

Jacques Reymond Restaurant, a member of Relais & Chateaux, a Three hat Restaurant in "The Age Good Food Guide 2011, and Restaurant of the Year in Victoria for 2011, is located in a beautiful fully restored Victorian mansion.

The elegance and style of the restaurant in conjunction with the culinary brilliance of Jacques Reymond, ensures that your function will be a truly wonderful experience.

We have pleasure in enclosing a selection of menus for your perusal which are for more than 30 people, for less than 30 people our restaurant menus are available. We are very flexible in your choices, and can help you choose the perfect combination for your event.

A Sunday function requires a minimum spend of \$12000.00 but you will have exclusive use of the premises. A Monday function requires a minimum spend of \$8000.00. A Saturday lunch will give you exclusivity until 4.00 pm.

We would be delighted to assist you in the smooth planning and co-ordination, so please call Kathy or Nathalie for an appointment.

Our Company Policy

Confirmation

We are quoting current prices which are subject to alteration without notice. A deposit of \$250.00 to \$1000.00 is required within 14 days of making the booking to confirm your date. (Your function co-coordinator will confirm the amount with you).

This deposit is not transferable or refundable in the event of a cancellation unless we are able to rebook the date. All cancellations of confirmed bookings must be made in writing. In the event of a function being cancelled within 30 days or less prior to the function, all deposits will be forfeited. Your booking is not confirmed until we receive the company policy signed.

Capacity

Our maximum capacity for a sit down lunch or dinner is 60 people.

Function Duration

A lunch function concludes no later than 4.00p.m. and a dinner no later than 11.00 pm.

Payment

Guaranteed final numbers must be confirmed 48 hours prior to the function. "Per person" charges will be based on this number. Accounts are payable on the day unless by prior arrangement.

Surcharge

Extensions of function times are possible with a surcharge of \$7.50 per person per half hour should a function continue beyond the agreed time. A labour surcharge of 15% is applicable to the total account for any function held on a public holiday.

Responsibility

The restaurant does not accept responsibility for damage to, or loss of any client's property left in the restaurant prior to, during or after a function. Organisers are financially responsible for any damages sustained to the restaurant fittings, property or equipment by clients, guests or outside contractors.

Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other part of the building.

Music and Noise Control

We can also recommend a suitable band for the evening. These are the only bands we will accept at the restaurant. There is a noise level restriction and the bands we recommend are aware. Discos and DJ's are not acceptable.

We reserve the right to control the level of the music and will stop the music if it is not lowered to our requirement.

Security

If the restaurant has reason to believe that a function will affect the smooth running of the Restaurant's business or reputation we reserve the right to cancel the function or remove any disruptive individuals.

Taxes

All charges are inclusive of a 10% goods and services tax

Confirmation of Booking Form

dining@jacquesreymond.com.au

ABN 81 568 395 830

Contact Name Company Address	
Telephone Mobile Fax Email	
Day of function Date Room	
Approx. number of guests (final numbers due 48 hours prior) Time of arrival Sit down time	Equipment/Room Hire \$
Menu \$	Deposit \$
Beverage \$	I have read and agree to the conditions Signed
	Print Name Date
	Office Use

PRICE LIST for 2012

INCLUDES

- Hot and cold savouries served on arrival in our courtyard garden (weather permitting)
- Three course meal consisting of hot and cold savouries on arrival, entrée, main course, dessert and coffee & petits fours.
- Personalised menus
- Vegetarians and special dietary requirements can be catered for.
- Parquetry Dance Floor (if required)
- You may choose all inclusive beverage package or wines from our abridged wine list charged on consumption.

OPTIONS

- Our house florist is happy to discuss flower arrangements
- Recommended music and entertainment packages
- We can arrange candelabras or chair covers
- Children's meals
- Celebration cakes

Menu 1

Menu 1 @ \$130.00 choice of two in entrée/main/dessert
Menu 1 @ \$140.00 choice of three in entrée/main/two desserts

Selection of hot and cold savouries

Entree

Soup of zucchini with coconut milk and coriander
Risotto of seasonal mushrooms and snowpeas with mushroom broth
Lasagne of goat's cheese with turmeric carrot and zucchini fondue
Classic quenelle of snapper with a crustacean sauce
Escalope of salmon in papillote with a ginger and shallot beurre blanc
Mousseline of ocean trout and snapper with a lemon and chervil sauce
Terrine of duck and chicken with hazelnuts, mustard fruits and plum chutney
Pickled spiced beetroot with marinated lamb fillet, potatoes with parsley

Main courses

Seared swordfish with wasabi dressing, fragrant jasmine rice, wilted Asian greens
Fillet of deep sea Harpuka coated with mild spices, red capsicum dressing
Supreme of chicken with baby vegetables, citrus ponzu sauce
Slow cooked duck legs with organic lentils and Szechuan glazed baby carrots
Pork fillet medallions with mustard and gherkins, glazed pork belly and pickled wombok
Roasted beef tenderloin with beetroot chutney and wilted spinach,
a miso & herb butter

Desserts (select two)

Caramelised lemon tart with vanilla ice cream
Parfait glace with nougat praline, meringue and butterscotch sauce
Chocolate marquise with vanilla custard and crispy filo
Pithiviers of almond frangipane and pineapple with an orange sauce
Clafoutis of cooked berries and caramelised pear with a light grand marnier sabayon

Australian cheese with home made brioche toasted (additional \$20.00 per person)

Tea/Coffee and petits fours

Menu 2

Menu 2 @ \$140.00 choice of two in entrée/main/dessert

Menu 2 @ \$145.00 choice of three in entrée/main/two desserts

Selection of hot and cold savouries

Entrees

Consommé of tomato scented with Asian flavours, ricotta fritter
Terrine of seasonal vegetables with sauce gaspacho and mesclun
Asparagus (in season) with prosciutto and figs, walnut vinaigrette
Croustillant of smoked salmon with leek and onion fondue, a chive sauce
Tian of blue swimmer crab and avocado with chilli jam and wasabi dressing
Yellow fin tuna with pickled ginger and squid salad with spicy cucumber
Crepinette of pheasant and mushrooms with lentils du puy

Main courses

Slow cooked salmon with a sorrel and champagne sauce, cumin carrots and bok choy
Blue eye cod in papillote with pesto risotto and sweet pepper, a zucchini dressing
Honey and soy glazed chicken with a sauce salmis, caramelised wittlof and snowpeas
Salmis of duck with pea puree and lasagne of sweet onions and apple
Rump of lamb with Mediterranean vegetables, a tamarind and green pepper sauce
Saddle of kangaroo with a corn sauce, beetroot relish and Madras spinach
Roasted beef tenderloin with caramelised oyster mushrooms, mustard & paprika sauce

Desserts (select two)

Lemon and ginger crème brûlée with tropical ice cream
Feuilleté of caramelised pear in honey with vanilla custard
Parfait glace with nougat praline, meringue and butterscotch sauce
Clafoutis of cooked berries and caramelised pear with a light grand marnier sabayon
Chocolate marquise with crème anglaise, papillote of almond frangipanne
Raspberry bavarois with caramelised pear in honey bourbon vanilla ice cream
Vacherin glace of our own ice creams and sorbets between layers of crispy meringue

Australian cheese with home made brioche toasted (additional \$20.00 per person)

Tea/Coffee and petits fours

Menu 3

Menu 3 @ \$145.00 choice of two in entrée/main/dessert

Menu 3 @ \$155.00 choice of three in each course

Selection of hot and cold savouries

Entrees

Soup of mushrooms with truffle juice, crispy filo of Swiss browns with condiments
Feuilleté of asparagus with parmesan and hazelnuts, a light beurre fin (in season)
King size prawn sesame with raw escabêche of vegetables and egg noodles
Salad of marinated salmon with citrus and beetroot, yoghurt dressing
Seafood salad with tuna, prawn, baby squid, salmon, red mullet, sushi rice
Lasagne of blue swimmer crab with chilli and tomato jam, crustacean coulis
Honey glazed deboned quail with shitake and baby bok choy
Crispy pekin duck with mango chutney and spiced cucumbers
Frangipanne of rabbit with sage and seasonal beans, balsamic reduction

Main courses

Tasmanian salmon with coriander paste and red pepper dressing
Barramundi coated with mild spices, leeks and shitake sesame
Deep sea rockling farci with a prawn mousse, wilted greens and tarragon sauce
Supreme of duck glazed with szechuan pepper, pea puree and caramelised turnips
Saddle of lamb, mushroom with parmesan and hazelnuts, a Mediterranean dressing
Venison with a sauce poivrade, saffron polenta and roasted dried figs
Prime eye fillet of beef with a classic pinot noir sauce, seasonal garnishes

Desserts

Trio of desserts based on seasonal fruits
Chocolate fondant and hazelnut praline served with a coffee sauce,
Caramelised passionfruit and mango delice with sabayon of berries
Ginger pudding with sauce suzette, prune and armagnac ice cream
Clafoutis of cooked berries and caramelised pear with a light grand marnier sabayon
Millefeuilles of strawberries and fresh seasonal fruits
Vacherin glace of our own ice creams and sorbets between layers of crispy meringue

Australian cheese with home made brioche toasted (additional \$20.00 per person)

Tea/Coffee and petits fours

**All Inclusive
Beverage Package 2012**

Package One

N.V Hardy's Grand Reserve Brut
2010 Fermoy Estate 'Geographe' Chardonnay, WA
2008 Wise Winery Shiraz, Margaret River WA
Package also includes: Coopers, Cascade Premium light,
Sparkling Mineral Water and soft drinks

3 hours at \$60.00 per person
4 hours at \$70.00 per person
5 hours at \$80.00 per person

Package Two

From the following please select two whites (can include a sparkling)
and two reds to be offered to your guests.

Sparkling Wine

N.V Pelorus, Marlborough, N.Z
2007 Petaluma Croser, Adelaide Hills, SA

White Wine

2010 O'Leary Walker, 'Watervale' Riesling Clare Valley, S.A.
2009 TGallant Pinot Gris, Mornington Vic
2010 Babich Black Label Sauvignon Blanc, Marlborough New Zealand
2009 Toolangi 'Jacques Reymond Selection' Chardonnay, Yarra Valley Vic
2008 Stonier Chardonnay, Mornington, Vic

Red Wine

2008 Red Claw Pinot noir, Mornington, Vic
2007 Negoce Shiraz, Heathcote Vic
2006 First Drop 'Mother's Milk' Shiraz, Barossa, SA
2007 Punt Road Cabernet Sauvignon, Yarra Valley, Vic
2006 Elderton Cabernet, Barossa SA
2007 Coriole Sangiovese, McLaren Vale, SA

Package also includes: Coopers, Cascade Premium light,
Sparkling Mineral Water and soft drinks

3 hours \$72.00 per person
4 hours \$86.00 per person
5 hours \$100.00 per person