



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

- Market Fish Crudo**, ruby grapefruit, preserved lemon, sauce vierge (df, gf)  
**Confit Pork Belly**, apple gel, fennel salad, saffron cream, puffed pork crackle (gf)  
**Heirloom Tomato Salad**, fior di latte, basil, balsamic quince vinaigrette (gf, vg)

#### Main

Choice of three items from below

- Salmon Meunière**, broccoli, lemon caper cream sauce (gf)  
**Steak au Poivre**, roast garlic mash, braised baby onions, madeira sauce (gf)  
**Roast Fillet of Barramundi**, crisp fennel, citrus, pomegranate, salsa verde (df, gf)  
**Chicken Fricassee**, woodland mushrooms, roasted potato, parsley (df, gf)  
**Roast Cauliflower Steak**, tahini carrot puree, chimichurri, heirloom carrot salad (gf, v)

Sides served to the table

Chefs selection of seasonal sides

#### Dessert

Choice of two items from below

- Vanilla Crème Brûlée**, salted caramel whip (gf)  
**Warm apple crumble** (gf)  
**Redberry + White Chocolate Macaron** (gf, n)  
**Comte Cheese Fondue**, baguette, apple, roast vegetables, celery, pretzel

### Single Drop | 100.0pp

Alternate Drop Mains +10.0 per person

#### Entrée

- Citrus Cured Salmon**, pickled shallots, compressed cucumber, wasabi crème fraîche, Avruga caviar (gf)  
**Harissa Spiced Halloumi**, baba ghanoush, zucchini, crispy capers (gf, vg)  
**Confit Pork Belly**, apple gel, fennel salad, saffron cream, puffed pork crackle (gf)

#### Main

- Slow Braised Beef Cheek**, roast garlic mash, grilled broccolini, red wine jus (gf)  
Upgrade to Angus Beef Tenderloin 180g | 5.0 per person  
**Chicken Breast**, braised leek, roast sweet potato, fried kale, chicken jus (df, gf)  
**Baked Salmon**, braised fennel, baby carrot, green olive tapenade, mustard beurre blanc (gf)  
**Roast Cauliflower Steak**, tahini carrot puree, chimichurri, heirloom carrot salad (gf, v)

#### Dessert

- Redberry + Vanilla Pannacotta**, strawberry yoghurt, vanilla crèmeux, raspberry sorbet (gf)  
**Salted Caramel + Dark Chocolate Bar**, caramel cream brulee, chocolate ice cream (gf)  
**Citrus + Hazelnut Dacquoise**, lemon marmalade, hazelnut, praline glaze, toffee ice cream (n)



## 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

Pacific oyster, apple + ginger mignonette (gf, df)

Beef carpaccio tostada, horseradish cream, chive

Prosciutto crostini, creme fraiche, balsamic strawberry

Smoked salmon cannoli, cream cheese, chives,  
Avruga caviar

Macadamia feta blini, mostarda, basil (n, v)

### Hot Canapés

6.0 per canapé per person

Crumbed mac + cheese, parmesan aioli (vg)

Tofu, nori, gochujang mayo, spring onion, cashew (gf, v)

Chicken, leek + camembert pastry (gf)

Duck spring roll, cashew satay sauce (df, n)

Chilli beef empanada, roast tomato salsa

Crispy coconut prawn, lime aioli (df)

Prawn dumpling, crispy garlic, chilli-lime soy sauce

### 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

Philly cheese steak, grilled onion, capsicum

Barbeque pork belly slider, carrot + celery slaw,  
jalapeno mayo (df)

Salt + pepper squid, gochujang + lime mayo (df)

Southern fried buffalo chicken, blue cheese sauce

Roasted cauliflower, sweet chilli vinaigrette, aioli (v)

### Fork Dishes

15.0 per canapé per person

Thai beef salad, cucumber, tomato, chilli, rice noodles, lime +  
herbs (df, gf)


Barbeque chipotle braised brisket, creamy polenta, herb salad (gf)

Tandoori chicken skewer, raita, naan bread

Crispy pork belly, corn salad, salsa verde (df, gf)

Teriyaki salmon, egg + nori fried rice, pickled radish, chilli,  
Asian herbs (df, gf)

Vegetarian crepe, hoisin sauce, cashew nuts (n, v)









## 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 Sartori Prosecco Brut – 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

NV Mumm Napa Prestige Cuvée – California, USA

#### 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 Sartori Prosecco Brut – Veneto, IT  
 NV Mumm Napa Prestige Cuvée – California, USA  
 NV Mumm Grand Cordon Rouge – Reims, FR  
 NV Mumm Rosé – 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
70.0	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  
 Peroni Nastro  
 Heineken Zero (0.0%)  
 Peroni Nastro Azzurro  
 Asahi  
 Corona  
 Monteith’s Cider

9.0  
 10.0  
 10.0  
 11.0  
 11.0  
 11.0  
 11.0

## Spirits

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

12.0  
 12.0  
 12.0  
 12.0  
 12.0  
 12.0  
 12.0

*Merci!*



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