





# BELLE ÉPOQUE

## *Private Dining*

Literally translating to “Beautiful Era”, Belle Époque pays homage to the stunning design characteristics of France around the turn of the 1900’s.

From the striking design to the expertly crafted patisserie, it’s a treat for the eyes as much as it is for the taste buds. With its stunning timber shopfront, classic black-and-white mosaic flooring, Parisian furnishings, a beautiful handcrafted bronze Champagne Bar, and a touch of the eclectic, Belle Époque transcends place and time with its ageless and authentic French design.



## Pricing and Details

### BELLE ÉPOQUE *Private Dining*

#### Exclusive use of Belle Époque

##### Set-up

Seated: up to 30 guests

Cocktail: up to 50 guests

7 days a week

##### Time

Dinner: 6pm – 10pm

**Minimum Food and Beverage Prepaid Spend Required: \$3,000**

**Room hire fee:** If the minimum spend is not reached  
the shortfall will be charged as room hire fee

**Deposit Requirements:** 30% deposit required within seven days  
of contract. Final balance due three days prior to booking date.

##### *Inclusions*

White or Black Linen | Tea Light Candles  
Event Signage | Table Menus







## Food Packages

### Share Menu | 80.0pp

#### Entrée

Confit ocean trout, squid, fennel, radish, chorizo oil (gf)

Potato gnocchi, local mushrooms, truffle pecorino, watercress puree (vg)

Wagyu bresaola, fior di latte, beetroot, chard, baby capers (gf)

#### Main

Choice of three items from below

Roast pork, potato, fennel, merguez, cannellini, saffron (gf)

Braised lamb shoulder, smoked eggplant, ratatouille, basil, lamb jus (gf, df)

Roast barramundi, tuscan bean salad, romesco, lemon oil (df, gf, n)

Roast chicken, celeriac puree, woodland mushrooms, kale, jus (gf)

Cauliflower steak, spiced couscous, preserved lemon, pomegranate, salsa verde (vg)

Sides served to the table

Chefs selection of seasonal sides

#### Dessert

Vanilla crème brûlée, salted caramel whip (gf, vg)

Choux, hazelnut + milk chocolate (n, vg)

Honey yoghurt + pistachio tart (n, vg)

### Alternate Drop | 85.0pp

Choice of two from each category

#### Entrée

Tuna tartare, avocado, bloody mary jelly, celery (df, gf)

Burrata, preserved lemon pesto, broad beans, caramelised walnuts (vg)

Wagyu bresaola, fior di latte, beetroot, chard, baby capers

Poached salmon, apple, beetroot, finger lime, horseradish cream (gf)

#### Main

Eye fillet of beef, truffle potato gratin, diane sauce (gf)

Roast barramundi, tuscan bean salad, romesco, lemon oil (df, gf, n)

Confit duck leg, braised red cabbage, pumpkin puree,  
candied walnuts, red wine jus (gf, n)

Braised lamb shoulder, smoked eggplant, ratatouille, basil, lamb jus

Pumpkin, spinach + gruyere pithivier, witlof, lentils + herbs (vg)

#### Dessert

Emporium honey pecan tart, honey vanilla cremeux,  
almond streusel, vanilla ice cream (n, vg)

White chocolate + coconut cream, pistachio madeleine sponge,  
mango gel, mandarin sorbet (n, vg)

Redberry cheesecake, ruby chocolate namelaka,  
almond sable, raspberry sorbet (gf, n, vg)

Gorgonzola + cream cheese crèmeux, muscatel,  
pickled ealnut, crunchy bread stick (n, vg)





## A little more...

### Add ons

Pre-Arrival Canapé | 6.0pp

Oysters x2pp | 12.0pp

Sydney rock oysters, cucumber, horseradish cream, salmon caviar (gf)

Antipasto Plates | 12.0pp

Sliced meats, pickled vegetables, fire roasted peppers, sundried tomatoes, marinated olives, breads + grissini

Cheese Plates | 16.0pp

Selection of Australian and international cheeses, dried + fresh fruit, nuts, celery, quince paste, crackers (n, vg)

Combined Antipasto + Cheese Plates | 18.0pp

Charcuterie + cheese board with house condiments + crispbreads

df – dairy free | gf – gluten free | n – contains nut  
v – vegan | vg – vegetarian



# Canapés

(minimum of 20 per canapé)

## Cold Canapés

Duck pate on crostini, cherry glaze, pistachio  
Goat's cheese tart, apricot, candied walnut (gf, vg)  
Choux bun, blue cheese, baby fig, quince (vg)  
Local oyster, horseradish crème fraiche (gf)  
Beef carpaccio, caper cream, crispy shallot, focaccia  
Salmon tartare, crispy rice paper (df, gf)  
Mini taco, pico de gallo, avocado puree (df, v)

## Hot Canapés

Mushroom tart, caramelised onion, pine nuts, truffle (v)  
Duck spring roll, hoisin dipping sauce  
Coconut crumbed prawn, sweet chilli, ginger (df)  
Pumpkin + provolone arancini, red capsicum mayo  
Chicken + water chestnut siu mei, Szechuan, soy dipping sauce (df)  
Fried vegetable dumpling, soy sauce, spring onion (df, vg)  
Jamon croquette, green olive aioli  
Beetroot + plum bites, vegan mayo (v)

## Sweet Canapés

Chocolate crèmeux tart (nf)  
Redberry opera cake  
Honey pecan tart (gf)  
Assortment of macarons (gf)  
Fresh berry cones (df)

## Canapé Pricing

Three canapés  
18.0 per person

Five canapés  
30.0 per person

Seven canapés  
42.0 per person

additional canapés \$6 per person

## Premium Canapés

9.0 per canapé per person

Lamb kofta, hummus, feta, dukkah (gf)  
Bratwurst, sauerkraut, vegetable relish, brioche (df)  
Fried chicken skewer, Korean mayo, pickles (df, gf)  
Eggplant pizza, Napoli, olives, vegan cheese (df, gf, v)  
Moreton Bay bug slider, cos, cucumber, chive mayo (df) +2.0

## Fork Dishes

15.0 per canapé per person

Fried cauliflower bites, spiced coconut yoghurt (df, gf, v)  
Pulled pork taco, avocado, jalapeno salsa  
King prawn noodle salad, XO dressing, lime  
Yakitori chicken, sesame, ginger rice  
Cured salmon poke bowl, brown rice, soy beans, pickles, cucumber  
Little Acre mushroom skewer, soy glaze, pickles (gf, v)







### Emporium Package

*Three Hour 43.0 per person*

*Four Hour 50.0 per person*

*Five Hour 57.0 per person*

#### White Wine

Bay of Stones Sauvignon Blanc – Barossa Valley, SA

Bay of Stones Chardonnay – Barossa Valley, SA

#### Red Wine

Bay of Stones Cabernet Sauvignon – Barossa Valley, SA

Bay of Stones Shiraz – Barossa Valley, SA

#### Sparkling

Bay of Stones Brut Sparkling – Barossa Valley, SA

### Premium Package

*Three Hour 53.0 per person*

*Four Hour 60.0 per person*

*Five Hour 67.0 per person*

#### White Wine

Grayling Sauvignon Blanc – Marlborough, NZ

Brockenchack On Point Pinot Grigio – Eden Valley, SA

#### Red Wine

Langmeil Prime Cut Shiraz – Barossa Valley, SA

Black Cottage Pinot Noir – Marlborough, NZ

#### Sparkling

NV Bandini Prosecco – Veneto, IT

### Decadence Package

*Three Hour 63.0 per person*

*Four Hour 70.0 per person*

*Five Hour 77.0 per person*

#### White Wine

Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA

The Reserve Chardonnay – Wrattenbully, SA

#### Red Wine

Chalk Hill Shiraz – McLaren Vale, SA

Stoneleigh Rapura Pinot Noir – Marlborough, NZ

#### Sparkling

Mumm Marlborough Brut Prestige – Marlborough, NZ

### Beer ♦ Non-Alcoholic

Selection of beers | Sparkling mineral water | Juices | Soft drinks

### Champagne Bar Upgrades

Mumm Petit Sparkling | 60.0

Mumm Grand Cordon Champagne NV | 99.0

Perrier-Jouët Grand Brut NV | 120.0

*per bottle*

# On Consumption

## Wines

### White

|                                                               |  |
|---------------------------------------------------------------|--|
| Bay of Stones Sauvignon Blanc – Barossa Valley, SA            |  |
| Bay of Stones Chardonnay – Barossa Valley, SA                 |  |
| Leeuwin Estate Art Series Riesling – Margaret River, WA       |  |
| Brown Brothers Moscato – King Valley, VIC                     |  |
| Brockenack On Point Pinot Grigio – Eden Valley, SA            |  |
| Grayling Sauvignon Blanc – Marlborough, NZ                    |  |
| Stoneleigh Wild Valley Sauvignon Blanc – Marlborough, NZ      |  |
| Tar + Roses Pinot Grigio – Strathbogie Ranges, VIC            |  |
| The Reserve Chardonnay – Wrattenbully, SA                     |  |
| Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA             |  |
| Craggy Range Kidnappers Vineyard Chardonnay – Hawke's Bay, NZ |  |

### Bottle

### Rosé

|      |                                  |
|------|----------------------------------|
| 40.0 | La Tonnelle Rosé – Provence, FRA |
| 40.0 | Maison AIX Rosé – Provence, FRA  |

### Red

|      |                                                              |      |
|------|--------------------------------------------------------------|------|
| 50.0 | Bay of Stones Shiraz – Barossa Valley, SA                    | 40.0 |
| 50.0 | Bay of Stones Cabernet Sauvignon – Barossa Valley, SA        | 40.0 |
| 55.0 | Langmeil Prime Cut Shiraz – Barossa Valley, SA               | 50.0 |
| 55.0 | Domaine de Chatillon Vin De Savoie Gamay – Vin De Savoie, FR | 50.0 |
| 65.0 | Turkey Flat Butchers Block GSM – Barossa Valley, SA          | 55.0 |
| 60.0 | Black Cottage Pinot Noir – Marlborough, NZ                   | 60.0 |
| 65.0 | Chalk Hill Shiraz – McLaren Vale, SA                         | 60.0 |
| 70.0 | Stoneleigh Rapura Pinot Noir – Marlborough, NZ               | 60.0 |
| 70.0 | Penny Hill Cabernet Sauvignon – McLaren Vale, SA             | 65.0 |
|      | Henschke 'Five Shillings' Shiraz/Mataro – Barossa Valley, SA | 75.0 |
|      | Frescobaldi Castiglioni Chianti – Tuscany, ITA               | 75.0 |

### Bottle

## Bottled Beer

|                                               |      |
|-----------------------------------------------|------|
| James Boag's Premium Light                    | 8.0  |
| Peroni Leggera                                | 9.0  |
| Peroni Libera (0.0%)                          | 9.0  |
| Peroni Nastro Azzurro                         | 10.0 |
| Asahi                                         | 10.0 |
| Emporium + Boiling Pot Brewing Co "Our Lager" | 10.0 |
| Corona                                        | 10.0 |

## Spirits

|                             |      |
|-----------------------------|------|
| Absolut Vodka               | 10.0 |
| Chivas Regal Scotch Whiskey | 10.0 |
| Makers Mark                 | 10.0 |
| Havana 3YO                  | 10.0 |
| Havana Especial Rum         | 10.0 |
| Beefeater Gin               | 10.0 |
| Altos Reposado Tequila      | 10.0 |

*Merci!*



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