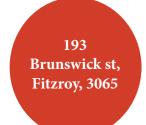
TIME TO CELEBRATE



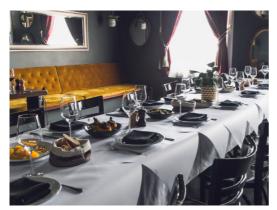




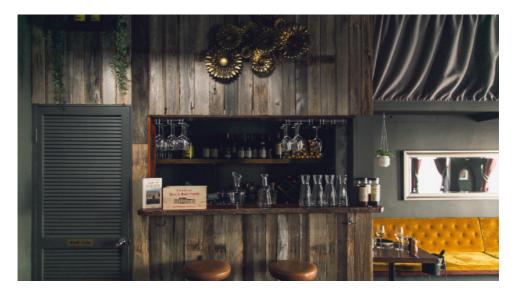
FUNCTIONS WITH STYLE















PRIVATE ROOMS



THE LITTLE PARIS

This opulent room features dramatic dark tones and linen tables which emphasize the elegant wooden bar. Beautifully ambient at night, this room is perfectly suited for many type of events.

> . seats 30 . standing 40



THE COURTYARD

This winter proof space feature elegant wooden tables and colours from the south of France. Versatile, it can be open to the elements or be fully enclosed.

> . seats 35 . standing 40

THE DINING ROOM

This is the main part from Bon Ap'. It combines the elegance of an old world cafe with the casual nature of a neighborhood eatery. Perfect for any special occasion.



. standing 60

LE GRAND FESTIN

Mangeons ensemble (EAT TOGETHER)

2 COURSES - Entrées & Mains OR Mains & Desserts \$60

3 COURSES - Entrées / Mains / Desserts \$70

4 COURSES - Entrées /Mains / Cheeses / Desserts \$80 * Dietary requirements will be look after with individual dishes when necessary.

ENTREES To share - choose 2

Tapenade, green olives & anchovies dip

Home-made charcuterie A selection of house terrines & cured meats with sourdough baguette. Such as :
* Country style terrine *Duck liver parfait, mandarine jelly

* Dry French salami * Salmon rillette, dill...

Marinated & charred Provence squid, virgin sauce & piquillos puree

MAINS *To share - choose 2* fillet de poulet - chicken breast cooked sous-vide. Chicken, thyme & rosemary jus

Poisson du jour - Fish of the day, mushrooms vinaigrette

Fillet mignon - pork fillet & sage ballotine with mustard, sage & pork jus

Boeuf Bourguignon - beef cheek beef bourguignon

Roasted chateaubriand steak (top part of the eye fillet), Kampot pepper & cognac sauce - \$8pp

Canard à l'orange - pan-fried and roasted duck breast served pink, sauce à l'orange- \$9pp

Sides - select 2 * kipfler potatoes "en persillade" * French fries & aioli * peas a la Francaise (lettuce, shallots & butter) * mix leaf salad & dijon mustard dressing

CHEESES To share

Selection of French cheeses with crackers & condiments

DESSERTS

To share - choose 2 Dark chocolate mousse & nougatine

Our famous crème brulée

1000 feuilles - layers of puff pastry, cream patissiere, & strawberries. Berry coulis







MEETING & CONFERENCES

Our first floor private rooms have ample natural light and ideally suited to a broad range of uses including conferences, presentations, seminars, product launches and annual general meetings.

We offer tailored room set ups and ensure the timing of service matches your itinerary. Our goal is to ensure your event is a success.

Please contact us to discuss your options.



MEETING - room hire \$300

add morning tea and afternoon tea for \$20pp Morning tea - freshly baked croissant with butter & jam, madeleine cake Afternoon tea - cherry clafoutis & chocolate brownie

Drinks available on consumption

Dining options catering can be arrange in your room or in or main restaurant

FACILITIES

Projector & large screen Wireless connectivity Ipod unit music





TERMS & CONDITIONS

<u>General</u>

• Bon Ap Petit Bistro is dedicated to the health and safety of all staff and patrons and thanks you in advance for your cooperation, understanding, and support.

• If you need to cancel or make any changes to your reservation, please contact us directly on 03 9429 2450 or email us at info@bonap.com.au.

• By providing your credit card details to Bon Ap Petit Bistro you hereby agree to these terms and conditions.

Attendance

• Final numbers of guests are required 24 hours prior to the event for catering purposes.

• Any additional guests will be subject to restaurant availability.

Securing Your Reservation

- To secure your reservation we require credit card details within 48 hours of booking.
- For last minute reservations (less than 48 hours' notice) we require credit card details at time of booking.
- Bookings are considered tentative until we receive credit card details.
- If credit card details are not received within the allocated time, management reserves the right to cancel the booking and reallocate the space without notice.

Set Menus

- All guests are considered 'dining guests' and will contribute to the total party size.
- All parties of 11 guests or more will be required to dine from a set menu.

<u>Cake</u>

• You are welcome to being your own cake. There is a \$5pp cakeage fee, however this is waived should the party dine from a 3 courses et menu.

TERMS & CONDITIONS

Dietary

• Dietary requirements are required 24 hours prior to your reservation to ensure they can be catered for.

• Bon Ap Petit Bistro can cater to most mainstream dietary requirements. Please contact the restaurant directly to ensure your needs can be met.

• Whilst Bon Ap abides by strict food handling procedures, we cannot guarantee of cross contamination however

we will do our utmost to separate food items where possible.

Service Charges

• A 5% surcharge is applied to all food and beverage on Saturday and 10% surcharge on Sunday. A 15% surcharge apply on public holidays.

• Surcharges for credit & debit cards are as follows:

VISA/MasterCard debit – 0.46% VISA Credit – 1.12% MasterCard Credit – 1.10% EFTPOS – 0.14%

UnionPay Debit - 0.80% UnionPay Credit - 1.81% AMEX/JCB/Diners Club - 2%

• Please be aware that these rates are subject to change without notice.

Cancellation Policy

• Bon Ap Petit Bistro requires notification of cancelation 1 week in advance, for any reason.