

C'EST BON

RESTAURANT TERRASSE BAR CELLAR



EVENTS COMPENDIUM

CESTBON.COM.AU | BONJOUR@CESTBON.COM.AU | 07 3891 2008

ABOUT C'EST BON

Nestled in the heart of Woolloongabba, C'est Bon Restaurant is part of AW Hospitality Group and has been a Brisbane destination for French-inspired dining for more than two decades.

Since 2020, Head Chef & Director Andy Ashby has been continuing its evolution as a relaxed yet distinctive destination for dining, celebrations and events.

The venue offers a collection of spaces, including the Restaurant, Private Cellar, La Terrasse and Rooftop Bar, each offering a different setting for any occasion.

At the heart of C'est Bon is honest food, good wine and friendly service. Chef Andy and the culinary team have designed our menus to have a modern French approach, working closely with local producers, as well as being able to tailor bespoke menus to suit the style of your event.

Our private dining room, The Cellar features a considered collection of French and local wines, alongside boutique producers and family vineyards with a connection to C'est Bon. An extensive wine and Champagne offering, including large-format bottles, is complemented by a selection of classic and contemporary cocktails.

From intimate dinners and long-table celebrations to relaxed rooftop gatherings and private events, C'est Bon offers a range of spaces and dining experiences to suit different occasions.

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

bonjour@cestbon.com.au

07 3891 2008

For sole use of our spaces, a minimum spend applies.

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 – PRIVATE DINING, THE CELLAR



CAPACITY – 26 PAX SITDOWN

AV facilities available

Private dining room, perfect for small sitdown gatherings, celebrations and corporate events.

EVENT SPACE 2 – THE RESTAURANT



CAPACITY – 30-36 PAX SITDOWN / 50 PAX COCKTAIL

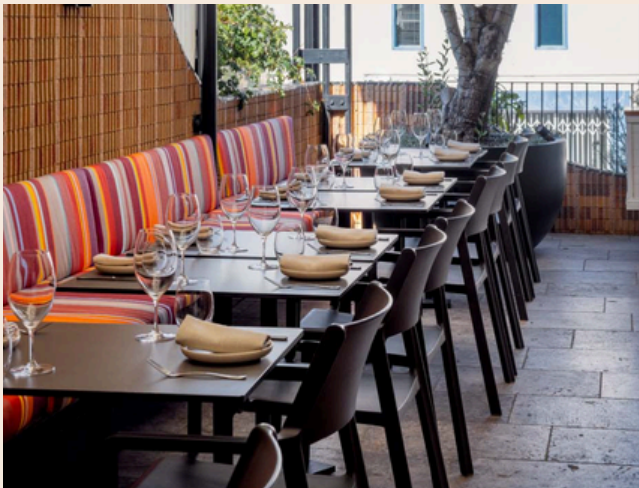
AV facilities available

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 SPACES

EVENT SPACE 3 – THE TERRASSE

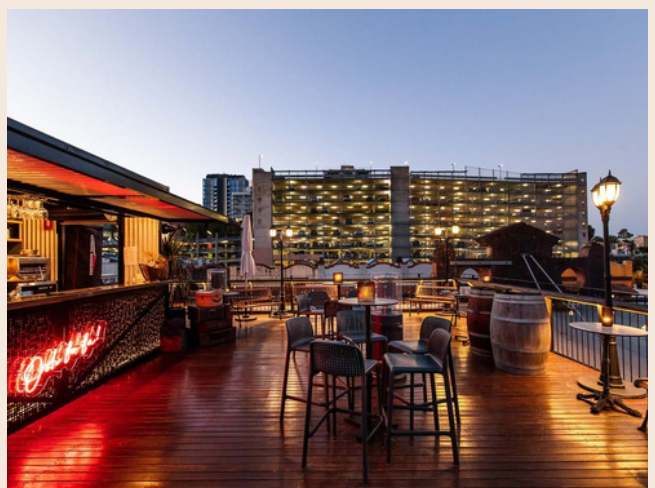


CAPACITY – 40 PAX SITDOWN / 50 PAX COCKTAIL

Light and airy semi-alfresco space located on the middle level of C'est Bon.

Ideal for sit-down group dining and relaxed cocktail-style events, with a versatile layout suited to both daytime and evening celebrations.

EVENT SPACE 4 – ROOFTOP BAR



CAPACITY – 50 PAX COCKTAIL

Top level of C'est Bon, enjoy a Rooftop space with heritage views of Woolloongabba and your own bar.

Variety of high and standard tables.



SAMPLE CANAPE MENU

Our menus are subject to change, based on seasonal produce and availability.

Canapes/Snacks:

Snacks priced at \$6 per piece and a minimum of 3 snacks are to be chosen 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

Dessert Snacks/Canapes:

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

Substantial Snacks:

1 cold and 1 hot for \$30pp
(we cater to 1 serve of each per person, with an additional 10 portions in case)
The substantial snacks are 3-4 bites and are plated with cutlery.

Cold:

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

Hot:

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

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

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

SAMPLE SET MENUS

Our Set Menus are subject to change based on seasonal produce and availability; however the format will stay the same. Dietaries and allergies are catered for separately to the menu where required.

Alternate Drop Menu @ \$80pp

Snack: Spiced Madeleine | Comté Custard

Entrée

Ocean Trout | Smoked Buttermilk | Nasturtium
or
Parisienne Gnocchi | Confit Duck | XO

Main

Poached Dory | Cucumber Beurre Blanc | Chicory
or
Bbq Wagyu Flank | Zucchini Crème | Whey Onions

Dessert

Smoked Chocolate Mousse | Kumquat | Almond Cake
or
Local Strawberry | Lemon Parfait | Pink Pepper

Shared Menu @ \$92pp

Duck Parfait | Sherry | Duck Fat Gaufrette
Roast Chicken Sablé | Smoked Eel | Beetroot

Bread & Butter

Confit Ocean Trout | Buttermilk | Nasturtium
Chickpea Panisse | Kale Verte | Comté

Roast Pork Jowl | Radicchio | Burnt Apple
Poached John Dory | Chicory | Grenobloise

Hasselback Potato | Brown Butter
Smoked Sprouts | Charcuterie | Macadamia

Financier | Hazelnut Praliné

2/2/2 Choice Menu @ \$99pp (Max 20 Guests)

Snack: Spiced Madeleine | Comté Custard

Entrée

Ocean Trout | Smoked Buttermilk | Nasturtium
or
Parisienne Gnocchi | Confit Duck | XO

Main

Poached Dory | Cucumber Beurre Blanc | Chicory
or
Bbq Wagyu Flank | Zucchini Crème | Whey Onions

Dessert

Smoked Chocolate Mousse | Kumquat | Almond Cake
or
Local Strawberry | Lemon Parfait | Pink Pepper

ADD ONS

C'est Bon Bread & Butter - \$12
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 - \$5pp
One seasonal side dish, served in the middle of the table for guests to share.

Add-ons require advance notice. Please contact your Event Manager to discuss the options above or to request any additions not currently listed on our menu.



BEVERAGE PACKAGES

\$60pp/3hrs: Classic Package

NV Edmond Thery Blanc de Blancs Vin Mousseux Brut

Barambah «First Grid » Chardonnay

Fringe Société, Pinot Noir

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

** Extra hour @\$20pp

\$90pp/3hrs: Premium Package

NV Edmond Thery Blanc de Blancs Vin Mousseux Brut

Wickhams Road Riesling

Novum Rosé

Fringe Société Pinot Noir

Château Larrieu-Terrefort. Cabernet Sauvignon, Merlot

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, please contact our Events Manager to confirm your selection at least 2 weeks prior to your event.

Arrival Cocktail

Add on 1-2 of our Signature or Classic Cocktails for us to serve on arrival or during your event. Please contact our Events Manager to discuss.

Please discuss this with our events manager.





Terms & Conditions

A 20% deposit is required to confirm exclusive use of an event space and is non-refundable. This amount will then be deducted off from the final bill on the day of the event.

For group bookings that are not exclusive use, we may request a deposit to secure the reservation. Any deposit requirements will be assessed and confirmed by the Event Manager at the time of booking and the amount will be deducted off the 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 for all exclusive group bookings of 15+ guests.

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

Food and Beverage package menus are examples only and subject to change. Beverage packages are for three hours; additional or reduced time periods are 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.

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.

