

· BISTRO ·  
**GUILLAUME**

## Events

Crown Entertainment Complex  
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Melbourne 3000, Australia

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### Venue details

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Bistro Guillaume has been inspired by France's most popular neighbourhood bistros. The natural light-filled bistro's design pays homage to the traditional bistros of France by featuring timber panelling and mouldings with the richness and warmth of French oak timber, and incorporates Bistro Guillaume's whimsical grass green colour in both the bar area and entrance. Featuring an extensive outdoor terrace (a hallmark of the world's best bistros), a zinc-topped bar, and a dramatic private room, the spacious, welcoming dining area is complete with Bistro Guillaume's signature chefs' hats pendant lights – its 'French petticoats'. Our flexible dining spaces, including our private dining room, outdoor terrace or main dining room, offer a range of options to host your next event. Whether that be a corporate function to entertain clients or host your next wedding, our team of dedicated professionals are here to tailor an exceptional event to suit your needs.



## Spaces

For a truly exquisite private event, Bistro Guillaume offers a range of stunning spaces and menus to indulge your guests. Our flexible dining spaces offer a range of different options for creating an exceptional event, tailored to your needs. Our private dining room sits on our mezzanine level and provides flexibility with table layout, your very own personalised service and sliding glass doors to separate or invite in the restaurant atmosphere. Our terrace and main dining room options give you the chance to be part of the Bistro atmosphere all with stunning views of Melbourne included. Our exclusive events offer the ultimate opportunity to have the venue all to yourself and we are happy to work with you to style the event to your preference.

### Private Dining Room

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Capacity:	32 guests seated 40 guests standing
Minimum spend:	Lunch & Dinner Monday to Thursday \$1500* Lunch & Dinner Friday to Sunday \$2500* *Excludes December & public holidays

### Terrace Dining

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Capacity:	40 seated 100 standing
Minimum spend:	Price on application

### Dining Room

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Capacity:	16 to 45 guests seated
Minimum spend:	Price on application

### Exclusive Use

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Capacity:	80 seated 150 standing
Minimum spend:	Price on application



## Menu

### A la carte menu

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Lunch	2 course menu - \$55 per person*
Lunch	3 course menu - \$65 per person*
Dinner	3 course menu - \$80 per person

\*Lunch pricing for Monday to Saturday only, side dishes not included in lunch pricing

Please select three options for Entrée, Main & Dessert

Entrée	Freshly shucked oysters with shallot and red wine vinegar Soup of the day Onion Soup Country-style terrine Charcuterie Plate In-house smoked salmon with dill cream and toasted brioche Steak tartare with pommes gaufrettes
Main	Chargrilled salmon, braised radicchio, beetroot and balsamic Fish of the day with capers, lemon and beurre noisette Leg of duck confit with peas, shallot and lardons Berkshire pork belly , Du Puy lentils and baby vegetables Half a roasted chicken with Paris mash and chicken jus Steak frites with béarnaise sauce
Dessert	Vanilla bean crème brûlée Profiteroles with vanilla bean ice cream and warm chocolate sauce Valrhona chocolate and salted caramel tart Lemon tart Fruit sorbet A selection of cheese



## Menu

The joy of sharing a meal is one of the fondest memories we enjoy. Our sharing menu represents the very best of what we offer at Bistro Guillaume, for you to share with your friends and colleagues alike. From the terrine and parfait we hand craft on site to the very best Wagyu rib eye steak sourced from Robbins Island, Tasmania, your guests will be captivated with this feast.

### Shared Menu

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3 courses      \$110 per person

4 courses      \$120 per person

Entrée	Charcuterie Plate In-house smoked salmon with dill cream and toasted brioche Escargot persillade
Main	Whole roasted Barossa Valley chicken with chicken jus and watercress Rib-eye of Wagyu beef, crispy kipfler potatoes and béarnaise sauce
Dessert	Lemon tart with crème fraiche
Cheese	A selection of Australian and French cheese



## Booking form

Primary Contact Name

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Email

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Phone

Fax

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Reservation Name (if different to above)

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Organisation

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Date

Mobile phone

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No. of Guests

Time

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Space

Minimum Spend

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### Menu Selection

Lunch

2 courses \$55

3 courses \$65

Dinner

3 courses \$80

Sharing menu

3 course \$110

4 course \$120

Entrée Selection:

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Main Selection:

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Dessert Selection:

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Special dietary requirements (please advise)

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### Beverage Selection

Still and sparkling bottled water

Tap water

Beverage pre selection (required for parties of 20 guests or greater)

Sparkling

White

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Red

Other

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## Booking Form

### Reservation Terms and Conditions

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A tentative reservation can be held for up to 7 days awaiting confirmation via the group booking form.

Final numbers are to be confirmed at least 24 hours prior to your event. The menu will be charged according to this number, or final attendance, whichever is greater.

If less than 7 days' notice of cancellation, a cancellation fee of \$50 per person will be charged to the credit card provided. All cancellations must be in writing.

The minimum spend is for food and beverage only, any additional items such as audio visual hire or flowers will be separate to this amount.

Please note all functions incur a 10% service charge applicable to the final bill

The balance of the total amount is payable on the day of your event by cash or credit card.

All prices include GST.

Please note all credit card payments will incur a 1.65% processing fee.

The menu and wine list provided are as accurate as possible, however these are subject to change without notice. If changes are necessary, items of similar quality and style will be provided.

### Credit Card Authority

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**Card Type**

Amex       Visa       Mastercard

**Name on card**

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**Card Number**

**Expiry Date**

**CVV**

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**\* I hereby authorise Bistro Guillaume to charge my credit card to the above terms**

**Signature**

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