



CORPORATE
MEETINGS+EVENTS
PACKAGE
2025



VENUE OVERVIEW



BREAKFAST

NETWORKING BREAKFAST

Your selection of three items served to a station

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

Served to a station

Bircher muesli - yoghurt and berries

Smoked salmon - potato rosti, crème fraîche

Croque monsieur - ham, Gruyère and béchamel

Coyo cups - seasonal fruit coulis ^{VG}

Quiche - wild mushroom and spinach ^{V, GF}

Bacon sandwich - soft white roll, HP sauce ^{DF}

GOURMET BUFFET BREAKFAST

Set menu

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

Triple smoked bacon ^{GF, DF}

Scrambled and fried eggs ^{GF, V}

House made baked beans ^{GF, V}

Roasted mushrooms ^{GF, DF, V}

Pork sausage and bean cassoulet ^{GF}

Roasted tomatoes with a basil pesto ^{GF, V}

PLATED BREAKFAST

Your selection of two items served alternatively

Pre-set

Freshly brewed coffee and tea station on arrival
Orange juice and chilled water served at the table
Sliced fruit platter and pastries pre-set on table

Items

French toast with strawberries, pistachios, mascarpone and chocolate sauce ^V

Truffled scrambled eggs and mushrooms on toasted sourdough ^V

Lyonnais sausage, potato rosti, caramelised onions, fried eggs ^{GF}

Smoked salmon, poached eggs and hollandaise, toasted english muffin

Smashed avocado on toasted sourdough, poached eggs and bacon

Seasonal changes apply | Sample menu only



CONFERENCING WITH BISOU BISOU

OUR INCLUSIONS

HALF DAY DELEGATE PACKAGE

MORNING OR AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

FULL DAY DELEGATE PACKAGE

MORNING AND AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, **barista coffee**, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

AUDIO VISUAL INCLUSIONS

Fully integrated AV and presentation facilities

110 inch projector and screen, per room

Wireless handheld microphones

Individual climate control air conditioning

Motorised block out blinds



CONFERENCING WITH BISOU BISOU

UPGRADE YOUR EXPERIENCE

DAY STARTER GOURMET BUFFET BREAKFAST

Gourmet buffet breakfast
Assortment of pastries and danishes
Seasonal sliced fruit platter
Orange juice

RESTAURANT LUNCH UPGRADES

Guest's selection from a custom a la carte menu,
served with a selection of sides, soft drinks and juices.

GOURMET BUFFET HOT LUNCH UPGRADE

Your choice of 2 protein items
Chef's selection of 3 salads

POST DAY DELEGATES COCKTAIL HOUR

CUSTOM

Unwind and enjoy sunset drinks and canapés in one of our cocktail spaces.
Speak with your event coordinator to tailor the perfect post-day delegates
cocktail hour.



CONFERENCING WITH BISOU BISOU | OUR MENU

DAY STARTER BUFFET BREAKFAST

Items

Served to a station

Seasonal sliced fruit platter ^{V+}

Assorted mini danishes

Triple smoked bacon ^{GF, DF}

Scrambled and fried eggs ^{GF, V}

House made baked beans ^{GF, V}

Roasted mushrooms ^{GF, DF, V}

Pork sausage and bean cassoulet ^{GF}

Roasted tomatoes with a basil pesto ^{GF, V}

RESTAURANT LUNCH UPGRADES

Items

Speak with your event coordinator for our seasonal menu.

Roasted chicken breast, chestnut,
mushroom and truffle sauce ^{GF}

Black Angus Sirloin steak, Café de Paris butter,
watercress ^{GF}

Parmesan crumbed pork cutlet, brown butter,
broad leaf roquette

Grilled barramundi, brown butter, capers and lemon
^{GF}

Roasted vegetable ratatouille, crispy brik pastry,
confit tomatoes, macadamia feta ^{VV}

GOURMET BUFFET HOT LUNCH UPGRADE

Items

Served to a station. Your selection of 2 items.

Beef bourguignon and roasted potatoes

Roasted chicken coq au vin

Vegetable lasagne ^V

Grilled vegetable salad ^V

Upgrade to mussels mouclade ^{10PP}

Seasonal changes apply | Sample menu only



COCKTAIL PACKAGES | OUR MENUS

2 HOUR COCKTAIL PACKAGE

6 Canapé items
1 Substantial items

3 HOUR COCKTAIL PACKAGE

6 Canapé items
2 Substantial items
1 Dessert item

4 HOUR COCKTAIL PACKAGE

8 Canapé items
3 Substantial items
2 Dessert items

BITE SIZE



Whipped goats chevre, young vegetable crudites ^{GF}

Pickled watermelon, labneh and mint ^{GF}

Cherry tomato, basil and feta tartlet ^V

Chicken liver parfait, prune jam, toasted brioche

Smoked salmon caviar, creme fraiche, tomato crouton

Ocean trout rillettes on grilled rye crouton

Pumpkin and provolone arancini, lemon aioli ^V

Salted cod and herb croquettes, saffron aioli ^{GF}

Chicken, sweetcorn and chive vol au vent

Pork croquettes, quince and mustard aioli

SUBSTANTIAL ITEMS



Grilled chicken sandwich, swiss cheese and caramelised onion

Smoked ocean trout, creme fraiche and cucumber finger sandwich

'Steak frites' potato galette, grilled beef, bearnaise sauce ^{GF}

Mediterranean vegetable and goats cheese quiche ^{GF}

Mini cheeseburger, burger sauce and pickles

Roasted chicken, crushed potatoes and gravy ^{GF}

Roasted vegetable ratatouille, crispy brik pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT CANAPES



Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

Seasonal changes apply | Sample menu only





COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

(MINIMUM NUMBERS APPLY)

A selection of local & imported cheeses served with garnishes & breads.

PETIT FOUR TABLE

A selection of small freshly baked cakes, chocolates & desserts.

OYSTER STATION

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

DINING PACKAGES | OUR MENUS

BISOU BISOU Event Centre offers 3 standard menus, all tailored with thought, to ensure we have you covered for all occasions.

Signature Roast Banquet

Fresh from our French-imported La Rotisserie oven, our signature roast banquet is a shared menu served family style to the centre of the table.

STARTERS - TO SHARE

Whipped goats chevre, young vegetable crudites ^{GF, VVO}

Ocean trout rillettes, parsley, shallot, grilled rye bread ^{GFO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Pigs head croquettes, quince and mustard aioli

MAINS - TO SHARE

Succulent rotisserie roasted chicken with a selection of signature sauces

Roasted chestnut, mushroom and truffle

Sauce bearnaise - tarragon butter emulsion

Blonde beer and madeira jus

Rotisserie cooked peppered rib of beef carved off the bone with garlic champs, bone marrow and parsley ^{GF,DF}

Chef's selection of side 2 sides

DESSERTS - TO SHARE

Dark chocolate mousse, creme fraiche, confit orange, grand marnier ^{GF}

Watermelon and strawberries compressed in sparkling pinot shiraz ^{VV,GF}

Seasonal changes apply | Sample menu only



DINING PACKAGES | OUR MENUS

Alternate drop menu

Our alternate drop menu is the perfect no fuss option. Select two items from our menu, served alternatively to the table.

Guest choice

Allow your guests to select their meals from a minimised menu made up of your selection of three items per course.

ENTREÉS

Whipped goats chevre,
young vegetable crudites ^{GF, VVO}

Ocean trout rillettes, parsley, shallot,
grilled rye bread ^{GFO}

Chicken liver parfait, prune jam,
toasted brioche ^{GFO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Charcuterie - air dried ham, pepper berry and
pork salami ^{DF}

Pigs head croquettes, quince and mustard aioli

MAINS

Roasted chicken breast, chestnut,
mushroom and truffle sauce ^{GF}

Black Angus Sirloin steak, Café de Paris butter,
watercress ^{GF}

Parmesan crumbed pork cutlet, brown butter,
broad leaf roquette

Grilled barramundi, brown butter, capers and
lemon ^{GF}

Roasted vegetable ratatouille, crispy brik
pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT

Watermelon and strawberries in sparkling
pinot shiraz ^{VV,GF}

Coconut and lime sago pudding, tropical fruit
salad ^{VV,GF}

Dark chocolate mousse, confit orange, grand
marnier ^{GF}

Vanilla bean ice cream, prunes and armagnac ^{GF}

Double cream brie, truffled honey,
baguette and butter

Seasonal changes apply | Sample menu only

Commence your evening with chef's selection of **3 piece canapés**.



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Five Tales' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ
Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

Selection of premium beers & ciders,
non-alcoholic soft drinks & juices



CONSUMPTION BEVERAGE

For a flexible beverage option, opt for a consumption bar tab. Choose your desired beers, wines, spirits and cocktails from our extensive beverage list.



BEVERAGE PACKAGES | UPGRADES

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO BISOU BISOU.

MINIMUM OF 15 PER FLAVOUR

APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol + soda water

FRENCH X

Belvedere Vodka, Rose Vermouth, blackcurrant, raspberry, pineapple

PAVAN SPRITZ

Pavan, Green Chartreuse, St Germain, Fever Tree elderflower tonic

TOMMY'S MARGARITA

A twist on the classic, Tequila, lime juice + agave nectar

Custom cocktails

Tailor your own custom arrival cocktail to suit your preferred flavours, corporate colours and event theme.



SPIRITS

Spirits can be added to your package, charged on a consumption basis.

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Carta Blanca Rum
Bacardi Ocho Rum
Sailor Jerrys Spiced Rum

Naked Grouse Scotch
Jamesons Irish Whiskey
Woodford Reserve Bourbon
Canadian Club Whisky
Herradura Plata

Seasonal changes apply | Sample menu only



ADDITIONAL INFO

Minimum spends

Our minimum spends vary depending on the date and time of your proposed event.
Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

Confirmation of booking & payment requirements

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

Public holiday

Events will incur a surcharge of 15% if held on a public holiday

Dietary requirements

We cater to all special dietary requirements, and require a list of any dietary requirements 10 days prior to your event.

Parking

Hotel X has limited on site parking facilities.
\$40 per car for your visit or \$60 valet is payable to Hotel X Reception. Entry is via Brunswick St and is subject to availability.
Alternatively Secure Parking has facilities on Brunswick St and Martin St, both within walking distance from Hotel X.

Music and entertainment

In house music can be arranged, alternatively you are welcome to bring in a DJ or band at your own cost.
Please note that noise limits and operating hours apply.
All external entertainment must be approved by your Event Coordinator.
No external speakers.

Venue access

The venue will be made available for bump in 1 hour prior to your event start time.
Should you require additional time please discuss with your Event Coordinator and depending on availability we will work with you on achieving this.

HOTEL X accommodation

Need accommodation for your event and booking for less than 10 guests?
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AUDIO VISUAL INCLUSIONS

Fully integrated AV and presentation facilities

110 inch projector and screen, per room

Wireless handheld microphones

Individual climate control air conditioning

Motorised block out blinds





BISOU
BISOU

PRIVATE DINING
AND EVENTS
2025

BISOU BISOU EVENTS CENTRE | MEZZANINE LEVEL



COCKTAIL PACKAGES | OUR MENUS

2 HOUR COCKTAIL PACKAGE

6 Canapé items
1 Substantial items

3 HOUR COCKTAIL PACKAGE

6 Canapé items
2 Substantial items
1 Dessert item

4 HOUR COCKTAIL PACKAGE

8 Canapé items
3 Substantial items
2 Dessert items

BITE SIZE



Whipped goats chevre, young vegetable crudites ^{GF}

Pickled watermelon, labneh and mint ^{GF}

Cherry tomato, basil and feta tartlet ^V

Chicken liver parfait, prune jam, toasted brioche

Smoked salmon caviar, creme fraiche, tomato crouton

Ocean trout rillettes on grilled rye crouton

Pumpkin and provolone arancini, lemon aioli ^V

Salted cod and herb croquettes, saffron aioli ^{GF}

Chicken, sweetcorn and chive vol au vent

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SUBSTANTIAL ITEMS



Grilled chicken sandwich, swiss cheese and caramelised onion

Smoked ocean trout, creme fraiche and cucumber finger sandwich

'Steak frites' potato galette, grilled beef, bearnaise sauce ^{GF}

Mediterranean vegetable and goats cheese quiche ^{GF}

Mini cheeseburger, burger sauce and pickles

Roasted chicken, crushed potatoes and gravy ^{GF}

Roasted vegetable ratatouille, crispy brik pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT CANAPES



Assorted Macarons ^{GF}

Mini lemon tarts

Dark chocolate mousse cups, confit orange ^{GF}

Cinnamon churros, toffee caramel

Whipped cheesecake doughnuts, orange caramel

Seasonal changes apply | Sample menu only





COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

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Pigs head croquettes, quince and mustard aioli

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Roasted chestnut, mushroom and truffle

Sauce bearnaise - tarragon butter emulsion

Blonde beer and madeira jus

Rotisserie cooked peppered rib of beef carved off the bone
with garlic champs, bone marrow and parsley ^{GF, DF}

Chef's selection of side 2 sides

DESSERTS - TO SHARE

Dark chocolate mousse, creme fraiche, confit orange, grand marnier ^{GF}

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Chicken liver parfait, prune jam,
toasted brioche ^{GFO}

Salted cod and herb croquettes, saffron aioli ^{GF}

Charcuterie - air dried ham, pepper berry and
pork salami ^{DF}

Pigs head croquettes, quince and mustard aioli

MAINS

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mushroom and truffle sauce ^{GF}

Black Angus Sirloin steak, Café de Paris butter,
watercress ^{GF}

Parmesan crumbed pork cutlet, brown butter,
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Grilled barramundi, brown butter, capers and
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Roasted vegetable ratatouille, crispy brik
pastry, confit tomatoes, macadamia feta ^{VV}

DESSERT

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pinot shiraz ^{VV,GF}

Coconut and lime sago pudding, tropical fruit
salad ^{VV,GF}

Dark chocolate mousse, confit orange, grand
marnier ^{GF}

Vanilla bean ice cream, prunes and armagnac ^{GF}

Double cream brie, truffled honey,
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Seasonal changes apply | Sample menu only

Commence your evening with chef's selection of 3 piece canapés.



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

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Dal Zotto Prosecco VIC

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RED

Credaro 'Five Tales' Shiraz WA

BEER AND CIDER

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WHITE

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Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

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Bacardi Carta Blanca Rum	Woodford Reserve Bourbon
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BISOU HOTEL
WEDDING PACKAGES

HOTEL OVERVIEW

Just minutes from the Brisbane River, the boutiques of James Street and the best restaurants in Brisbane; Hotel X literally marks the spot. Treat your guests to a one stop wedding destination and allow the team at Hotel X & Bisou Bisou to curate the most memorable day of your life.

Bisou XYZ, our fabulously agile reception room, with 190m² of uninterrupted space opens onto a 50m² terrace overlooking bustling Brunswick Street. Custom built to the highest level, it's a fully flexible space with several configurations allowing for both cocktail and banquet style receptions.

Why not stay the weekend and explore all that is to offer.

🍷 20 - 160 🍴 20-100





OUR GIFT TO YOU

DINING EXPERIENCE FOR 2

Enjoy the Bisou Bisou food & beverage experience

1 NIGHT STAY IN KING STANDARD ROOM

To be used on your wedding night. The team at Hotel X can also arrange additional nights or upgrades should you wish to extend your stay

BOTTLE OF CHAMPAGNE

To enjoy upon arrival after professional photographs or take to enjoy up in your Hotel room post reception!



SIGNATURE PACKAGE

FOOD

Chef's selection of 3 canapés on arrival

2 course dining menu (entree and main)

Please select from Feasting or Alternate Drop

Your wedding cake served as dessert with accompaniments

BEVERAGE

5 hour Bisou Bisou beverage package

Inclusive of sparkling, white and red wine, selection of bottled beers and cider

Soft drink and juices, tea and coffee

INCLUSIONS

6 hours venue hire

Bridal table and designated bridal party wait staff

Padded designer chairs

Banquet or trestle style tables

Table linen and napkins

In house sound system

Lectern and microphone for speeches

Table numbers and custom menus

Cake table, gift table and cake knife, tea light votives for all tables

Personalised event signage, framed and displayed

Seating plan printed A3, framed and displayed

Dedicated wedding coordinator in the lead up to your wedding day

**Subject to change.*

COCKTAIL RECEPTION

FOOD

8 canapés

2 substantial items

1 bowl item

Your wedding cake served cocktail style

BEVERAGE

5 hour Bisou Bisou beverage package

Inclusive of sparkling, white and red wine, selection of bottled beers and cider

Soft drink and juices, tea and coffee

INCLUSIONS

6 hour venue hire

In house sound system

Lectern and microphone for speeches

Custom scattered menus

Cake table, gift table and cake knife

Tea light votives for all tables

Personalised event signage, framed and displayed on easel

Dedicated wedding coordinator in the lead up to your day

*Subject to change.





ADDITIONS & UPGRADES

ADDITIONAL CANAPÉS

CHILDREN 2 - 12 YO

Please select one of the below options to be served to all children on the evening along with soft drinks and ice cream

Grilled chicken + chips | Battered fish n' chips

Cheeseburger + chips | Steak + steamed vegetables

TEENAGERS 13 - 17 YO

Alternate drop

Cocktail

INDUSTRY PROFESSIONALS

We can't forget those working behind the scenes!

Includes main meal and non alcoholic beverages



FEASTING SAMPLE MENU

Bisou XYZ's signature feasting menu is designed to showcase the best of the chef's current offerings, served grazing style on the table. This menu is inclusive of shared entrees, shared mains + chef's selection of sides.

ENTREE

Ora King salmon gravlax, saffron aioli, radishes and fried capers
Noix de Jambon, green beans, artichokes and black truffle creme
Golden beetroots, buttermilk and toasted hazelnut dressing

MAIN

Slow cooked lamb shoulder glazed with quince and rosemary
Rotisserie chicken with sauce forestiere and toasted croissant crumb
Tranche of Barramundi with almonds in beurre noisette and seaweed

Chefs selection of sides

*Menu subject to change.

UPGRADE TO DESSERT

Dark chocolate and hazelnut gateau
Warm clafoutis with seasonal fruits and vanilla ice cream

ADD CHEESE

FINE DINING SAMPLE MENU

ENTREE

Artichokes barigoule, broad beans, caper & raisin dressing (GF, DF, VG)

Baked goats cheese, ratatouille, basil pistou, dried olive (V)

Lyonnais salad, confit potato, truffled egg, bacon lardons (GF, DF)

YF Tuna niçoise, heirloom tomatoes, dijon mustard vinaigrette (GF, DF)

Cured king salmon, pickled cucumber, dill & buttermilk dressing (GF)

Pâté de Foie Gras, spiced port & fig gel, toasted sourdough

Steak tartare w tête de moine, cured yolk, pomme gaufrette (GF)

Escargot & bone marrow on toast, shallot & parsley

MAIN

Potato gnocchi, marjoram, cherry tomato & olive oil (VG)

Wild barramundi, mushroom persillade & thyme butter (GF)

Market fish with fennel & tomato vierge (GF, DF)

Confit duck, caramelised witlof & golden raisin jus (GF, DF)

Pork cutlet, cabbage & bacon choucroute, D'Agen prune (GF, DF)

Chicken breast, braised gem & petits pois a la francaise (GF)

Eye fillet steak, thyme roasted field mushrooms, caramelised onion (GF, DF)

Sirloin steak, green peppercorn sauce & watercress (GF, DF)

Chef's selection of two sides

DESSERT - UPGRADE TO DESSERT

Chef's selection of small freshly baked cakes, chocolates & dessert

Example: Weiss chocolate bon bons, pistachio and coconut macaron, cinnamon madeleine, double raspberry choux bun, lemon macaron, chocolate éclair, vanilla & raspberry éclair, canelé de bordeaux.



COCKTAIL SAMPLE MENU

COLD CANAPES

Gougères - baked cheesy choux pastries (V)
Pissaladière - caramelised onion, olive & red pepper tart (V)
Moreton Bay rock oysters au naturel with champagne vinegar mignonette (GF, DF)
Smoked salmon on potato rosti, horseradish creme
Devilled eggs lyonnaise, bacon, smoked paprika & chive (GF, DF)
Steak tartare w tête de moine, cured egg yolk (GF)

HOT CANAPES

Fried chat potato, truffled mushroom duxelle (GF, VG)
Cod brandade beignet, saffron mayonnaise (DF)
Pigs head kromeskies, mustard & quince aioli (DF)
Bacon wrapped D'Agen prunes (GF, DF)
Chicken, tarragon & corn vol-au-vent
Wagyu rib brochette, bordelaise jus (GF, DF)

SUBSTANTIAL ITEMS

French fries, parmesan & black truffle mayo (V, GF)
Wild mushroom spinach quiche (V, GF)
Calamari frite, garlic, lemon and parsley (GF, DF)
Snapper goujons, sauce gribiche (DF)
Crumbed lamb cutlets, tarragon butter
Croque Monsieur - ham, gruyère & béchamel

BOWL ITEMS

Ratatouille orecchiette, basil & cashew parmesan (GF, DF, VG)
Potato gnocchi, tomato, beurre noisette, marjoram (V)
Market fish with tomato & fennel vierge (GF, DF)
Lyonnaise sausage, grain mustard mash, onion jus (GF)
Beef bourguignon, pomme purée (GF)



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

SPARKLING AND WHITE

Até Sparkling (SA)
Até Pinot Grigio (SA)

RED & ROSÉ

Até Rose (SA)
Até Shiraz (SA)

BEER AND CIDER (SELECT FOUR)

Estrella Lager Spain
Coopers Pale Ale S.A.
Peroni Leggera Lager Italy
Coopers Light Lager S.A.
Gage Road Hello Sunshine Cider Fremantle

NON-ALCOHOLIC

Soft drinks, Juice, tea and coffee

PREMIUM BEVERAGE PACKAGE + \$15PP

SPARKLING

Ca Di Alte Prosecco (ITA)

WHITE WINE (SELECT TWO)

Shaw and Smith Sauvignon Blanc (SA)
Voyager Estate 'girt by sea' Chardonnay (WA)
Nick O'Leary Riesling (NSW)
Lake Hayes Pinot Gris (NZ)
Fattori Pinot Grigio (ITA)

ROSÉ

Cullen Dancing in the Moonlight (WA)

RED WINE (SELECT TWO)

Côtes du Rhône Villages GSM (FRA)
Penny's Hill 'Malpas Road' Merlot (SA)
Lenton Brae Cabernet Sauvignon (WA)
Whistler Wines 'Thank God Its Friday' Shiraz (SA)
Spring Vale Melrose Pinot Noir (TAS)

BEER AND CIDER (SELECT FOUR)

Estrella Lager Spain
Coopers Pale Ale S.A.
Sapporo Lager Japan
Stone & Wood Pacific Ale Byron Bay
Peroni Leggera Lager Italy
Coopers Light Lager S.A.
Gage Road Hello Sunshine Cider Fremantle

NON-ALCOHOLIC

Soft drinks, Juice, tea and coffee

CONSUMPTION BAR TAB

For a flexible beverage option you can opt for a consumption bar tab.
Choose your desired beers and wines from our extensive beverage list. Minimum spends apply.

BEVERAGE OPTIONS

COCKTAILS & SPIRITS

For more variety in your beverages, we offer the options of adding basic spirits or arrival cocktails to your package.

ADD HOUSE SPIRITS / | ADD ARRIVAL COCKTAIL /

SPIRITS

Belvedere Vodka | Bombay Sapphire Gin | Bacardi Carta Blanca Rum
Bacardi Ocho Rum | Sailor Jerry's Spiced Rum | Naked Grouse Scotch
Jameson's Irish Whiskey | Woodford Reserve Bourbon
Canadian Club Whisky | Herradura Plata

COCKTAIL MENU

COCO BELISSIMO

Coconut, Vodka, Aperol, White Chocolate, Lime, Soda

LAVENDER / JASMINE

Strawberry Vermouth, Campari, Lavender & Jasmine Soda

WHITE CHOCOLATE & MACADAMIA NEGRONI

Sunshine & Sons Gin, Macadamia, Suze, White Chocolate

DIVINITÉ

Diviners Outliner Gin, Lime, Rooibos & Bilberry Tea, Basil

POIRE MON CHERIE

Chamomile Infused Bombay Sapphire Gin, Amontillado Sherry,
Pear, Honey, Orange

LADYBUG

Tia Maria, Grand Marnier, Branca Menta, White Chocolate, Cream, Mint



FAQS

MINIMUM SPENDS

Our minimum spends do vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met the remaining balance will be charged in room hire

VENUE HIRE

Our minimum spend is inclusive of the hire of space for up to 6 hours. Functions cannot run past 12am.

CONFIRMATION OF BOOKING

25% of your agreed upon minimum spend is required deposit is required to secure your booking. Progress payments are required with full pre-payment required 7 days prior to wedding. Please note any payments made via credit card incur a 1.3% surcharge

PUBLIC HOLIDAY

Weddings will incur a surcharge of 15% if held on a public holiday

DIETARY REQUIREMENTS

We can cater to any specific special dietary requirement, we recommend a list of guests and any dietary requirements are advised to your Wedding Coordinator at your finer details meeting.

MENU TASTING

As part of your package, once the deposit has been finalised, you are invited to dine at Bisou Bisou for a complimentary lunch or dinner. This is inclusive of 2 courses and a selection of wines for up to 2 guests. Additional guests can be catered to at a small fee. This dining experience is designed to allow Bisou Bisou to showcase our award winning hospitality, quality of service and the style of food and beverage that can be served at your wedding reception. This will be coordinated with yourself and your wedding coordinator once the deposit has been paid and ideally prior to your finer details meeting.

PARKING

Parking can be arranged at Hotel X in coordination with the reservations department.

MUSIC & ENTERTAINMENT

In house music can be arranged, alternatively you are welcome to bring in a DJ at your own cost. Please note that noise limits and operating hours apply. All external entertainment must be approved by your Wedding Coordinator

VENUE ACCESS

The venue will be made available for bump in 2 hours prior to your reception start time. Should you require additional time please discuss with your Wedding Coordinator and depending on availability we will work with you on achieving this. Bump out should also be arranged prior with your Wedding Coordinator.

LICENSE

Our venue is licenced up until 12am, all events must conclude at this time. As we are fully licenced BYO is not available. You are welcome to continue upstairs at Iris (subject to capacity and availability).