

Lucille Bistro

GROUP MENUS 2024

Thank you for your interest in holding an event at Lucille Bistro, which is located at 239 Lower Heidelberg Road in East Ivanhoe.

Lucille Bistro is an ideal and attractive venue for:

LARGE GROUP BOOKINGS

WHOLE RESTAURANT PRIVATE SEATED EVENTS

(MINIMUM SPENDS APPLY)

Monday - Thursday Dinner \$4,000

Friday & Saturday Dinner \$5,000

Sunday lunch & dinner – minimum spends are calculated on group size

and

SEMI-PRIVATE DINING IN 3 SEPARATE SPACES (MINIMUM SPENDS APPLY)

Al Fresco area - maximum 18 guests \$1,500 (\$2,000 on Sundays)

Wine Bar - maximum 30 guests \$2,500 (\$3,000 on Sundays)

Bistro (carpeted area) - maximum 45 guests \$3,500 (\$4,000 on Sundays)

Our menu is Italian-leaning, with a selection of local and imported beverages to enjoy with our classic Bistro dishes.

We will work with you to create the ideal product, working with your specific requirements and budget.

On the following pages you will find:

- photographs to provide an idea of our three (3) dining areas;
- three (3) sample menus for your perusal; and
- other important information regarding group bookings.

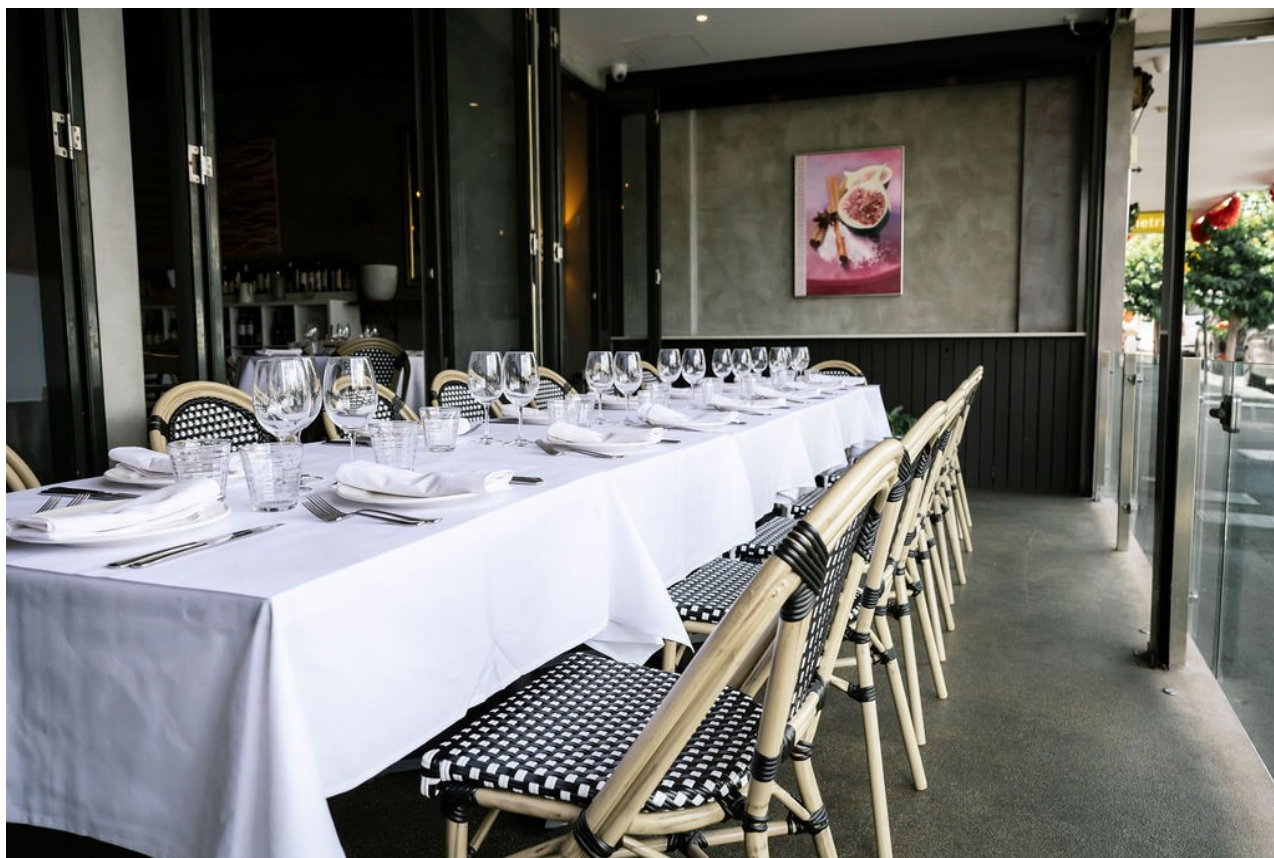
We understand that not all groups have the same requirements.

If you require any further information, or to discuss your specific requirements, please call Silvio on 03 9497 5940 or email info@lucillebistro.com.au

Lucille EUROPEAN BISTRO | 239 Lower Heidelberg Road, Ivanhoe East VIC 3079

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Al Fresco Area - Maximum 18 guests





Wine Bar - Maximum 30 guests

Add the Al Fresco Area - Maximum 48 guests



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Bistro (carpeted area) - Maximum 45 guests



SAMPLE MENU I

(Menus are subject to change according to produce availability and group size)

2 courses \$60 | 3 course \$75

THE ENTIRE GROUP ENJOYS THE SHARED ENTREE

FOLLOWED BY A CHOICE OF MAIN COURSE

DESSERT IS AN OPTIONAL EXTRA - AVAILABLE AS A CHOICE OR SHARED

SHARED ENTRÉE

Bruschetta whipped ricotta, diced cherry tomato & red onion, balsamic reduction (v)

Calamari dusted in gluten free flour, shallow fried, lemon pepper, aioli

CHOICE OF MAIN COURSE

Ricotta Gnocchi roasted pumpkin, zucchini cream, macadamias, shaved parmesan (v)

Pappardelle slow cooked beef & spanish chorizo 'bolognese', napoli, parmesan

Barramundi Fillet cauliflower purée, asparagus, roasted cherry tomatoes, lemon butter sauce

Chicken breast & maryland, rosemary & lemon scented, poached then oven roasted, pearl couscous with red capsicum & sweet corn

Lamb Fillets marinated in a roasted garlic & rosemary, roasted japanese pumpkin, jasmine rice with apricot, currants, crushed macadamias & walnuts, house made tzatziki

Slow Cooked Beef Cheek potato purée, broccolini

French fries for the table(s) to share

DESSERT - OPTIONAL EXTRA

15 per selection

Vanilla panna cotta mixed berry coulis, fresh berries

Warm sticky date pudding caramel sauce, vanilla ice cream

Tiramisu savoiardi biscuits, espresso coffee, mascarpone cream

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SAMPLE MENU 2

(Menus are subject to change according to produce availability and group size)

2 courses \$70 | 3 course \$85

THE ENTIRE GROUP ENJOYS THE SHARED ENTREE

FOLLOWED BY A CHOICE OF MAIN COURSE

DESSERT IS AN OPTIONAL EXTRA - AVAILABLE AS A CHOICE OR SHARED

SHARED ENTRÉE *includes bread*

Charcuterie freshly sliced cured meats, olives, marinated eggplants, chickpea hommus dip, provolone cheese, toasted turkish bread

Bruschetta whipped ricotta, diced cherry tomato & red onion, balsamic reduction (v)

Calamari dusted in gluten free flour, shallow fried, lemon pepper, aioli

CHOICE OF MAIN COURSE

Ricotta Gnocchi roasted pumpkin, zucchini cream, macadamias, shaved parmesan (v)

Pappardelle slow cooked beef & spanish chorizo 'bolognese', napoli, parmesan

Barramundi Fillet cauliflower purée, asparagus, roasted cherry tomatoes, lemon butter sauce

Chicken breast & maryland, rosemary & lemon scented, poached then oven roasted, pearl couscous with red capsicum & sweet corn

Lamb Fillets marinated in a roasted garlic & rosemary, roasted japanese pumpkin, jasmine rice with apricot, currants, crushed macadamias & walnuts, house made tzatziki

Slow Cooked Beef Cheek potato purée, broccolini

French fries for the table(s) to share

DESSERT - OPTIONAL EXTRA

15 per selection

Vanilla panna cotta mixed berry coulis, fresh berries

Warm sticky date pudding caramel sauce, vanilla ice cream

Tiramisu savoiardi biscuits, espresso coffee, mascarpone cream

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SAMPLE MENU 3

(Menus are subject to change according to produce availability and group size)

2 courses \$80 | 3 course \$95

THE ENTIRE GROUP ENJOYS THE SHARED ENTREE

FOLLOWED BY A CHOICE OF MAIN COURSE

DESSERT IS AN OPTIONAL EXTRA - AVAILABLE AS A CHOICE OR SHARED

SHARED ENTRÉE *includes bread*

Charcuterie freshly sliced cured meats, olives, marinated eggplants, chickpea hommus dip, provolone cheese, toasted turkish bread

Bruschetta whipped ricotta, diced cherry tomato & red onion, balsamic reduction (v)

Scallops oven baked, 'nduja' spicy calabrian salami and citrus breadcrumb gratin

Calamari dusted in gluten free flour, shallow fried, lemon pepper, aioli

CHOICE OF MAIN COURSE

Ricotta Gnocchi roasted pumpkin, zucchini cream, macadamias, shaved parmesan (v)

Pappardelle slow cooked beef & spanish chorizo 'bolognese', napoli, parmesan

Barramundi Fillet cauliflower purée, asparagus, roasted cherry tomatoes, lemon butter sauce

Chicken breast & maryland, rosemary & lemon scented, poached then oven roasted, pearl couscous with red capsicum & sweet corn

Lamb Fillets marinated in a roasted garlic & rosemary, roasted japanese pumpkin, jasmine rice with apricot, currants, crushed macadamias & walnuts, house made tzatziki

Slow Cooked Beef Cheek potato purée, broccolini

French fries & Mixed leaf Salad for the table(s) to share

DESSERT - OPTIONAL EXTRA

15 per selection

Vanilla panna cotta mixed berry coulis, fresh berries

Warm sticky date pudding caramel sauce, vanilla ice cream

Tiramisu savoiardi biscuits, espresso coffee, mascarpone cream

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BEVERAGES

Beverages are available as a package or on a consumption basis. For exclusive events, a beverage package is recommended.

Our beverage packages run for a **maximum of 3 hours**.

To provide a guide, house beverage packages begin at:

\$45 per guest for 2 hours

\$55 per guest for 3 hours

We allow **spirits** to be included within the beverage packages for an **additional \$15 per guest, per hour**.

For beverages charged on a consumption basis, the host will be required to pre-select beverages from Lucille Bistro's wine list:

- We will provide a copy of the wine list no later than one week prior to the event
- Beverage selections must be confirmed no later than 5 business days prior to the event (to ensure your selections are available)

Final pricing on beverage packages will be provided upon selection of desired product.

TERMS & CONDITIONS

Minimum Spends

Please refer to Page 1 for minimum spend requirements for food and beverage. There are no additional room hire charges.

Deposits & Payment

For group bookings of 30 to 60 guests:

- a deposit of \$10 per guest is required to secure the booking
- **the deposit becomes non-refundable 5 business days prior to the booking**
- the deposit will be subtracted from the bill, to be settled in full at the end of your event

For functions of 60+ guests and/or exclusive events:

- a deposit of \$10 per guest or 10% of the quoted book-out price (whichever is greater) is required to secure the booking
- **the deposit becomes non-refundable 10 business days prior to the booking**
- the deposit will be subtracted from the bill, to be settled in full at the end of your event

All functions must be paid for in full (less the deposit amount) at the conclusion of the event.

Accepted payment methods include cash, direct deposit into our bank account, EFTPOS and credit card (Visa, MasterCard and Amex). A credit card surcharge applies to bills of \$2,000 or more (2% for Visa and MasterCard, 3% for Amex).

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Confirmation

For group bookings of 12 to 20 guests:

- Confirmation of final numbers (and dietary requests) is required no later than **24 hours prior** to your booking

For functions of 20+ guests and/or exclusive events:

- Confirmation of final numbers (and dietary requests) is required no later than **48 hours prior** to your booking

Charges will be levied for the confirmed number or the final attendance, whichever is greater.

Table Allocations

The maximum number of guests that can be seated on one table is 18 (menu dependant).

Large groups will generally be seated 8 - 12 guests per table.

Cakes

For group bookings on a 2-course menu:

- If you would like to bring your own cake, a charge of \$3 per guest applies

Sample Menus

Please note that all sample menus and beverage lists are subject to change without notice.