venue Hire Pricing

*Prices are exclusive of GST*

*Monday - Thursday*

\$750 venue hire (8:00am - 12:00pm or 1:00pm - 5:00pm)

\$ 2,000 venue hire (full day)

*Friday - Sunday*

\$750 venue hire (Fri only, 8:00am - 12:00pm or 1:00pm - 5:00pm)

\$ 2,500 venue hire (flat rate, Sat & Sun only)

## Venue hire includes:

*Still water, bump-in/out, cleaning costs, Wi-Fi, IT support,  
AV and Event Management.*

Max capacity:

Stand up: 70 pax

Sit down: 40 pax







# GALERIE & PARLOR

*\*Exclusive access not hireable during business hours*

## Venue Hire Pricing

*Prices are exclusive of GST*

*After business hours Monday - Thursday*

**\$ 3,000 venue hire**

*After business hours Friday - Sunday*

**\$ 4,000 venue hire**

## Venue hire includes:

*Still water, bump-in/out, cleaning costs, Wi-Fi, IT support,  
AV and Event Management.*

Max capacity:  
Stand up: 220 pax  
\*across both rooms





# DINING BY TOMMY COLLINS

## **CONDITIONS**

*Minimum 10 pax or agreed minimum spends*

*Dietary requirements can be accommodated but may incur additional costs*

*Service staff, kitchen staff, additional equipment fees & surcharges apply*

*All pricing is exclusive of GST*







# LUNCH / DINNER

*\*Menu items subject to change*

## FORMAL LUNCH & DINNER SEATED

*Served with artisan bread and local cultured butter.*

**Menu selection: Set menu or 50:50 alternate drop**

2 Courses: Entrée & Main OR Main & Dessert     RRP: lunch \$68pp | dinner \$85pp  
3 Courses: Entrée, Main & Dessert                     RRP: lunch \$85pp | dinner \$107pp

**Individual Entree:**

Smoked & pickled beetroot, macadamia cream, guajillo chilli jam, crispy leaves [vg, tn]  
Raviolo - ricotta & rainbow chard, cafe de Paris butter [v, w, e, m]  
Yellowfin tuna, celeriac remoulade, edamame, black mustard seed dressing [f]  
Ocean trout, white miso nori beurre blanc, bok choy, charred lime [m, f, su]  
Confit chicken terrine, confit leek, truffle mayonnaise, pickled qukes [e]  
Quail breast ballotine, smoked goat curd, winter leaves, honey sesame dressing [m, se]  
Confit pork belly, cipollini onions, preserved persimmon relish, crackling [su]  
Beef crudo, tonnato sauce, fried capers, horseradish, soft herb salad

**Individual Main:**

Grilled cabbage, beetroot hummus, currants, pinenuts, pickled chilli [vg, se, tn, su]  
Cauliflower steak, preserved lemon, golden raisins, hazelnuts, soused onions [vg, tn]  
Humpty doo barramundi, black barley risotto, broccolini, persillade [m, f]  
Snapper fillet, saffron potato, braised fennel, crustacean sauce [m, f, cr]  
Pasture-raised chicken supreme, chorizo, fresh corn grits, lemon thyme jus [m]  
Aged duck breast & confit leg croquette, cavolo nero, spiced orange marmalade jus [w, e]  
Lamb shoulder, ras el hanout, black tahini, mint, pomegranate [se]  
Slow cooked beef cheek, rose harissa, parsnip skordalia, charred baby onions [su]

**Desserts to choose from:**

Citrus cheesecake, caramelised white chocolate, hibiscus jelly, candied kataifi [w, e, m]  
Salted peanut butter mousse, bitter chocolate ganache, peanut brittle [v, m]  
Pomegranate & rose tart, dark chocolate bark, salted banana caramel [v, e, m]  
Ginger pot de crème, gin & tonic marshmallow, miso brittle, coconut sand [v, e, m]  
Flourless chocolate gateaux, wattle seed, cranberry coulis, cardamom cream [vg, tn]  
Sticky toffee pudding, buttermilk ice cream, blood orange gel, pistachio crumble [v, w, e, m]  
Selection of regional victorian cheeses, grapes, condiments [m]

**Sides & Salads RRP : \$11pp**

Crunchy gem & radicchio, herbed buttermilk dressing, parmesan, winter radishes [v, m]  
Shaved cabbage slaw, apple, macadamia, cider vinaigrette [tn]  
Fried brussel sprouts, date & sesame dressing, tamari seeds [vg, se, su]  
Double roasted chat potatoes, charcoal salt, vadouvan spiced butter [v, m]  
Myrtleford pumpkin, shawarma spices, pumpkin seed hummus [vg]



# COCKTAIL PARTY PACKAGES

**Pre-Dinner Cocktail Package, \$18 per person**

2 Cold Canapés

1 Hot Canapé

*Package is based on an event duration of 1 - 1.5 hours.*

*Can only be purchased in conjunction with a dining package.*

**Standard Cocktail Package, \$35 per person**

2 Cold Canapés

3 Hot Canapé

*Package is based on an event duration of 2 - 3 hours.*

*Events running for a longer period may require additional canapés.*

**Premium Canapés Package \$50pp, consists of:**

3 Cold Canapés

2 Hot Canapés

1 Substantial Item

1 Sweet Canapé

*Package is based on an event duration of 2 - 3 hours.*

*Events running for a longer period may require additional canapés.*

**Deluxe Canapés Package \$72pp, consists of:**

3 Cold Canapés

3 Hot Canapés

2 Substantial Items

1 Small Bowl

2 Sweet Canapés

*Package is based on an event duration of 3 - 5 hours.*

*Events running for a longer period may require additional canapés.*

**UPGRADES**

*Additional hot and cold canapés RRP: \$7*

*Additional substantial canapés RRP: \$9*

*Additional small bowls RRP:\$12*

*Additional sweet canapés RRP: \$6*

**Cold canapés selection:**

Goat cheese, smoked almond, charcoal macaron, pickled shallots [v, tn, e, m, su]

Salt baked beetroot, hummus, caponata, saffron cracker [vg]

Artichoke tart, parmesan curd, pink peppercorn [v, w, m]

Cured salmon tostada, wasabi mayo, salted mango, chilli [e, f]

Cured kingfish, black tapioca cracker, tobiko, bonito crème fraiche, pickled ginger [f, m, mo, su]

Smoked chicken sandwich, currents, chives, crispy skin [su, e]

Sesame beef tataki, seaweed salad, shiso gel, crisp noodle [w, soy, se]

**Hot canapés selection:**

Pea & pecorino croquettes, black garlic aioli, bloody mary salt [v, e, m]

Aged cheddar & kimchi arancini, green peppercorn mayonnaise, wakame powder [v, d]

Chilli prawn, carrot, cumin, manchego & potato [m, cr]

TC fish & chip, malt vinegar mayo, salmon roe, black salt [f, e, su]

Pork hock, gochujang sweet & sour, crispy onion [w, se, su]

Lamb loin, semolina gnocchi, green olive, golden raisin & caper [w, m]

Steak ‘n’ chip, wagyu, potato, tarragon aioli [e]

**Substantials selection:**

Eggplant, black tahini, mint, pomegranate bruschetta [vg, w, se]

Black bean chilli, fried potato skin, kale chimichurri [vg]

Prawn brioche bun, lemon mayo, soft herbs [w, cr]

TC’s Fuku chicken sandwich, chilli crunch ranch [w, m, se]

Smoked turkey slider, provolone, milk bun, honey mustard dressing [w, m]

Cheese burger, sauce royale, pickles, sesame milk bun [w, m, se]

# COCKTAIL PARTY

*\*Menu items subject to change*

**Small bowls selection:**

Tortellini - Pumpkin, ricotta, pecorino, cafe de Paris butter [v, w, e, m]

Southern fried cauliflower, hot sauce, ranch [vg]

Loaded fries, queso sauce, pico de gallo, jalapeno [v, m]

Confit chicken terrine, confit leek, truffle mayonnaise, pickled qukes [e]

Lamb loin, white bean, cavalo nero, black truffle jus Beef crudo, tonnato sauce, fried capers, horseradish, soft herb salad [e, f]

**Sweet Canapés Section:**

Lemon meringue tart [ v, w, e, m]

Red velvet cake, chocolate frosting [vg, w]

Chocolate ganache tart [v, w, m]

Lemon & poppy seed cake, vanilla mascarpone [v, e, m]

Pomegranate tart, salted banana caramel [v, w, m]

Citrus cheesecake, hibiscus gel, candied kataifi [w, e, m]







# BEVERAGES







# BEVERAGE PACKAGES

*\*Package selections subject to change*

## Premium Beverage Package

6 hours - \$ 82  
5 hours - \$ 73  
4 hours - \$ 67  
3 hours - \$ 60  
2 hours - \$ 52

### *Wines*

NV Perrier-Jouët Grand Brut  
2015, Patricks, Aged Riesling  
2020, Jean Marc Brocard, Petit Chablis  
2020, Clos Cibonne, Rose  
2022, Lightfoot Pinot Noir  
2018, Dolcetto D'alba

### *Beers/ Cider*

Carlton / Coopers Pale Ale / Peroni / Sapporo /  
Eclat Draught/ Coopers Lite / Corona / Cider on tap

### *Soft Drinks*

Coke / Diet Coke / Sprite  
Orange Juice / Apple Juice / Still & Sparkling Water

## Superior Beverage Package

6 hours - \$ 72  
5 hours - \$ 66  
4 hours - \$ 57  
3 hours - \$ 48  
2 hours - \$ 41

### *Wines*

Pizzini, Prosecco  
Little Goat Creek, Sauvignon Blanc  
Are you game?, Pinot Grigio  
2021, Port Philip Estate 'Piccolo', Pinot Noir  
2018, Patrick's of Coonawara 'Two Blocks', Cabernet Sauvignon

### *Beers/ Cider*

Carlton / Coopers Pale Ale / Peroni / Sapporo /  
Eclat Draught/ Coopers Lite / Corona / Cider on tap

### *Soft Drinks*

Coke / Diet Coke / Sprite  
Orange Juice / Apple Juice / Still & Sparkling Water

## Standard Beverage Package:

6 hours - \$ 62  
5 hours - \$ 55  
4 hours - \$ 47  
3 hours - \$ 39  
2 hours - \$ 23

### *Wines*

Eclat Prosecco  
2020, Eclat Pinot Grigio  
2020, Eclat Sauvignon Blanc  
2021, Bouchard Aines, Rose  
2021, Eclat Pinot Noir  
2019, Eclat Shiraz

### *Beer*

Carlton Draught / Coopers Pale Ale / Peroni  
Coopers Lite

### *Soft Drinks*

Coke / Diet Coke / Sprite  
Orange Juice / Apple Juice /Still & Sparkling Water



# BEVERAGE PACKAGES

## Spirits Package

6 hours - \$ 78  
5 hours - \$ 71  
4 hours - \$ 64  
3 hours - \$ 57  
2 hours - \$ 49

*Vodka*  
Grey Goose, Grainshaker

*Whiskey*  
Chivas 12 Yr , Jack Daniels

*Rum*  
Bacardi, Tequila Bianco, Patron Sliver

*Tequila*  
Altos Blanco

*Gin*  
Bombay Sapphire, Four Pillars Classic

## Non-Alcoholic Package

6 hours - \$ 26  
5 hours - \$ 23  
4 hours - \$ 20  
3 hours - \$ 17  
2 hours - \$ 14

*Soft Drinks*  
Basic soft drinks, Orange Juice, Apple Juice  
Still & Sparkling Water

*Mocktails*  
Basic mocktails available upon request

## Beverage On Consumption

*(minimum spend per person)*

Client to select wines from any package.  
Minimum charge of 6 bottles per beverage item selected.

6 hours - \$ 65  
5 hours - \$ 49  
4 hours - \$ 38  
3 hours - \$ 29  
2 hours - \$ 25

Cocktails can be pre-ordered from the regular Parlor bar menu.  
Same prices apply.



FOR ALL ENQUIRIES PLEASE CONTACT

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*Eclat Events Manager*

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