

**BISOU
BISOU**

**CORPORATE
EVENTS
PACKAGE
2024**





BISOU BISOU EVENT CENTRE

Located on the mezzanine level of Hotel X,
Bisou Bisou Event Centre spans over 190^m² of uninterrupted space.
Boasting natural light, state of the art AV inclusions and all inclusive catering packages,
it is the perfect venue to host your upcoming event.



VENUE OVERVIEW



OUR SPACES

Bisou X

Includes terrace



Boardroom 26 pax



Classroom 24 pax



Banquet 30 pax



Cabaret 24 pax



Theatre 56 pax



U shape 27 pax



Cocktail 60 pax

Bisou Y



Boardroom 26 pax



Classroom 24 pax



Banquet 30 pax



Cabaret 24 pax



Theatre 56 pax



U shape 27 pax



Cocktail 40 pax

Bisou Z



Boardroom 26 pax



Classroom 36 pax



Banquet 40 pax



Cabaret 32 pax



Theatre 72 pax



U shape 30 pax



Cocktail 40 pax

OUR SPACES

Bisou X & Y

Includes terrace



Cocktail 150 pax



Classroom 80 pax



Banquet 70 pax



Cabaret 56 pax



Theatre 100 pax



U-Shape 40 pax



Boardroom or 78 pax

Bisou Y & Z



Cocktail 150 pax



Classroom 80 pax



Banquet 70 pax



Cabaret 56 pax



Theatre 100 pax



U-Shape 40 pax



Boardroom or 78 pax

Bisou XYZ

EXCLUSIVE VENUE HIRE



Cocktail 250 pax



Classroom 96 pax



Banquet 110 pax



Cabaret 88 pax



Theatre 150 pax

Allow us to elevate your event by upgrading to **exclusive venue hire.**

BREAKFAST

NETWORKING BREAKFAST

Your selection of three items served to a station

35 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

Served to a station

- Bircher muesli - yoghurt and berries
- Smoked salmon - potato rosti, crème fraîche
- Croque monsieur - ham, Gruyère and béchamel
- Coyo cups - seasonal fruit coulis ^{VG}
- Quiche - wild mushroom and spinach ^{V, GF}
- Bacon sandwich - soft white roll, HP sauce ^{DF}

GOURMET BUFFET BREAKFAST

Set menu

45 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

- Triple smoked bacon ^{GF, DF}
- Scrambled and fried eggs ^{GF, V}
- House made baked beans ^{GF, V}
- Roasted mushrooms ^{GF, DF, V}
- Pork sausage and bean cassoulet ^{GF}
- Roasted tomatoes with a basil pesto ^{GF, V}

PLATED BREAKFAST

Your selection of two items served alternatively

55 PER GUEST

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

- French toast with strawberries, pistachios, mascarpone and chocolate sauce ^V
- Truffled scrambled eggs and mushrooms on toasted sourdough ^V
- Lyonnaise sausage, potato rosti, caramelised onions, fried eggs ^{GF}
- Smoked salmon, poached eggs and hollandaise, toasted english muffin
- Smashed avocado on toasted sourdough, poached eggs and bacon



CONFERENCING WITH BISOU BISOU

OUR INCLUSIONS

HALF DAY DELEGATE PACKAGE

80 PER GUEST

MORNING OR AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

FULL DAY DELEGATE PACKAGE

90 PER GUEST

MORNING AND AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

AUDIO VISUAL INCLUSIONS

Fully integrated AV and presentation facilities

110 inch projector and screen, per room

Wireless handheld microphones

Individual climate control air conditioning

Motorised block out blinds



CONFERENCING WITH BISOU BISOU

UPGRADE YOUR EXPERIENCE

DAY STARTER GOURMET BUFFET BREAKFAST

40 PER GUEST

Gourmet buffet breakfast
Assortment of pastries and danishes
Seasonal sliced fruit platter
Orange juice

RESTAURANT LUNCH UPGRADES

20 PER GUEST | **30** PER GUEST
Single Course | Two Courses

Guest's selection from a custom a la carte menu,
served with a selection of sides, soft drinks and juices.

GOURMET BUFFET HOT LUNCH UPGRADE

40 PER GUEST

Your choice of 2 protein items
Chef's selection of 3 salads

POST DAY DELEGATES COCKTAIL HOUR

CUSTOM

Unwind and enjoy sunset drinks and canapés in one of our cocktail spaces.
Speak with your event coordinator to tailor the perfect post-day delegates
cocktail hour.



CONFERENCE WITH BISOU BISOU | OUR MENU

DAY STARTER BUFFET BREAKFAST

40 PER GUEST

Items

Served to a station

- Seasonal sliced fruit platter ^{V+}
- Assorted mini danishes
- Triple smoked bacon ^{GF, DF}
- Scrambled and fried eggs ^{GF, V}
- House made baked beans ^{GF, V}
- Roasted mushrooms ^{GF, DF, V}
- Pork sausage and bean cassoulet ^{GF}
- Roasted tomatoes with a basil pesto ^{GF, V}

RESTAURANT LUNCH UPGRADES

20 PER GUEST
Single Course

30 PER GUEST
Two Courses

Items

Speak with your event coordinator for our seasonal menu.

- Roasted chicken breast, chestnut, mushroom and truffle sauce ^{GF}
- Black Angus Sirloin steak, Café de Paris butter, watercress ^{GF}
- Parmesan crumbed pork cutlet, brown butter, broad leaf roquette
- Grilled barramundi, brown butter, capers and lemon ^{GF}
- Baked eggplant, roasted, raw and pickled vegetables ^{VV, GF}

GOURMET BUFFET HOT LUNCH UPGRADE

40 PER GUEST

Items

Served to a station. Your selection of 2 items.

- Beef bourguignon and roasted potatoes
- Roasted chicken coq au vin
- Vegetable lasagne ^V
- Grilled vegetable salad ^V
- Upgrade to mussels mouclade 10^{PP}



COCKTAIL PACKAGES | OUR MENUS

2 HOUR COCKTAIL PACKAGE

45 PER GUEST

6 Canapé items
1 Substantial items

3 HOUR COCKTAIL PACKAGE

58 PER GUEST

6 Canapé items
2 Substantial items
1 Dessert item

4 HOUR COCKTAIL PACKAGE

70 PER GUEST

8 Canapé items
3 Substantial items
2 Dessert items

BITE SIZE



Whipped goats chevre, young vegetable crudites ^{GF}

Pickled watermelon, labneh and mint ^{GF}

Cherry tomato, basil and feta tartlet ^V

Chicken liver parfait, prune jam, toasted brioche

Smoked salmon caviar, creme fraiche, tomato crouton

Ocean trout rillettes on grilled rye crouton

Pumpkin and provolone arancini, lemon aioli ^V

Salted cod and herb croquettes, saffron aioli ^{GF}

Chicken, sweetcorn and chive vol au vent

Pork croquettes, quince and mustard aioli

SUBSTANTIAL ITEMS



Grilled chicken sandwich, swiss cheese and caramelised onion

Smoked ocean trout, creme fraiche and cucumber finger sandwich

'Steak frites' potato galette, grilled beef, bearnaise sauce ^{GF}

Mediterranean vegetable and goats cheese quiche ^{GF}

Mini cheeseburger, burger sauce and pickles

Roasted chicken, crushed potatoes and gravy ^{GF}

Baked eggplant, roasted, raw and pickled vegetables ^{VV,GF}

DESSERT CANAPES



Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel





COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

24 PER GUEST (MINIMUM NUMBERS APPLY)

A selection of local & imported cheeses served with garnishes & breads.

PETIT FOUR TABLE

25 PER GUEST

A selection of small freshly baked cakes, chocolates & desserts.

OYSTER STATION

26 PER GUEST

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

5 PER ITEM

Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

DINING PACKAGES | OUR MENUS

BISOU BISOU Event Centre offers 3 standard menus, all tailored with thought, to ensure we have you covered for all occasions.

Signature Roast Banquet

Fresh from our French-imported La Rotisserie oven, our signature roast banquet is a shared menu served family style to the centre of the table.

75 PER GUEST
Two courses

85 PER GUEST
Three courses

STARTERS - TO SHARE

Whipped goats chevre, young vegetable crudites ^{GF, VVO}

Ocean trout rilletes, parsley, shallot, grilled rye bread ^{GF, VO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Pigs head croquettes, quince and mustard aioli

MAINS - TO SHARE

Succulent rotisserie roasted chicken with a selection of signature sauces

Roasted chestnut, mushroom and truffle
Sauce bearnaise - tarragon butter emulsion
Blonde beer and madeira jus

Rotisserie cooked peppered rib of beef carved off the bone
with garlic champs, bone marrow and parsley ^{GF, DF}

Chef's selection of side 2 sides

DESSERTS - TO SHARE

Dark chocolate mousse, creme fraiche, confit orange, grand marnier ^{GF}

Watermelon and strawberries compressed in sparkling pinot shiraz ^{VV, GF}



DINING PACKAGES | OUR MENUS

Alternate drop menu

Our alternate drop menu is the perfect no fuss option. Select two items from our menu, served alternatively to the table.

75 PER GUEST
Two courses

85 PER GUEST
Three courses

Guest choice

Allow your guests to select their meals from a minimised menu made up of your selection of three items per course.

95 PER GUEST
Two courses

105 PER GUEST
Three courses

ENTRÉES

Whipped goats chevre, young vegetable crudites ^{GF, VVO}

Ocean trout rillettes, parsley, shallot, grilled rye bread ^{GF}

Chicken liver parfait, prune jam, toasted brioche ^{GF}

Salted cod and herb croquettes, saffron aioli ^{GF}

Charcuterie - air dried ham, pepper berry and pork salami ^{DF}

Pigs head croquettes, quince and mustard aioli

MAINS

Roasted chicken breast, chestnut, mushroom and truffle sauce ^{GF}

Black Angus Sirloin steak, Café de Paris butter, watercress ^{GF}

Parmesan crumbed pork cutlet, brown butter, broad leaf rockette

Grilled barramundi, brown butter, capers and lemon ^{GF}

Baked eggplant, roasted, raw and pickled vegetables ^{VV,GF}

DESSERT

Watermelon and strawberries in sparkling pinot shiraz ^{VV,GF}

Coconut and lime sago pudding, tropical fruit salad ^{VV,GF}

Dark chocolate mousse, confit orange, grand marnier ^{GF}

Vanilla bean ice cream, prunes and armagnac ^{GF}

Double cream brie, truffled honey, baguette and butter

Commence your evening with chef's selection of 3 piece canapés.

15^{PP}



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

2HRS / 45^{PP} 3HRS / 55^{PP} 4HRS / 65^{PP}

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2HRS / 55^{PP} 3HRS / 65^{PP} 4HRS / 75^{PP}

SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Kinship' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / 75^{PP} 3HRS / 85^{PP} 4HRS / 95^{PP}

SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ
Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

Selection of premium beers & ciders,
non-alcoholic soft drinks & juices



CONSUMPTION BEVERAGE

For a flexible beverage option, opt for a consumption bar tab. Choose your desired beers, wines, spirits and cocktails from our extensive beverage list.



BEVERAGE PACKAGES | UPGRADES

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO BISOU BISOU. 17 PER DRINK

MINIMUM OF 15 PER FLAVOUR

APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol + soda water

FRENCH X

Belvedere Vodka, Rose Vermouth, blackcurrant, raspberry, pineapple

PAVAN SPRITZ

Pavan, Green Chartreuse, St Germain, Fever Tree elderflower tonic

TOMMY'S MARGARITA

A twist on the classic, Tequila, lime juice + agave nectar

Custom cocktails 20 PER DRINK

Tailor your own custom arrival cocktail to suit your preferred flavours, corporate colours and event theme.



SPIRITS

Spirits can be added to your package, charged on a consumption basis.

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Carta Blanca Rum
Bacardi Ocho Rum
Sailor Jerry's Spiced Rum

Naked Grouse Scotch
Jameson's Irish Whiskey
Woodford Reserve Bourbon
Canadian Club Whisky
Herradura Plata



ADDITIONAL INFO

Minimum spends

Our minimum spends vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

Confirmation of booking & payment requirements

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

Public holiday

Events will incur a surcharge of 15% if held on a public holiday

Dietary requirements

We cater to all special dietary requirements, and require a list of any dietary requirements 10 days prior to your event.

Parking

Hotel X has limited on site parking facilities.
\$40 per car for your visit or \$60 valet is payable to Hotel X Reception. Entry is via Brunswick St and is subject to availability.
Alternatively Secure Parking has facilities on Brunswick St and Martin St, both within walking distance from Hotel X.

Music and entertainment

In house music can be arranged, alternatively you are welcome to bring in a DJ or band at your own cost.
Please note that noise limits and operating hours apply.
All external entertainment must be approved by your Event Coordinator.
No external speakers.

Venue access

The venue will be made available for bump in 1 hour prior to your event start time.
Should you require additional time please discuss with your Event Coordinator and depending on availability we will work with you on achieving this.

HOTEL X accommodation

Need accommodation for your event and booking for less than 10 guests?
Book at Hotel X and enjoy an exclusive discount off the best flexible rate.



Scan the QR code to book your stay

AUDIO VISUAL INCLUSIONS

Fully integrated AV and presentation facilities

110 inch projector and screen, per room

Wireless handheld microphones

Individual climate control air conditioning

Motorised block out blinds

