

# CHEZ OLIVIER



## FUNCTION PACKAGE

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## L'ART DE RECEVOIR CHEZ OLIVIER - FUNCTIONS

Whether for a meeting away from the office; a function with Friends or Colleagues; or for more private events such as boutique weddings, hens party, baby shower, christenings, or celebrating a special event – do not hesitate to contact us so we can tailor a unique French restaurant experience to your individual needs!

### VENUE SPACES AND CAPACITIES

#### SEMI PRIVATE ROOM

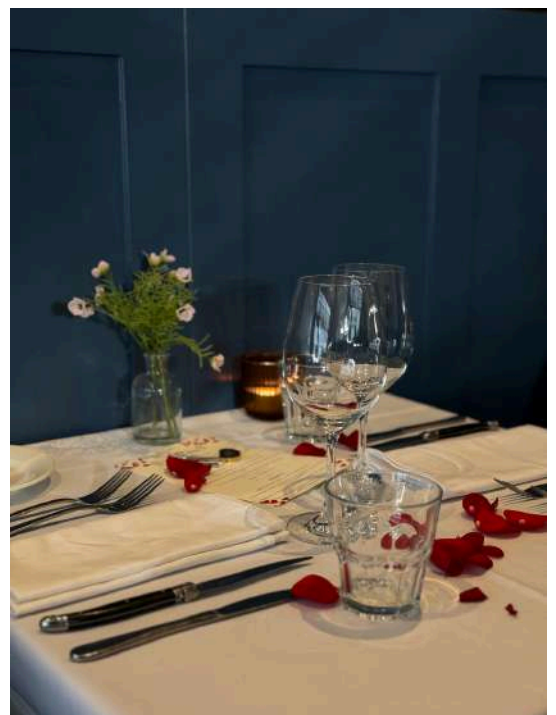
Intimate and romantic this room can fit up to 14 people.

With a privacy curtain and dedicated bathroom.



#### PRIVATE UPSTAIRS DINING ROOM

With a Cute Victorian feel, this beautiful room can fit up to 40 people for seated dining events. You'll feel like in a little Parisian Mansion.



# LUNCH & DINNER SIT DOWN PARTY

\*GROUP OF 10+ NO ORDER ON THE NIGHT, SET MENU OR A SELECTION OF TWO ENTREES, TWO MAINS AND TWO DESSERTS TO BE ALTERNATELY SERVED

\*PLEASE LET US KNOW IN ADVANCE IF YOUR GUESTS HAVE ANY DIETARY REQUIREMENTS AND WE WILL BE HAPPY TO ACCOMMODATE THEM INDIVIDUALLY



## BORDEAUX MENU

\$75 PER PERSON

### ENTRÉES

GAMBAS AU PERNOD :

Prawns in Pernod, garlic and herbs sauce

SOUPE A L'OIGNON :

Onion soup with gratiné toast

MINI CHARCUTERIE PLATTER

Dry Duck Breast, Prosciutto & Saucisson

### MAINS

ENTRECOTE:

250g thick Black Angus Scotch fillet served medium rare with French fries and sauce

CANARD CONFIT:

Slow cooked duck leg, thyme mash potatoes and shallots sauce

COQ AU VIN

Chicken cooked in red wine served with vegetables.

POISSON DU JOUR :

Fish of the day

### DESSERTS

DUO SORBET

Lemon & Raspberry sorbet topped with Chantilly

LIEGOIS CHOCOLAT & CAMEL

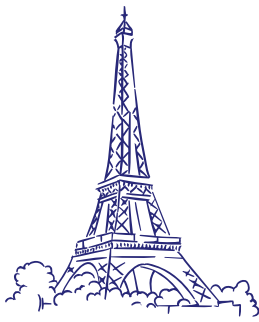
Light chocolate mousse covered with whipped cream and caramel sauce

CREME BRULEE

Vanilla Beans Creme Brûlée

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# PARIS MENU

\$90 PER PERSON

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## ENTRÉES

### TERRINE DE FOIE GRAS:

Goose liver, served with chutney, balsamic glaze & toast

### CROUSTILLANT DE CHEVRE & MIEL:

Baked goat cheese wrapped in a filo pastry filled with caramelised onion and honey, served with a mixed leaves salad topped with granny smiths and walnuts finished with Duck Breast

### ESCARGOTS:

Snails in garlic and herbs butter

## MAINS

### TOURNEDOS ROSSINI:

200g thick Black Angus eye fillet wrapped in prosciutto, slice of Foie Gras, mushroom sauce & white truffle oil, served with creamy mash potato (cooked medium rare)

### CANARD A LORANGE:

Roasted Duck with orange sauce and pumpkin mash

### SOURIS D'AGNEAU PROVENÇALE :

Slow cooked lamb shank, served with ratatouille finished with crispy smoked potato

### FILET DE SAUMON :

Pan-fried salmon fillet ,creamy mushroom risotto and grilled asparagus

## DESSERTS

### Trio Du Chef

Selection of 3 mini Desserts :Creme brulee, Profiterole,Chocolat Mousse

### FONDANT CHOCOLAT:

Self indulging chocolate fondant served with vanilla ice cream

### TARTE TATIN

Caramelised up side down warm apple tart with vanilla bean ice cream

## EXTRAS

Side dish with mains (Mash potato, French fries, green salad) Price per

pax Cheese Board - \$10 per person

Croque-en-bouche - \$15 per person



# TERMS & CONDITIONS

## 1. CONFIRMATION OF BOOKING / DEPOSIT

A tentative booking will be held for a period of 7 days, after which time if no written confirmation nor deposit paid the booking will be released. A deposit of 20% of the estimated total cost, or minimum spend required is required to lock and confirm the booking within 7 days of the written confirmation. If no deposit has been paid by the due date Chez Olivier will cancel the booking.

## 2. CONFIRMATION OF FINAL NUMBERS

Chez Olivier requires a confirmed final numbers for your event at least 7 days prior the day of the function. We will confirm with you again 3 days and 1 day prior the event. Any guest that fail to arrive will incur a full charge based on the set menu price agreed at confirmation. If numbers increase you will need to check with Chez Olivier to see if the increased numbers are possible and the increased function cost will be charged accordingly.

## 3. CANCELLATION

In the event of any cancellation the following terms and conditions will apply:

- 30 days or greater notice, the deposit will be fully refunded.
- 30 - 15 days notice, 50% of the deposit will be forfeited.
- 15 - 7 days notice, the deposit will be forfeited.
  - Within 3 - 7 days, the cancellation fees will be 50% of the anticipated revenue as agreed at confirmation.
  - If less than 3 days notice, the cancellation fees will be 100% of the anticipated revenue as agreed at confirmation.

A change or postponement of the event will be considered as a cancellation and the conditions above will apply.

## 4. PAYMENT

All functions must be paid with cash, credit card or bank transfer as follow, for groups greater than 15 people:

- 30% of the anticipated revenue or minimum spend at least 7 days prior the event.
- The remaining 50% of the anticipated revenue or minimum spend at least 3 days prior the event.

Unless otherwise agreed in advance. Please note that we don't accept cheque payment. In line with the above, we do not allow function clients to become debtors/pay after the event (unless agreed beforehand). If full payment is not received according to our policy above the event will not go ahead. For group smaller than 15 people payment of the balance will be on the day of the event.

## 5. MINIMUM SPEND

Chez Olivier reserves the right to apply minimum spend when a space is privately booked for a function. The amount will be stated on the booking offer as well as the final written confirmation if it applies.

## 6. FOOD AND BEVERAGE

All food and beverage choices must be confirmed at least 7 days prior the event. Should your selections not be advised at this point your menu and beverage selection cannot be guaranteed to be available. All dietary requirements will be catered for individually by our Head Chef, special dietary requirements must be communicated to the restaurant 10 days prior the events. Chez Olivier reserves the right to substitute menu items of a similar quality without notice, due to and not limited to, supplier shortages and seasonal changes. Beverages are subject to availability. If a wine is unavailable, we will substitute selected beverages with beverages of equal value. If we haven't received your food selections 3 working days prior the event Chez Olivier will apply the Chef's own choices.

## 7. CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE - BYO

Not BYO at all time of any kind of food or beverage will be permitted during a function, unless otherwise stated and agreed in advance with Chez Olivier. If so Chez Olivier reserves the right to charge BYO fees.

## 8. DECORATIONS

We are happy to accommodate any themes necessary for your function, however no items are to be nailed, screwed, glued or stapled to any of our surfaces or fixtures. Use of blue tag only on mirror surfaces. Confetti or rice (or similar) is not allowed on the premises. If any damage is caused to Chez Olivier due to decorations, any cost occurred will be charged within two days after the function date.

## 9. DUTY OF CARE

Chez Olivier has a duty of care and as such has the right to refuse the service of alcohol to any person they deem to be intoxicated or underage. Any person providing alcohol to the said guest will also be denied service and both (or all) persons will be asked to leave the premises immediately. The function signatory is financially responsible for any damage caused to Chez Olivier. All damage costs and any additional abnormal cleaning deemed necessary will be charged for at an hourly rate per staff member needed.

## 10. PRICE VARIATION

Every endeavour is made to maintain our prices as originally quoted ; however they are subject to change. Should any increase occur, we will notify you immediately.

