

|SMITH|St|BISTROT|

Private Functions, Events etc.

*Bienvenue.
Welcome*

*The backdrop to your
next soirée awaits.*



*Experience the joy and wonder of
private dining at Smith St Bistrot,
300 Smith St Collingwood.*



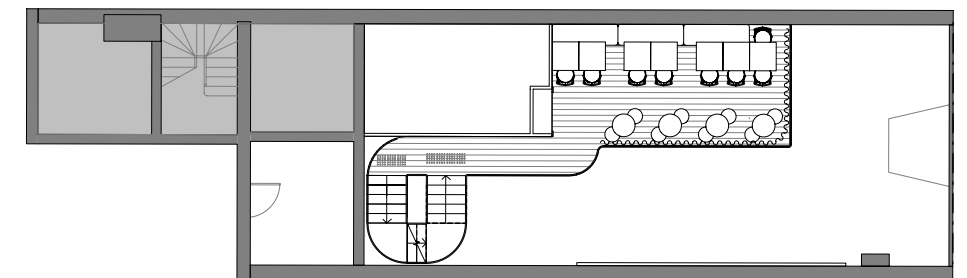
Smith St Bistrot is a reimagined French Bistrot, found on one of Melbourne's most eclectic streets, with its own distinct atmosphere embodied in an ethereal art-deco inspired interior.

Up the spiral staircase you'll find our mezzanine level, the perfect stage to host your intimate soirée with a romantic wrought iron balustrade overlooking the ground-floor dining room. Our mezzanine level seats 14 guests or can host up to 20 guests for a stand-up function.

Further up the stairs you'll find "La Vie en Rose", a second dining room for private events and celebrations. Our private dining room caters for 56 seated guests or up to 80 standing.

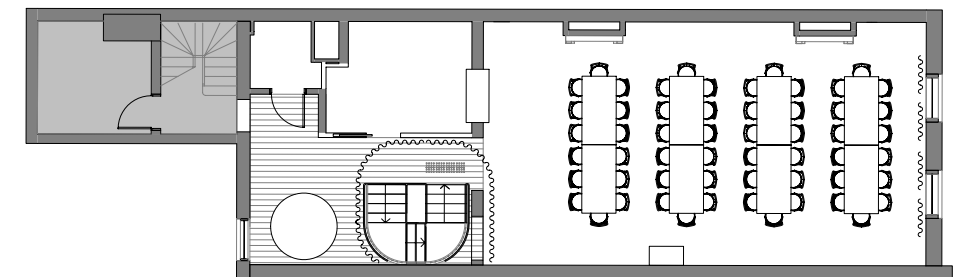
Mezzanine - Private Dining

CAPACITY
STANDING: 20 SIT-DOWN: 14



La Vie en Rose - Private Dining

CAPACITY
STANDING: 80 SIT-DOWN: 56

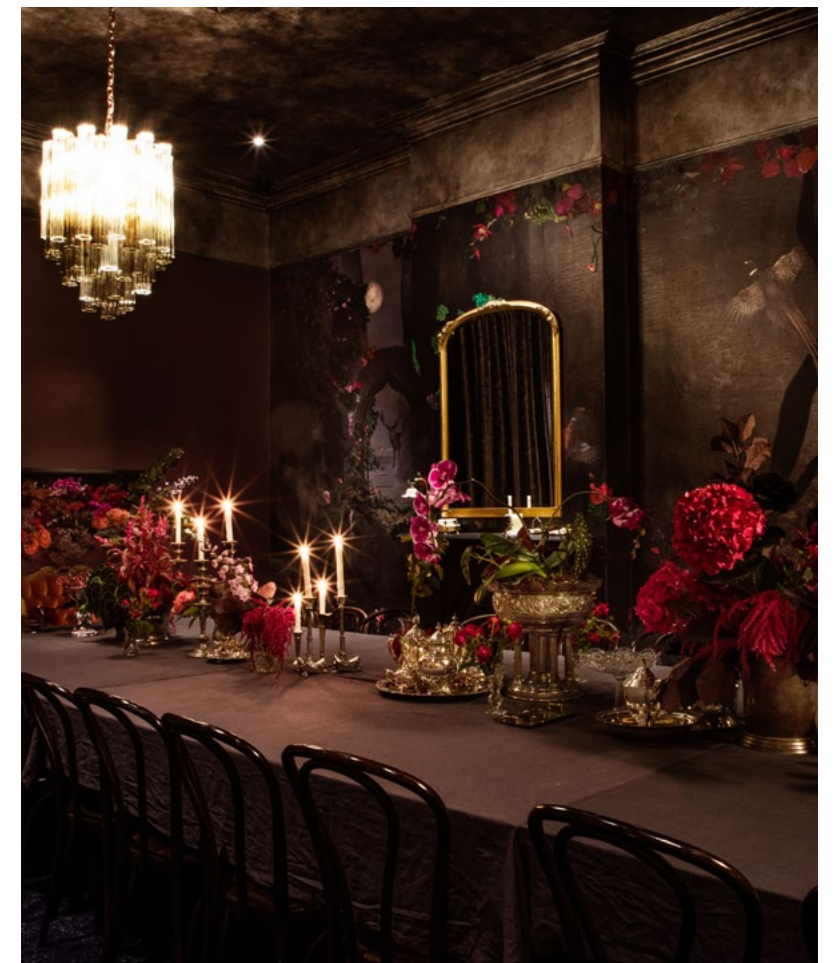


Our events team are here to help with menus, drinks packages, dietary requirements and everything else that will make your event special.

For more information, please contact
info@smithstbistrot.com.au



Mezzanine



La Vie en Rose



Our menu is an homage to Scott Pickett's classic French training with influence from dining experiences from all over Europe.





Celebrate, your way.



Parties, festivities, soirées etc.



Sharing Menu

Includes three entrées, three mains, sides
and individually plated dessert

\$95pp

ENTRÉES

PLATEAU DU CHARCUTERIE
assortment of house-cured meats

MOULES AU SAFRAN
mussels, fennel, saffron, chickpeas

POIREAUX ET VINAIGRETTE À LA TRUFFE
charred leek, hazelnuts, black truffle

TARTARE DE THON
yellowfin tuna, quail egg, gaufrette
to replace any entrée +\$5pp

VOL-AU-VENT D’ESCARGOT
snails, parsley, garlic & puff pastry
to replace any entrée +\$7pp

MAINS

TARTE AUX LÉGUMES D’ÉTÉ
summer vegetable tart

FILET DE MERLAN DU ROI-GEORGE
king george whiting fillet, crayfish, cucumber

FRICASSÉE DE POULET À L’ESTRAGON
braised hazeldene chicken, tarragon, carrots

FILET DE STEAK AU POIVRE
dry-aged eye fillet, peppercorn sauce
to replace any main +\$10pp

SIDES

shoestring fries
endive, apple, walnut salad

DESSERTS - SERVED ALTERNATELY

CRÈME CARAMEL
MOUSSE AU CHOCOLATE

Sample menu - subject to change

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Three Course Menu

CHOICE MENU, WITH SIDES

Available up to 16 guests
Please select two entrées, two mains and two desserts
\$90

SET MENU, WITH SHARED SIDES

Please select one entrée, one main and one dessert
\$85

OPTIONAL ADD ONS

two canapés - \$15pp
three canapés - \$20pp

ENTRÉES

POTAGE AUX PETITS POIS ET PORC FUMET
smoked ham hock & pea soup, mint crème

MOULES AU SAFRAN
mussels, fennel, saffron, chickpeas

POIREAUX ET VINAIGRETTE À LA TRUFFE
charred leek, hazelnuts, black truffle

TARTARE DE THON
yellowfin tuna, quail egg, gaufrette +\$5pp

VOL-AU-VENT D'ESCARGOT
snails, parsley, garlic & puff pastry +\$7pp

MAINS

TARTE AUX LÉGUMES D'ÉTÉ
summer vegetable tart

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FRICASSÉE DE POULET À L'ESTRAGON
braised hazeldene chicken, tarragon, carrots

FILET DE STEAK AU POIVRE
dry-aged eye fillet, peppercorn sauce +\$10pp

SIDES TO SHARE

shoestring fries
endive, apple, walnut salad

DESSERTS

CRÈME CARAMEL
MOUSSE AU CHOCOLATE
TROIS FROMAGE +\$10pp

Sample menu - subject to change





Chef's Tasting Menu

\$120pp

- SNACKS
a selection of chef's snacks
- POIREAUX ET VINAIGRETTE À LA TRUFFE
charred leek, hazelnuts, black truffle
- TARTARE DE THON
yellowfin tuna, quail egg, gaufrette
- FILET DE STEAK AU POIVRE
dry-aged eye fillet, peppercorn sauce
- MOUSSE AU CHOCOLATE

OPTIONAL ADDITIONAL COURSE

DRY-AGED MILAWA DUCK À L'ORANGE
+\$30pp

ADD SHARED SIDES +\$5pp

- shoestring fries
- endive, apple, walnut salad



Canapés

- BONNE - \$60pp**
select 5 canapés and 1 substantial item
- SUPER - \$70pp**
select 5 canapés and 2 substantial items
- SUPÉRIEURE - \$75pp**
select 5 canapés, 2 substantial items and 1 sweet item
- GRAZING STATION UPGRADE**
cheese and charcuterie +\$20pp

CANAPÉS

- BEEF TARTARE
- OEUFS MAYONNAISE & AVRUGA CAVIAR
- TUNA TARTARE
- MUSHROOM TARTARE
- RATATOUILLE, TOMATO SHELL, BLACK OLIVE
- SOUTHERN ROCK OYSTERS, MIGNONETTE
- CAVIAR, APPLE, SOUR CREAM BLINI
- VEAL HOLSTEIN ‘EN CROUTE’ QUAIL EGG
- CHEVRE QUICHETTE

SUBSTANTIAL

- STEAK FRITES BAGUETTE
- MINI MADAME
- ‘VOL-AU-VENT’ OF GARLIC SNAILS

SWEET

- CHOCOLATE MOUSSE TARTLETTE
- TARTE AU CITRON BRÛLÉE





Beverage Packages

CLASSIC BEVERAGE PACKAGE
\$65pp - 2 hour package
\$15pp for each additional hour

NV Counterpoint Sparkling, South Australia
2019 Counterpoint Pinot Grigio, South Australia
2019 Counterpoint Rosé, South Australia
2019 Counterpoint Shiraz, South Australia
Kronenbourg 1664
Soft drink

ADDITIONAL UNLIMITED SPARKLING WATER PACKAGE
\$5pp

PREMIUM BEVERAGE PACKAGE
\$85pp - 2 hour package
\$20pp for each additional hour

2015 Sidewood ‘Chloe Cuvee’, Adelaide Hills, SA
2021 Continental Platter Pinot Gris Adelaide Hills, SA
2019 Pickett by Rob Dolan Chardonnay Yarra Valley, Vic
2019 Domaine Gavoty ‘La Cigale’ Rose Grenache/Cinsault Provence, France
2019 Tarrawarra Estate Pinot Noir Yarra Valley, Vic
2017 Tellurian ‘Pastiche’ Shiraz Heathcote, Vic
Kronenbourg 1664
Sparkling water and soft drinks

CHAMPAGNE UPGRADE
NV Champagne De Saint-Gall Traditional 1er Cru
2 hour package +\$25pp
each additional hour +\$15pp

Beverages on consumption

Beverage on consumption is available with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines, but of course the choice is yours.

Cocktails can be pre ordered and served as a round at the time of your choosing.

An unlimited sparkling water package is available for \$5pp

Please ask your event manager for a current beverage list and let us know if you would like us to provide you with suggestions in line with your preferences and budget.



|SMITH|St|BISTROT|

Terms and Conditions

Tentative bookings are held for 2 business days upon request. If another enquiry is made for the same date, we will contact you to check your intention prior to releasing the date. Function bookings are only confirmed upon receipt of a signed booking form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

COVID

In the event of a cancellation/postponement of the event to another date due to unanticipated consequences, including due to the impact of the coronavirus (covid-19) pandemic, related public health directions and other associated government guidance and decisions; Smith Street Bistrot will hold any monies paid in good faith until such time as conditions change and an alternate date can be mutually agreed. As per current Government regulations, only fully vaccinated patrons, those with proof of a medical exemption, or those under 18 years of age, will be allowed into our venues. Note events will be charged the total cost of the estimated event spend based on the final numbers confirmed with your event manager 3 business days prior to your event date.

MINIMUM SPEND

The minimum spend required to hire a space as stated by your event manager and reflected in the booking contract, must be met across food and beverages only. In the case that the total food and beverage bill does not equal the same as that of the minimum spend or higher, a room hire fee will be charged to make up the difference. Additional costs such as AV, decorations, service charges or anything outside of food and beverages, do not count towards the minimum spend.

PRICES AND GST

- All prices are inclusive of GST
- Prices are subject to change
- All credit card deposits and prepayments incur a 2.95% processing fee
- All final credit card payments at the venue, incur a 1.5% processing fee
- Events held on a public holiday will incur a 15% surcharge on all food and beverage items

SERVICE CHARGE

A 10% service charge will be applied to the total bill for your event unless advised otherwise prior to the event. Please let your events manager know prior to your event if you would prefer to opt out from this charge.

FINAL PAYMENT

The remaining balance of your event cost (less the deposit) is to be paid in full on the day of the event via credit card or cash, unless organised prior to the event with your event manager. If you wish to pay the balance by EFT, funds need to be cleared into our bank account at least 2 business days prior to the event, with the remittance sent to your event manager.

CANCELLATIONS

If an event is canceled, the following terms are applicable depending on when the cancellation is made. All cancellations must be provided in writing to Smith Street Bistrot. Cancellations made within 21 to 28 days of the event date, will forfeit your deposit
Cancellations made within 14 to 21 days of the event date will incur a fee of 50% of the minimum spend
Cancellations made within 7 to 14 days of the event date will incur the full cost of the minimum spend
Cancellations made within 7 days of the event date will incur the total cost of the estimated event spend

CHANGE OF DATE

If you wish to change the date of your event after the deposit has been paid, Smith Street Bistrot will accommodate the change in the below conditions:

- The change is notified to Smith Street Bistrot no less than 30 days prior to the function date
- The venue is available for the new proposed date
- The new date is no more than six months from the original date
- The date may only change once
- Minimum spends are still met (may vary from originally agreed minimum spend)

FUNCTION SPACES

Located up a spiral staircase Smith Street Bistrot has a stunning private dining room, as well as a semi-private dining space on our mezzanine level. Please note that both the upstairs event space and mezzanine are accessible via staircase only and are not wheelchair accessible or recommended for those with mobility issues. There is a bathroom located on the upstairs events level.

FUNCTION DETAILS

Your menu selection, beverages, dietary requirements and any other requests and requirements are to be finalised no later than 7 business days prior to the event. Failure to do so means your food and beverage selections may not be guaranteed and specific requests may not be able to be met.

GUEST NUMBERS

Upon booking an event, you must give an accurate as possible number of guests attending the event and keep your event manager updated of any changes in the lead up to your event date. Final numbers of guests cannot vary by more than (+/-) 10% than the confirmed number, as per the booking form, within 14 days of the event. In the case that numbers do drop by more than 10% within these two weeks, you will be charged for 90% of the last confirmed guest numbers. Final numbers must be confirmed with your events manager at least 3 business day prior to the booking. Any number changes made within 3 business days of your event will incur 100% of the last confirmed number. Should final numbers not be received in writing by this time, the number of guests as indicted on the booking form will be taken as the confirmed number and you will be charged accordingly. Smith Street Bistrot will do it’s best to accommodate any last minute guest additions, but this cannot be guaranteed. Furthermore, we will not issue any refunds for any guests that do not attend the event once they have been confirmed.

MENU AND BEVERAGES

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, Smith Street Bistrot reserves the right to present and/or select an appropriate alternative. We will endeavour to provide 7 days’ notice, however in some cases it may be less. We can offer a simplified children’s menu for children aged 12 years and under. Please enquiry about options with you events manager.

AUDIO VISUAL

Smith Street Bistrot has a preferred audio-visual supplier and will be happy to obtain a quote for any of your audio-visual needs. If you wish to bring in your own AV equipment, please provide detailed information to your events manager for review and approval. Please note only events taking place in the private dining room are suitable for AV.

DIETARY REQUIREMENTS

Smith Street Bistrot caters for vegetarians, vegans, gluten free, lactose free as well as other allergies and intolerances. We do not cater to personal preferences. Replacement dishes in line with any given dietaries are provided on a chef’s selection basis, and requirements need to be received in writing by your events manager at least 7 business days prior to the event. Complex and/or last-minute dietary requirements may incur an additional cost. In the case that the sharing menu is ordered:

- Any guest that cannot eat at least 2 dishes from each course due to dietary restrictions will be given a separate plated meal
- If 20% or more guests have one specific dietary requirement, the sharing menu must be altered to reflect this for all guests.

While Smith Street Bistrot will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

FUNCTION DURATION

The duration of your event is outlined in this event contract. Lunch time events can run anywhere between 12pm and 4pm, and dinner events any time from 6.00pm until 11.30pm. If you wish to hold an event any time outside of these hours, additional minimum spends may apply. Guests are required to vacate the venue at the event end time. If you wish to stay on after the event end time, this is at the discretion of the venue manager.

ENTERTAINMENT / MUSIC

Events booked on the mezzanine are not permitted to play their own music. If your event is taking place in our private dining room, you may play your own music via your own speaker/sound system. If you wish to organise any additional entertainment, requests must be submitted to your event manager for approval prior to the event.

DECORATIONS

If you wish to organise decorations for your event, we will be happy to obtain a quote from our preferred florist, or you can organise your own theming and decorations. The request for any additional theming or decorations must be submitted in writing to your events manager for approval at least 7 days prior to the event. Please note we do not allow use of glitter or confetti in any of our spaces at Smith Street Bistrot.

CLEANING FEE

An additional cleaning charge will apply should the space require extra or professional cleaning following your event. This is at the discretion of management and will be added to your final bill if deemed necessary.

BYO

No food or beverage of any kind is to be brought into the venue to be consumed during any event. If you wish to apply for an exemption to this clause, you may do so in writing to your events manager.

CAKE

A celebration cake may be brought in for your event. If you wish to have the cake plated and served to all guests as an additional course, we will charge a \$8 per person cakeage fee.

ADDITIONAL SERVICES

Any additional services organised by Smith Street Bistrot will incur a 10% service fee.

BUMP IN AND OUT / ACCESS

Client or supplier access to the Smith Street Bistrot event space can be available one hour before and after the event start/end time and must be prearranged. Earlier access may be available depending on other bookings and must be requested in writing to your events manager at least 7 days prior to the event, but may not be approved up until 48 hours prior to the event. Should an earlier access time be approved, additional fees may apply.

DELIVERIES

All deliveries to Smith Street Bistrot must be agreed with your event manager prior to delivery and must be delivered to the venue during agreed upon times. Deliveries must be clearly labelled with the name and date of the event. Deliveries should be made on the day of your event either between 11am and 12pm, or 3pm and 5pm, unless otherwise organised with your event manager.

LEFT OVER ITEMS

Any items brought in for an event must be removed at the completion of the event. If approved by your events manager, items may be stored at Smith Street Bistrot for up to 24 hours after the event. If they are not collected within this time, Smith Street Bistrot reserves the right to remove and dispose of the items.

LOST PROPERTY

Smith Street Bistrot aims to provide a safe environment for all guests and whilst we take care with your property, Smith Street Bistrot accepts no liability for damages or loss of items before, during or after an event.

DAMAGES

You are responsible for any costs associated with any damage or loss whatsoever incurred, to any part of the premises or any property or equipment in the venue which is caused by you or any of your guests or third parties engaged by you. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

RESPONSIBILTY / RSA

By law, all staff at Smith Street Bistrot possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Smith Street Bistrot reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

