



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 note food and beverage spend applies

Inclusions

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 walnut, crunchy bread stick (n, vg)



A little more...

Add ons

Freshly Shucked Oysters Station | 26.0pp

Pacific + Sydney rock oysters, tabasco, lemon, mignonette, ponzu, lemon + lime wedges

Antipasto Platers

130.0 per platter | serves 10 guests

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

Cheese Platter

150.0 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)*

Late-Night Snacks | 10.0pp

Roast pork slider, fennel slaw, mustard mayo *(df)*

Karaage chicken bao, sriracha mayo, pickles *(df)*

Ham, gruyere + mustard rolls *(gfo)*

Shoestring fries, truffle mayo *(12.0 per bowl)*

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 (gf, df)

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

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

Savoury choux, mushroom + leek custard,
porcini crumb (vg)

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

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

Smoked salmon + dill crème fraiche, rye toast, cornichon

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 (gf, df)

Scallop + prawn dumpling, Szechuan dipping sauce (df)

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 (gf, df)

Lamb shoulder taco, chimichurri (df)

Okonomiyaki, tonkatsu, togarashi, Japanese mayo, bonito (gf, vgo)

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)

Sticky pork belly, fragrant jasmine rice, bok choy, crispy shallots (gf, df)

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

Little Acre mushroom skewer, soy glaze, pickles (gf, v)







Beverage Package

Emporium Package

Three Hour 43.0 per person

Four Hour 50.0 per person

Five Hour 57.0 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 53.0 per person

Four Hour 60.0 per person

Five Hour 67.0 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 63.0 per person

Four Hour 70.0 per person

Five Hour 77.0 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



Champagne Bar Upgrades

Mumm Marlborough Brut Prestige | 70.0

Mumm Grand Cordon Champagne NV | 135.0
per bottle



Merci!



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