



Bon Vin

Private Functions

Why not consider booking Bon Vin for your next special occasion or corporate event, seated 30 (max), standing 50 (max)

For groups of 15+ people, exclusive use of the restaurant is required. Please note that the restaurant can be hired for exclusive use 7 days a week for lunch or dinner

For exclusive restaurant use a minimum total spend is required:

	Mon-Wed	Thursday	Friday	Saturday	Sunday
Lunch 12pm~3:30pm	\$2,000	\$2,000	\$2,500	\$2,500	\$3,500
Dinner 5pm~ Midnight	\$2,500	\$3,000	\$4,500	\$5,000	\$3,500

For seated events, we offer a 5-course menu showcasing Bon Vin's signature dishes \$110pp. We also offer a more traditional 3-course menu, as an alternate drop \$90pp (see current menus over page)

We also offer canapé-style standing events, please call to discuss

We have both vegetarian and vegan menus as standard and will do our best to accommodate any special requests or dietary requirements your group may have. We require dietary requests to be made no later than 4 working days before your function

A prepayment of \$50 per head is required for exclusive-use events. The balance of the account must be settled on the day of your event in full.

Any cancellations made within 7 days of the function/group booking will result in the loss of the booking prepayment. Final numbers must be confirmed at least 48 hours before the booking. Any reduction in numbers after this time/or non-attendance will be charged at the full menu price.

If you wish to hold your event at Bon Vin click [here](#) to complete your details

(see menu over page)



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5 Course Signature Menu ~ \$110

Amuse Gueule

Bouchee Of Chicken Liver Parfait

First Course

Scallops / Crisp Pancetta / Jerusalem Artichoke Puree

Second Course

Duck Ravioli / Truffle Beurre Fondue / Crispy Duck Skin

Main Course

Beef Fillet Grass Fed / Paris Mash / Eshallots / Bearnaise / Beef Jus

Dessert

Classic Vanilla Bean Creme Brulee

3 Course Menu ~ Served as an alternate drop \$90

Entrée

Scallops / Crisp Pancetta / Jerusalem Artichoke Puree

Or

Duck Ravioli / Truffle Beurre Fondue / Crispy Duck Skin

Main

Beef Fillet Grass Fed / Paris Mash / Eshallots / Bearnaise / Beef Jus

Or

Confit Duck Leg / Pomme Anna / Cherries / Duck Breast

Dessert

Flourless Chocolate Cake / Ganache

Or

Classic Vanilla Bean Creme Brulee
