



CHRISTMAS EVENTS & FUNCTIONS CELEBRATION LUNCH & DINNER MENUS

Thank you for your enquiry about your Christmas 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 commitment for great food with you.

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: bookings@lutece.com.au

Many thanks for your inquiry

Romain Bapst

Chef /Owner

Lutece Bistro & Wine Bar

60 McGregor Terrace, Bardonia

T 07 3161 1858





EVENTS & FUNCTIONS LUNCH & DINNER MENUS

Up to 50 persons 3 choice in each course
Up to 90 persons Alternate drop

2 Course Lunch menu 60.0 per person with wine package 78.0 main & Dessert (Tue – Sat)

3 Course Lunch menu \$70.00 per person with wine package 95.0(Tue – Sat)

3 canapes on arrival & 2 Course Lunch Main & Dessert \$72.00 per person with wine package \$98.00

2 Course Dinner menu \$65.00 per person (Tue- Thu) Main & Dessert with wine package \$90.00

3 canapes on arrival & 2 Course Dinner Main & Dessert \$80.00 per person with wine package \$120.00

3 Course Dinner menu \$80.00 per person - with wine package \$110.00

5 Course Tasting menu \$98.00 per person – with matching French wines \$155.00

With new world wines 130.0

COCKTAIL RECEPTIONS (please see below)

Please contact the Functions Manager for pricing information

Menu selection will be send with your inquiry

All prices are subject to change

For your Christmas function Bon-bons & Christmas
decoration & Menus on the table.



EVENT & FUNCTION MENU (SAMPLE)

3 courses with 3 choices in each course (Chef's selection)

Up to 50 persons or sole use
Alternate drop Up to 90 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"

Terrine, Guinea- fowl & duck foie gras pressée, onion & fig marmalade, brioche toast

Salad Lutèce, , goat's cheese, fried truffled egg, baby cos, white 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

Grain fed beef "Tenderloin "char grilled, bone marrow crust, beanettes, red wine & shallot sauce

Coral trout & scallops "Bourride", spring 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, pomme mousseline
potato & gluehwein jus

Les desserts

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

Crème brûlée with Tahaa vanilla bean & crispy cassonade pastry

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

Nougat iced parfait, raspberries sauce, petite meringue

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

\$50.00 per person

4 Cold & 4 Hot Canapés selections

Add a fork dish \$15.00 & Chef's sweet selection \$6

3 hour stand-up event

\$60.00 per person

5 Cold & 6 Hot Canapés selections

Add a fork dish \$15.00 & Chef's sweet selection \$6

4 hour stand-up event

\$85.00 per person

6 cold & 6 Hot Canapés selections

Fork dish (choose 2 served 50/50)

Cheese platter & Selection of 2 petits fours



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 chive

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 w creamy crustacean sauce

Beef Tenderloin Bearnaise & pomme frites

Chicken & mushroom ragout Burgundy style w macaroni

Duck a l'orange w rice

DRINKS PACKAGES

Classic Beverage - Sparkling, 2 whites 2 reds

3 hour \$45.00 per person

Extra hour \$15.00

Premium beers, soft drinks

Premium Beverage French Champagne & Wines

3 hour \$65.00 per person

Extra hour \$20.00



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.

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 31st January 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