

FRENCH & FABULOUS PRIVATE EVENTS

Entrecôte

142 RUE DE GREVILLE, PRAHRAN

BONJOUR & WELCOME

Inspired by the original Le Relais De L'Entrecôte that opened in 1959 in Porte-Maillot, Paris.

Entrecôte has become Melbourne's quintessential French restaurant by restaurateur Jason M Jones & his 'all things design' partner Brahman Perera.

Coined as the 'French Party Palace' of Prahran where fabulous, frivolous, times are had. Come join us.

PRIVATE FUNCTIONS

7 DAYS LUNCH OR DINNER

142 RUE DE GREVILLE, PRAHRAN 3181





Entrecôte



LE SALON PRIVÉ



LE SALON PRIVÉ

MAXIMUM CAPACITY UP TO

30

SEATED

50

STANDING

MINIMUM SPEND

LUNCH 12PM – 4:30PM

Jan—Oct Nov & Dec

Mon—Thu \$2,500 \$3,000

Fri—Sun \$3,500 \$4,500

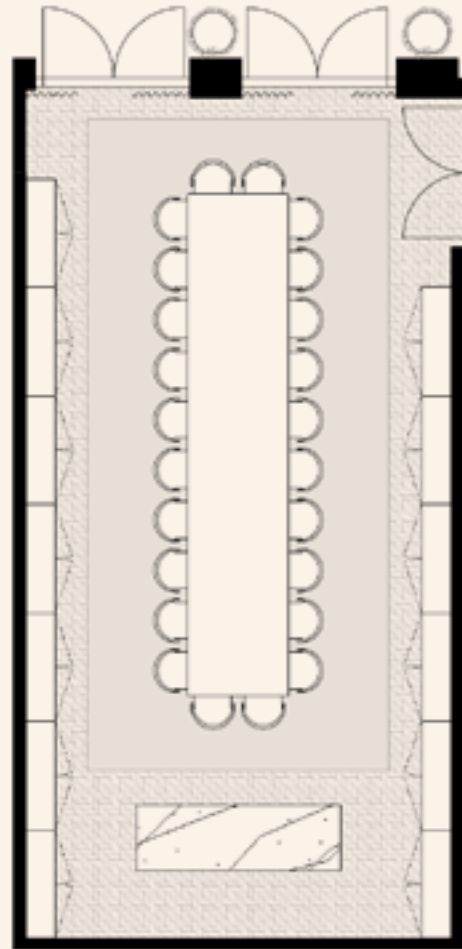
DINNER 6PM ONWARDS

Jan—Oct Nov & Dec

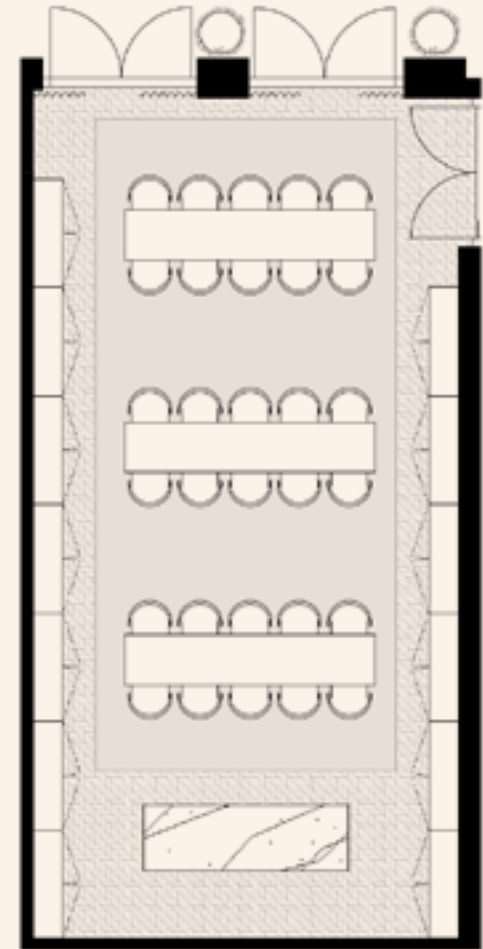
Sun—Thu \$4,000 \$5,000

Fri & Sat \$5,000 \$6,000

SEATED CONFIGURATIONS



24 GUESTS SEATED
AROUND ONE TABLE



30 GUESTS SEATED
AROUND THREE TABLES

Entrecôte

LE JARDIN TERRASSE



LE JARDIN TERRASSE

MAXIMUM CAPACITY UP TO

50

SEATED

70

STANDING

MINIMUM SPENDS

LUNCH 12PM – 4:30PM

Jan—Oct Nov & Dec

Mon—Thu \$3,800 \$5,800

This space is unavailable to book out for lunch Fridays—Sundays

DINNER 6PM ONWARDS

Jan—Oct Nov & Dec

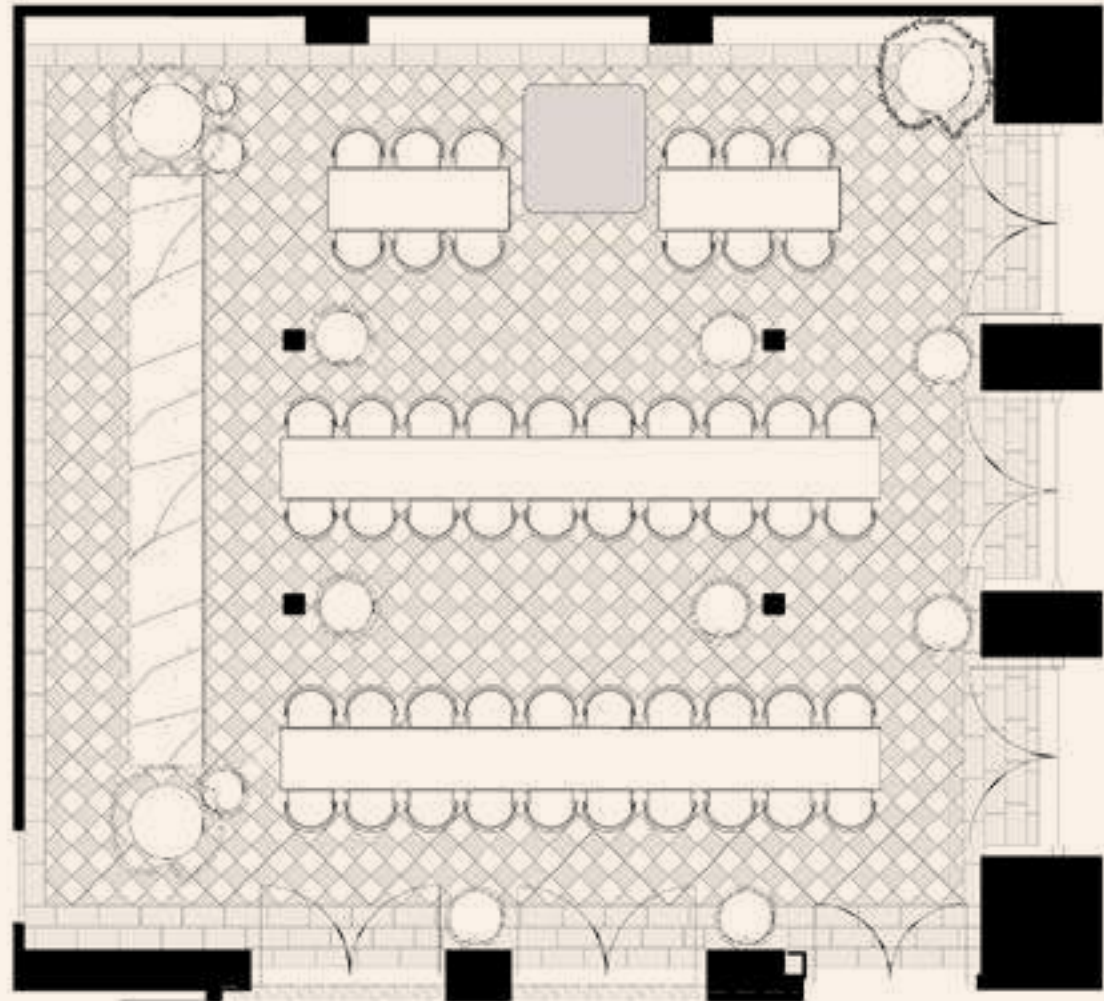
Mon—Thu \$8,000 \$10,000

Fri \$15,000 \$20,000

Sat \$20,000 \$25,000

This space is unavailable to book out for dinner on Sundays

SEATED CONFIGURATION



UP TO 50 GUESTS SEATED AROUND FOUR TABLES

LES CARTES MENUS

LUNCH - 12PM-4:30PM

DINNER - 6PM-MIDNIGHT

Our three-course Menu Gourmand features some of our favourite seasonal dishes over the past 7 years, including our signature Steak Frites with Secret Herb Butter Sauce.

Add oysters, caviar or hor d'oeuvres for added luxury to your event.

BEVERAGES

We've curated a selection of beverages for our functions, which come free-flowing. We also have an extensive wine list featuring cocktails, old world, new world, local & French wines charged on consumption.



THREE-COURSE MENU GOURMAND

MENU PRICING - \$94,9PP

A celebration of our favourite dishes over the past seven years since opening Entrecôte. Your guests simply choose their three courses entrée, main & dessert on the day.



CHOICE OF ENTRÉE

Tartare de Bœuf
cornichon, egg yolk, sauce épicié, mustard leaf,
smoked tomato potato crisps

Bisous de feu Pétoncles
brûlée Albatross Island Scallops, shaved fennel,
pomegranate, grapefruit & white Burgundy dressing

Soufflé Gratinée
twice baked comté soufflé,
pickled butternut pumpkin, Autumn crisps

CHOICE OF MAIN

Tarte aux Tomates d'Automne
tomato galette, smoked eggplant mustard,
Ossau Iraty, red sorrel

Truite Pochée
poached trout, braised leeks & greens,
Pastis & lemon balm beurre blanc, trout roe

Entrecôte Signature Steak Frites
pasture-fed Cape Grim Angus Porterhouse, frites,
our Secret Herb Butter Sauce*

*Shared soft leaves salad**
w/ radish, walnuts & our French Dressing

CHOICE OF DESSERT

Crème Brûlée traditionnelle

Profiteroles au Chocolat
French vanilla bean ice cream,
sauce au chocolat chaud, buttered almonds

Tarte au Citron w/ crème fraîche

We are able to cater for most dietary requirements with advanced notice

Sample menu only, dishes are seasonal & may differ from what is available on your date of event. Groups of 30 or more will be subject to a reduced menu selection.

ADDITIONS

Make your occasion even more grand with our additional starters & sides for the table.

SERVICE DE CAVIAR

w/ warm blini, crème fraîche, capers, shallot, sieved egg, chives

Yarra Valley 'First Harvest' Salmon Caviar 30g

\$54,9

Polanco Sturgeon, Oscietra Grand Reserve 30g

\$159,9

'BUMPS & SHOTS'

Polanco Oscietra caviar 'bumps' w/ frozen Grey Goose Vodka

\$29,9pp



OYSTERS

shucked to order & served w/ sauce mignonette

\$49,9 per dozen



Hors d'Œuvres

King Louis XIV 'Boulettes'
spiced beef croquettes, Dijon mustard

\$4,9ea

Mushroom Vol au Vent
champignon de Paris, truffled Gruyère béchamel

\$4,9ea

EXTRA SIDES

Pomme frites w/ Entrecôte Seasoning

\$11,9

Secret Herb Butter Sauce*

\$4,9



Additions must be chosen in advance of your booking.
Some items may be required for the whole table.

CELEBRATION CAKES

CARTE DU GÂTEAUX

Celebrate your special occasion with our made-to-order celebration cakes.



TARTE AU CITRON

A buttery pastry case filled with baked lemon custard & crème fraîche.

22cm - \$95



FRAISIER CLASSIQUE

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries & meringue.

18cm - \$75

26cm - \$95

GF available on request +\$9



PASSIONFRUIT & WHITE CHOCOLATE GÂTEAUX

Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.

18cm - \$85

26cm - \$110

**contains nuts*



L'OPÉRA RA RA

Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.

15cm square - \$92

**contains nuts*



BOMBE ALASKA DE LA MAISON

A frozen terrine of layered lemon curd, lemon verbena, white chocolate parfait & blackberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20cm - \$92

**contains nuts*

CANAPÉ PARTY

Get the soirée started with a standing event where your guests can mix & mingle, raise a glass & santé the night away.

DURATION	CANAPÉS	PRICE
2 HOURS	4 CHOICES <i>(8 canapés)</i>	\$45,9PP
3 HOURS	6 CHOICES <i>(12 canapés)</i>	\$65,9PP

CANAPÉS

OYSTERS w/ sauce mignonette

KING LOUIS XIV 'BOULETTES' spiced beef croquettes, Dijon mustard

STEAK TARTARE en crouton

HERVEY BAY SCALLOP, spiced citrus butter

TERRINE À LA MAISON, house chutney

YARRA VALLEY CAVIAR BLINI, crème fraîche

FOIE GRAS PARFAIT TARTLET, w/ pickled cherry

POTATO WRAPPED PRAWNS, pink peppercorn mayo

MAC'N'GRUYÈRE CROQUETTES, truffle aioli

PETITE QUICHE LORRAINE

PETITE TART, caramlised onion & goats cheese

PETITE BOEUF BOURGIGNON PIE, tomato ketchup

MR JONES' SAUSAGE ROLL, house tomato relish



ADDITIONAL CANAPÉS

MORE SUBSTANTIAL +\$9,9ea

PRAWNS MAYONNAISE, pickled cucumber, brioche bun

PETIT CHEESEBURGER Beef pattie, Monterey Jack cheese, Secret Herb Butter Sauce, pickles, aioli

'MITRAILLETTE' troisième

SWEETIES DARLING?

HANDMADE MACARONS +\$3,9ea

PROFITEROLES AU CHOCOLAT \$6,9ea

PETITE TART AU CITRON +\$5,5ea

PETITE TART CHOCOLAT & CAMEL +\$5,5ea

ASSIETTE DE FROMAGE +\$9,9pp

Talk to us about a tailored package that meets your needs
(03) 9804 5468 or dine@entrecote.com.au

BEVERAGE PACKAGES

Our sommelier has curated three tiers of wine options which come free-flowing with unlimited sparkling water, Capi soft drinks and Kronenbourg 1664 lager to ensure no guest will be thirsty throughout your event.

	PETIT	PREMIER	GRAND
	<p>NV Methode Traditionnelle Monmousseau Brut Etoile Loire Valley, FR</p> <p>~</p> <p>2018 Entrecôte Maison Blanc Semillon Blend, Gippsland, VIC</p> <p>~</p> <p>2020 Yangarra Rosé, McLaren Vale, SA</p> <p>~</p> <p>2017 Entrecôte Maison Rouge Shiraz Heathcote, VIC</p>	<p>NV Marlborough Mumm Sparkling Brut Marlborough, NZ</p> <p>~</p> <p>2018 Gunderloch Red Stone Riesling Rheinhessen, DE</p> <p>2020 Narkoojee Lily Grace Chardonnay, Gippsland, VIC</p> <p>~</p> <p>2020 Rameau d'Or Petit Armour Provence, FR</p> <p>~</p> <p>2021 Gentle Folk, Village Pinot Noir, Piccadilly, SA</p> <p>~</p> <p>2017 Karrowatta Dairy Block Shiraz, Adelaide Hills, SA</p>	<p>COCKTAIL ON ARRIVAL 'RAMBLING BRAMBLE'</p> <p>-----</p> <p>NV Taittinger Prestige Cuvée Reims, FR</p> <p>~</p> <p>2018 Sipp Mack Tradition Riesling, Alsace, FR</p> <p>2020 Pierrick Larocke Petit Chablis, Chablis, FR</p> <p>~</p> <p>2020 Gavoty Grand Classique Rosé 'Cotes De Provence', FR</p> <p>~</p> <p>2019 Marc Rougeot-Dupin Maranges 1er Cru Clos Roussots Pinot Noir, Burgundy FR</p> <p>~</p> <p>2018 Tomfoolery Artful Dodger Shiraz Barossa, SA</p>
	3 HRS	\$65PP	\$105PP
4 HRS	\$85PP	\$140PP	\$205PP

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 the choice is yours. Cocktails can be pre-ordered and served as a round at the time of your choosing. Responsible service of alcohol applies. Drink responsibly.

TERMS AND CONDITIONS

RESERVATIONS

Reservations are not confirmed until full prepayment of the required deposit has been made.

MINIMUM SPEND

A minimum spend applies to all private reservations and can be made up with food and beverage. This amount will be advised upon the tentative reservation of a space. If the minimum spend is not reached then a room hire charge will be added up to the minimum spend amount.

EVENT TIMING

Please ensure your guests arrive in a timely manner to avoid any potential delays of service, or restrictions to service time. Should there be any speeches or the like – please inform your events coordinator in advance so they may coordinate with the kitchen.

The rooms are available from:

- Lunch 12pm – 4:30pm
- Dinner 6pm onwards

DECORATIONS & FLOWERS

Decorations of your own are subject to discussing with our events coordinator & the following parameters: No confetti or glitter is allowed. This includes gender reveal balloons, confetti cannons etc.

No items are to be screwed, nailed, taped, stapled or adhered to any of the building's surfaces or fixtures. All items are to be brought no earlier than 30 minutes to the event start time and are to be taken at the conclusion of the event. Any damages caused to Entrecôte due to decorations will be charged in addition to your final bill, based on the costs incurred to the business for repairs or cleaning. Exit signage must not be covered & access must not be blocked off.

PAYMENT

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a 1.5% surcharge will apply for all credit card payments. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. These charges apply to all reservations. Please note that we are only able to issue one bill per event and we do not split bills under any circumstances. There is no facility for guests to purchase on an individual basis.

FINAL NUMBER OF GUESTS

A final number of guests for all bookings is required at least 3 days before arrival. Please note that the capacity of each room as stated in the events package is the absolute maximum and cannot be exceeded. Wherever able, we will accommodate additional numbers, however due to density and spacing restrictions this may not be possible.

CANCELLATIONS

You are required to give a minimum of 10 working days (2 weeks) notice in order to cancel your event. Should you fail to provide the required notice, you will forfeit your deposit.

ENTERTAINMENT

As we are a restaurant we are unable to facilitate guests bringing their own entertainment or playing their own music. Entrecôte has beautiful French jazz playing in the background.

CAKES

We don't allow BYO cakes to be consumed for any reservation as we offer a wide selection of cakes made to order.

FOOD & BEVERAGE

Beverages and menus must be confirmed at least 7 days in advance of your reservation. While we will always endeavour to cater for the dietary requirements of our guests, we need to be informed 3 days in advance of your booking if there are changes to be made. All food is subject to change due to seasonal availability. Event menus and pricing are subject to change and events will be subject to the updated events package at the time of the event. Wine is subject to availability, we will ensure a suitable replacement should a product be unavailable. Entrecôte does not accept BYO food or beverage of any kind.

EQUIPMENT HIRE

Entrecôte does not supply any audio visual equipment. Any external audio visual equipment is your own responsibility & must be delivered & collected on the day of your event at a time pre-arranged with our Events Coordinator. Equipment is to be charged to the event host & not to be billed to Entrecôte.

PROPERTY

Entrecôte is not liable to you or your guests in respect of any loss or damage (including consequential loss or damage) which may be suffered or incurred or which may arise directly or indirectly in respect of the venue hire. Similarly, it does not accept responsibility for damage or loss of any guest's property before, during or after an event. Any gifts or personal belongings for which you are responsible, must be removed from Entrecôte at the conclusion of your event. Function hosts are financially responsible for any damage caused to the property of Entrecôte caused by any member of their party. Please note that smoking or vaping is not permitted anywhere within our venue.

RESPONSIBILITY & DUTY OF CARE - RSA

Entrecôte has a duty of care to all patrons and as such reserves the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) guests will be asked to leave the premises immediately. Entrecôte also reserves the right to refuse continued alcohol service to any party on an alcoholic beverage package and no discounts will be issued.

NOISE

Any noise level deemed excessive by Entrecôte – which may be of a disturbance to customers or surrounding residents must be ceased immediately upon being informed by a member of staff.

COVID-19

It is both Entrecôte and your responsibility to abide by all government health orders as they develop. Social distancing & face covering rules may apply. Should these safety regulations not be adhered to, Entrecôte reserve the right to deny service to your party and you may be asked to leave the premises with no refund given.

In the event of a cancellation/postponement of the event to another date due to unanticipated consequences, including the impact of the Covid-19 pandemic, related public health directions and other associated government guidance and decisions; Entrecôte will hold any deposit paid in good faith until such time as conditions change and an alternate date can be mutually agreed.

Entrecôte

RÉSERVE TON ÉVÉNEMENT AVEC NOUS CHÉRIE

'BOOK YOUR EVENT WITH US DARLING'

142 RUE DE GREVILLE, PRAHRAN

(03) 9804 5468

dine@entrecote.com.au

WWW.ENTRECOTE.COM.AU