

CORPORATE

**Le Bon Ton.**

PACKAGES

# VENUE SPACES



## THE FRENCH QUARTER

Le Bon Ton's new upstairs private function suite can accommodate up to 100 guests for cocktail-style events or up to 48 guests for a sit down dinner. The area offers a private bar, private toilets a separate kitchen and an independent sound system. It also offers beautifully stained feature windows, a fireplace, exposed red bricks, rich timbers, and the room is lit by dozens of large candles.



## LE BON TON DINING ROOM

Our Main Dining Room can accommodate up to 100 guests for a sit-down dining experience. The gorgeous dining room looks out on to Le Bon Ton's courtyard and features a fireplace, comfy booth seating, skylights and exposed bricks. The Main Dining Room offers a virtually endless range of options for your next celebration or group dining experience.



## THE ABSINTHE LOUNGE

Our Absinthe Lounge can accommodate up to 45 guests for a sit-down meal or up to 75 guests for a cocktail-style event. Located just off the main bar, this gorgeous, semi-private room is the heart of Le Bon Ton. It features an oyster shucking station, couch and table seating and a beautiful copper ceiling.



# SITDOWN PACKAGE

*Our shared menu showcases some of Le Bon Ton's favourites dishes. The meal is served over 3 courses.*



## **SOUTHERN PRIDE**

*\$64 per person*

### **Fried Chicken**

Southern-style buttermilk soaked chicken tenders with cracked pepper white gravy

### **Texas Caviar**

Black eyed peas & pico de gallo with white flour tortilla chips & ancho chili crema

### **Onion Rings**

Beer battered & jerk seasoned

### **The Smoker's Lot**

Showcase of our pit-smoked meats including Texas brisket, apple smoked pulled pork, buttermilk brined smoked chicken & hotlinks.

### **Chili Cheese Fries**

Traditional Texas style Angus beef chili with sharp cheddar sauce on crispy fries

### **Potato Salad**

With spring onion, fresh dill, pickles and mayo

### **Tangy Coleslaw**

With cabbage, carrot & onion

## **SAMPLE MENU ONLY**

*Dishes may change at Chef's discretion. All groups of 10 and above are required to dine from this menu.*





# COCKTAIL PACKAGES



## 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 tartare sauce 6
- Green chilli and goat's 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

# COCKTAIL PACKAGES



## 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, fire 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, with fresh corn chips (Vegetarian and Gluten free options available) 45

## PER PERSON, CANAPE-ONLY PACKAGES

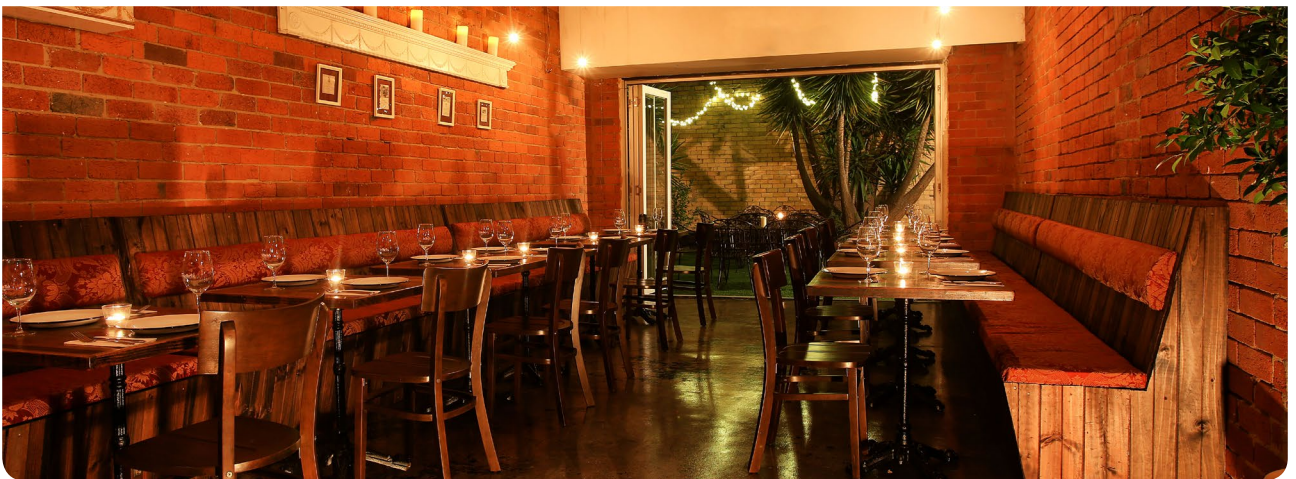
*Alternatively, you can choose a simple per-person canape package:*

*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

## THE FRENCH QUARTER



### THE FRENCH QUARTER

2 Hour: \$39 per person. Each Additional Hour: \$13 per person

NV Le Bon Ton House Shiraz Multi-regional, AUS

NV Le Bon Ton House Sauvignon Blanc Multi-regional, AUS

NV Le Bon Ton House Sparkling Multi-regional, AUS

#### **BOTTLED BEER** (*Choose 2*)

Coopers, Coors, Blue Moon Witbier, Napoleone Cloudy Apple Cider

Soft drinks, Juice

### PREMIUM BEVERAGE PACKAGE

*2 Hour: \$49 per person. Each additional hour: \$13 per person*

NV Deutz Sparkling Marlborough, NZ

2016 O'Leary Walker "Polish Hill" Riesling Clare Valley, WA

2015 St Clair Sauvignon Blanc Marlborough, NZ

2014 Torbreck "Woodcutters" Shiraz Barossa Valley, SA

2014 Aquilani Sangiovese Tuscany, IT

#### **BOTTLED BEER** (*Choose 2*)

Coors, Blue Moon Witbier, Sierra Nevada, Brooklyn Lager

Soft drinks, Juice

### CONSUMPTION BAR TAB

*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.*





# BEVERAGE PACKAGES

## THE DINING ROOM & THE ABSINTHE ROOM

### STANDARD

*2 Hours: \$34 per person. Each additional hour is \$13*

NV Le Bon Ton House Shiraz Multi-regional, AUS

NV Le Bon Ton House Sauvignon Blanc Multi-regional, AUS

Coopers, Napoleone Cloudy Apple Cider

Soft drinks, Juice

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### PREMIUM BEVERAGE PACKAGES

*2 Hours: \$39 per person. Each additional hour is \$13*

NV Le Bon Ton House Shiraz Multi-regional, AUS

NV Le Bon Ton House Sauvignon Blanc Multi-regional, AUS

NV Le Bon Ton House Sparkling Multi-regional, AUS

Coopers, Coors, Blue Moon Witbier, Napoleone Cloudy Apple Cider

Soft drinks, Juice

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### DELUXE

*2 Hours: \$49 per person. Each additional hour is \$15*

NV Deutz Sparkling Marlborough, NZ

2016 O'Leary Walker "Polish Hill" Riesling Clare Valley, WA

2015 St Clair Sauvignon Blanc Marlborough, NZ

2014 Torbreck "Woodcutters" Shiraz Barossa Valley, SA

2014 Aquilani Sangiovese Tuscany, IT

Coopers, Coors, Blue Moon Witbier, Sierra Nevada, Brooklyn Lager, Napoleone Cloudy Apple Cider

Soft drinks/ Juice

*\*Packages available to groups of 20 and more.*

# ADD-ONS

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



## ADD A GLASS OF DEUTZ ON ARRIVAL

*\$11 per person*

## ADD A LE BON TON FIZZ ON ARRIVAL.

*Cognac, Orange curacao with mandarin and a house made bergamot syrup topped with sparkling: \$15 per person*

# COCKTAILS

*\$25 per person for 2 hours*

*Select 2 of the following cocktails*

## HOUSE FAVOURITES

### **Lilypad**

Fresh white peach, Beefeater gin infused with peppermint and aromatised wine, balanced off with a hint of citrus

### **What-Not Highball**

Vermut Negre vermouth, grapefruit rosé and what-not are served tall, delicious, and topped with dry ginger ale

### **Mojo Hannah**

Sailor Jerry spiced rum, fresh watermelon, Joseph Catron white chocolate liqueur and hints of citrus and absinthe

### **Southern Belle**

Zubrowka spiced vodka, apple, peach and passion fruit

### **Hurricane**

Havana Club 7, fresh pressed citrus, passion fruit and pomegranate

## TIMELESS CLASSICS

### **Negroni**

### **Espresso Martini**

### **Bulleit Bourbon Old Fashioned**

# SPIRITS

*Extra \$20 per person for 2 hours*

## 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



## BESPOKE PACKAGES

We understand that every event is different and our packages may not fit your requirements. We are more than happy to speak with you and offer tailored food and beverage option to help make your dream event a reality as much as we can. 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 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-fired grill. The boys are happy use their extensive experience to offer you any assistance they can to help turn your function into a perfect, memorable and stress-free occasion. They would love to meet with you personally to offer any support they can for your special day!



# VENUE INFORMATION



## BOOKING YOUR EVENT

Please email [bookings@lebonton.com.au](mailto:bookings@lebonton.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 Le Bon Ton 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 work with you to accommodate virtually any dietary requirements you or your guests will require. Dietary requirements must be agreed up in advance.

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## 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.

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## PREFERRED SUPPLIERS LIST

If you need any recommendations, please let us know.