



FRENCH
BRASSERIE

Functions Package.

2 MALTHOUSE LANE, MELBOURNE VIC 3000 • 03 9662 1632
WWW.THEFRENCHBRASSERIE.COM.AU



Exquisite events at the French Brasserie.

Step into a world of elegance and charm when you choose The French Brasserie as the venue for your next event, function, or special occasion.

Allow us to transport you and your guests to the heart of Paris, where every detail, from the exquisite cuisine to the carefully crafted cocktails, embodies the essence of French hospitality.

With top-notch food, drinks, and service, we're here to ensure your event is an unforgettable experience. Let us take care of you, so you can focus on making cherished memories. Bienvenue à la French Brasserie!

[SEND AN ENQUIRY NOW](#)



Main Restaurant

FEATURES

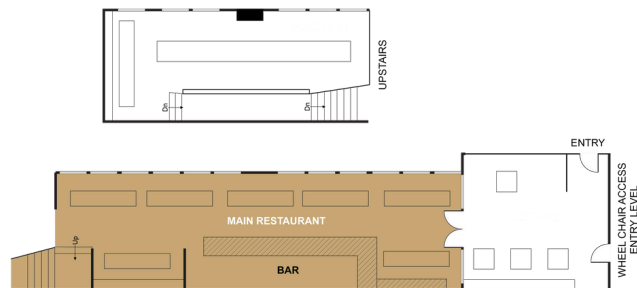
Whether it's a dedicated reserved area in our main restaurant or the exclusive use of this area. Our main restaurant is the perfect space for those looking to impress.

CAPACITY

Cocktail	150
Seated	80

RATES

Minimum Spend	POA
---------------	-----



Terrace

FEATURES

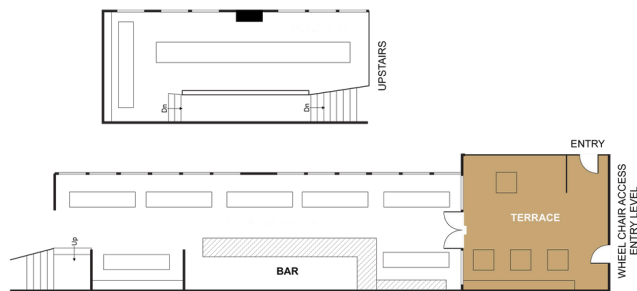
Our under cover terrace is the perfect space for casual or pre-dinner or drinks or when you rather something more casual. The area can also be seated up to (need to add this in guests)

CAPACITY

Cocktail	50
Seated	25

RATES

Minimum Spend	POA
---------------	-----



Mezzanine

FEATURES

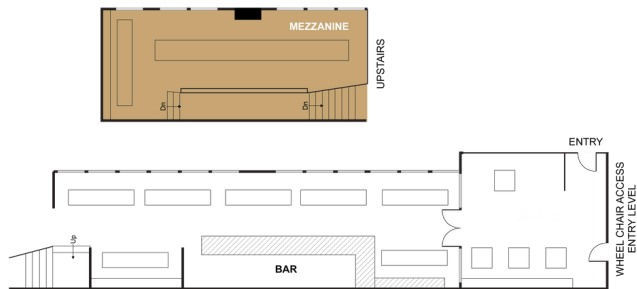
Dining with a view. Our Mezzanine area overlooks the main restaurant and is our dedicated private dining area. Perfect for intimate get togethers and occasions.

CAPACITY

Cocktail	60
Seated	30-40

RATES

Minimum Spend	POA
---------------	-----



Entire Restaurant

FEATURES

When you're looking for exclusive venue and hire of the entire premises. Includes the mezzanine, terrace and indoor dining area.

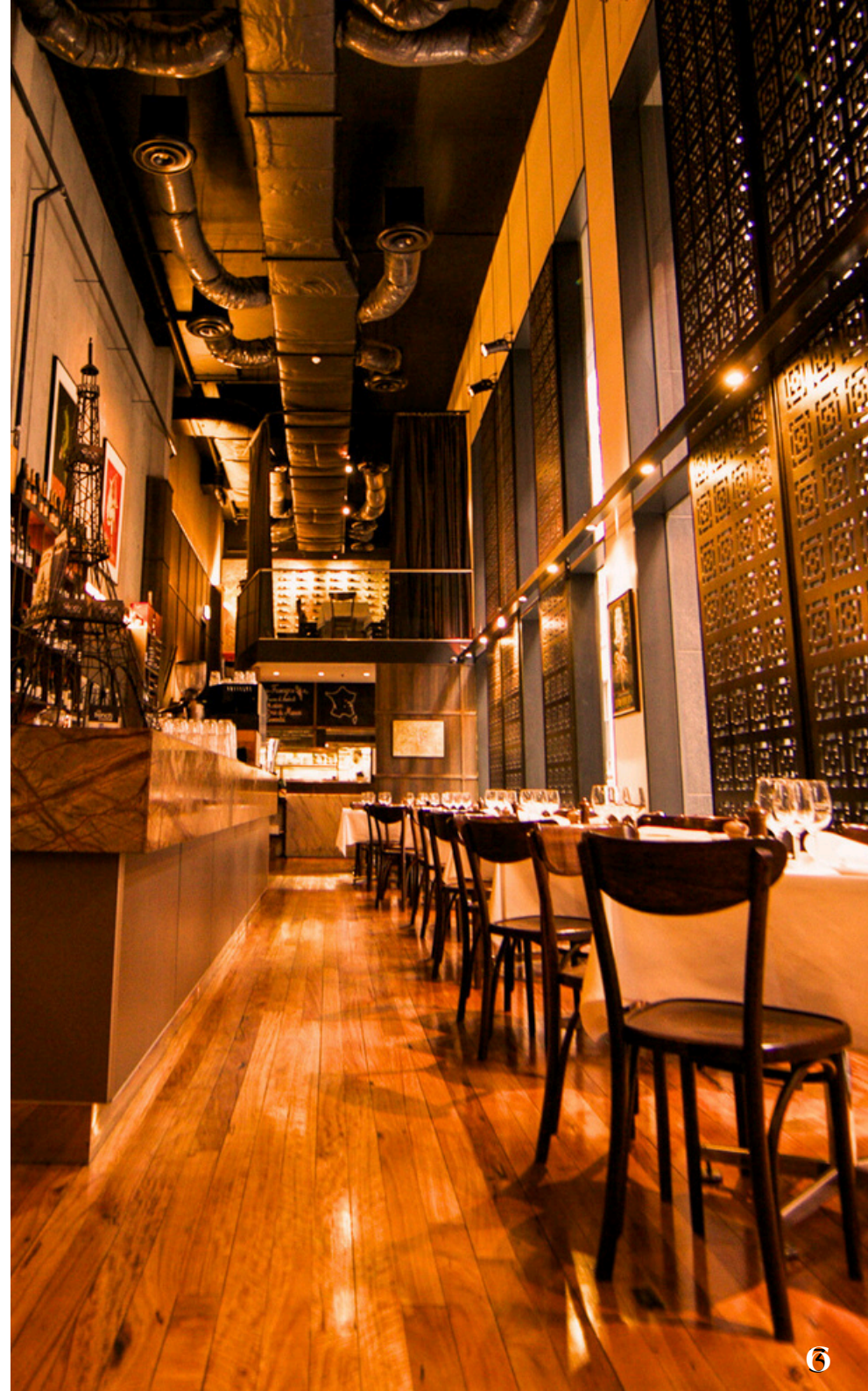
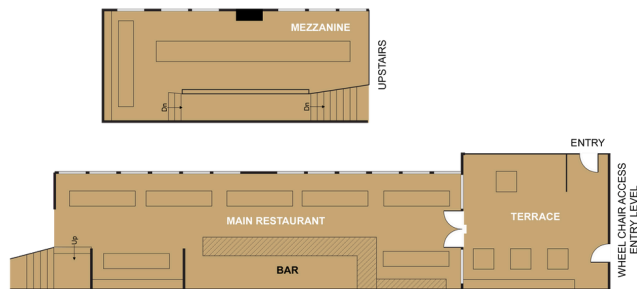
CAPACITY

Cocktail 260

Seated 135-145

RATES

Minimum Spend POA



Set Menu

2 COURSE \$85 | 3 COURSE \$110

PLEASE SELECT 3 DISHES PER COURSE

ENTRÉE

SOUPE À L'OIGNON

French onion soup with toasted bread & melted gruyere cheese

ESCARGOTS DE BOURGOGNE À L'AIL

Snails in garlic and parsley butter

COQUILLE ST JACQUES

Scallops baked in béchamel sauce with gruyère cheese and herbs

STEAK TARTARE

Raw minced fillet steak served with quail egg & condiments

WILD MUSHROOM CHICKEN PATE

Served with salad & pickled crudités

SALADE NIÇOISE

Confit salmon, green beans, tomatoes, olives, potatoes, eggs, cos lettuce and mustard dressing E / M

DESSERT

SÉLECTION DE SORBETS

Selection of sorbet ice cream served with almond wafer biscuits

FONDANT AU CHOCOLAT

Chocolate fondant served with vanilla bean ice cream

DESSERT DU JOUR

PLATS DE RÉSISTANCE

POISSON DU JOUR

Served with seasonal greens and beurreblanc sauce

CANARD À L'ORANGE

Confit duck leg served with boulangère potatoes and orange sauce

COQ AU VIN

chicken is slowly braised in white wine and garnished with mushrooms and onions

BOEUF BOURGUIGNON

Beef cheeks, baby carrots, confit shallots, potato purée served with red wine sauce

SAUTÉ PARISIEN GNOCCHI

spring vegetables, mushrooms, and butter and sage sauce E / M

SIDES

Mesclun salad with vinaigrette dressing

Pommes frites

APÉRITIF | \$14PP

Kir Royal-French sparkling wine with cassis liqueur

BYO CAKE | \$6PP CAKEAGE FEE

Grazing Tables

Seasonal grazing tables available to be organised for your weddings, corporate events, birthdays, lunch/dinner or with any function. These boards are tailored to suit your functions.

Prices vary depending on what your desired grazing table includes.



Beverage Package

The beverage package runs for the duration of your event, it is free flowing and charged per person.

Should you wish to add spirits or cocktails, these are charged on consumption.

Please note, all wines are subject to availability.

Superior Beverage Package available upon request.

CLASSIC BEVERAGE PACKAGE

SPARKLING WINE

P. Deville Vin Mousseux Tournan, FRA

WHITE WINE

Barton & Guestier Sauvignon Blanc Loire, FRA

RED WINE

Barton & Guestier Pinot Noir Corse, FRA

Heavy / Light Beer & Soft Drinks

2 HOURS \$55 PER PERSON

3 HOURS \$75 PER PERSON

4 HOURS \$90 PER PERSON

5 HOURS \$105 PER PERSON

Terms & Conditions

RESERVATION – TENTATIVE BOOKINGS AND DEPOSITS

Please note that to secure the booking I will need your credit card details with name, card type, number, and expiry date, cvv number. We will not charge your card unless you cancel the booking. We can hold a date tentatively for a period of three days, after which time, if credit card details have not been received the date will be released.

WEDDINGS

A 10% non-refundable deposit is required to secure the booking. Deposits are required seven days after client's receipt of Booking Agreement and are inclusive of GST. Should the deposit not be received three days after receipt of Booking Agreement, the date will be released.

CANCELATION POLICY – CREDIT CARD WILL BE DEBITED

72 hours prior or no show \$50.00 per person
All cancellations must be made in writing to The Events Coordinator, The French Brasserie. We require 24 hours' notice of any reduction in numbers to avoid the full amount being charged for the number originally booked.

RESTAURANT RIGHTS

The French Brasserie accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the function in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

PAYMENT

Your account will need to be finalised on the day of your event by credit card or cash, we do not invoice. All prices are inclusive of GST.

MINIMUM SPEND

While we do not charge a room hire fee for the exclusive use of any areas within the venue, we do require a pre-determined minimum spend to be met in terms of all food and beverage consumed during the event. A room hire fee will only apply when food and beverage costs do not meet these minimums.

BYO CAKES

\$6.00 Cakeage fee applies per person.

EQUIPMENT HIRE

The French Brasserie does not supply any audio-visual equipment. Any external audio-visual equipment is your own responsibility and must be delivered and collected on the day of your event at a time pre-arranged with our Events Coordinator. Equipment is to be charged to the event host and not to be billed to The French Brasserie.

FOOD & BEVERAGE

Beverages and menus must be confirmed at least 2 weeks in advance of your reservation. While we will always endeavour to cater for the dietary requirements of our guests, we need to be informed 1 week in advance of your booking if there are changes to be made. All food is subject to change due to seasonal availability. Event menus and pricing are subject to change and events will be subject to the updated events package at the time of the event. Wine is subject to availability; we will ensure a suitable replacement should a product be unavailable. The French Brasserie does not accept BYO food or beverage of any kind.

Credit Card Authorisation

RESERVATION DETAILS

RESERVATION NAME

RESERVATION DATE

NUMBER OF GUESTS

REQUESTED TIME

CREDIT CARD DETAILS

NAME ON CARD

CREDIT CARD NUMBER

EXPIRY DATE

CCV NUMBER

A CREDIT CARD SURCHARGE WILL APPLY ON ALL TRANSACTIONS.

AMEX | VISA | MASTERCARD | 1.76%



FRENCH
BRASSERIE

Let us help
you celebrate.

2 MALTHOUSE LANE, MELBOURNE VIC 3000 • 03 9662 1632
WWW.THEFRENCHBRASSERIE.COM.AU

