

Bouvier

• BAR EVENTS •

Bouvier Bar offers a variety of options for your event.

Cocktail parties, sit down dinners, corporate meetings, seminars, and intimate get togethers.

The private dining room, accommodates up to 90 people for seated events and up to 130 for stand-up events.

For larger events, exclusive use of the entire venue can be arranged.

Upstairs we have a private cocktail bar, and when booking the whole venue exclusive use of the downstairs cocktail bar will be provided, as well as a variety of seating areas to accommodate any size group.

Smaller dinner parties can be arranged at our sister venue, La Luna Bistro

For any off-site events, big or small, our function team are very happy to speak with you to discuss your requirements.

Cocktail Food packages start at \$32pp

Cocktail Beverage packages start at \$45pp

Sit down three course dinner prices start at \$88pp

Sit down Dinner Beverage packages start at \$45pp, beverages can also be charged on consumption basis.

Bouvier Bar is fully licensed until 3 am every day.

STAND UP CANAPE MENU

Starting at \$32 per person, you choose 5 hot or cold canape items.

Extra items can be added for \$5.50 per item per person.

Cold canapes

- Oysters oriental ponzu dressing or champagne dressing
 - Prosciutto croute, pickled peppers
 - Kingfish ceviche, cucumber, lime & sesame
 - Smoked salmon tartlet
 - Prawns with Blood Mary mayonnaise
 - Duck liver parfait, apple and peppercorn jelly
 - Chicken, dill & mayonnaise ribbon sandwich
 - Steak tartare, poached quail egg, smoked paprika
 - Tomato tartare, balsamic, pine nut, basil
 - Spiced prawn rice paper roll, hoisin mayonnaise
 - California rolls, avocado, cucumber, salmon
 - Tuna tartare, sesame rice crisp, wasabi
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Hot

- Peking duck spring rolls, sweet plum sauce
- Green olive & mozzarella croquettes
- Pork & bacon sausage rolls, smoked tomato relish
- Beef steak & red wine pie, suet pastry
- Cheese burger sliders, brioche bun, mustard pickle
- BBQ pork spring rolls, Asian dipping sauce
- Beetroot falafel, labne, tabouleh
- Pork & chive dumplings, sweet chilli dressing
- Spinach & ginger dumpling, ginger soy dressing
- Satay prawn, peanut dipping sauce
- Goats cheese & leek tartlets, roasted red pepper
- Katafi prawns, date and pistachio spiked labne

Substantial (larger dishes)

\$8.50 each per item

- Ricotta gnocchi, peas & mint
- Pork and veal polpette, tomato sugo, parmesan
- Beef Rendang, coconut & roti bread
- Beer battered fish, fries
- Mini fillet steak sandwiches, onion jam
- Poached free range chicken & Waldorf salad
- Pork & fennel sausage, creamy mash & red wine jus
- Slow cooked lamb, quinoa, goats feta & lemon
- Bisteyah filo pastry, spinach & pine nuts
- Mini Yorkshire pudding, roast beef & horseradish
- Grilled octopus, Greek salad
- Quail, scotch eggs, Branston relish
- Salt & pepper calamari, lemon mayo
- Confit duck crepe

Desserts

Small items (canape) (\$4.50 each)

- Lemon meringue tart
- Chocolate mousse tart with berries
- Triple chocolate brownie

Larger items (\$8.50 each)

- Homemade ice cream
- Classic tiramisu
- Caramel pannacotta, poached pear
- Vanilla bean Crème brûlée
- Gâteau Marcelle (gluten free chocolate mousse cake)
- Poached peach, pistachio mousse, meringue, raspberry.
- Triple chocolate cake, hazelnuts, orange crisp

Vegetarian, vegan, allergy & dietary menu items can be accommodated please feel free to contact us to discuss your needs.

We recommend choosing at least 5 canape items and 2 larger items

Desserts are not included in the savoury selection

SIT DOWN DINNING

Bouvier Bar can offer many menu options served individually plated or as part of a sharing feast.

Special menus that include suckling pigs, themed wine dinners, beef steak dinners and degustation events are our speciality, we would love to discuss your event and how we can design a menu to suit your specific needs.

Three course dinner prices start at \$88

The following is a list of our favourite entrées, main courses and desserts you could use to design your individual menu.

Vegetarian, vegan, allergy & dietary menu items can be included please feel free to contact us to discuss your needs.

Entrée options

- Angelo's small goods, made at La Luna
- Capocollo, white & red Scandinavian pickles
- Prosciutto (Angelo's labour of love)
- Salami, chilli, olives & pickles
- Lombardo, pickled onion
- Braun pork butter (Grandpa Peter's recipe), pickled peppers
- Small goods taster plate, a selection of the above, pickles, olives, croutons

Entrees

- Green bean salad, Danish feta, toasted almonds and basil
- Avocado and prawns cocktail, rose mayonnaise, salmon roe
- Bisteyah, slow cooked lamb and spinach filo pastry pie
- Mozzarella and green olive croquettes
- Freshly shucked oysters, mignonette dressing or ponzu dressing
- Bacon and onion croquettes, bacon mayonnaise
- Crispy pigs' ears, balsamic, chilli, spring onion
- Spinach, feta & pine nut filo pie, labne, sumac
- Steak tartare, pickles, shallots, free range egg yolk
- House smoked salmon, horse radish cream, cucumber and dill
- Bull boar sausages, sauerkraut, fig paste
- Roasted eggplant, pomegranate, feta, dukkah, tahini dressing
- Beetroot, candied walnut, goats curd, vincotto dressing
- Tuna tartare, sesame, herbs and wasabi
- Kingfish carpaccio, lime, cucumber and chive oil
- Spanish style prawns, chorizo olives
- Prawns with garlic, butter and parsley, grilled sourdough

MAIN COURSE

- Crackling wrapped roll of roast pork, caponata
- Chicken, sage stuffing, roast heirloom carrots
- Chickpea eggplant tagine, spinach, saffron spiked labne
- Ricotta gnocchi, peas mint
- Slow cooked lamb roll, braised eggplant
- Slow cooked beef rib, spinach & pinot glaze
- Confit duck leg, pearl barley, plums

La Luna Bistro 60-day dry aged Beef

- Filet Mignon, bacon wrapped 250gms
- Rump steak, 400gms
- Rib Eye, on the bone, 550gms
- Porter house, 350gms

Grass fed beef, marble score 4

- Scotch fillet 350gm
- Porterhouse steak 350gm
- Skirt steak 300gm

Sides

- Green bean, almond salad, feta dressing
- Roast carrot dukkah salad
- Beetroot, candied walnut, goats curd, vincotto dressing
- Baby carrots, hazelnuts & orange dressing
- Heirloom tomato salad, pesto & basil.
- House fries
- Crushed potatoes, garlic & lemon
- Sautéed spinach, garlic & a little chilli
- Mixed leaf, shallot & red wine vinaigrette
- Broccolini, toasted garlic crumb & anchovy dressing

Dessert

- Lemon tart, raspberries, pistachio
- Vanilla bean crème brûlée
- Tiramisu
- Poached peach, pistachio mousse, meringue, raspberry
- Gateau Marcelle (gluten free chocolate mousse cake)
- Triple chocolate cake, hazelnuts, orange crisp
- Mezze plate selection of our desserts to share

Cheese

Selection of Australian and Imported Cheeses, muscatel grapes, lavosh

Prices starting at \$8.50pp

Cakes

We can provide from a range of house speciality cakes, prices starting from \$6.50 per person. Please advise us if you wish to bring a cake.

Please Note

Some items and ingredients are seasonal, and may require us to make changes at short notice. We will endeavour to inform you of any changes ASAP

BEVERAGE PACKAGES

Starting at \$45 pp, 4-hour package includes Prosecco, Bouvier Blanc & Rouge, mid strength & heavy beer on tap, soft drinks. You are also welcome to order beverage on a consumption basis.

Bouvier Bar has an extensive wine, beer and cocktail list for you to choose from, additionally you can choose wines from our La Luna Bistro cellar list.

MUSIC

We are happy to play music from your playlist (must be a Spotify playlist) or we can arrange or provide you with the contact details of our recommended DJ.

STYLING & HIRE

Flowers, specialised furniture, additional artwork, and personalised styling can all be organised to suit your needs. We have our own in house specialists, or we can recommend some of our favourite people in the local area, and are alternatively happy to work with your preferred providers.

AUDIO VISUAL

We can provide audio visual equipment to suit your needs or you are welcome to have your providers take care of your needs.

LIQUOR LICENCE

Bouvier Bar is licensed until 3am every night.

To secure a booking a deposit of 15% of the estimated bill to be paid and the remaining amount to be paid on the day of the event

Contact Lynda or Lauren

+61 3 93494888

eat@bouvierbar.com.au or eat@lalunabistro.com.au