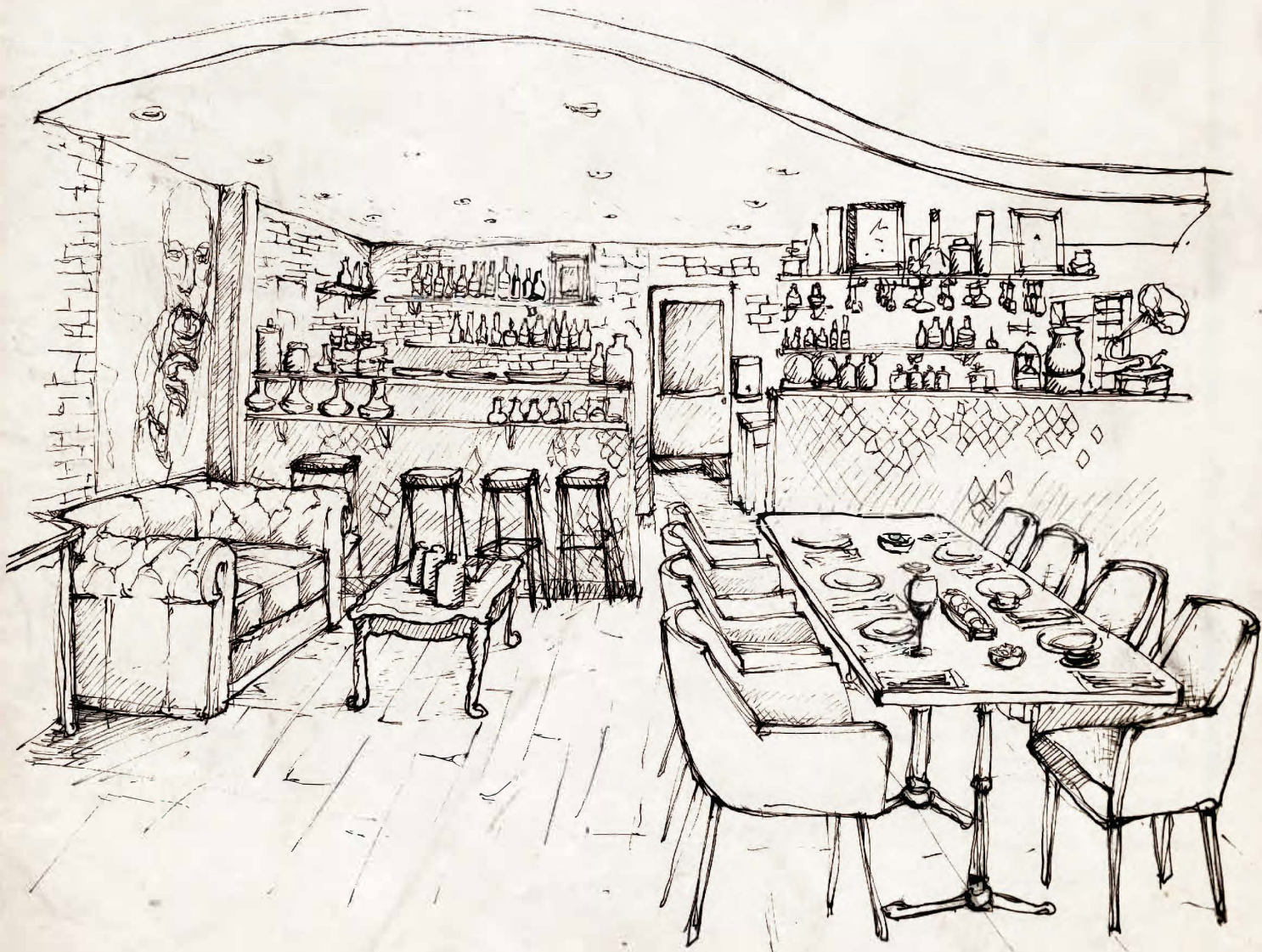


DEPUIS 2016

*Brasserie l'Entrecôte*

FUNCTION PACKAGES





## OUR STORY

Brasserie l'Entrecôte takes a nod from the original  
“Le Relais de l'Entrecôte” the famous one dish steakhouse  
that opened in 1959 in Porte Maillot, Paris.

## EVENTS

Seating up to 100 for entire venue, and 25 for private dining.



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## PRIVATE DINING

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An intimate space raised and partially separated from our main dining room. Brasserie l'Entrecôte's private dining room looks into our wine cellar and is the perfect space for a private gathering for up to 25 people.

The Private Dining Room is available for exclusive hire 7 days.

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## PRIVATE DINING GUIDELINES

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### TIME

Reservations are for a maximum of 4 hours unless specially requested.

(subject to conditions)

The entire venue and Private Dining Room are exclusively available for hire 7 days.

### DURATION

	<b>Entire Venue</b>	<b>Private Dining</b>
Lunch	12:00 pm — 4:00 pm	12:00 pm — 4:00 pm <small>(Friday – Sunday only)</small>
Dinner	6:00 pm — 10:00 pm	6:00 pm — 10:00 pm

### CAPACITY

	<b>Entire Venue</b>	<b>Private Dining</b>
Seated Dining	100 people	25 people

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## PRIVATE DINING GUIDELINES

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### MINIMUM CHARGES

This can be used towards food and beverages. Please note that this is not a room hire fee.

	<b>Entire Venue</b>	<b>Private Dining</b>
<b>Lunch</b> (Monday– Thursday)	\$6,000	N/A
<b>Lunch</b> (Friday– Sunday)	\$10,000	\$1,500
<b>Dinner</b> (Sunday– Thursday)	\$10,000	\$2,500
<b>Dinner</b> (Friday– Saturday)	\$20,000	\$4,500

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## MENUS

### **LE “PETIT” MENU**

Please see attached for groups up to 30 people.

### **LE “GOURMET” MENU**

Please see attached for groups up to 30 people.

### **LE GROUPE**

For full-venue hire out only.

Please contact us.


All menus are seasonal and may be subject to variation.


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## ADDITIONAL INFORMATION

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### GOOD TO KNOW

 Disabled access to the venue.

 Music through our internal sound system available and tailorable to suit.

### ADDRESS FOR YOUR GUESTS

#### **Brasserie l'Entrecôte**

1047 Pacific Highway,

Pymble, NSW 2073



### PARKING

Private parking available through Post Office Lane.

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## TERMS AND CONDITIONS FOR BOOKING

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### CONFIRMATION

To confirm a function booking a valid credit card is required, we will then pre-authorise the card for the balance of the function. Nothing charged in advance.

### CANCELLATION

If cancellation occurs 2 weeks prior to the event date, a 50% cancellation fee is incurred of the total quoted cost of the function. If cancellation occurs within 7 days prior to the event date, the client will be charged 100% of the total price quoted.

### MENU & DEADLINE

— Group reservations are available for 8 to 30 guests. Guests will dine off our banquet menu, which includes eight of our signature dishes designed for sharing, including bread and sides.

### FINAL NUMBERS, DETAILS & SET MENU

Guaranteed minimum number of guests attending and all final details should be notified to the event manager no less than 7 working days prior to the event. This includes dietary requirements.

### PAYMENT

Total payment is due on the day/night of the event. A 3% surcharge will apply to all payments made with AMEX. Tips are not included.

### INSURANCE/DAMAGE

Our organization will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired by us for you.

### ADDITIONAL

Brasserie l'Entrecôte reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when it deems necessary. We reserve the right to cancel the booking if the venue or any part of it is closed due to circumstances outside the venues control. The client becomes insolvent, bankrupt or enters into liquidation or receivership. The function is not confirmed with valid card details within 7 days of the emailed quote.

**"LE PETIT MENU" \$130**

ENTRÉES

Vol au Vent, New Caledonian Prawns in Puff Pastry, Salmon Roe, Nantua Sauce

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Traditional French Onion Soup

PLATS

Charcoal Grilled Sirloin (MBS +4) Our Secret Sauce, French Fries and Green Salad (GF)

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"Pink" Crispy Skin Salmon Fillet, Creamy Leeks, Beurre Blanc, Crispy Leeks(GF)

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Homemade Gnocchi, Fresh Tomato sauce, fresh grated Gruyere at the table (V)

Canard à l'Orange, in house Confit Duck Leg, Pomme Purée, Sauted Spinach,  
Orange Sauce (GF)

DESSERTS

Classic Vanilla Crème Brûlée. (GF)

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Profiteroles, Vanilla Ice Cream, Chocolate Sauce, Almond Flakes

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Crêpe Suzette, Orange sauce

LE "GOURMET" MENU \$160

ENTRÉES

Vol au Vent, New Caledonian Prawns in Puff Pastry, Salmon Roe, Nantua Sauce

Magret Fourré au Foie Gras, Cured Duck Breast w/ Foie Gras, French Brioche,  
Cherry Couillis

Seared Scallops from Noosa QLD, Foie Gras Mousse, Onion  
Jam, Truffle oil, Puff Pastry

PLATS

Charcoal Grilled Sirloin (MBS4+) With our Famous Secret Sauce (GF)

Grilled Duck Breast, Crispy Sautéed Potatoes, Thyme & Honey Sauce (GF)

"Pink" Crispy Skin Salmon Fillet, Creamy Leeks, Beurre Blanc, Crispy Leeks (GF)

Homemade Gnocchi, Fresh Tomato sauce, fresh grated Gruyere at the table (V)

DESSERTS

Classic Vanilla Crème Brûlée. (GF)

Profiteroles, Vanilla Ice Cream, Chocolate Sauce, Almond Flakes

Crêpe, Orange sauce

Three Cheeses Platter