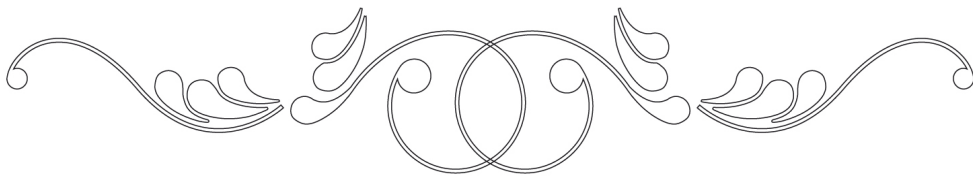




BISTRO • BAR • PATISSERIE



## Group Bookings

When you're planning a sit-down event for 10 to 25 people at Baroque, we can offer you a choice of 3 set menu options which change seasonally.

For more information visit [www.baroquebistro.com.au](http://www.baroquebistro.com.au) or to discuss your requirements, contact us directly:

T (02) 9241 4811

F (02) 9126 8673

M 0406 519 679

E [info@baroquebistro.com.au](mailto:info@baroquebistro.com.au)

For groups of 10 – 25pax we offer you the following options from our set menu.

- 2 Courses \$60pp with sides (choose 3 dishes per course)
- 3 Courses \$75pp with sides (choose 3 dishes per course)
- Have our chef prepare a special 5 course degustation menu for you and your guests.
  - \$110pp (menu only)
  - \$185 (with matching wines)

### A few things to note

- Let your guests know that for the two course option everyone must choose from the same two courses - either entrée & main, or main & dessert.
- Please note that we only use seasonally available ingredients and as such all items listed in the attached menus are subject to change without notice. We will contact you as soon as we can should your menu selection not be available to offer an alternative.
- Drinks can be purchased on consumption, please note that to ensure we have sufficient stock you are required to select for your group at least one white wine and one red wine that will be available to your group. We're also more than happy to tailor a beverage package to suit your needs.
- Our maximum table size inside the Bistro is a long 25 people. Or two separate tables.
- Children's meals (minute steak, battered fish with chips, green vegetables or salad) are available for \$12 each. Please let us know if you will be requiring any children's meals.
- A credit card number is required to secure your reservation. The card will be debited 50% of set menu cost for the final confirmed numbers if a cancellation is received within 3 days of the booking date.
- Please note that that final confirmed numbers are required 3 working days prior to your function. The final bill will be according to the booked number or the final head count whichever is the greater.
- A 10% service charge is added to the final bill total for all bookings of 10 or more people. We also ask that you pay together. No split bills.
- Please note that conditions of the above are that the group is seated in the restaurant during a normal restaurant service and the restaurant reserves the right to seat other customers around your group. Should you require exclusive use of the venue please refer to the exclusive use pages in our functions pack.
- Confirmed numbers must all order from the set menu prepared for your group, under no circumstances will the restaurant accept shared meals
- Your confirmed numbers must all be seated at the confirmed reservation time. The restaurant reserves the right to re seat part or all of your tables should there not be a legitimate reason as to why part or all of the group is not seated within 15min of the confirmed reservation time.

## Group Bookings Set Menu

(Lunch & Dinner Mon – Fri, Saturday Dinner)

Option A - \$60pp for 2 courses (includes sides) OR Option B - \$75pp for 3 courses (includes sides)

Please choose three dishes per course from the following menu

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### Entrée:

Six oysters, eschalot vinaigrette, lemon

Tartare of cWU b hci h avocado mousse, green consommé

Salad Lyonnaise – frisée, lardons, œuf poché, croûtons

House made fresh cheese, herbs fig, vincotto, lavosh bread (v)

Black pudding, fire roasted basquaise vegetables, new potatoes

Plate of charcuterie

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### Main

Gnocchi a la Parisienne – Choux gnocchi, summer vegetables, sauce vierge (v)

; f]`YX`cWU b hci h gbck dYUg, `Ya cb`j YfVYbU`UbX`hca Uhc Wcbgca a Y

Slow cooked lamb rump, grilled eggplant, ratatouille, tapenade

Grilled Angus steak, frites, béarnaise sauce

Grilled duck breast, stone fruit, radicchio, witlof, fromage blanc vinaigrette

## Dessert

Raspberry soufflé, chocolate ice cream  
 Vanilla crème brûlée, pistachio ice cream  
 Selection of assorted macarons (3 per person)  
 Selection of petits fours (3 per person)

## Cakes from the Patisserie (individual size served with ice cream)

Le Roi Soleil  
 Mango & mandarine mousse, jasmine, almond nougatine, almond sponge

Zulu  
 Valrhona 'Araguani' 72% chocolate mousse, salted caramel ganache centre, finished with a  
 mini dark chocolate macaron

## Cheese

Add a cheese course for an extra \$15pp

## Sides

Choose two of the following

Chips  
 Paris Mash  
 Green beans, toasted almonds, parsley and garlic  
 Organic green salad, vinaigrette, croutons

Please note that above menu may change depending on seasonality of ingredients

## Drinks

Baroque has an extensive wine, spirit and cocktail list, which can be ordered on consumption along with tea and coffee.

Please note that all group bookings over 10 pax must nominate from our wine list, 1 white wine, 1 red wine and 1 sparkling wine to be available to the group. If no selections are made then Baroque cannot guarantee that all stock will be available on the day of your booking.