

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

*Ooh la la!*

ROOFTOP BAR



EVENTS COMPENDIUM

# ABOUT C'EST BON

A mini *French Quartier* in the historic heart of Woolloongabba – C'est Bon provides charming, cosy spaces for locals and visitors to dine and linger from the first breakfast espresso through to the post-dinner digestif.

Serving breakfast, lunch, drinks and dinner with French flavour – C'est Bon's honest food, good wine and friendly service are the order of the day, every day.

Enjoy seasonal, sincere food with modern French flair in this relaxed neighbourhood nook. Our charming spaces provide a range of experiences from cosy and intimate in our Restaurant, Bar and Cellar, to warm and sunny en plein air in our Garden Terrasse and Rooftop Bar.

Guests are offered bespoke menus from owner and chef Andy Ashby and his culinary team, based on their event style and theme.

C'est Bon is renowned for delivering lively French flavoursome cuisine. Menus are designed with local and seasonal produce in mind. A paddock to plate philosophy means we work with farmers we know to deliver unmatched freshness and quality, therefore menus are subject to change. Dietary options are available on request.

Our Cellar is home to an exceptional selection of French and local wine curated by Sommelier Alan Hunter and boutique, family vineyards with a personal connection to C'est Bon. Our extensive wine and champagne collection, including a feature of Magnum bottles are accompanied by a notable cocktail list.

If you are interested in booking a client consultation with our events manager please contact the venue directly or email;

**[bonjour@cestbon.com.au](mailto:bonjour@cestbon.com.au)**

**07 3891 2008**

For sole use of our spaces, a minimum spend does apply. Please note we have a 10% service charge on all group bookings of 15 or more.

**All pricing is inclusive of GST.**

# EVENT SPACES

## EVENT SPACE 1 – THE CELLAR



**CAPACITY – 26 PAX SITDOWN**

**AV facilities available**

Private intimate space, perfect for small sitdown gatherings, celebrations and corporate events.

## EVENT SPACE 2 – THE RESTAURANT



**CAPACITY – 30-36 PAX SITDOWN / 50 PAX COCKTAIL**

**AV facilities available**

Located on the ground floor of C'est Bon.

A sleek, minimalistic space revealing leather booths, high ceilings, stunning enclosed restaurant space, art deco vibes. Options for ultimate privacy.

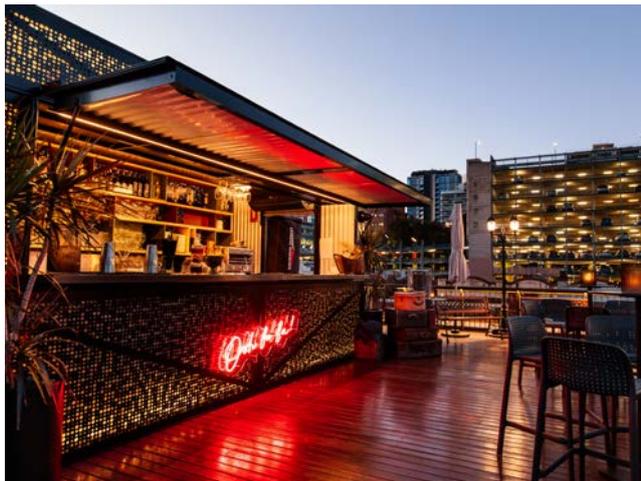
## EVENT SPACE 3 – THE TERRASSE



### CAPACITY – 40 PAX SITDOWN / 60 PAX COCKTAIL

Semi alfresco space located on level 1, light and airy, perfect for sitdown long table events and small cocktail parties. Private entry available.

## EVENT SPACE 4 – OOH LA LA ROOFTOP



### CAPACITY – 50 PAX COCKTAIL

Rooftop space with heritage views of Woolloongabba. Private entry, own bar. Variety of seating options – high and standard tables.



# SAMPLE CANAPE MENU

These options are subject to change, based on seasonal produce and availability.

## **Canapes/Snacks:**

Snacks priced at \$6 per piece, minimum of 3 snacks to be chosen per person.

(we cater for 1.5 pieces per person) Snacks are 1-2 bites and are designed to be finger food.

### **Cold:**

Duck parfait éclair  
Spring pea, lemon thyme tartlet  
Appellation oysters, honeydew  
Mini crumpets  
Caviar crêpe cake  
Spanner crab, espellette, sweetcorn madeleine  
Potato & rye blini, smoked trout, fennel jam  
Black garlic tart, asparagus, brown butter

### **Hot:**

Quail a l'orange  
Zucchini, honey, truffle  
BBQ Prawn, café de paris  
Pea beignet, seasonal herbs  
Comte crueller, rouille, chive  
Crab, brown butter vol au vent  
Black pudding, burnt apple choux bun  
Beef tongue, horseradish, piperade

### **Substantial Snacks:**

1 cold and 1 hot for \$26.50pp

(we cater to 1 serve of each per person, with an additional 10 portions incase)

The substantial snacks are 3-4 bites and require cutlery.

Kingfish crudo, sorrel, radish  
Smoked Stracciatella, melon, basil  
Beef tartare, tomato, yolk  
Crab mouclade, bottarga

Mini fromage souffle, sauce verte  
Parisienne gnocchi, cauliflower, cashew  
French Bouillabaisse  
Beef short rib, horseradish, onion

### **Dessert Snacks/Canapes:**

Lavender, honey madeleines  
Rum canelé  
Mandarin, black sesame, marigold  
Pâte de fruit – seasonal flavour

**Fromage Platters** – a selection of 3 international and Australian cheeses served with house made accompaniments and a selection of breads & crackers - \$65 per platter, feeding 10 guests.

**Charcuterie Platters** – a selection of 3 Australian meats served with house made accompaniments and a selection of breads & crackers - \$65 per platter, feeding 10 guests.

**Fromage Cart** – Available in our Private Cellar and interactive with our chef, enjoy a selection of International and Australian cheese with house made accompaniments and a selection of breads & crackers. Speak to our Event Manager for pricing.



# SAMPLE SET MENUS

These menus are subject to change based on seasonal produce and availability, but the format will stay the same. All dietary requirements can and will be catered for separately.

## Alternate Drop Menu @ \$75pp

1 Snack on Arrival – Duck éclair

### Entrees:

Qld Crab | Artichoke | Bottarga  
or

Parisienne Gnocchi | Cauliflower | Raclette

### Mains:

Pork | Heirloom Carrot | Seeded Mustard  
or

Market Fish | Sauce Mouclade | Turnip

### Desserts:

Mandarin | Black Sesame | Marigold  
or

Crème Caramel | Almond | Cumquat

## Shared Menu @ \$90pp

Duck Éclair | Plum  
Zucchini Flower | Fennel

C'est Bon Bread

Qld Tartare | Basque Piperade | Soubise Crème  
Twice Baked Fromage Soufflé | Cabbage Velouté

Pork | Heirloom Carrot | Seeded Mustard  
Market Fish | Sauce Mouclade | Turnip

Baby Gem | Pistachio | Herbs  
Potato | Lardo | Fromage

Buckwheat & Spiced Pear Éclair

## 2/2/2 Choice Menu @ \$95pp (Max 20 Guests)

2 Snack on Arrival – Duck éclair | Zucchini flowers

### Entrees:

Qld Crab | Artichoke | Bottarga  
or

Parisienne Gnocchi | Cauliflower | Raclette

### Mains:

Pork | Heirloom Carrot | Seeded Mustard  
or

Market Fish | Sauce Mouclade | Turnip

### Desserts:

Mandarin | Black Sesame | Marigold  
or

Crème Caramel | Almond | Cumquat

## Add to your Menu

### Brioche | cultured butter - \$10

to share between 2 guests

### Oysters (Natural or Seasonal Mignonette)

½ dozen - \$36

1 dozen - \$68

### Entrecôte – 2kg Icon Wagyu Tomahawk - \$250

to share between 4 guests

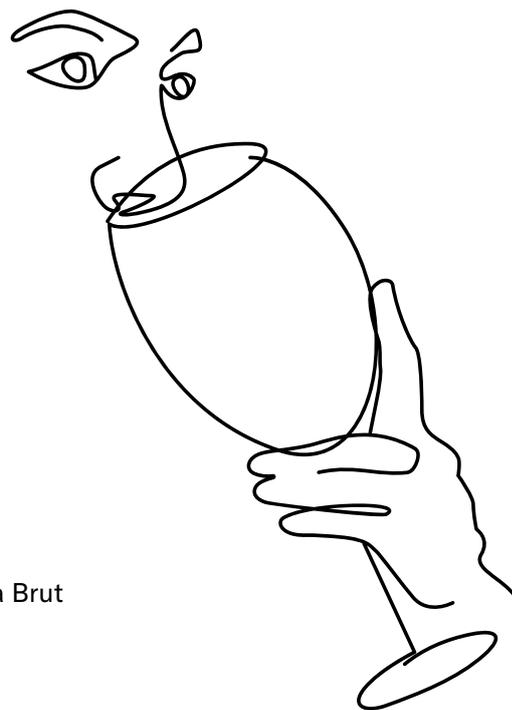
### Seasonal Side to Share - \$5 per person

One seasonal side dish, served in the middle of the table for guests to share.

Please speak to your event manager if you wish to add more than one side.



# BEVERAGE PACKAGES



## **\$60pp/3hrs: Classic package**

NV Alpha Box & Dice Prosecco  
2019 Barambah « First Grid » Chardonnay  
2021 Smokin' Barrels « Wild Bill » Shiraz

Package also includes 2 house tap beers, soft drinks and water.

**\*\* Extra hour @\$20pp**

## **\$90pp/3hrs: Premium package**

NV Champagne Lacourte-Godbillon « Terroirs d'Ecueil » 1er Cru Extra Brut  
2023 Wickhams Road Riesling  
2022 Vins Brebans « La Tonnelle » Rosé  
2022 Fringe Société Pinot Noir  
2021 Majella Cabernet Sauvignon

Package also includes 2 house tap beers, soft drinks and water.

**\*\* Extra hour @\$30pp**

\*\*\* Please note there may be changes to wine offerings due to stock availability and vintages.

## **On Consumption**

For a flexible beverage option, opt for a consumption bar tab.

Choose your desired beers + wines from our extensive beverage list, to help meet your minimum spend. Please contact our Events Manager to confirm your beverage selection at least 2 weeks prior to your event.

## **ADD ONS**

### **Big bottle format**

Celebrate in style, by adding on a big bottle format wine to your event. C'est Bon have a great selection of big bottle format wines on their Cellar list which are available to view online. Please contact our Events Manager to confirm your selection at least 2 weeks prior to your event.

### **Arrival Cocktail**

Add on one or more of our Signature or Classic Cocktails for us to serve on arrival or during your event. Please contact our Events Manager to discuss.

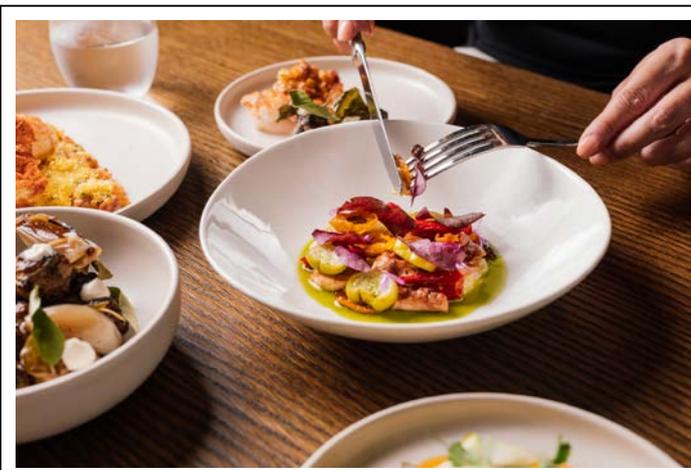
### **Le Panier (The cart)**

To style your event, hire our French cart for service of a beverages (arrival wine/big bottle format/cocktails etc.)

Also available as a food station to cater for a selection of canapes or as a cheese station.

Please discuss this with our events manager.





# T&C

A 20% deposit is required for groups of 15 guests or more and is non-refundable. This amount will be then deducted off the final bill on the day of the event.

If due to inclement weather or unforeseen circumstances for both parties, an event is to be rescheduled, we require 2 weeks' notice to transfer the deposit to a new date agreed upon by both parties.

Final guest numbers, beverage selections and dietary requirements are to be confirmed no later than 1 week prior to the event. Any changes after this time may not be accommodated and the final number of guests confirmed will be charged on the day/night of the event.

If the minimum spend is not met at the conclusion of your booking, a venue hire fee will be charged to make up the difference. The final bill is to be settled at the end of the event unless other arrangements have been agreed with management.

A 10% service charge is applied to the final bill upon settlement, for all group bookings of 15 guests or more.

As our venue is fully licensed, we have a strict no BYO policy.

Food and Beverage package menus a sample only and subject to change. All beverage packages are for three hours, additional or reduced time periods available and priced on request.

Whilst we welcome theming and decorations to personalise your event, prior consent must be obtained from management. This includes any third party hire such as entertainment, musicians, florists etc.

In the situation where damage is caused to the area reserved or any other area of the premises during your event by you or your guests, C'est Bon reserves the right to add the estimated cost of repair (where this is possible) on the night to your final bill, or to invoice you the cost of repair within 48 hours of the event.

Personal goods must be removed from the venue on conclusion of the event date, unless other arrangements have been agreed with management. C'est Bon accepts no responsibility for goods left at the venue outside of this agreement.

If a cake is brought in offsite, with prior consent from management, a cakeage fee will apply of \$5pp.

**Special note to guests: C'est Bon supports the Responsible Service of Alcohol.**

We acknowledge that safe alcohol consumption is ultimately the responsibility of you as an individual, however it is also our responsibility to abide by the strict policies and procedures that governs all licensed venues and liquor retailers. For any guests joining us for a private function, we invite you to enjoy yourself and have a lovely time. In the event of heavily intoxicated patrons at your function, we reserve the right to ensure the safety of our team and other patrons and may ask intoxicated guests to kindly leave the premises. Thank you for your understanding.