LE CIEL

EVENTS, ELEVATED.

MULTI-LEVEL LUXURY EVENT SPACE

LOCATED IN THE HEART OF CREMORNE, LE CIEL OFFERS A CONTEMPORARY AND AESTHETIC FEEL.

ARCHITECTURALLY DESIGNED, THE VENUE PROVIDES INDOOR AND OUTDOOR SPACES OVER TWO LEVELS THAT OFFERS A BLANK CANVAS FOR YOU TO REALISE THE VISION OF YOUR EVENT.

LE CIEL 6 / 13 Cremorne Street, Cremorne, VIC 3121 Australia

OCCUPYING TWO LEVELS

EXPERIENCE BEING GREETED BY THE PANORAMIC CITY SKYLINE. GRAB A GLASS OF BUBBLY AND TAKE IN THE CBD'S SKYSCRAPERS, ROYAL BOTANIC GARDENS, GOVERNOR'S HOUSE, AND THE ICONIC SCENERY OF OLD RICHMOND.

A UNIQUE PERSPECTIVE ON THE CITY

On level six, in the Ville room there are two luxurious mobile cote d'azur marble bars, and ambient LED track lighting (completely dimmable). Or, if your function starts in the day, the Le Ciel event space is flooded with gorgeous natural light.

Access to the Terrace elevates this space to the next level with magical festoon lighting, a fire pit, and cushioned bench seating for up to 15 people.

BEAUTIFUL, FUNCTIONAL

Level seven, the Aneto takes you higher, with more panoramic city skylines, plush carpets, and two gold mobile bars. Here, you will also find black block out blinds, an easy-to-use projector and Sonos surround sound.

Le Ciel's list of functional and luxury features is staggering, and we invite you to come and experience them for yourself. Whether it is a party, wedding, or corporate event, treat your guests to the best and get in touch with Le Ciel.

HOURS OF OPERATION

8am–12:30am, 7 days a week

CAPACITY

Level 6: Ville and Terrace

120 people (cocktail – indoor & outdoor)
for Ville & Terrace
48 people (seated) Ville

Level 7: Aneto

103 people (cocktail)
103 people seated across three long rows and a bridal table
102 people seated across three long rows
68 people seated across two long rows
34 people seated down one long table
60 people cabaret style (six round tables of 10)
100 theatre style

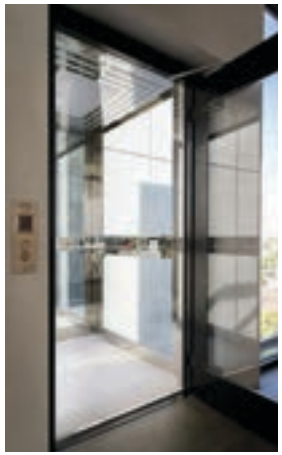
Across both levels you can run a cocktail party of approx 200 people.

SIZE

Level 6: approx 183m2 + 17m2 Kitchen
Level 7: approx 77m2

ROOM HIRE RATES

Room hire rates vary subject to date, time and season and will be quoted upon request.



FACILITIES

- Elevator servicing levels 6 & 7 exclusively
- 5 x Mobile cocktail bars, two marble (level 6), two gold (level 7) and one black
- Fire Pit
- Fully-folding frameless glass walls
- State of the art sound system
- Complete PA system with SONOS compatibility, mixer, laptop integration and HDMI access points
- Black Lectern
- WIFI
- Fully operational commercial kitchen
  - Combi-oven
  - Six burner Chargrill
  - Flat plate
  - Fryer
  - Microwave
  - Cleaner, preparation, dishwashing and hand wash sink
  - Commercial dishwasher
  - Fridges and freezers
- Bathrooms
  - 2 ambulant toilet
  - 1 disabled toilet
  - 2 unisex toilets

We offer the following furniture and event related items:

- Trestle tables (1.8m & 2.4m available)
- Cushioned banquet seats – located on Terrace
- High tables
- Grey Velvet dining chairs
- Black bar stools
- Cushions

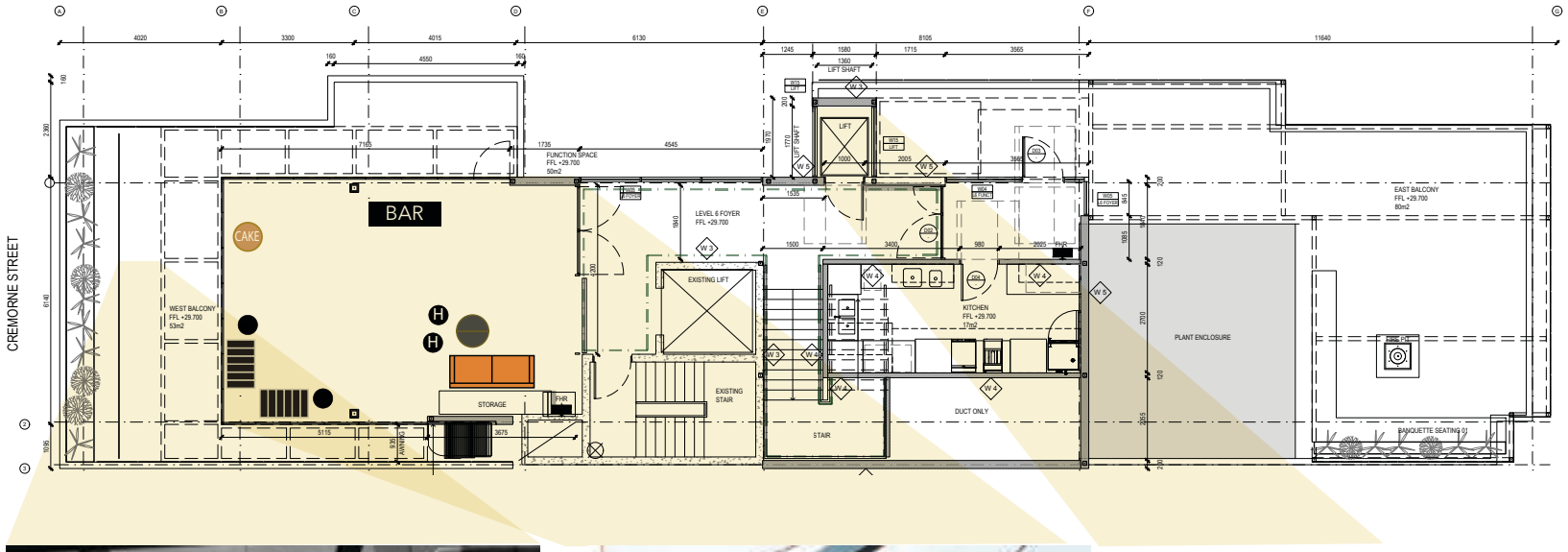
THE VENUE

A UNIQUE PERSPECTIVE
ON THE CITY

L6 **VILLE + TERRACE** FLOORPLANS

L6 VILLE + TERRACE

COCKTAIL LOUNGE



	✔ 120 - Ville + Tce
	✔ Via Level 7
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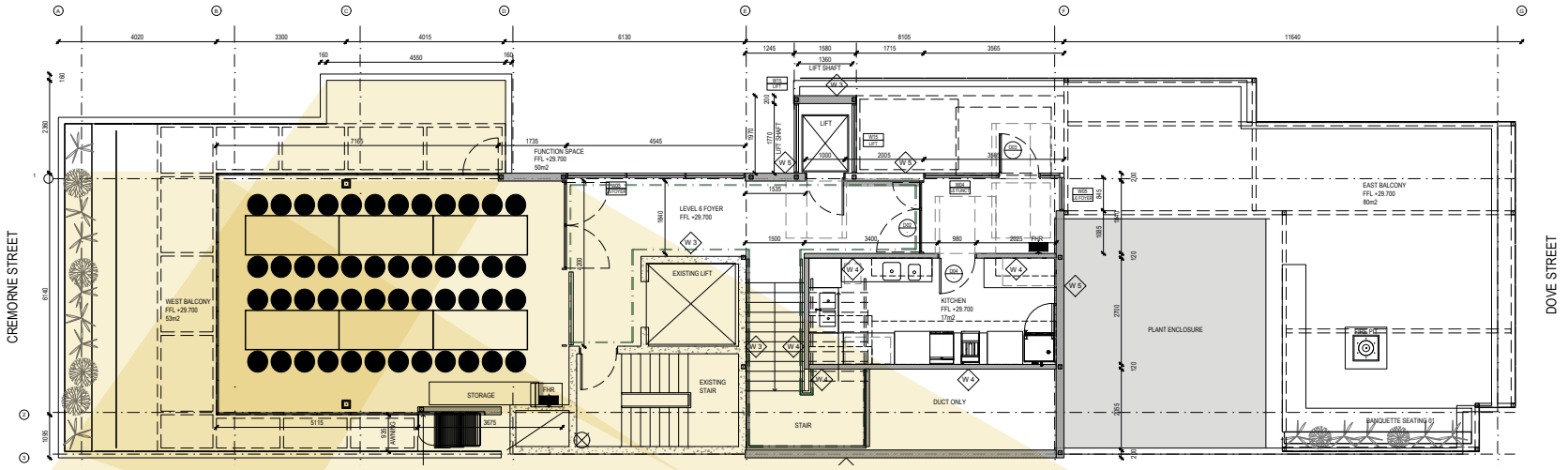
L6 VILLE + TERRACE

PREMIUM BANQUET DINING



	✔ 48 - Ville
	✔ Via Level 7
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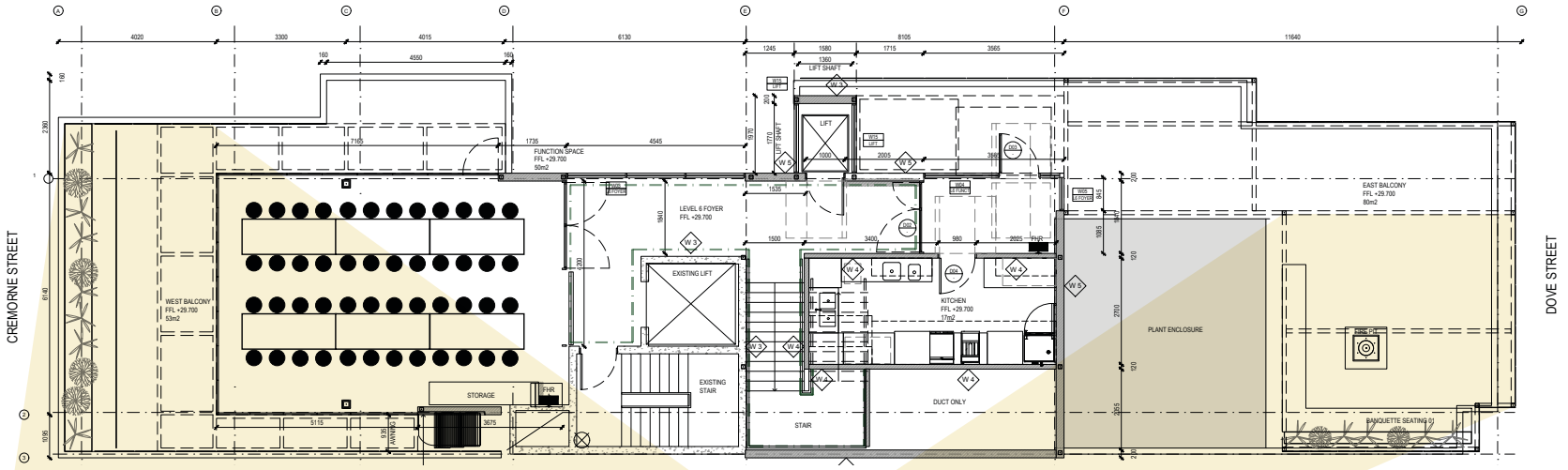
L6 **VILLE + TERRACE**

STANDARD BANQUET DINING



	✔ 48 - Ville
	✔ Via Level 7
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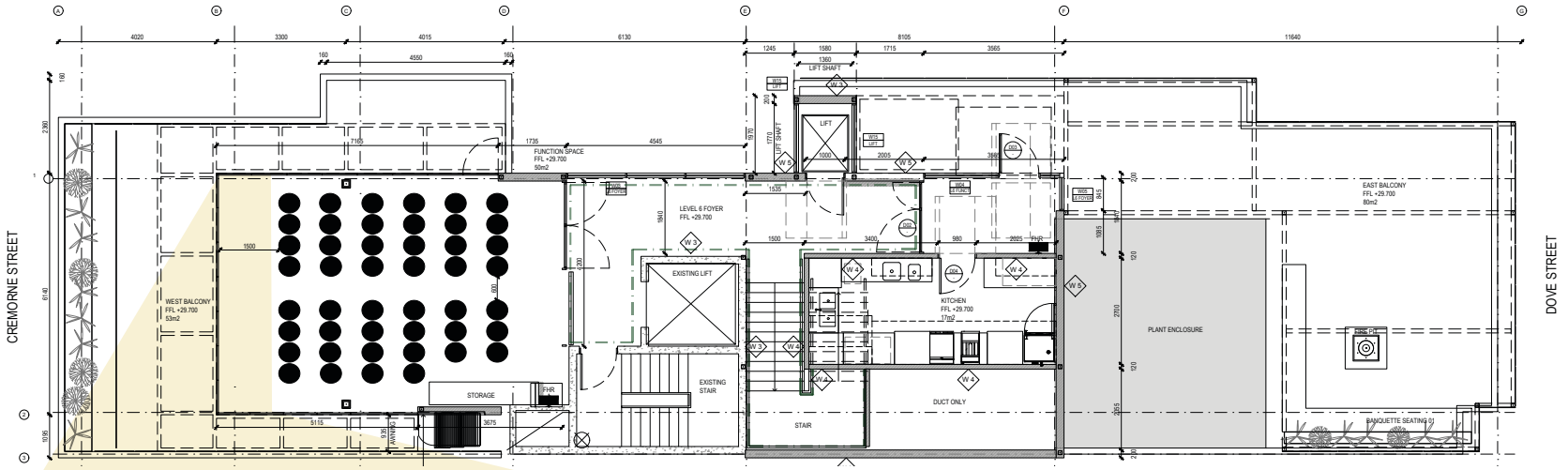
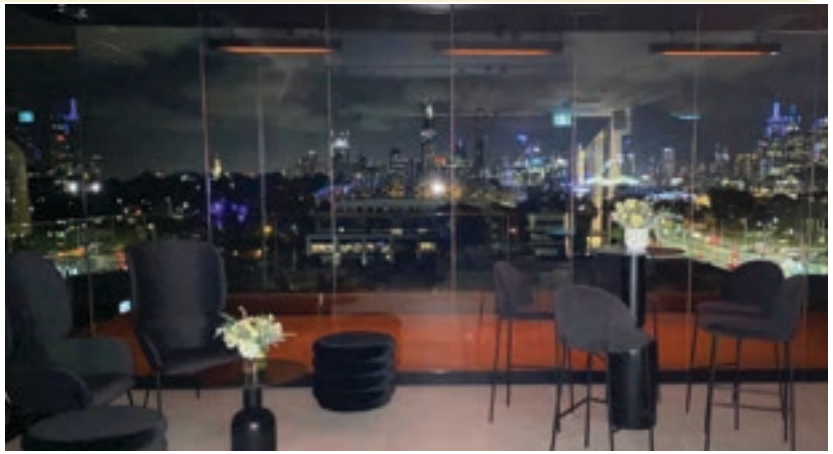
L6 **VILLE + TERRACE**

PREMIUM THEATRE





	✔ 46 - Ville
	✔ Via Level 7
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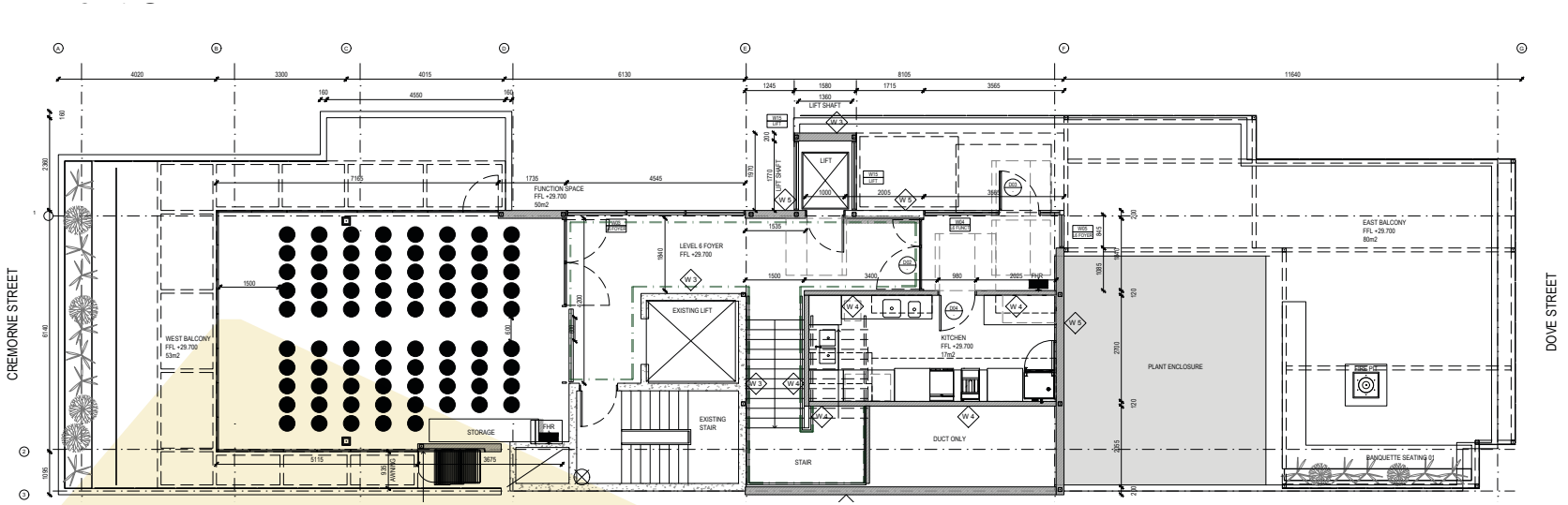
L6 **VILLE + TERRACE**

STANDARD THEATRE



	✔ 81 - Ville
	✔ Via Level 7
	✔
	✔
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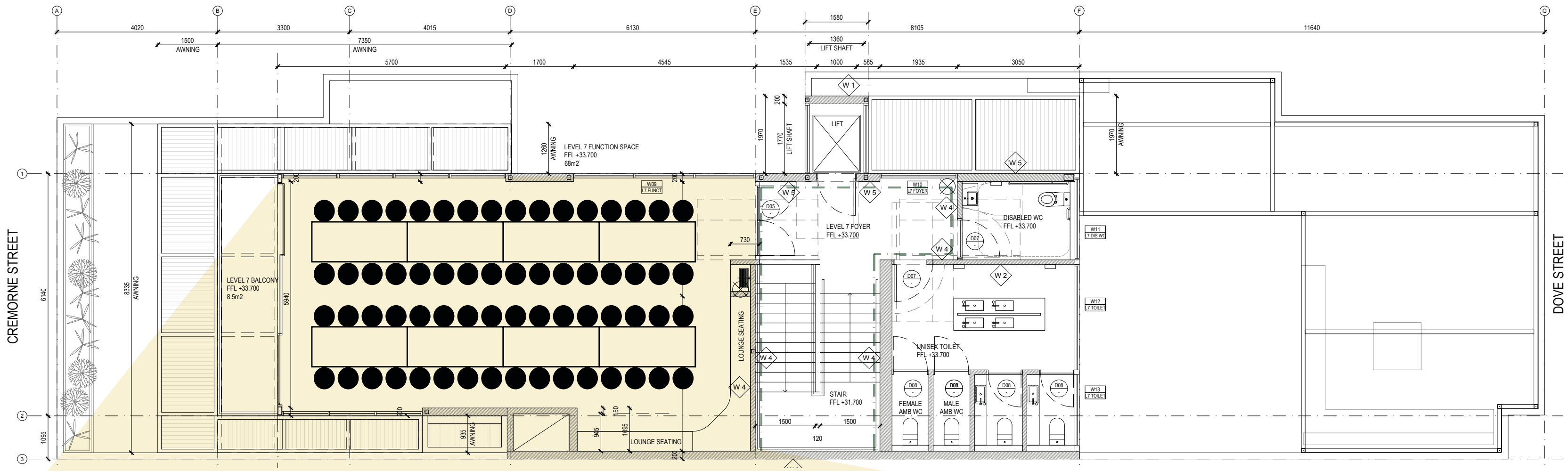
	✔

BEAUTIFUL,
FUNCTIONAL.

L7 **ANETO** FLOORPLANS

L7 ANETO

BANQUET DINING - 68 PEOPLE



	✔ 68 - Aneto
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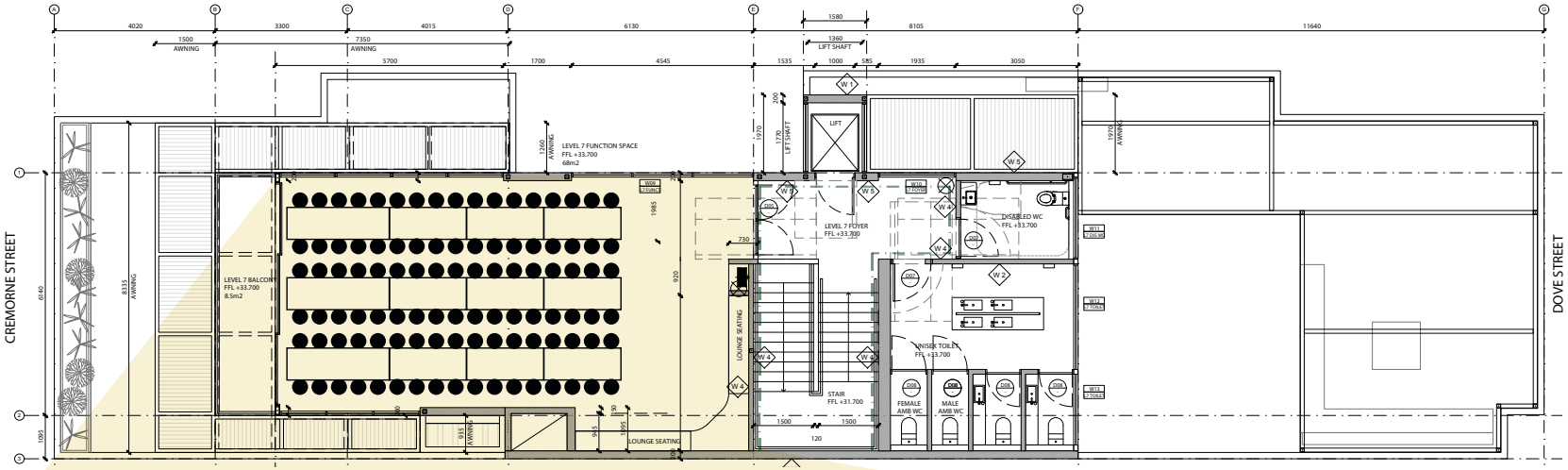
L7 ANETO

BANQUET DINING - 102 PEOPLE



	✔ 102 - Aneto
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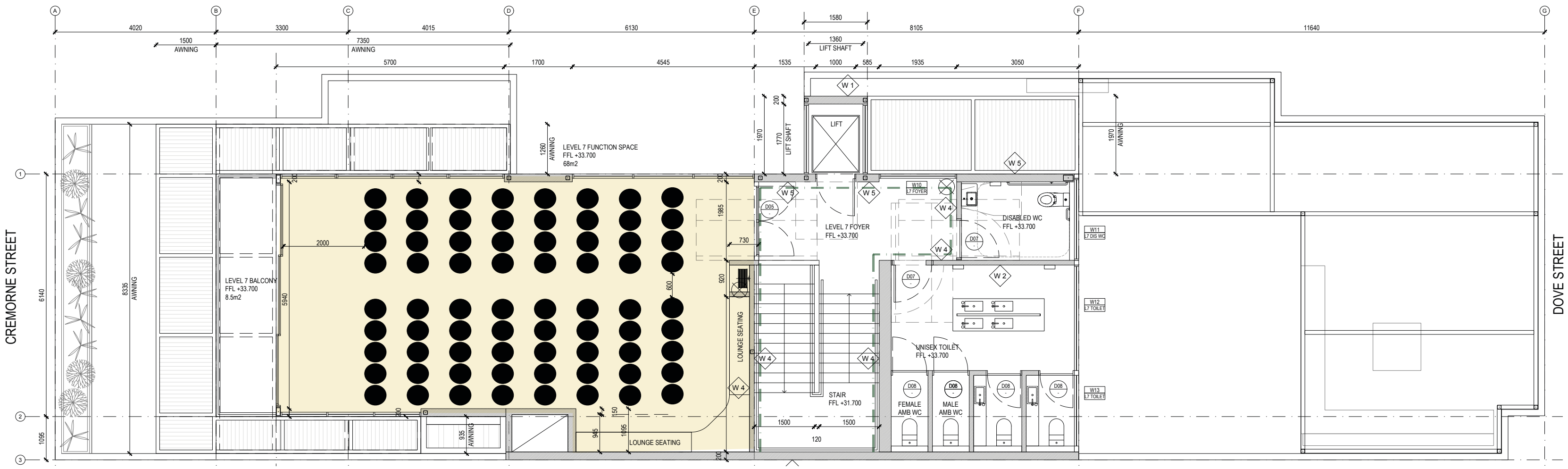
L7 ANETO

PREMIUM THEATRE



	✔ 72 - Aneto
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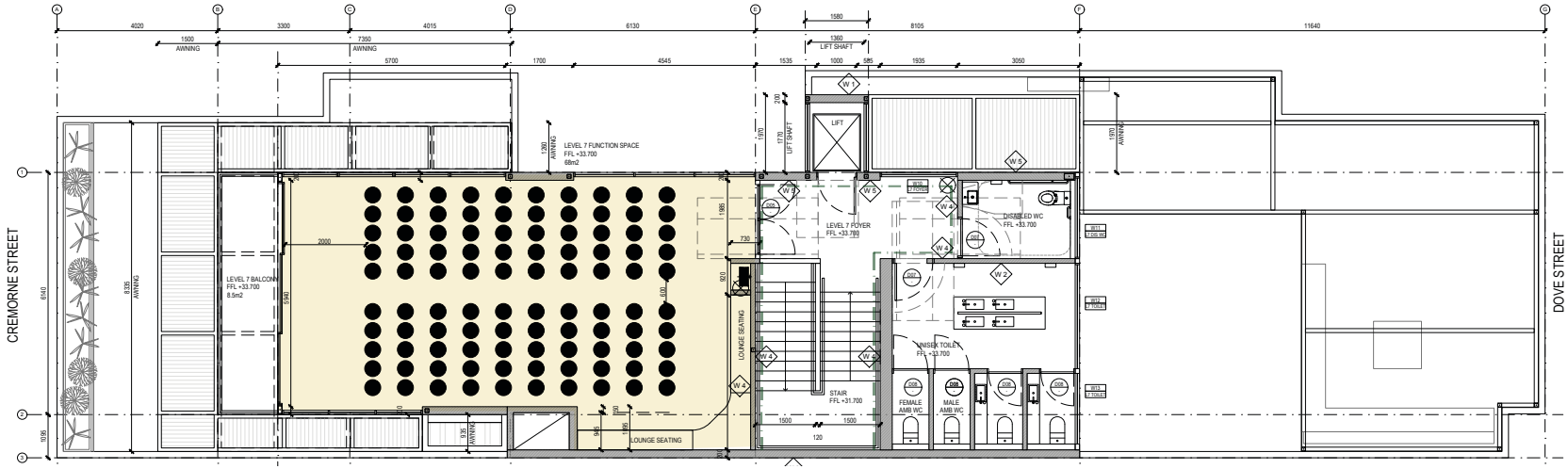
L7 ANETO

STANDARD THEATRE



	✔ 100 - Aneto
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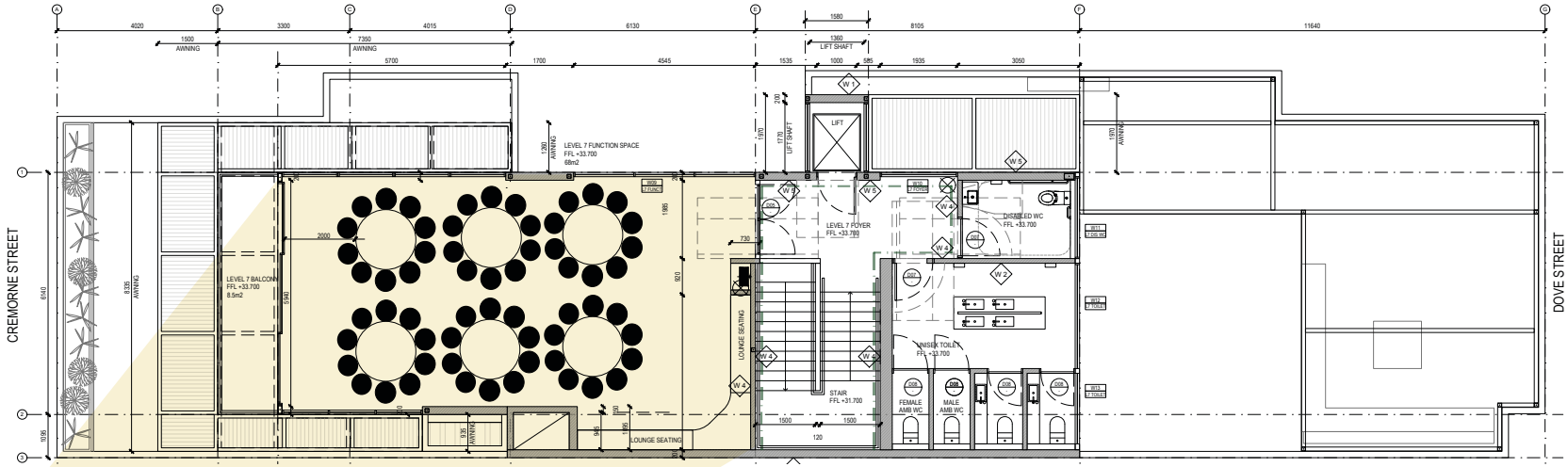
	✔

L7 ANETO

CABARET SEATING



	✔ 60 - Aneto
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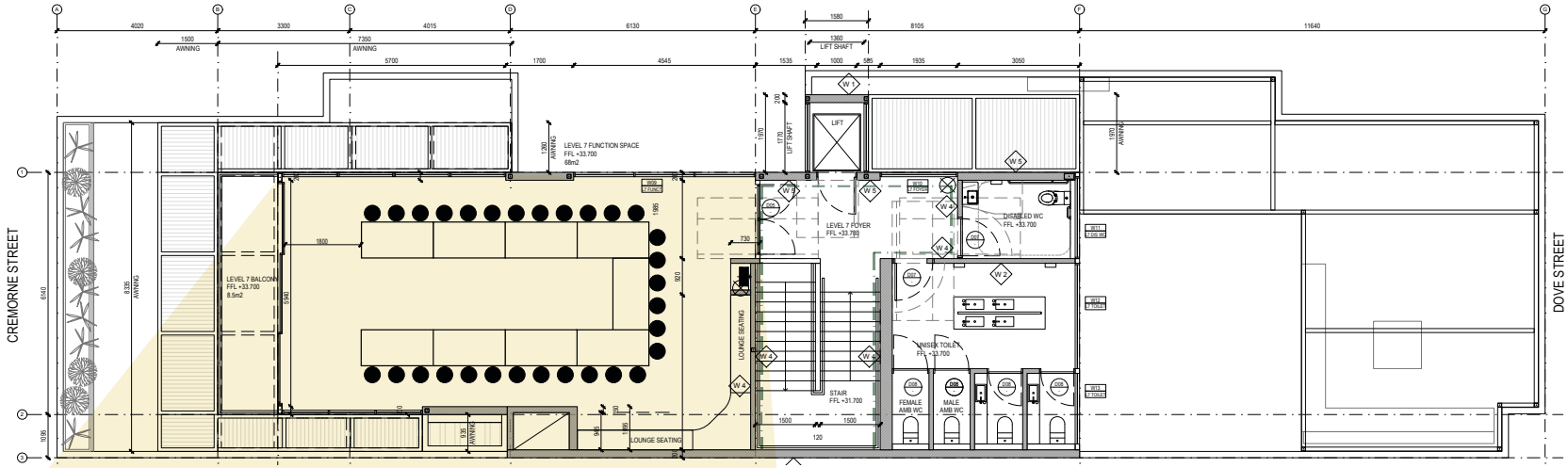
L7 ANETO

U-SHAPE CONFERENCE



	✔ 32 - Aneto
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Furniture Items:

» BENTWOOD CHAIR*

» TRESTLE TABLE 1.8

LE CIEL HAVE TEAMED UP WITH THE BEST CATERERS IN THE BUSINESS TO ENSURE THE STANDARD OF YOUR EVENT REMAINS NEXT LEVEL!

MENU PACKAGES

OLIVE AND THYME CATERING
FOOD PACKAGES

MEDITERRANEAN GRAZING | $43.00pp *inc GST*

Minimum 40 people.

Including styling fee, greenery, cheese knives, tongs and delivery/pack down fee.

- Cured Meats
- Third Generation spanakopita triangles
- Mini cheeseburgers on brioche buns / mini chicken sliders with homemade slaw
- Mini quiche lorraine and Sun-dried Tomato, feta and Oregano quiches
- Specialty Cheeses
- Dips
- Antipasti
- Seasonal Fresh Fruit
- Homemade Falaffel
- Dried Fruit
- Nuts
- Fresh Bread, Crackers and artisan breads and breadsticks
- Chocolates

MEDITERRANEAN TABLE | $55pp *inc GST*

Includes the Grazing from the above menu PLUS:

- Mini loaded hot dogs
- Italian bruchetta
- Gourmet high tea sandwiches
- Chicken and leek pies
- Mini arancini balls
- Mini handmade susage rolls

OLIVE AND THYME FOOD STATION

Minimum 40 people.

A curated selection of handmade food beautifully presented on a buffet table.

choose 8 pieces from the below selection | $48.00pp *inc GST*
choose 10 pieces from the below selection | $59.00pp *inc GST*

Includes table styling, risers, boards, tongs, platters, knives, delivery and packdown

- Mini cheeseburgers on brioche buns
- Mini chicken burgers on brioche buns
- Spanakopita Triangles (V)
- Greek style "Keftedes" (meatballs) with Tzatziki dipping sauce (GF)
- Saffron and Mozzarella Arancini balls (V)
- Mini chicken and leek pies with tomato relish
- Mini beef and red wine pies with tomato relish
- Vegetarian Spring Rolls with hoisin dipping sauce
- Mini sausage rolls with tomato relish
- Chicken Bao buns with Asian slaw
- Mini loaded hot dogs with relish, cheese, jalapeños and sauce
- Mini quiche - tomato, feta and spinach (V), Mini quiche lorraine
- Mini pizza selection: Cappriciosa, Margherita and Hawaiian

GF / Vegan options available on request.

OLIVE AND THYME CATERING EST 2016 | LE CIEL

OLIVE AND THYME CATERING
FOOD PACKAGES

CANAPÉ MENU 1 | $54pp *inc GST*

Includes food, staff and service for up to 3 hours service.

- Mini Feta and Goats cheese tarts with beetroot jam (V)
- Lamb and feta meatballs with third generation tzatziki (GF)
- Prawn skewers with a garlic and herb glaze (GF)
- Chicken satay with toasted sesame seeds, spring onion and handmade satay dip (GF/DF)
- Porchini mushroom, thyme and garlic arancini with handmade tomato relish (V)
- Beef and red wine pie with homemade tomato relish
- Angus beef cheeseburger with vintage cheddar, greens, and old-fashioned burger sauce
- Selection of mini-French tarts including chocolate ganache, cookies and creme, chocolate praline, lemon meringue (GF) raspberry white chocolate

CANAPÉ MENU 2 | $64pp *inc GST*

Includes food, staff and service for up to 3 hours service.

- Prawn and ginger dumplings with sweet chilli, crispy shallot, and soy
- Handmade vegetarian Spring roll with Hoisin and sweet chili
- Lamb koftas with preserved lemon and minted yoghurt (GF)
- Beef meatballs stuffed with feta and served with third generation tzatziki (GF)
- Handmade lamb and rosemary pie with handmade relish, tomato, and thyme
- Chicken satay with toasted sesame seeds, spring onion and handmade satay dip (GF/DF)
- Grilled chicken burger with vintage cheddar, greens and old fashioned burger sauce
- Porchini mushroom, thyme, and garlic arancini with handmade tomato relish (V)
- Mini ancient grain salad cups with minted cumin yoghurt (v)
- Selection of mini-French tarts including chocolate ganache, cookies and creme, chocolate praline, lemon meringue (GF) raspberry white chocolate

OLIVE AND THYME CATERING EST 2016 | LE CIEL

MISTER BARTENDER
BEER & WINE PACKAGES

EXCLUSIVE LE CIEL PACKAGE (UNLIMITED)

Impress your guests with our all-inclusive drinks package, designed to elevate any event.

- Unlimited Beer & Wine – Choose from our Classic Bar Package options; two beers (heavy & zero), red wine, white wine, and sparkling wine.
- Mixed Spirits – A selection of premium spirits included.
- Non-Alcoholic Options – Juice, water, and three soft drink choices.

Exclusive to Leciel Events clients: Enjoy Aperol Spritz and Gin Spritz as part of your package.

4 HOURS	$48.00pp *excl. GST*
5 HOURS	$58.00pp *excl. GST*
6 HOURS	$68.00pp *excl. GST*

- *A minimum spend of $2880 apples, to the equivalent of 60 guests. This includes (x) bartenders, set up and pack down and 4 hours of service.*

CLASSIC BAR PACKAGE (UNLIMITED)

This package includes unlimited beer and wine from our classic menu, with an option of 2 beers (heavy and zero), red wine, white wine and sparkling wine. It also includes juice, water and 3 options of soft drink.

4 HOURS	$33.00pp *excl. GST*
5 HOURS	$43.00pp *excl. GST*
6 HOURS	$53.00pp *excl. GST*

Want to include spirits? Add a mixed spirits tab starting from $11 per drink.

Menus/further details on request

- *A minimum spend of $1,980 excl. GST applies, to the equivalent of 60 guests. This includes (x) bartenders, set up and pack down and 4 hours of service.*

PREMIUM BAR PACKAGE (UNLIMITED)

This package includes unlimited beer and wine from our premium menu, including a choice of 2 beers (heavy and light), 2 red wines, 2 white wines, and sparkling wine. It also includes juice, water and 2 options of soft drink.

4 HOURS	$44.00pp *excl. GST*
5 HOURS	$54.00pp *excl. GST*
6 HOURS	$64.00pp *excl. GST*

Want to include spirits? Add a mixed spirits tab starting from $11 per drink.

Menus/further details on request

- *A flat rate of $2,640 excl. GST or 60 guests applies. This includes (x) bartender(s), set up and pack down and 4 hours of service.*
- *All beer and wine packages include water, orange juice and an assortment of soft drinks.*

ADD ON OPTION

(to any beer and wine package)

You can add cocktails to any beer & wine package for $18 per cocktail, with a minimum of 75 cocktails ($1,350 minimum spend).

MISTER BARTENDER | LE CIEL

MISTER BARTENDER
COCKTAIL BAR PACKAGES

BOTTOMLESS COCKTAIL PACKAGE (UNLIMITED)

This package includes unlimited Cocktails made and served by our bartenders, with a choice of 4 flavours from our drinks menu, across a set number of hours.

4 HOURS | $60.00pp *excl. GST*
5 HOURS | $72.50pp *excl. GST*
6 HOURS | $85.00pp *excl. GST*

ADD ON: BEER & WINE | From $20.00pp *excl. GST*

- *A flat rate of $3,000excl. GST or 50 guests applies for the 4, 5 or 6 hour packages.*
- *An additional fee starting from $275 will be charged on top of your selected package for setup and packdown, depending on the specific requirements of your event.*

PAY PER COCKTAIL PACKAGE

This package includes a set number of cocktails made and served by our bartenders, with a choice of different flavours from our premium drinks menu, for as little as $18 excl. GST per drink.

» 75 - 149 Cocktails = $18 each
» 150 -249 Cocktails = $17 each
» 250+ Cocktails = $16 each

» **ADD ON: BEER & WINE** | POA

- *A flat rate of $1950 applies. This includes x2 bartender(s), set up and pack down, and 75 cocktails.*
- *Additional Cocktails outside of the agreed package scope will be charged at $18 each.*
- *Mocktails $14 and Mixed Spirits $11*

COCKTAIL HOUR BEVERAGE PACKAGE

Planning a wedding? Why not offer guests a special drink to enjoy while mingling between ceremony and reception. Hosting a corporate event? Keep attendees entertained and engaged with one of our refreshing beverages.

1 HOUR SERVICE | $750.00 *excl. GST minimum spend*
+ $18 excl. GST per Cocktail, $14 excl. GST per Mocktail and Mixed Spirits $11 excl. GST.
Minimum order of 75 cocktails

2 HOUR SERVICE | $900.00 *excl. GST minimum spend*
+ $18 excl. GST per Cocktail, $14 excl. GST per Mocktail and Mixed Spirits $11 excl. GST.
Minimum order of 75 cocktails

COCKTAIL PACKAGE INCLUDES:
- 3x Cocktail Bartenders
- Setup and Pack down.

» 75 - 99 Cocktails = option of 2 flavours
» 100 - 124 Cocktails = option of 3 flavours
» 125+ Cocktails = option of 4 flavours

ADD BEER & WINE | POA

MISTER BARTENDER | LE CIEL

MISTER BARTENDER
CHAMPAGNE

CHAMPAGNE TOWER

Mister Bartender's Champagne Tower adds sophistication and interactivity to any event. With its modern design, it creates a mesmerizing cascading effect as champagne overfl ows from the top glass into those below. Impress your guests and take your celebration to the next level with the ultimate statement piece by Mister Bartender.

Prices start at $700. Includes:

- 1.5lt. Moet Chandon bottle of champagne
- Acrylic Drip tray w/mirror
- Setup and liaison with the venue
- Lighting for Tower

Additional: Clear acrylic plinth: From $250

- **NOTES:**

Mister Bartender Experience terms and conditions apply

All prices are excluding GST

VIEW MORE HERE

WEB | misterbartender.com.au

INSTAGRAM | instagram.com/misterbartender_/

FACEBOOK | facebook.com/misterbartenderbarhire

MISTER BARTENDER | LE CIEL

MINT & MINGLE
EATS PACKAGES

RELAXED

We offer a range of relaxed catering options to suit all budgets through providing several service options. Select from:

- Complimentary deluxe craft boxes
- Lux food station styled with modern platters, stands & floral with chef from $610
- Stylishly dressed waiters for tray service from $75 p/h

FINGER FOOD

COLD

- Vietnamese satay prawn rice paper roll, cucumber, mint, sweet chilli noodles (gf, df) | $6.35
- Lemongrass chicken bao, rainbow slaw, nam jim lime mayo | $7.05
- BBQ peking duck pancake, green shallot, hoisin sauce, cucumber (DF) | $5.29
- Chickpea falafel bao, avocado puree, iceberg lettuce, garlic aioli (V) | $7.05
- Vegetarian omelette rice paper roll, sweet noodles, carrot, coriander, snowpeas, avocado, mint (V, GF) | $5.25
- BBQ lemongrass chicken rice paper roll, avocado, sweet chilli noodles, snow peas, carrot, coriander (GF, DF) | $6.35
- Chilli beef banh mi bao, lemongrass, cucumbers, pickles, sriracha mayo | $7.94
- Pea smoked ham baby frittata, dill, pecorino (GF) | $4.42
- Prawn katsu bao, shredded cabbage, chive yuzu kewpie mayo, bonito | $7.94
- Broccoli & zucchini baby frittata, kale, nori, roasted pine nuts (V, GF) | $4.42
- Smokey chorizo baby frittata, potato fravas, fetta, buckwheat (GF) | $4.42
- Chicken taco with smoked chipotle mayo, avocado and coriander | $7.20
- Pulled beef taco with pico de gallo and avocado crema | $7.20
- Ham & aged cheddar savoury parcel, tomato chilli relish | $6.35
- Roasted sweet potato savoury parcel, kale, chickpeas, fetta, hazelnut dukkah (V) | $6.35

WARM

- Karaage chicken skewer, furikake seasoning, sriracha mayo, lemon (GF, DF) | $7.80
- Chicken schnitzel bites, caper aioli, siracha aioli, lemon wedges | $6.35
- Pumpkin arancini (V) | $6.35
- Vegetable pasty (V) | $6.35
- Beetroot buckwheat fritter (VE, GF, DF) | $6.35
- Sweet potato empanada (V) | $6.35
- Gourmet pork & fennel sausage roll, smokey bbq, relish & tomato sauces | $6.35
- Gourmet lamb & rosemary pie, smokey bbq, relish & tomato sauces | $6.35
- Gourmet beef & burgundy pie, smokey bbq, relish & tomato sauces | $6.35
- Spice roasted cauliflower mini quiche with pea puree & provolone cheese (V) | $6.35
- Smoked trout mini quiche with confit heirloom tomatoes & crème fraiche | $6.35
- Prosciutto, kale & ricotta mini quiche with piment d'espelette | $6.35

M&M | LE CIEL

MINT & MINGLE
EATS PACKAGES

FINGER FOOD

BIGGER

- Prawn katsu croissant, shredded cabbage, chive, yuzu kewpie mayo, bonito seasoning - served warm | $6.96
- Chilli beef banh mi croissant, lemongrass, cucumbers, pickles, mushroom pate, sriracha mayo - served warm | $6.96
- Chickpea falafel croissant, avocado puree, iceberg lettuce, garlic aioli - served warm | $6.96
- Poached chicken roll, pickled red cabbage, carrot, radish, baby spinach, chives, avocado, mayonnaise (GF, DF) | $6.96
- Braised wombok, bean sprouts, pickled carrots, baby cos, vietnamese mint roll (VG, GF, DF) | $6.96
- Free-range chicken mini slider, mayonnaise, lemon, iceburg, parsley (DF) | $6.96
- Jamon serrano ham mini slider, fig jam, rocket, brie, black pepper | $6.96
- Roasted capsicum mini slider, spinach, hummus, avocado, feta (V) | $6.96
- Roasted beef mini slider, provolone, pickled pear, avocado, dijon mustard mayonnaise, rocket | $6.96
- Maple glazed bacon free range egg slider, harissa aioli, house bbq sauce | $6.96
- Chickpea falafel slider, avocado puree, iceberg lettuce, garlic aioli (V) | $6.96
- Hot Chips | $5
- Mini Pizzas | $6
- Chicken Tenders | $5

PREMIUM SUBSTANTIALS*

- Confit Fremantle octopus with romesco & shiso leaf (GF/DF/N) | $10
- Eclair of pulled pork with pork caramel, shallot & chives | $10
- Wagyu beef skewer with burnt butter, chilli & anchovy (GF/DF) | $10
- Compressed lamb shoulder, brioche, sumac labna, sorrel | $10
- Sourdough crumpet with yellowfin tuna, smoked tomato, chopped chives & seaweed emulsion | $10
- Skewer of local mushroom with whipped tofu, mushroom soy gel, chilli threads & onion flowers (VG/V/DF/GF) | $10
- Pork cutlet katsu sandwich with Japanese mustard & Korean BBQ sauce | $10
- Sourdough crumpet with watermelon, tuna, smoked tomato & chopped chives | $10

* *An onsite chef is required for premium substantial items, quoted based on event requirements. Minimum of 30 per substantial item.*

* *Classic finger food menus are available for a more casual event please speak with our team pieces from $4 - $5 each.*

M&M | LE CIEL

MINT & MINGLE
EATS PACKAGES

SAVOURY PLATTERS

- Salmon sushi: salmon sashimi, salmon nigiri, salmon avocado roll - 88 pieces | $280.66
- Grilled sushi: salmon nigiri, scallop nigiri, spicy tempura prawn dragon roll, fried ebi & crab leg nigiris - 56 pieces | $280.66
- Assorted sushi: cucumber, teriyaki chicken, cooked prawn, lobster salad, tuna salad, crab meat, fresh salmon - 96 pieces | $163.41
- Spencer king prawns, cocktail sauce, lemon (DF, GF) - 1.5kgs | $176.60
- Pacific oysters, mignonette sauce, lemon (DF, GF) - 24 pieces | $120.33
- Savoury tarts: slow roasted tomato, almond frangipane, truffle goats cheese, mountain pepper leaf + roast beetroot, caramelised onion, goats cheese, candied walnuts, chives & truffle oil (V, N) - 12 pieces | $119.12
- Milk bun hot dogs, tomato sauce, mayonnaise - 19 pieces served warm | $119.12
- Lamb & pumpkin pasty, marinated fetta, harissa & caraway seeds, tomato relish & tomato chilli relish - 21 pieces served warm | $120.33
- Mini quiches: spice roasted cauliflower with pea puree & provolone cheese + smoked trout with confit heirloom tomatoes & crème fraiche + prosciutto, kale & ricotta with piment d'espelette (V) | $111.26

SWEET PLATTERS

- Fruit skewer: watermelon, rockmelon, honeydew, green grape (VE, GF, DF) - 20 pieces | $112.47
- White chocolate & lemon curd meringue tart + raspberry mousse + creme fraiche chantilly tart - 24 pieces | $163.29
- Sweet time: brownie & buttercream cake pop, pink chocolate donut, jimmies, red fruit filling - 30 pieces | $134.25
- Chocolate mousse ice cream pop: chocolate mousse, white chocolate - 15 pieces | $93.71
- Doughnuts: pink chocolate, jimmies, red fruit + milk, hazelnut & dark chocolate + white chocolate & coconut caramel - 15 pieces | $69.51
- Fairy finger bread (VE, DF) - 20 pieces, $73.75
- House made lamington, strawberry chantilly cream (V) - 18 pieces | $100.37

M&M | LE CIEL

MINT & MINGLE
EATS PACKAGES

FORMAL

Our formal menus feature a wide variety of fresh, modern, sweet and savory selections with vegetarian, vegan and gluten free options available. Tailored menus also available.

LUXURY CANAPES

Our tray passed canape packages include canapes, staffing, cocktail napkins & equipment.

- 3 cold + 2 warm + 1 sweet from $102.85pp
- 3 cold + 3 warm + 1 sweet + 1 substantial from $108.90pp
- 3 cold + 3 warm + 2 sweet + 2 substantial $121.00pp

Substantial items // from $9 per item

RELAXED FEAST

- Select 2 relaxed feast courses, served shared style from $84.50pp
- Select 3 relaxed feast courses, served shared style from $93pp
- Select 4 relaxed feast courses, served shared styled from $102pp

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FORMAL DINING

- Select 2 formal dining courses, served alternate drop from $102.85pp
- Select 3 formal dining courses, served alternate drop from $127.05pp

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NOTES:

All eats package are just a guide and quoted separately based on event requirements. Pricing is current as of Feb 2024 & is subject to change.

All prices are excluding GST

M&M | LE CIEL

MINT & MINGLE
DRINKS PACKAGES

COCKTAILS

All our cocktail packages include experienced cocktail bartenders, fresh ingredients, quality spirits, smoke & bubble gun, stylish glassware & all equipment.

SET NUMBER
(great to add to your DIY or existing drink service)

70 cocktails select 3 | from $1,760.00 *excl. GST*
100 cocktails select 4 | from $2,180.00 *excl. GST*
150 cocktails select 4 | from $3,270.00 *excl. GST*
Select your own quantity (min 70) POA

UNLIMITED
(our most premium cocktail option)

1-4 hrs select 4 cocktails | from $50pp *excl. GST*
5 hrs select 4 cocktails | from $60pp *excl. GST*
6 hrs select 4 cocktails | from $70pp *excl. GST*
7 hrs + POA

BEER, WINE & SOFT DRINK ADD ON
(our best value option)

Select 1 type per 20 cocktails added |
from $14.00 per cocktail *excl. GST*

BESPOKE COCKTAIL CREATION
Have our mixologists create you a custom cocktail. Lux glassware to smoke & bubbles, let us create your signature drink to your colour, style, taste or smell brief | POA

BEER, WINE & SOFT DRINK

All of our beer, wine & soft drink packages include a selection of drinks, office based catering coordinator, experienced bar staff, all bar equipment, stylish glassware & ice.

CONSUMPTION (MIN 50 GUESTS)
Minimum spend from $1,200.00 |
service hire fee from $880.00 *excl. GST*

Select your own menu from our beer, sparkling, wine, soft drink consumption drinks list.

UNLIMITED

HOUSE
1-3 hrs | from $25.00pp *excl. GST*
4 hrs | from $30pp *excl. GST*
+ add $5pp *excl. GST* per additional 30 mins

CLASSIC
1-3 hrs | from $32pp *excl. GST*
4 hrs | from $37.50pp *excl. GST*
+ add $5pp *excl. GST* per additional 30 mins

PREMIUM
1-3 hrs | from $45pp *excl. GST*
4 hrs | from $52pp *excl. GST*
+ add $5pp *excl. GST* per additional 30 mins

UPGRADES
- Made to order cocktails from $14 per cocktail *excl. GST*
- Unlimited cocktails from $25pp *excl. GST*
- Bespoke cocktail creation from $16 per cocktail *excl. GST*
- Classic or premium spirit bar from $10.50pp *excl. GST*
- Champagne tower from $568 *excl. GST*
- Whisky tasting bar from $1,330 *excl. GST*

NOTES:
All drinks package from prices are based on 50+ guests, rates for smaller groups also available. Drinks support staff quoted separately based on event requirements.

Pricing is current as of April 2023 & is subject to change.

M&M | LE CIEL

THE GRINGLISH CO.
FOOD PACKAGES

Our Canape menu showcases 'Greek flavours, with a Melbourne event vibe', by Chef Philip Vakos (Bahari Restaurant)

INCLUSIVE OF STAFFING, ALL SERVINGWARE FOR 3 HOURS (LONGER CAN BE DISCUSSED)

2 HOUR EVENTS MAY REQUIRE LESS FOOD THAN BELOW

Minimum 50 people

8 ITEMS | $50pp
9 ITEMS | $55pp
10 ITEMS | $60pp

PROTEIN

- Pork & Halloumi Croquettes (hot)
- Pulled Pork, Cypriot Cabbage Sliders (hot) (GF Option)
- Pulled Lamb Sliders, with Tzatziki & chard (hot) (GF Option)
- Chicken & Thyme Skewers (GF)
- Chicken, Fig & Halloumi Sheftalies (hot)

SEAFOOD

- Oysters with a Mastiha Vinaigrette
- Smoked Salmon & Crème Fraiche with Cucumber (GF)
- Kataifi Prawns with Aioli
- Calamari with Aioli, Lemon

CHEESE & VEGETARIAN

- Halloumi Cigars (V) (hot)
- Grain Salad with Sumac Yoghurt (V)
- Watermelon & Fetta squares (V) (GF)
- Zucchini Fritters, served with Tzatziki (V) (GF) (hot)
- Beetroot & Fetta Rounds (V) (GF option)
- Htipiti, Roast Capsicum Tarts (V) (GF option)
- Fetta & Olive Tarts (V) (GF option)
- Pumpkin & Goats Cheese Dacos (V)

SWEET

- Baklava Cheesecakes
- Mastiha Chocolate Tarts
- Halva Chocolate Mousse (GF option)
- Galakto-Tarts (GF option)

KIDS

- Gringlish Happy Meal; Lamb sliders & chips | $30ea

NOTES:

Please note this menu is subject to change, we can also further tailor items to your needs.

Prices are subject to GST

THE GRINGLISH CO. | LE CIEL

SLOANE RANGER
FOOD

CONVENIENTLY LOCATED ON THE GROUND LEVEL BELOW LE CIEL

MORNING TEA | $8.50 *inc GST*

- Puffed grain granola, coconut yoghurt, fresh berries, raspberry gel VG/GF
- Mango + pineapple bircher, fresh berries, toasted seeds, coconut yoghurt VG
- Croissant with Ham, cheese and tomato OR Tomato and cheese V
- Breakfast roll: scrambled eggs, bacon lardons and tomato relish on toasted milk bun GFO
- Vegetarian Breakfast roll: scrambled egg, haloumi, spinach and tomato relish on toasted milk bun V/GFO
- Vegan Breakfast Sandwich: roast mushrooms, avocado, spinach and tomato relish on sourdough VG/GFO

CAKES & PASTRIES

$5.50 OR $44.00 FOR 8PCS *inc GST*

- Carrot cake, cream cheese icing
- Chocolate and hazelnut brownie GF
- Caramel slice
- Berry muffin
- Blueberry financier GF
- Lemon and coconut protein ball VG/GF
- Black forest lamington VG
- Orange and almond cake GF
- Banana bread
- Chocolate chip cookie
- Cinnamon doughnut
- Plain croissant

$6.50 OR $48.00 FOR 8PCS *inc GST*

- Doughnut (custard or jam filling)
- Fruit danish
- Apple turnover
- Cruffin (+$1)
- Chocolate-hazelnut croissant
- Raspberry-almond croissant
- Pain au chocolat
- Almond croissant

VG: VEGAN / VGO: VEGAN OPTION / GF: GLUTEN FREE / GFO: GLUTEN FREE OPTION / DF: DAIRY FREE / DFO: DAIRY FREE OPTION / V: VEGETARIAN

CELEBRATION CAKES (8-10PPL) | $70.00 *inc GST*

- Carrot cake
- Flourless orange cake

Please specify if you would like large cakes pre-cut

SANDWICHES & CIABATTAS

$83.00 FOR 6PCS inc GST
$135.00 FOR 10PCS inc GST
$188.00 FOR 14PCS inc GST
$267.00 FOR 20PCS inc GS

Choice of bread: Sourdough, multigrain, ciabatta or gluten free

Served: fresh or toasted

Packaging: individual or share platter

- Blat: Bacon, lettuce, heirloom tomato, avocado, aioli DFO/GFO
- Chicken schnitzel: cheddar cheese, cabbage and kale slaw, mayo
- Poached chicken: dill mayo, avocado, Swiss cheese and rocket DFO/GFO
- Braised lamb shoulder: carrot, pomegranate, mint, feta and hummus DFO/GFO
- Chicken Meatball: Sriracha mayo, peanuts, fried shallots, carrot and cucumber DF/GFO
- Cauliflower fritters: eggplant kasundi, haloumi, brussel sprout remoulade V

Veggie sandwich: broccoli slaw, vegan mayo, vegan feta, spinach, beetroot-apple relish, avocado VG/GFO

LE CIEL

SLOANE RANGER
FOOD + BEV

CONVENIENTLY LOCATED ON THE GROUND LEVEL BELOW LE CIEL

TAB SERVICE AVAILABLE

SALADS

SHARED SALADS AVAILABLE**
1/2 SERVE @ 1/2 PRICE PP
INDIVIDUAL PORTION PRICES LISTED BELOW

» Breakfast Salad** | **$20.00** *inc GST*
Shredded kale, grilled broccolini, quinoa, brown rice, avocado, bacon, haloumi, toasted seeds, boiled egg GF/VGO/DFO

» Vietnamese Chicken Salad** | **$21.00** *inc GST*
Poached chicken, wombok, GF purple cabbage, vermicelli noodles, roast cashews, crispy shallots, herbs, nam-jim style dressing GF/DF

» Ranger Bowl | **$23.00** *inc GST*
Salmon OR Grilled Chicken, pickled cabbage, pickled carrot, edamame, cucumber, avocado, brown rice, Sriracha mayo GFO/DF

» Superfood Salad** | **$18.00** *inc GST*
Shredded kale, quinoa puffed wild rice, charred corn, jalapenos, chickpeas, cherry tomato, coriander, goji berries, salted ricotta, spicy lime vinaigrette GF/DFO

» Greens + Grains Salad** | **$19.00** *inc GST* Pumpkin hummus, shredded brussel sprouts, kale, vegan feta, pomegranate, brown rice, crunchy sprouts, quinoa, lemon-turmeric dressing VG

+ add Poached Egg | **$3.00** *inc GST*
+ add Chicken or Braised Lamb | **$6.00** *inc GST*
+ add Smoked Salmon | **$6.00** *inc GST*
+ add Poached Salmon | **$7.00** *inc GST*

BEVERAGES

JUICE | **$4.50ea** *inc GST*
» Orange Juice

JUICE | **$5.50ea** *inc GST*
» Upbeet: beetroot, carrot, apple, ginger, lemon
» Tropi-cool: pineapple, apple, orange, lemon, mint
» Eagle-eye: carrot, apple, orange, pineapple, turmeric, lemon
» Green with Envy: celery, apple, spinach, kale, cucumber, lemon, parsley

SOFT DRINK | **$3.50ea** *inc GST*
» Coke
» Coke No Sugar

SOFT DRINK | **$4.00ea** *inc GST*
» Cloudy Lemonade
» Lemon Lime & Bitters
» Sparkling Mineral Water

KOMBUCHA | **$5.50ea** *inc GST*
» Original
» Ginger & Turmeric
» Hibisucs & Galangal
» Ginger Kitrus (Kefir)

NOTES:

Please advise staff of any allergies or dietary requirements before ordering.

We are unable to list every ingredient on the menu, so please ask before ordering!

Please note that we require at least 36-48 hours notice for most catering orders and payment to be made before pickup date.

Refund will only be given for orders cancelled 48hrs prior to order date.

VG: VEGAN / VGO: VEGAN OPTION / GF: GLUTEN FREE / GFO: GLUTEN FREE OPTION / DF: DAIRY FREE / DFO: DAIRY FREE OPTION / V: VEGETARIAN

LE CIEL

BLACKMAN BAY OYSTERS
OYSTER SHUCKING

Our charming Oyster Butlers roam among your guests, shucking fresh oysters straight from our custom-designed oyster belts, live oysters kept perfectly chilled on ice. Think of it as mobile theatre for seafood lovers!

And it's not just oysters, our Butlers come armed with condiments, cheeky charm, and an ocean's worth of oyster knowledge to make your guests smile, swoon, and slurp.

We come fully self-sufficient!

All we need is a small table or bench tucked away out of guests' sight, no setup headaches for you. We'll arrive 30–45 minutes before service, and at the end of the event, we clear everything away, leaving no trace behind (except for very happy guests!).

Want a sneak peek? Check us out on Instagram: @melbourne_oysterbutlers

Pricing:
$1080 minimum package (1 Oyster Butler + all oysters, condiments + up to 1.5 hours service for up to 80 guests)

Additional Butlers: $530 each (inclusive of all oysters + condiments)
All pricing includes GST.

Want to Turn it Up a Notch?

Caviar Service:
Avruga (sustainable) - $110/50 guests
Polanco sturgeon (luxury!) - $360/50 guests

Served as an elegant "caviar bump" or a topping for your oyster

Or… the full Blini Experience:
Avruga - $250 / 50 guests
Polanco - $500 / 50 guests
Served on fluffy mini blinis with crème fraîche

Want to really get the party going?

Try our **Vodka or Tequila Shell Shots!**
Guests slurp their oyster, keep the shell, and we fill it with chilled vodka or tequila. The briny shell + citrus + spirit = unforgettable.

LE CIEL

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EVENTS, ELEVATED.

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