

**LONGHORN
SALOON**

**CORPORATE
PACKAGES**

**BALLEAU
BROS.**

VENUE SPACES

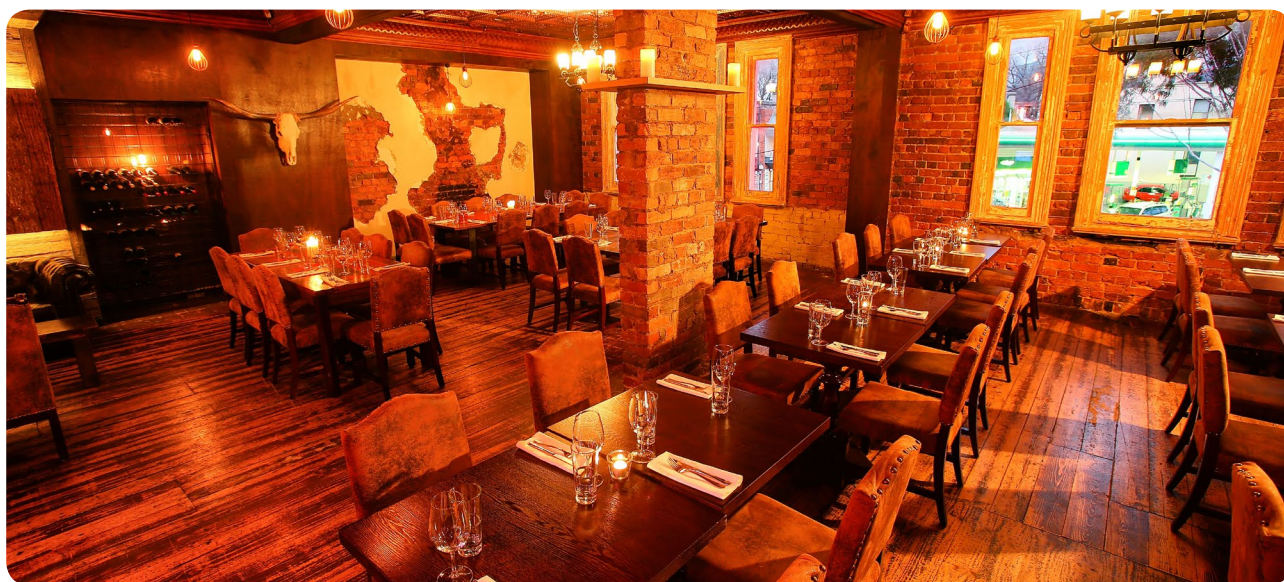
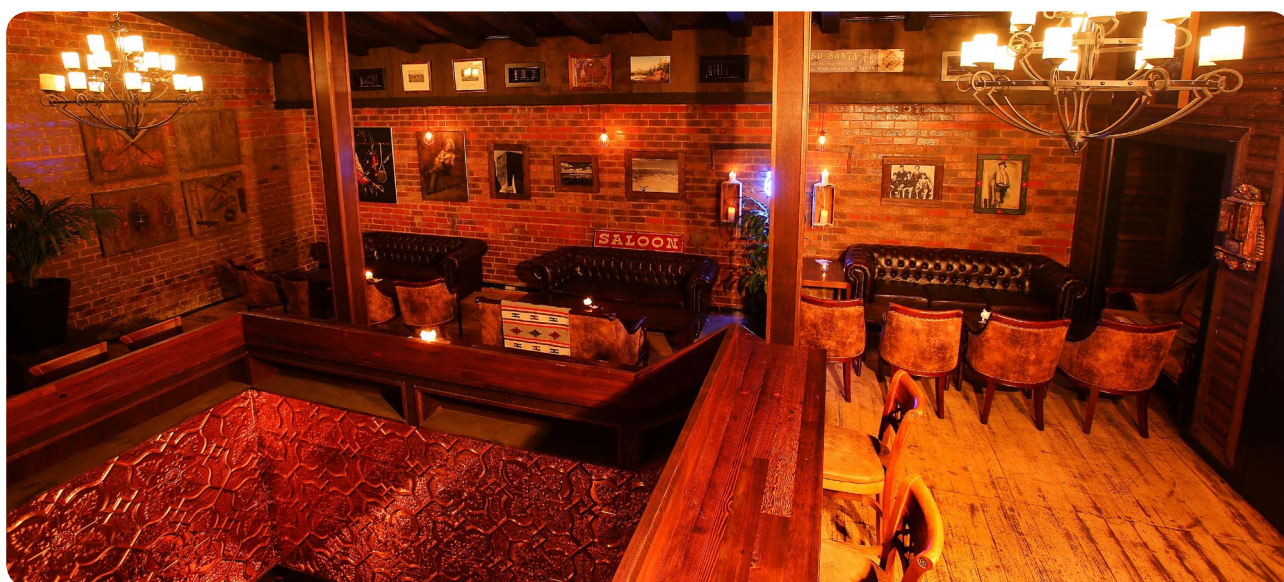
THE COPPER LOUNGE

Longhorn Saloon's Copper Lounge is perfect for cocktail-style events and offers space for up to 120 guests. With its high cathedral ceilings, exposed brick and classic furnishings, the Copper Lounge immediately amazes guests and offers a stunning environment for private parties, wedding receptions or corporate functions.

LONGHORN DINING ROOM

Our Upstairs Dining Room offers sit-down dining space for up to 80 guests or it can double as a cocktail space for up to 140 guests. The area's beautiful pressed copper ceilings, hardwood floors and rich timber accents work together to create a magical and intimate feeling for you and your guests.

These areas can also be hired out together to create a large and dynamic area for virtually any type of event. Upstairs holds almost 180 guests for cocktail-style events or 120 guests for sit-down meals. Combined, the spaces offer a private bar, private bathrooms, full A/V facilities, and space for a dance floor- the sky is really the limit at Longhorn Saloon.





SITDOWN PACKAGES

*We have a great range of options available
for a sit down lunch or dinner.*

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SHARING MENU

\$64 per person

*Designed to be enjoyed
by the whole table.*

SHARE PLATES

Fried Chicken Tenders, White Gravy
Crispy Buffalo-Style Calamari, Roasted
Corn, Bullhorn Chili & Aioli
Smoked Brisket Nachos - Le Bon Ton Pit Smoked
Brisket, Grilled Cheese, Pico de Gallo & Crema

MAIN COURSE

Jerk-Spiced Berkshire Pork Belly
Chef's Choice of Premium Char-Grilled Steak
Cumin & Oregano Rubbed Roasted Chicken



SIDES

Broccoli, Chipotle & Orange Butter
Fully-Loaded Iceberg Salad, Bacon, Blue Cheese,
Pico De Gallo, Croutons & Ranch
Creole Potato Salad

SWEETS

Chefs Choice of Sweet Treat
(Individual Serve)

Please note this is a sample menu only and may change at the chefs discretion.





SITDOWN PACKAGES

*We have a great range of options available
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GUEST CHOICE

2 course plus tea or coffee: \$55 *per person*

3 course plus tea or coffee: \$64 *per person*

*Please have your guests select one dish from
each course and email us thier selections in advance.
Vegetarian, gluten-free and other dietary options are available.*

ENTRÉE

Braised lamb and pumpkin empanadas
with orange chimmi churri

Southern fried chicken tenders
with cracked pepper gravy

Jerk spiced pork belly salad, mixed leaves, chilli,
crispy tortilla strips and citrus dressing

Veg

MAINS

Grilled Angus porterhouse (300 gram served medium)
with creamy mash potatoes, chargrilled asparagus
and demi-glace

Oven roasted free range chicken breast with pearl
couscous salad, capsicum, olives, basil, tomato,
parsley and wholegrain mustard lemon sauce

Chargrilled Tasmanian salmon fillet with Spanish rice,
calabacitas, tortilla salad and chipotle lime crema

Penne pasta with chargrilled spring vegetables,
fresh herbs, garlic, chilli and parmesan

DESSERTS

Strawberry & pretzel cheesecake

Caramel pecan semi freddo

Chocolate and peanut butter lava cake





COCKTAIL PACKAGES

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CANAPES



COLD

- Bloody Mary oyster shooters (GF) 6.5
- Baby lettuce cup with chargrilled beef, capsicum, onion & lime dressing (GF) 4.5
- Smoked salmon and goat cheese terrine with green apple and celery remoulade 5.5
- Crispy tortilla and snapper ceviche with sweet potato, orange, radish and coriander (GF) 5
- Spicy tomato and cucumber gazpacho with grilled Poblano chillies and Australian prawns (GF and vegetarian option available) 4.5
- Grilled sourdough bread with house smoked chicken salad and rocket pesto 5
- Yellow fin tuna nachos with creole spices and mango salsa (GF and vegetarian option available) 6.5
- Vine ripe tomato salsa fresca on grilled sourdough with black olives, Spanish onion and basil (Vegan and Gluten free option available) 5

HOT

- Mini crab cakes with Old Bay seasoning and jalapeno tartar sauce 6
- Green chilli and goat cheese tartlets with pepita pesto (Vegetarian) 5
- Smoked pulled pork croquettes with Poblano crema 4.5
- House smoked pork belly with creole mustard vinaigrette (GF) 5
- Mini Rueben sandwiches 6.5
- Smoked brisket nachos with Jack cheese and chipotle ranch (GF) 6.5
- Popcorn chicken with cayenne pepper hot sauce and blue cheese aioli 5.5
- Carne guisada tostadas with guacamole and charred corn (GF) 5.5
- Chargrilled steak quesadillas with Jack cheese, avocado and crema (Vegetarian option available) 5.5
- Wagyu burger sliders with mustard, dill pickle, cheese, onion and ketchup 7

DESSERT

- Lemon meringue pie 7
- Oreo cheesecake 7
- Mississippi mudcake with marshmallow and pecans (GF) 7
- Berry crumble bar with whipped cream 7
- Butterscotch pie with candied peanuts 7
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COCKTAIL PACKAGES

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SMALL PLATES

Andouille sausage and chicken jambalaya 9

Smoked duck and rice noodle salad 10

Baja fish tacos with spicy avocado, crema and salsa 7.5

Chargrilled Spring vegetable risotto with herb salsa and rocket (V, GF) 9

Penne pasta with Italian sausage, roasted peppers, parsley and parmesan 9

Chargrilled King Prawn skewers with pineapple salsa (GF) 10

Maple and chipotle glazed chicken with brown rice and calabacitas 9

Beer battered fish and chips with jalapeno tartar sauce 10

PLATTERS

CHARCUTERIE

Cured meats served with cornichons,
horseradish crema, chutneys and grilled sourdough (serves 8) 65

CHEESE

Artisanal cheeses with local honeycomb, quince paste, fruit and crackers 65

VEGETARIAN AND GLUTEN FREE

Texas caviar, black bean hummus, guacamole, re roasted tomato salsa
with fresh corn chips (vegetarian and gluten free, serves 8) 45

MAKE YOUR OWN

Select your favourite items from the canape and small plate menus above to create a range of custom platters for your event. Please note there is a minimum order of 10 pieces per dish for these items. The total cost of the platters will be calculated at prices listed per item.

PER PERSON CANAPE-ONLY PACKAGES

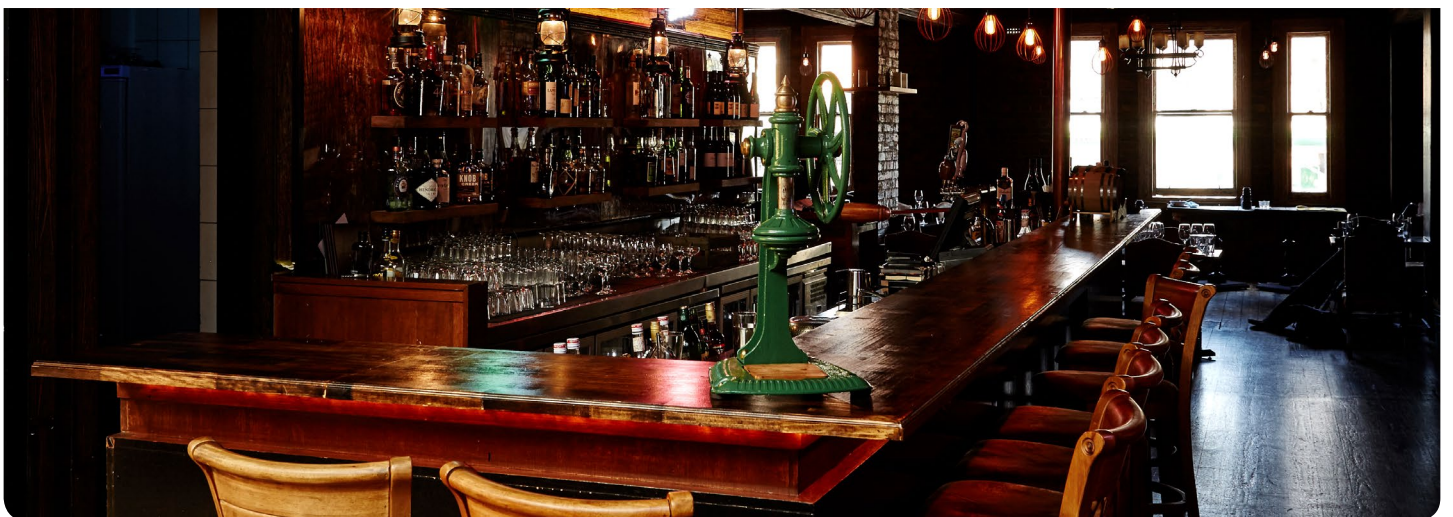
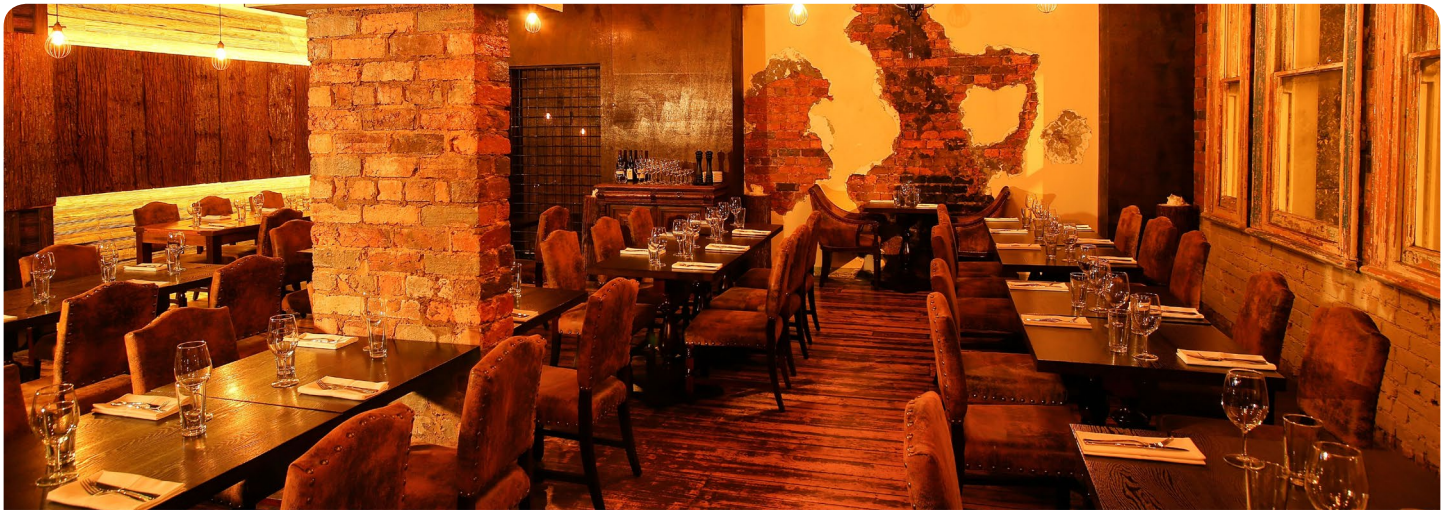
Alternatively, you can choose a simple per-person canape package:

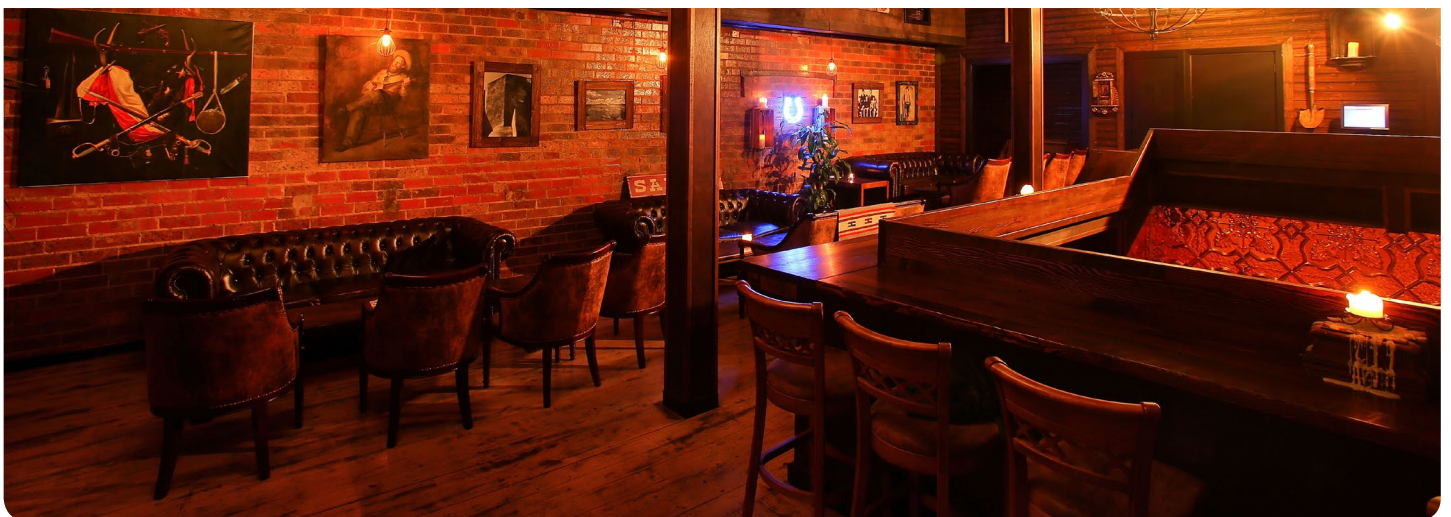
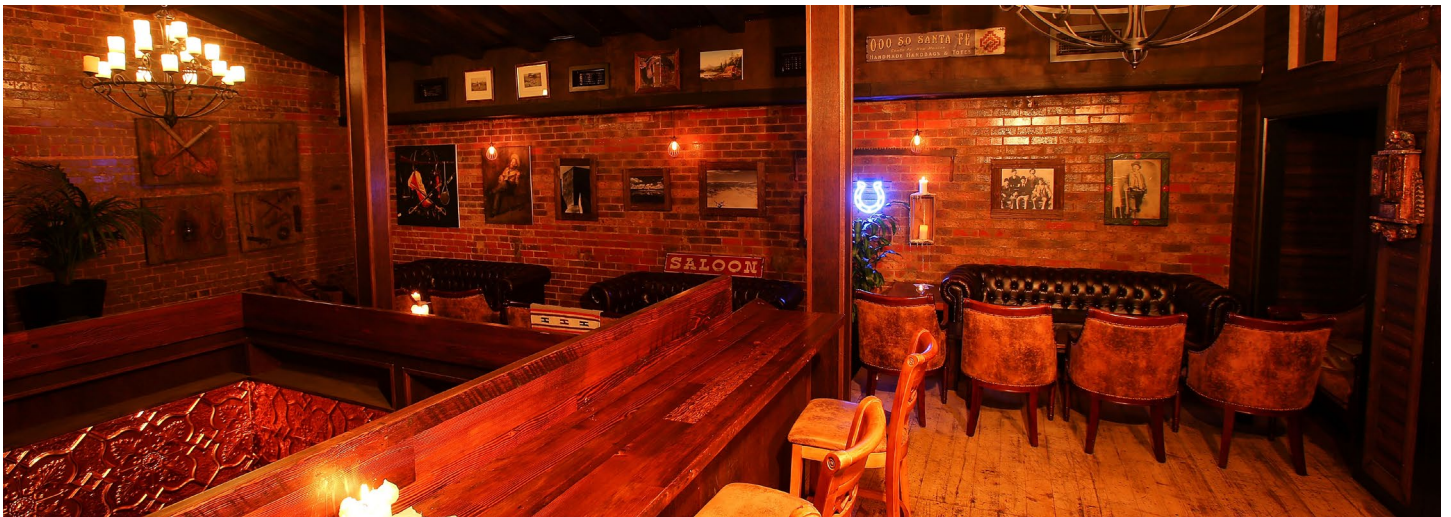
Your choice of 6 canapes \$35.5 per person

Your choice of 8 canapes \$47 per person

Your choice of 10 canapes \$57 per person







BEVERAGE PACKAGES

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STANDARD BEVERAGE PACKAGE

2 Hour: *\$34 per person*

Each Additional Hour: \$12 per person

Longhorn House Red Multi-regional, SA

Longhorn House White Multi-regional, SA

Bottled Beer

Coopers, Coors (Can), Custard & Co. Apple Cider

Soft drinks, Juice

PREMIUM BEVERAGE PACKAGE

2 Hour: *\$39 per person*

Each Additional Hour: \$12 per person

Longhorn House Red Multi-regional, SA

Longhorn House White Multi-regional, SA

Longhorn House Sparkling Multi-regional, SA

Bottled Beer

Coopers, Coors (Can), Custard & Co. Apple Cider

On Tap

Deschutes River Golden Ale, Sam Adams Boston Lager

Soft drinks, Juice



BEVERAGE PACKAGES

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DELUXE

2 Hour: *\$49 per person*

Each additional hour: *\$15 per person*

NV Henri Le Blanc Burgundy, France

2015 Dexter Chardonnay Mornington Peninsula, VIC

2015 Saint Clair Sauvignon Blanc Marlborough, NZ

2015 Torbreck The Woodcutters Shiraz

2009 Merrick's Estate Cab Sav. Mornington Peninsula, VIC

Bottled

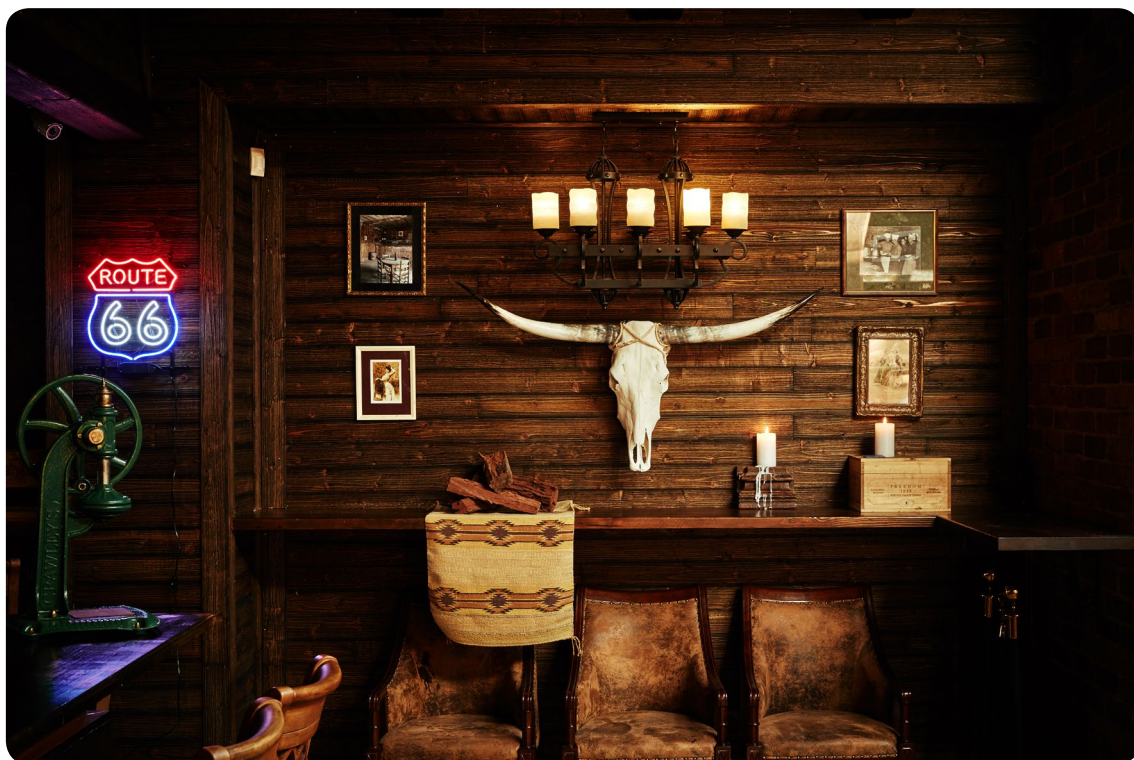
Coopers, Coors (Can), Custard & Co. Apple Cider

On Tap

Sam Adams Boston Lager, Victory Summer Love Golden Ale,

Rogue Dead Guy Ale, Sierra Nevada Hop Hunter IPA

Soft drinks, Juice



ADD-ONS

For more variety in your drinks, you may choose one of our basic spirits or cocktail packages to add on to any beverage package.

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ADD UPTOWN FIZZ COCKTAIL OR A GLASS OF HENRI LE BLANC SPARKLING ON ARRIVAL

\$12 per person

ADD HOUSE SPIRITS

\$20 per person for 2 hours.

ADD ON A COCKTAIL PACKAGE

\$25 per person for 2 hours unlimited (RSA applies).

OUR HOUSE SPIRITS COMPRISE OF

Absolut Vodka	Beefeater Gin
Ballantine's Finest Scotch	Jameson Irish Whiskey
Havana Club 7 Yr Old Rum	Havana Club 3 Yr Old Rum
Maker's Mark Bourbon	Sailor Jerry Spiced Rum

For your cocktail add-on you can select 3 of the following to have available:

April Sun

This cool Cuban number is bright, floral and tropical. It's like an 80's hit. So right.

Havana rum, aperol, passionfruit, elderflower, lemon

Uptown Fizz

This bright and fruity sparkling aperitif is a favourite of the uptown lot.

Maker's Bourbon, Peach, Mint, Lime, Sparkling

Lynchburg Lemonade

This Tennessee favourite is so delightfully refreshing that it will leave you crying out for more.

Jack Daniels, Curacao, Lemon, Lemonade

Le Bon Ton Mary

Jumping the border to Longhorn. So good our bar team had to smuggle it over from Le Bon Ton.

Smoked tomatoes, capsicum, citrus & old bay seasoning

Dark and Stormy

Don't let the name fool you.. this one is a ray of sunshine. The perfect mix of Goslings rum, bright citrus and ginger beer. Keep 'em coming.

Goslings Black Seal Rum, Ginger Beer, Lime

Negroni

This classic combination of gin, Campari and sweet vermouth is adored by people around the world.

Ideal for before dinner or any time of the night. Gin, Campari, Sweet Vermouth

Espresso Martini

A modern classic. Perfect to start, finish or keep the party rolling

Absolut vodka, cold filter, kahlua, vanilla

Paloma

Nobody would blame you for trying keep this little number all to yourself. The combination of fiery tequila and tart grapefruit is sure to please anyone.

Tequila, Grapefruit Soda, Lime

BESPOKE PACKAGES

We understand that every event is different and that our packages may not fit your requirements. We are more than happy to speak with you and offer tailored food and beverage options to help make your dream event a reality. We have a great team of hospitality leaders with years of experience who can offer you and your guests a special and unique event experience.

GROUP EXECUTIVE CHEF

Executive Chef for the Group is Jeremy Sutphin. Raised in Texas, Jeremy has had a long cooking career both in the States and here in Melbourne (opening and running the kitchen at FOG in Prahran for many years) and has always had a passion for smoked meats. (one of the original off-set smokers in the courtyard when Le Bon Ton first opened was from his own backyard!)

THE BALLEAU GROUP

The Balleau group is owned by brothers Will and Michael Balleau. The boys are originally from Albuquerque, New Mexico and moved to Melbourne in 2010. Chingón Taqueria was their first venture in Melbourne, followed by Le Bon Ton and then Five Points Deli and The Longhorn Saloon. Both have an extensive background in hospitality and own operations in Brisbane, Melbourne and overseas. Each Balleau Group venue reflects a style of cuisine the brothers grew up with: the Mexican-influenced food of their childhood (both speak fluent Spanish), the classic BBQ of the American South, and the steakhouses of New York City, where they both previously lived.

Opened in April of 2015, Longhorn Saloon offers a sophisticated take on American cuisine, with a focus on high quality steaks and other dishes flavoured on our custom built open wood-fire grill. The boys are happy use their extensive experience to offer you any assistance they can to help turn your event into a perfect, memorable and stress-free occasion. They would love to meet with you personally to offer their congratulations and any support they can for your next event!





VENUE INFORMATION

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BOOKING YOUR EVENT

Please email bookings@longhornsaloon.com.au or call us on 03 9348 4794 with any enquiries you might have. We are happy to hold your preferred date as a tentative booking as we work out details.

Further down the road, we will provide you with a full outline of your requirement through a function agreement form.

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MINIMUM SPENDS

Our events may require a minimum spend- this amount can be made up of all food and drink offerings structured to your wishes. Your minimum spend will be quoted and Longhorn Saloon will provide a comprehensive outline of all expenses.

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DEPOSITS

Once an agreement has been reached, a 20% deposit will be required to secure your booking. Terms and conditions of the deposit will be outlined in your function agreement.

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CHILDREN'S MEALS

We are able to cater for children, please let us know how many children's meals you require in advance.

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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.

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PARKING

The closest carpark is Greenco Parking, located at 215 Elgin St. Street parking is available, however please be mindful of the time restrictions.

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PREFERRED SUPPLIERS LIST

If you need any recommendations, please let us know.

