

Private Events



Balcony & intimate function rooms

*Available for
your special celebration*

Price per guest includes the following:

- Exclusive hire of Café au lait's upstairs functions rooms and balcony for up to 5 hours
- Supply of quality market food from menu, extra items can be added at additional cost
- Professional serving staff for serving food & beverage until 1am.

Additional Items:

- Confirmation required within 7 days with a \$100 deposit including completed booking form
- Café au lait also caters for Vegetarians, Gluten Free and any other special dietary requirements
- White linen can be arranged at an additional fee
- Definite numbers of guests attending required 4 working days prior with payment of account
- Celebration Cake additional cost – please ask about our range
- Minimum spend \$1500.00 applies on Friday and Saturday night functions.

Café au lait - Anita Hunter – Functions
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Cocktail Menu

Platters of Finger Food

Select from one of the following menu options:

Bronze	Silver	Gold
<p>\$15.00 per guest</p> <p><u>Canapés - served upon arrival</u></p> <ul style="list-style-type: none"> • Smoked Salmon on Melba toast with herb aioli • Crostini topped with brie cheese, SDT tapenade & fresh basil .v. • Tartlet cases filled with caramelized onion & feta .v. <p><i>2 pieces per guest</i></p> <ul style="list-style-type: none"> • Satay Chicken Cakes with satay dipping sauce • Bacon & Semi dried tomato Tartlets • Curried Vegetable Samosas .v. • Cocktail Spring Rolls (2) with sweet chilli sauce .v. • Mini Gourmet Pies <p><i>5 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Brownie</p> <p><i>1 piece per guest</i></p>	<p>\$20.00 per guest</p> <p><u>Canapés - served upon arrival</u></p> <ul style="list-style-type: none"> • Smoked Salmon on Melba toast with herb aioli • Crostini topped with brie cheese, SDT tapenade & fresh basil .v. • Tartlet cases filled with caramelized onion & feta .v. <p><i>2 pieces per guest</i></p> <ul style="list-style-type: none"> • Satay Chicken Cakes with satay dipping sauce • Avocado & Semi dried tomato Tartlets .v. • Curried Vegetable Samosas .v. • Cocktail Spring Rolls (2) with sweet chilli sauce .v. • Mini Gourmet Pies • Lamb Koftas with minted yogurt • Tandoori Chicken Pizzettes topped with tzatziki <p><i>7 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Brownie & Citrus Slice</p> <p><i>1 piece per guest</i></p>	<p>\$30.00 per guest</p> <p><u>Cold Savoury Finger Food</u></p> <ul style="list-style-type: none"> • Sweet Potato Frittata topped with cream fraiche & SDT • Crostini topped with brie & caramelized onion .v. • Smoked Salmon Blinis with herb aioli • Gingered Chicken Cakes with lime mayonnaise & mango salsa <p><u>Hot Savoury Finger Food</u></p> <ul style="list-style-type: none"> • Curried Vegetable Samosas .v. • Asian Chicken balls with dipping sauce • Prawn wrapped in filo pastry with dipping sauce • Bacon & Semi dried Tomato Tartlets • Cocktail Spring Rolls (2) with sweet chilli sauce .v. • Aranchini Risotto Balls .v. • Eggplant, Pinenut & Parmesan Pizzettes .v. • Lamb Koftas with minted yogurt <p><i>12 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Éclairs & Lemon White Chocolate Tartlets</p> <p><i>2 pieces per guest</i></p>
<ul style="list-style-type: none"> • Cheese Platters • Percolated Coffee & Tea <p style="text-align: center;"><i>Available for an additional charge</i></p>		

Drinks to be selected from Café au lait's Beverage Menu and charged on consumption



Dinner Menu

Served alternately, select two from each of the following courses

Entrée

Soupe à l'oignon

Classic French onion soup with Gruyere crouton

Terrine de Lapin

Rabbit terrine with chutney, cornichons and toast

Le Salad de César

Caesar salad with shaved parmesan, bacon lardons, croutons, anchovies and a soft boiled egg

Main

Steak Frites

Eye fillet of beef with French fries, rocket and red onion salad with red wine vinaigrette, red wine jus

Confit canard au gratin aux pommes de terre avec brocoli

Confit duck leg with potato gratin and broccoli

Saumon poelé aux pommes de terre aux asperges au beurre blanc

Pan fried Salmon with potato chats, asparagus and butter sauce

Coq au vin

Classic French dish of chicken and red wine casserole served with mashed potato

Tian aux legumes Provençals

Provençal vegetable bake

Dessert

Crème Brûlée

Vanilla scented custard with gratinated sugar crust

Tarte Tatin

Warm individual apple and caramel tart served with butterscotch and calvados ice cream

Tarte au Citron

Lemon tart served with thickened cream

Fromage

Cheese served with quince paste almond bread and crackers

2 Courses \$30.00 per person

3 Courses \$40.00 per person

Canapés can be added for guest's arrival – please enquire for more details

Seasonal menu may vary

Beverages

Bar with selected drinks from menu

Available on consumption (sorry no split bills or BYO)

20 Mitchell Street, Bendigo • Phone: 03 5443 5126

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