



BISOU

PRIVATE DINING
AND EVENTS
2024



BISOU BISOU EVENTS

With Bisou Bisou Events spanning across two contrasting levels, when it comes to spaces you are spoilt for choice.

On Ground Floor Bisou Bisou Restaurant and Semi Private Dining transports you to a French Brasserie that boasts elegance and style.

Bisou Bisou Events Centre is located on the mezzanine level and features natural light, state of the art AV equipment and 190m² of uninterrupted space.



BISOU BISOU RESTAURANT | GROUND LEVEL

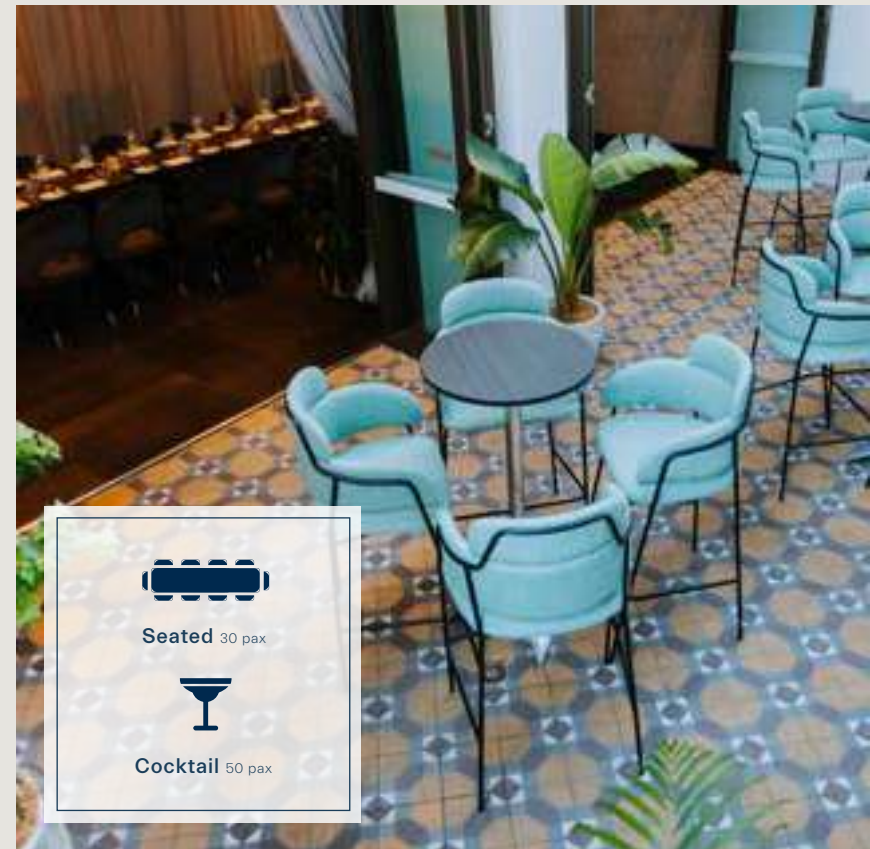
BISOU BISOU RESTAURANT

EXCLUSIVE HIRE



BISOU BISOU SEMI-PRIVATE DINING

WITH ALFRESCO



BISOU BISOU EVENTS CENTRE | MEZZANINE LEVEL



BISOU BISOU EVENTS CENTRE | MEZZANINE LEVEL



COCKTAIL PACKAGES | OUR MENUS

2 HOUR COCKTAIL PACKAGE

45 PER GUEST

6 Canapé items
1 Substantial items

3 HOUR COCKTAIL PACKAGE

58 PER GUEST

6 Canapé items
2 Substantial items
1 Dessert item

4 HOUR COCKTAIL PACKAGE

70 PER GUEST

8 Canapé items
3 Substantial items
2 Dessert items

BITE SIZE



Whipped goats chevre, young vegetable crudites ^{GF}

Pickled watermelon, labneh and mint ^{GF}

Cherry tomato, basil and feta tartlet ^V

Chicken liver parfait, prune jam, toasted brioche

Smoked salmon caviar, creme fraiche, tomato crouton

Ocean trout rillettes on grilled rye crouton

Pumpkin and provolone arancini, lemon aioli ^V

Salted cod and herb croquettes, saffron aioli ^{GF}

Chicken, sweetcorn and chive vol au vent

Pork croquettes, quince and mustard aioli

SUBSTANTIAL ITEMS



Grilled chicken sandwich, swiss cheese and caramelised onion

Smoked ocean trout, creme fraiche and cucumber finger sandwich

'Steak frites' potato galette, grilled beef, bearnaise sauce ^{GF}

Mediterranean vegetable and goats cheese quiche ^{GF}

Mini cheeseburger, burger sauce and pickles

Roasted chicken, crushed potatoes and gravy ^{GF}

Roasted vegetable ratatouille, crispy brik pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT CANAPES



Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

Seasonal changes apply | Sample menu only





COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

24 PER GUEST (MINIMUM NUMBERS APPLY)

A selection of local & imported cheeses served with garnishes & breads.

PETIT FOUR TABLE

25 PER GUEST

A selection of small freshly baked cakes, chocolates & desserts.

OYSTER STATION

26 PER GUEST

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

5 PER ITEM

Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

Seasonal changes apply | Sample menu only

DINING PACKAGES | OUR MENUS

BISOU BISOU Event Centre offers 3 standard menus, all tailored with thought, to ensure we have you covered for all occasions.

Signature Roast Banquet

Fresh from our French-imported La Rotisserie oven, our signature roast banquet is a shared menu served family style to the centre of the table.

75 PER GUEST
Two courses

85 PER GUEST
Three courses

STARTERS - TO SHARE

Whipped goats chevre, young vegetable crudites ^{GF, VVO}

Ocean trout rillettes, parsley, shallot, grilled rye bread ^{GFO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Pigs head croquettes, quince and mustard aioli

MAINS - TO SHARE

Succulent rotisserie roasted chicken with a selection of signature sauces

Roasted chestnut, mushroom and truffle

Sauce bearnaise - tarragon butter emulsion

Blonde beer and madeira jus

Rotisserie cooked peppered rib of beef carved off the bone
with garlic champs, bone marrow and parsley ^{GF, DF}

Chef's selection of side 2 sides

DESSERTS - TO SHARE

Dark chocolate mousse, creme fraiche, confit orange, grand marnier ^{GF}

Watermelon and strawberries compressed in sparkling pinot shiraz ^{VV, GF}

Seasonal changes apply | Sample menu only



DINING PACKAGES | OUR MENUS

Alternate drop menu

Our alternate drop menu is the perfect no fuss option. Select two items from our menu, served alternatively to the table.

75 PER GUEST
Two courses

85 PER GUEST
Three courses

Guest choice

Allow your guests to select their meals from a minimised menu made up of your selection of three items per course.

95 PER GUEST
Two courses

105 PER GUEST
Three courses

ENTREÉS

Whipped goats chevre,
young vegetable crudites ^{GF, VVO}

Ocean trout rillettes, parsley, shallot,
grilled rye bread ^{GFO}

Chicken liver parfait, prune jam,
toasted brioche ^{GFO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Charcuterie - air dried ham, pepper berry and
pork salami ^{DF}

Pigs head croquettes, quince and mustard aioli

MAINS

Roasted chicken breast, chestnut,
mushroom and truffle sauce ^{GF}

Black Angus Sirloin steak, Café de Paris butter,
watercress ^{GF}

Parmesan crumbed pork cutlet, brown butter,
broad leaf roquette

Grilled barramundi, brown butter, capers and
lemon ^{GF}

Roasted vegetable ratatouille, crispy brik
pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT

Watermelon and strawberries in sparkling
pinot shiraz ^{VV,GF}

Coconut and lime sago pudding, tropical fruit
salad ^{VV,GF}

Dark chocolate mousse, confit orange, grand
marnier ^{GF}

Vanilla bean ice cream, prunes and armagnac ^{GF}

Double cream brie, truffled honey,
baguette and butter

Seasonal changes apply | Sample menu only

Commence your evening with chef's selection of 3 piece canapés.

15^{PP}



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

2HRS / 45^{PP} 3HRS / 55^{PP} 4HRS / 65^{PP}

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2HRS / 55^{PP} 3HRS / 65^{PP} 4HRS / 75^{PP}

SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Kinship' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / 75^{5P} 3HRS / 85^{PP} 4HRS / 95^{PP}

SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ
Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

Selection of premium beers & ciders,
non-alcoholic soft drinks & juices



CONSUMPTION BEVERAGE

For a flexible beverage option, opt for a consumption bar tab. Choose your desired beers, wines, spirits and cocktails from our extensive beverage list.



BEVERAGE PACKAGES | UPGRADES

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO BISOU BISOU. 17 PER DRINK

MINIMUM OF 15 PER FLAVOUR

APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol + soda water

FRENCH X

Belvedere Vodka, Rose Vermouth, blackcurrant, raspberry, pineapple

PAVAN SPRITZ

Pavan, Green Chartreuse, St Germain, Fever Tree elderflower tonic

TOMMY'S MARGARITA

A twist on the classic, Tequila, lime juice + agave nectar

Custom cocktails 20 PER DRINK

Tailor your own custom arrival cocktail to suit your preferred flavours, corporate colours and event theme.



SPIRITS

Spirits can be added to your package, charged on a consumption basis.

Belvedere Vodka	Naked Grouse Scotch
Bombay Sapphire Gin	Jamesons Irish Whiskey
Bacardi Carta Blanca Rum	Woodford Reserve Bourbon
Bacardi Ocho Rum	Canadian Club Whisky
Sailor Jerrys Spiced Rum	Herradura Plata

Seasonal changes apply | Sample menu only



ADDITIONAL INFO

Minimum spends

Our minimum spends vary depending on the date and time of your proposed event.
Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

Confirmation of booking & payment requirements

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

Public holiday

Events will incur a surcharge of 15% if held on a public holiday

Dietary requirements

We cater to all special dietary requirements, and require a list of any dietary requirements 10 days prior to your event.

Parking

Hotel X has limited on site parking facilities.
\$40 per car for your visit or \$60 valet is payable to Hotel X Reception. Entry is via Brunswick St and is subject to availability.
Alternatively Secure Parking has facilities on both Brunswick St and Martin St, both within walking distance from Hotel X.

Music and entertainment

In house music can be arranged, alternatively you are welcome to bring in a DJ or band at your own cost.
Please note that noise limits and operating hours apply.
All external entertainment must be approved by your Event Coordinator.
No external speakers.

Venue access

The venue will be made available for bump in 1 hour prior to your event start time.
Should you require additional time please discuss with your Event Coordinator and depending on availability we will work with you on achieving this.

HOTEL X accommodation

Need accommodation for your event and booking for less than 10 guests?
Book at Hotel X and enjoy an exclusive discount off the best flexible rate.



Scan the QR
code to book
your stay

AUDIO VISUAL INCLUSIONS

Fully integrated AV and presentation facilities

110 inch projector and screen, per room

Wireless handheld microphones

Individual climate control air conditioning

Motorised block out blinds

