

BISOU
BISOU

CORPORATE
EVENTS
PACKAGE





BISOU BISOU EVENT CENTRE

Located on the mezzanine level of Hotel X,
Bisou Bisou Event Centre spans over 190^m² of uninterrupted space.
Boasting natural light, state of the art AV inclusions and all inclusive catering packages,
it is the perfect venue to host your upcoming event.



VENUE OVERVIEW



OUR SPACES

Bisou X

Includes terrace



Boardroom 26 pax



Classroom 24 pax



Banquet 30 pax



Cabaret 24 pax



Theatre 56 pax



U shape 27 pax



Cocktail 60 pax

Bisou Y



Boardroom 26 pax



Classroom 24 pax



Banquet 30 pax



Cabaret 24 pax



Theatre 56 pax



U shape 27 pax



Cocktail 40 pax

Bisou Z



Boardroom 26 pax



Classroom 36 pax



Banquet 40 pax



Cabaret 32 pax



Theatre 72 pax



U shape 30 pax



Cocktail 40 pax

OUR SPACES

Bisou X & Y

Includes terrace



Cocktail 150 pax



Classroom 80 pax



Banquet 70 pax



Cabaret 56 pax



Theatre 100 pax



U-Shape 40 pax



Boardroom or 78 pax

Bisou Y & Z



Cocktail 150 pax



Classroom 80 pax



Banquet 70 pax



Cabaret 56 pax



Theatre 100 pax



U-Shape 40 pax



Boardroom or 78 pax

Bisou XYZ

EXCLUSIVE VENUE HIRE



Cocktail 250 pax



Classroom 96 pax



Banquet 110 pax



Cabaret 88 pax



Theatre 150 pax

Allow us to elevate your event by upgrading to **exclusive venue hire.**

BREAKFAST

NETWORKING BREAKFAST

Your selection of three items served to a station

35 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

Served to a station

Bircher muesli - yoghurt and berries

Smoked salmon - potato rosti, crème fraîche

Croque monsieur - ham, Gruyère and béchamel

Coyo cups - seasonal fruit coulis ^{VG}

Quiche - wild mushroom and spinach ^{V, GF}

Bacon sandwich - soft white roll, HP sauce ^{DF}

GOURMET BUFFET BREAKFAST

Set menu

45 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

Triple smoked bacon ^{GF, DF}

Scrambled and fried eggs ^{GF, V}

House made baked beans ^{GF, V}

Roasted mushrooms ^{GF, DF, V}

Pork sausage and bean cassoulet ^{GF}

Roasted tomatoes with a basil pesto ^{GF, V}

PLATED BREAKFAST

Your selection of two items served alternatively

55 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

French toast with strawberries, pistachios, mascarpone and chocolate sauce ^V

Truffled scrambled eggs and mushrooms on toasted sourdough ^V

Lyonnais sausage, potato rosti, caramelised onions, fried eggs ^{GF}

Smoked salmon, poached eggs and hollandaise, toasted english muffin

Smashed avocado on toasted sourdough, poached eggs and bacon



CONFERENCING WITH BISOU BISOU

OUR INCLUSIONS

HALF DAY DELEGATE PACKAGE

80 PER GUEST

MORNING OR AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

FULL DAY DELEGATE PACKAGE

90 PER GUEST

MORNING AND AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

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



CONFERRNCING WITH BISOU BISOU

UPGRADE YOUR EXPERIENCE

DAY STARTER GOURMET BUFFET BREAKFAST

40 PER GUEST

Gourmet buffet breakfast
Assortment of pastries and danishes
Seasonal sliced fruit platter
Orange juice

RESTAURANT LUNCH UPGRADES

20 PER GUEST
Single Course

30 PER GUEST
Two Courses

Guest's selection from a custom a la carte menu,
served with a selection of sides, soft drinks and juices.

GOURMET BUFFET HOT LUNCH UPGRADE

40 PER GUEST

Your choice of 2 protein items
Chef's selection of 3 salads

POST DAY DELEGATES COCKTAIL HOUR

CUSTOM

Unwind and enjoy sunset drinks and canapés in one of our cocktail spaces.
Speak with your event coordinator to tailor the perfect post-day delegates cocktail hour.



CONFERENCING WITH BISOU BISOU | OUR MENU

DAY STARTER BUFFET BREAKFAST

40 PER GUEST

Items

Served to a station

Seasonal sliced fruit platter ^{V+}

Assorted mini danishes

Triple smoked bacon ^{GF, DF}

Scrambled and fried eggs ^{GF, V}

House made baked beans ^{GF, V}

Roasted mushrooms ^{GF, DF, V}

Pork sausage and bean cassoulet ^{GF}

Roasted tomatoes with a basil pesto ^{GF, V}

RESTAURANT LUNCH UPGRADES

20 PER GUEST
Single Course

30 PER GUEST
Two Courses

Items

Speak with your event coordinator for our seasonal menu.

Peppered lamb loin, Toulouse cassoulet, and port jus ^{GFO}

Baked aubergine, ratatouille, fried zucchini flowers and spiced chickpeas ^{DF, V+}

Duck confit, spiced pear, lentil du puy, mint, lemon, and yoghurt ^{GF}

Coral Coast barramundi with cauliflower and blue cheese velouté, celery, pickled onion and hazelnut ^{GF}

Rôtisserie chicken breast with sweetcorn, brioche soubise, and roasted spring onion ^{GFO}

GOURMET BUFFET HOT LUNCH UPGRADE

40 PER GUEST

Items

Served to a station. Your selection of 2 items.

Beef bourguignon and creamy mash

Roasted chicken coq au vin

Vegetable lasagne ^V

Grilled vegetable salad ^V

Upgrade to mussels mouclade **10^{PP}**



COCKTAIL PACKAGES | OUR MENUS

2 HOUR COCKTAIL PACKAGE

45 PER GUEST

4 Canapé items
2 Substantial items

3 HOUR COCKTAIL PACKAGE

58 PER GUEST

6 Canapé items
1 Substantial items
1 Bowl item

4 HOUR COCKTAIL PACKAGE

70 PER GUEST

5 Canapé items
2 Substantial items
2 Bowl items



HOT CANAPÉS



Pumpkin and rosemary pissaladiere ^(V)

Four cheese gougères puffs ^(V)

Roasted Mediterranean vegetable and feta cheese tartlet ^(V)

Smoked trout brandade with pickled cucumber, lemon aioli ^(GF)

Roasted chicken, sweetcorn, and caramelised onion vol-au-vent

Confit duck, pickled fennel, carrot, orange and date salad ^(GF,DF)

Rare roasted beef and roquefort Yorkshire pudding with onion confit and seeded mustard

Pork and fennel sausage roll with green tomato relish

Lamb shank pies, minted peas and creamy pomme purée

COLD CANAPÉS



Roasted heirloom tomato and olive tapenade en croûte ^(V)

Freshly shucked oysters, lychee lime granita ^(GF, DF)

Caramelised onion tart, blue cheese and truffle honey ^(V)

Spiced king prawn cocktail, iceberg and saffron aioli ^(GF,DF)

Beetroot cured ocean trout on blini with dill crème fraîche and salmon caviar ^(GF)

Chicken liver pâté on toast, prune jam and pistachio brittle

Seared tuna, roasted pork belly, grapefruit, and pepper caramel ^(GF)

Steak tartare, cured egg yolk on a crisp potato galette

Poppyseed wafer, beetroot relish and goat's cheese ^(V)

SUBSTANTIAL ITEMS



Pulled pork slider, apple slaw and sriracha aioli ^(DF)

Mini beef burger, swiss cheese, fried onion rings

Grilled barramundi burger, tartare sauce, fresh tomato and iceberg lettuce ^(DF)

Smoked eggplant, roasted pumpkin, rocket and pesto on brioche

Crispy chicken burger, lettuce, sweet chilli mayonnaise

BOWL ITEMS



Risotto primavera - young spring vegetables, shaved parmesan ^(GF,V)

Roasted sweet potato and spinach salad with pancetta, pine nuts and balsamic ^(GF,DF)

Salt and pepper squid and lime mayonnaise ^(GF,DF)

Crumbed fish and chips, sauce gribiche and fresh lemon

Marinated sweet and sour beef, apple slaw, peanuts, and crispy onions ^(GF, DF)

Crispy sesame seed chicken, cucumber, coriander, mint, aleppo and honey dressing ^(GF, DF)

Braised lamb shoulder with jewelled couscous, scented yoghurt

Beef bourguignon and creamy mash, fried shallot



COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

35 PER GUEST

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

38 PER GUEST

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

5 PER ITEM

Mont Blanc - chocolate & chestnut mousse ^{GF}

Apple tarte tatin

Tarte au citron meringuée

Double raspberry choux bun

Canelé de bordeaux, candied orange

BISOU DINING PACKAGES

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

Feasting Menu

Our signature Feasting Menu is a shared menu served family style to the centre of the table.

75 PER GUEST
Chef's selection of canapés
Two courses

85 PER GUEST
Chef's selection of canapés
Three courses

ENTRÉE

Tartlet of confit duck and liver parfait, shaved fennel, carrot, celeriac and blood orange

Steak tartare with Ossau-Iraty cheese, cured egg yolk and crisp potato ^{GF}

Salad of young spring vegetables with warm chèvre, pistachio and soft herbs ^{GF, V}

MAIN

Coral Coast barramundi with cauliflower and blue cheese velouté, celery, pickled onion and hazelnut ^{GF}

Rôtisserie chicken breast with sweetcorn, brioche soubise, and roasted spring onion

Rôtisserie 8 hour oyster blade bourguignon and champignons jus ^{GF}

Chef's selection of sides

DESSERT

Dark chocolate and hazelnut gâteau

Double cream brie cheesecake with candied carrot, walnut crunch and parsley crumble



SEATED 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

Chef's selection of canapés
Two courses

85 PER GUEST

Chef's selection of canapés
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

Chef's selection of canapés
Two courses

105 PER GUEST

Chef's selection of canapés
Three courses

ENTREÉS

Tartlet of confit duck and liver parfait, shaved fennel, carrot, celeriac and blood orange

Steak tartare with Ossau-Iraty cheese, cured egg yolk and crisp potato ^{GF}

Salad of young spring vegetables with warm chèvre, pistachio and soft herbs ^{GF, V}

Flamed grilled asparagus, chopped egg, baby capers and white bean aioli

Beetroot cured ocean trout, smoked salmon pâté, horseradish, and caper berries

Tuna niçoise, potato galette, dried olives, heirloom tomatoes, beans, garlic anchovy coddled egg dressing

MAINS

Coral Coast barramundi with cauliflower and blue cheese velouté, celery, pickled onion and hazelnut ^{GF}

Rôtisserie chicken breast with sweetcorn, brioche soubise, and roasted spring onion

Rôtisserie 8 hour oyster blade bourguignon and champignons jus ^{GF}

Peppered lamb loin, Toulouse cassoulet, and port jus

Baked aubergine, ratatouille, fried zucchini flowers and spiced chickpeas

Duck confit, spiced pear, lentil du puy, mint, lemon, and yoghurt

DESSERT

Dark chocolate éclair with drunken Amarena cherry, crystalised chocolate and pistachio ice cream

Frozen lemon parfait with white chocolate granita, raspberry, candied lime and blood orange

Grand marnier chocolate ganache and coffee ice cream

Pear terrine, pear sorbet, warm mulled wine

Frozen mango parfait, passionfruit and orange gel, macadamia tuile

Selection of local and importated cheeses served with house made accompaniments



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

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

SPARKLING

Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ / RED

Até Shiraz SA

Até Rose 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

Dal Zotto Pinot Grigio VIC

ROSÉ / RED

Dal Zotto Sangiovese/Cabernet VIC

Dal Zotto Rosato

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / **70^{PP}** 3HRS / **80^{PP}** 4HRS / **90^{PP}**

SPARKLING

Ca Di Alte Prosecco ITA

WHITE WINE

Shaw & Smith Sauvignon Blanc SA

Hugel Pinot Gris Blend FRA

ROSÉ / RED

Lake Hayes Pinot Noir NLZ

Whistler Wines Shiraz SA

Rameau d'Or Petit Amour FRA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice



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
Bombay Sapphire Gin
Bacardi Carta Blanca Rum
Bacardi Ocho Rum
Sailor Jerry's Spiced Rum

Naked Grouse Scotch
Jameson's Irish Whiskey
Woodford Reserve Bourbon
Canadian Club Whisky
Herradura Plata



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 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





BISOU
BISOU

PRIVATE DINING
AND EVENTS



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

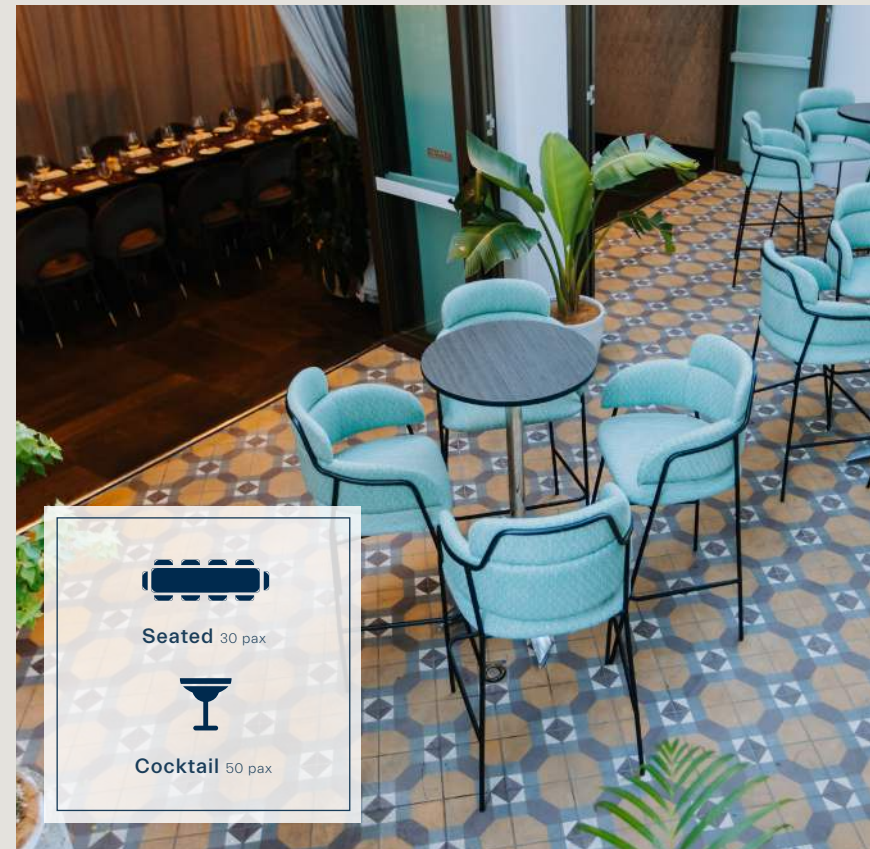
BISOU BISOU RESTAURANT

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

4 Canapé items
2 Substantial items

3 HOUR COCKTAIL PACKAGE

58 PER GUEST

6 Canapé items
1 Substantial items
1 Bowl item

4 HOUR COCKTAIL PACKAGE

70 PER GUEST

5 Canapé items
2 Substantial items
2 Bowl items



HOT CANAPÉS



Pumpkin and rosemary pissaladiere ^(V)

Four cheese gougères puffs ^(V)

Roasted Mediterranean vegetable and feta cheese tartlet ^(V)

Smoked trout brandade with pickled cucumber, lemon aioli ^(GF)

Roasted chicken, sweetcorn, and caramelised onion vol-au-vent

Confit duck, pickled fennel, carrot, orange and date salad ^(GF,DF)

Rare roasted beef and roquefort Yorkshire pudding with onion confit and seeded mustard

Pork and fennel sausage roll with green tomato relish

Lamb shank pies, minted peas and creamy pomme purée

COLD CANAPÉS



Roasted heirloom tomato and olive tapenade en croûte ^(VV)

Freshly shucked oysters, lychee lime granita ^(GF, DF)

Caramelised onion tart, blue cheese and truffle honey ^(V)

Spiced king prawn cocktail, iceberg and saffron aioli ^(GF,DF)

Beetroot cured ocean trout on blini with dill crème fraîche and salmon caviar ^(GF)

Chicken liver pâté on toast, prune jam and pistachio brittle

Seared tuna, roasted pork belly, grapefruit, and pepper caramel ^(GF)

Steak tartare, cured egg yolk on a crisp potato galette

Poppyseed wafer, beetroot relish and goat's cheese ^(V)

SUBSTANTIAL ITEMS



Pulled pork slider, apple slaw and sriracha aioli ^(DF)

Mini beef burger, swiss cheese, fried onion rings

Grilled barramundi burger, tartare sauce, fresh tomato and iceberg lettuce ^(DF)

Smoked eggplant, roasted pumpkin, rocket and pesto on brioche

Crispy chicken burger, lettuce, sweet chilli mayonnaise

BOWL ITEMS



Risotto primavera - young spring vegetables, shaved parmesan ^(GF,V)

Roasted sweet potato and spinach salad with pancetta, pine nuts and balsamic ^(GF,DF)

Salt and pepper squid and lime mayonnaise ^(GF,DF)

Crumbed fish and chips, sauce gribiche and fresh lemon

Marinated sweet and sour beef, apple slaw, peanuts, and crispy onions ^(GF, DF)

Crispy sesame seed chicken, cucumber, coriander, mint, aleppo and honey dressing ^(GF, DF)

Braised lamb shoulder with jewelled couscous, scented yoghurt

Beef bourguignon and creamy mash, fried shallot



COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

35 PER GUEST

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

38 PER GUEST

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

5 PER ITEM

Mont Blanc - chocolate & chestnut mousse ^{GF}

Apple tarte tatin

Tarte au citron meringuée

Double raspberry choux bun

Canelé de bordeaux, candied orange

BISOU DINING PACKAGES

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

Feasting Menu

Our signature Feasting Menu is a shared menu served family style to the centre of the table.

75 PER GUEST
Chef's selection of canapés
Two courses

85 PER GUEST
Chef's selection of canapés
Three courses

ENTRÉE

Tartlet of confit duck and liver parfait, shaved fennel, carrot, celeriac and blood orange

Steak tartare with Ossau-Iraty cheese, cured egg yolk and crisp potato ^{GF}

Salad of young spring vegetables with warm chèvre, pistachio and soft herbs
^{GF, V}

MAIN

Coral Coast barramundi with cauliflower and blue cheese velouté, celery, pickled onion and hazelnut ^{GF}

Rôtisserie chicken breast with sweetcorn, brioche soubise, and roasted spring onion

Rôtisserie 8 hour oyster blade bourguignon and champignons jus ^{GF}

Chef's selection of sides

DESSERT

Dark chocolate and hazelnut gâteau

Double cream brie cheesecake with candied carrot, walnut crunch and parsley crumble



SEATED 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

Chef's selection of canapés
Two courses

85 PER GUEST

Chef's selection of canapés
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

Chef's selection of canapés
Two courses

105 PER GUEST

Chef's selection of canapés
Three courses

ENTREÉS

Tartlet of confit duck and liver parfait, shaved fennel, carrot, celeriac and blood orange

Steak tartare with Ossau-Iraty cheese, cured egg yolk and crisp potato ^{GF}

Salad of young spring vegetables with warm chèvre, pistachio and soft herbs ^{GF, V}

Flamed grilled asparagus, chopped egg, baby capers and white bean aioli

Beetroot cured ocean trout, smoked salmon pâté, horseradish, and caper berries

Tuna niçoise, potato galette, dried olives, heirloom tomatoes, beans, garlic anchovy coddled egg dressing

MAINS

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Rôtisserie chicken breast with sweetcorn, brioche soubise, and roasted spring onion

Rôtisserie 8 hour oyster blade bourguignon and champignons jus ^{GF}

Peppered lamb loin, Toulouse cassoulet, and port jus

Baked aubergine, ratatouille, fried zucchini flowers and spiced chickpeas

Duck confit, spiced pear, lentil du puy, mint, lemon, and yoghurt

DESSERT

Dark chocolate éclair with drunken Amarena cherry, crystalised chocolate and pistachio ice cream

Frozen lemon parfait with white chocolate granita, raspberry, candied lime and blood orange

Grand marnier chocolate ganache and coffee ice cream

Pear terrine, pear sorbet, warm mulled wine

Frozen mango parfait, passionfruit and orange gel, macadamia tuile

Selection of local and importated cheeses served with house made accompaniments



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

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

SPARKLING

Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ / RED

Até Shiraz SA

Até Rose 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

Dal Zotto Pinot Grigio VIC

ROSÉ / RED

Dal Zotto Sangiovese/Cabernet VIC

Dal Zotto Rosato

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / **70^{PP}** 3HRS / **80^{PP}** 4HRS / **90^{PP}**

SPARKLING

Ca Di Alte Prosecco ITA

WHITE WINE

Shaw & Smith Sauvignon Blanc SA

Hugel Pinot Gris Blend FRA

ROSÉ / RED

Lake Hayes Pinot Noir NZL

Whistler Wines Shiraz SA

Rameau d'Or Petit Amour FRA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice



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
Bombay Sapphire Gin
Bacardi Carta Blanca Rum
Bacardi Ocho Rum
Sailor Jerry's Spiced Rum

Naked Grouse Scotch
Jameson's Irish Whiskey
Woodford Reserve Bourbon
Canadian Club Whisky
Herradura Plata



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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.



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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

