



BE

**BELLE ÉPOQUE**

PÂTISSERIE • BRASSERIE



# 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 28 guests

**Cocktail:** up to 50 guests

7 days a week

#### Time

**Dinner:** 6pm – 10pm

**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.

*\*Please speak to your event coordinator for food and beverage minimum spends.*

### Inclusions

Tea Light Candles | Event Signage | Table Menus





## Food Packages

### Share Menu | 90.0pp

#### Entrée

**Jamon Serrano**, rock melon, witlof, Pedro Ximenez, mint (df, gf)

**Potato Gnocchi**, local mushrooms, truffle pecorino, watercress puree (vg)

**Citrus Cured Salmon**, celeriac remoulade, fennel,  
caramelised orange dressing (df, gf)

#### Main

Choice of three items from below

**Roast Pork Belly**, Caramelised apple, roast celeriac, broccolini, juniper jus (df, gf)

**Roast Barramundi**, saffron fennel, heirloom tomato, salsa verde, beurre blanc (gf)

**Roast Chicken Breast**, smoked paprika potatoes, chorizo, red capsicum, basil (df, gf)

**Slow Cooked Lamb Shoulder**, pearl cous cous, salsa verde (df)

**Za'atar Spiced Baked Eggplant**, pumpkin hummus, tzatziki,  
Mediterranean salad (gf, n, vg)

Sides served to the table

Chefs selection of seasonal sides

#### Dessert

**Vanilla Crème Brûlée**, salted caramel whip (gf, vg)

**White Chocolate + Redberry Tart** (gf, vg)

**Hazelnut + Milk Chocolate Choux** (vg)

### Alternate Drop | 95.0pp

Choice of two from each category

#### Entrée

**Jamon Serrano**, rock melon, witlof, Pedro Ximenez, mint (df, gf)

**Roast Quail**, fried artichokes, white beans, soffrito (df, gf)

**Grilled Haloumi**, quinoa tabbouleh, romesco, dukkah (gf, vg, n)

**Citrus Cured Salmon**, celearic remoulade, fennel,  
caramelised orange dressing (df, gf)

#### Main

**Eye Fillet of Beef**, potato fondant, roast baby carrots, Diane sauce (gf)

**Roast Lamb Loin**, crisp lamb pastry, soubise, Tuscan kale, labneh, lamb jus

**Roast Barramundi**, saffron fennel, heirloom tomato, salsa verde, beurre blanc (gf)

**Roast Chicken Breast**, smoked paprika potatoes, chorizo, red capsicum, basil (df, gf)

**Za'atar Spiced Baked Eggplant**, pumpkin hummus, tzatziki,  
Mediterranean salad (gf, n, vg)

#### Dessert

**Honey Pecan Tart**, honey + white chocolate namelaka, vanilla ice cream (n)

**Mango + Passionfruit Cheesecake**, coconut streusel, mango jelly,  
passionfruit sorbet (gf, n)

**Chocolate + Vanilla Bar**, chocolate brownie, vanilla cremeux,  
chocolate ice cream (gf)



## A little more...

### Add ons

#### Antipasto Platter

150.0 per platter | serves 10 guests

Sliced meats, pickled vegetables, fire roasted peppers, sundried tomatoes, nuts, marinated olives, breads, grissini (*gfo, n*)

#### Cheese Platter

180.0 per platter | serves 10 guests

Selection of local and international cheeses, dried + fresh fruit, nuts, celery, quince paste, crackers (*gfo, n*)

#### Dessert Platter

120.0 per platter | 24 pieces

A decadent selection of Emporium signature desserts and seasonal sweet treats. Chefs selection **may include:**

Pecan financier (*n*), Mixed berry tartlet (*gf, n*), Salted caramel + chocolate tart (*gf*), Redberry + pistachio choux (*n*), Assorted macaron (*gf, n*), Apricot + passionfruit (*gf*)

df - dairy free | gf - gluten free | n - contains nut  
o - optional | v - vegan | vg - vegetarian



## Canapés

(minimum of 20 per canapé)

### Cold Canapés

6.0 per canapé per person

Tasmanian oyster, ginger, apple + mint (df, gf)

Kingfish ceviche, cracker, pomelo, dill (df, gf)

Whipped macadamia feta tart, piquillo pepper,  
olive crumb (gf, n, v)

Mini taco - corn, black beans, tomato salsa,  
chilli + avocado (v)

Thai beef salad, crisp lotus root (df, gf)

### Hot Canapés

6.0 per canapé per person

Chilli beef empanada, roast tomato salsa

Porcini + fontina arancini, truffle mayo (vg)

Char-grilled king prawns, coconut + lime (df, gf)

Potato churro, black truffle, parmesan (gf, vg)

Duck spring roll, hoisin + sesame

### 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

Thai fried chicken skewer, Prik Nam Pla (df, gf)

Lamb shoulder taco, chimichurri (df)

Char sui pork bao, pickles, chilli mayo, baby gem (df)

Tuna crudo, sesame cone, avocado, wasabi (df)

Spiced tofu skewer, wasabi mayo (gf, v)

### Fork Dishes

15.0 per canapé per person


Chicken katsu curry, fragrant rice, pickles, togarashi (df)

Soy marinated salmon, soba noodle salad, wasabi mayo,  
soy beans (df, gfo)

Slow cooked lamb shoulder, pearl cous cous, salsa verde (df)

Texas style beef brisket, mango + jalapeno sauce, polenta chips (gf)

Crispy fried cauliflower, spring onion, cashews, sesame (gf, v, n)









## Beverage Package

### Emporium Package

Three Hour 45.0 per person

Four Hour 52.0 per person

Five Hour 59.0 per person

#### Sparkling

Bay of Stones Brut Sparkling – Barossa Valley, SA

#### 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

### Premium Package

Three Hour 55.0 per person

Four Hour 62.0 per person

Five Hour 69.0 per person

#### Sparkling

NV Bandini Prosecco – Veneto, IT

#### White Wine

Grayling Sauvignon Blanc – Marlborough, NZ

Tar + Roses Pinot Grigio – Strathbogie Ranges, VIC

#### Red Wine

Langmeil “Prime Cut” Shiraz – Barossa Valley, SA

Grayling Pinot Noir – Canterbury, NZ

### Decadence Package

Three Hour 65.0 per person

Four Hour 72.0 per person

Five Hour 79.0 per person

#### Sparkling

Mumm Marlborough Brut Prestige – Marlborough, NZ

#### White Wine

Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA

Louis Latour Ardeche ‘Les Galets’ – Burgundy, FR

#### Red Wine

Henschke Five Shillings Shiraz – Barossa Valley, SA

Louis Latour Les Valmoissine Pinot Noir 2021 –  
Burgundy, FR

Swap one wine from any of the above packages for *Skuttlebutt Rosé 2022 – Margaret River, WA.*

### Beer ♦ Non-Alcoholic

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

# On Consumption

## Wines

### Sparkling

Bay of Stones, Brut Sparkling – Barossa Valley, SA  
 NV Bandini Prosecco – Veneto, IT  
 Mumm Marlborough Brut Prestige – Marlborough, NZ  
 NV Mumm Grand Cordon Rouge – Reims, FR  
 NV Mumm Rose – Reims, FR

### White

Bay of Stones Sauvignon Blanc – Barossa Valley, SA  
 Bay of Stones Chardonnay – Barossa Valley, SA  
 Brown Brothers Moscato – VIC  
 Grayling Sauvignon Blanc – Marlborough, NZ  
 Tar + Roses Pinot Grigio – Strathbogie Ranges, VIC  
 Henschke Peggy Hill Riesling – Eden Valley, SA  
 Louis Latour Ardeche ‘Les Galets’ – Burgundy, FR  
 Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA  
 Craggy Range Kidnappers Vineyard Chardonnay – Hawke’s Bay, NZ

Bottle	Rosé	Bottle
45.0	Skuttlebutt Rosé – Margaret River, WA	60.0
65.0	Maison AIX Rosé – Provence, FR	65.0
70.0		
	<b>Red</b>	
135.0	Bay of Stones Shiraz – Barossa Valley, SA	45.0
150.0	Bay of Stones Cabernet Sauvignon – Barossa Valley, SA	45.0
	Langmeil “Prime Cut” Shiraz – Barossa Valley, SA	60.0
45.0	Turkey Flat Butchers Block GSM – Barossa Valley, SA	60.0
45.0	Penny Hill Cabernet Sauvignon – McLaren Vale, SA	65.0
55.0	Grayling Pinot Noir – Canterbury, NZ	65.0
60.0	Podere La Cappella Chianti Classico – Tuscany, IT	65.0
65.0	Henschke ‘Five Shillings’ Shiraz/Mataro – Barossa Valley, SA	70.0
65.0	Louis Latour Les Valmoissine Pinot Noir 2021 – Burgundy, FR	70.0
70.0		
70.0		
70.0		

### Bottled Beer

James Boag’s Premium Light	9.0
Peroni Nastro	10.0
Heineken Zero (0.0%)	10.0
Peroni Nastro Azzurro	11.0
Asahi	11.0
Emporium + Boiling Pot Brewing Co “Our Lager”	11.0
Corona	11.0
Monteith’s Cider	11.0

### Spirits

Absolut Vodka	12.0
Chivas Regal Scotch Whiskey	12.0
Jeffersons Bourbon	12.0
Havana 3yr old	12.0
Havana Especial Rum	12.0
Beefeater Gin	12.0
Altos Reposado Tequila	12.0

*Merci!*



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