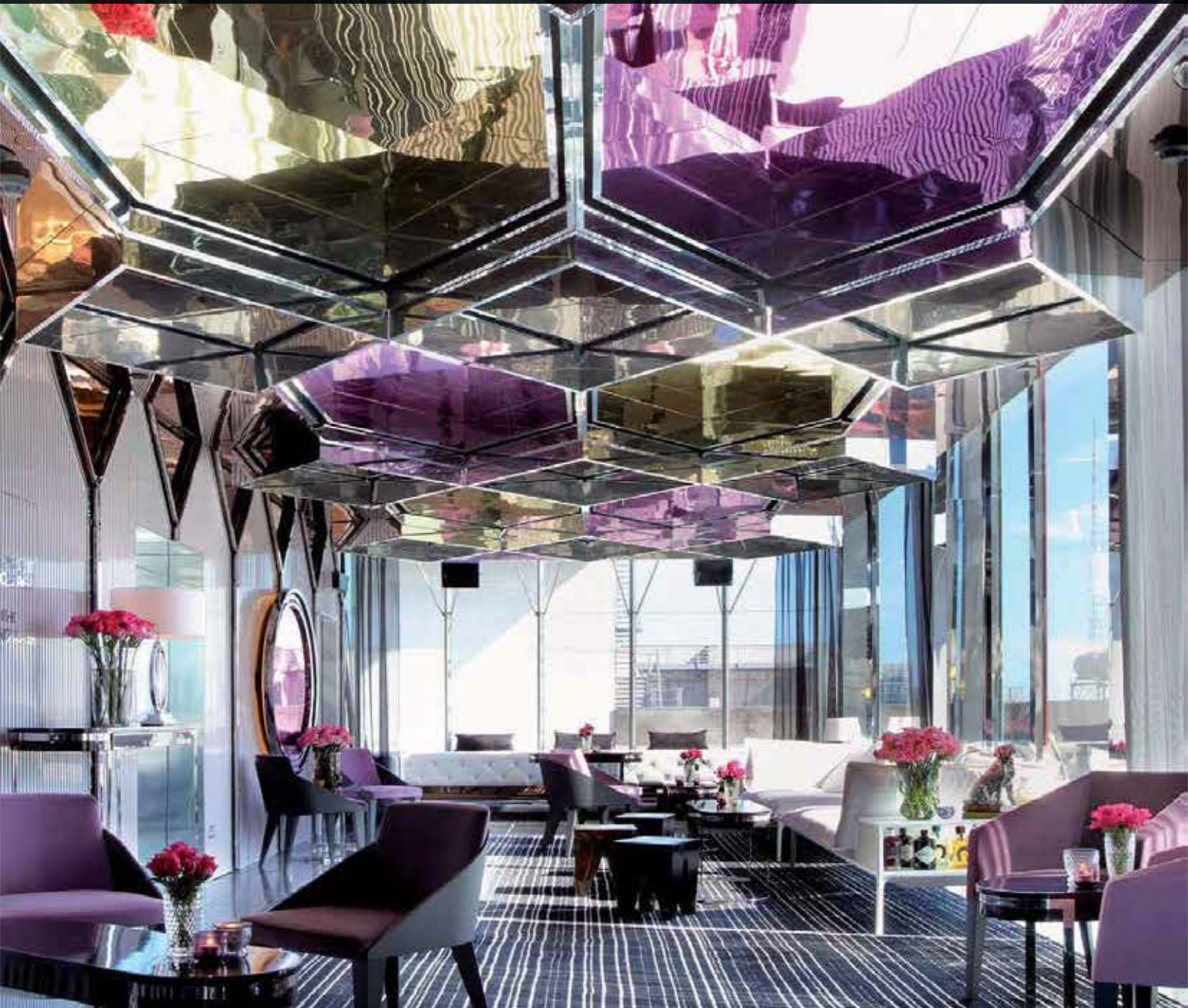




man bijou | functions





penthouse space

Level 10 & 11
Adelphi Hotel
187 Flinders Lane,
Melbourne 3000, Australia

t. +61 (03) 8199 3734
w. monbijou.com.au
e. functions@monbijou.com.au

venue details

Exquisite Penthouse Space

Set amongst the clouds high above Melbourne's vibrant life, this breath-taking penthouse space sets new standards in the realm of celebrations and corporate events.

Mon Bijou is guaranteed to impress with its panoramic views of Melbourne's skylines. Day or night the view is breathtaking and the space stylish and elegant. With its contemporary but intimate atmosphere, you will struggle to find a better space for your special occasion.

Ideal for your wedding, engagement or milestone birthday, perfect for corporate functions or a product launch, you are guaranteed to impress your guests, customers and business associates alike.

Peace of mind will be guaranteed with our exclusive event planner who has years of experience in planning, organising and hosting the most elite occasions in Melbourne. Our vision is to understand the expectations and deliver your occasion the way you envisage.

If you are looking for a fresh contemporary option to host your most important day or an unforgettable celebration then you simply cannot afford to make a decision without seeing the exquisite penthouse; Mon Bijou.





venue details

Venue

The venue lies across 2 levels including a private, opaque glass booth overlooking the city and an outdoor, decked penthouse area overlooking the Adelphi's Pool Deck.

Venue Capacity

150-200

Entrance

The Flinders Lane entrance to Mon Bijou will be fitted with a length of red carpet lined with glass lanterns.

Furniture

White leather chesterfield banquettes, lilac velvet futurist-style armchairs and contemporary white upholstered daybeds.

A/V

PA system with CD and wireless microphone, iPod compatibility, 46" LCD TV and laptop intergration.

Floor Plan

A tailored floor plan will be created to reflect final layout.

Additional Furniture

We are more than happy to organise additional items upon request or for you to bring additional items in. Approval by venue manager is required.

Décor/Flora

We work with several florists and are happy to advise / liaise with them on your behalf. Alternatively, you are welcome to organise yourself. Approval by our venue manager is required.

Staging & A/V

If you require additional staging and lighting or AV, we can provide contact details of our preferred suppliers.

Styling

We are available to make suggestions / recommendations with regards to the styling for your special occasion. With a background in styling and design, our events planner is always on hand to lend her expertise and help style and theme your event to reflect your wishes.

Venue Inclusions

Venue Styling





entertainment options

entertainment description

We are happy to provide you with the relevant contacts for entertainers we recommend at Mon Bijou.

- DJ's
- Harpist
- Saxophone player
- Furniture Hire
- Florist
- Guitarist
- Jazz Band
- Photographers
- Staging
- And anything else as requested

Alternatively, subject to Mon Bijou's approval and noise restrictions, we welcome entertainment at your own choosing.

Approved Suppliers

We have the opportunity to work with a diverse range of many brilliant and talented people; please do ask us for ideas that may not be covered here, such as fireworks or even incredible ice-art!

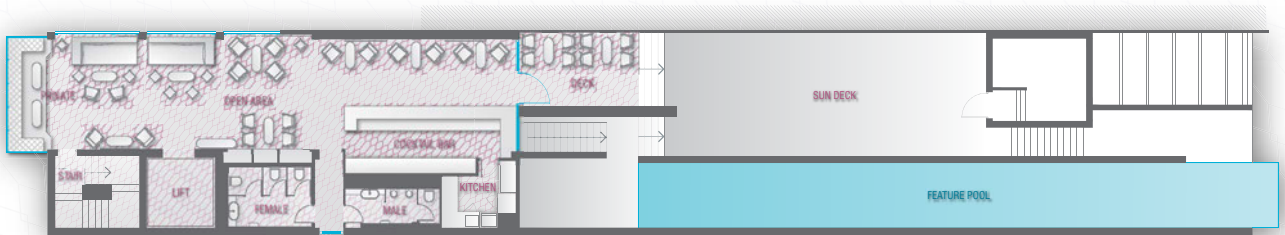
venue notes

function duration and extension

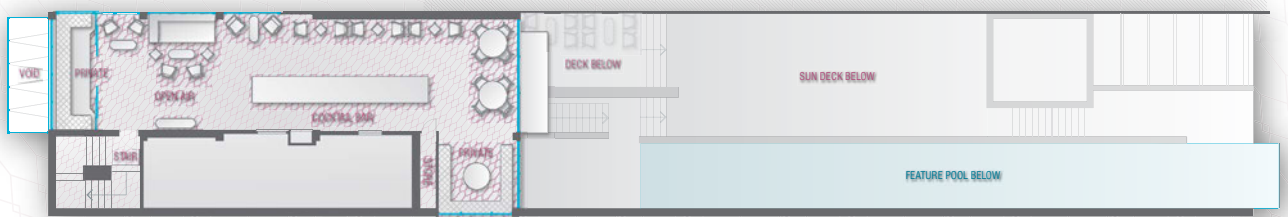
The duration of your event is as per the times confirmed in final documentation. Any requirement to extend the event during the function can be made by verbal request to the Venue Supervisor. Approval for any such request is at the discretion of the Venue Supervisor and will require a signed form confirming acceptance of additional charges. If such a request cannot be accommodated, guests must have vacated the premises by the agreed finishing time.



floor plan



MON BIJOU - level 10,

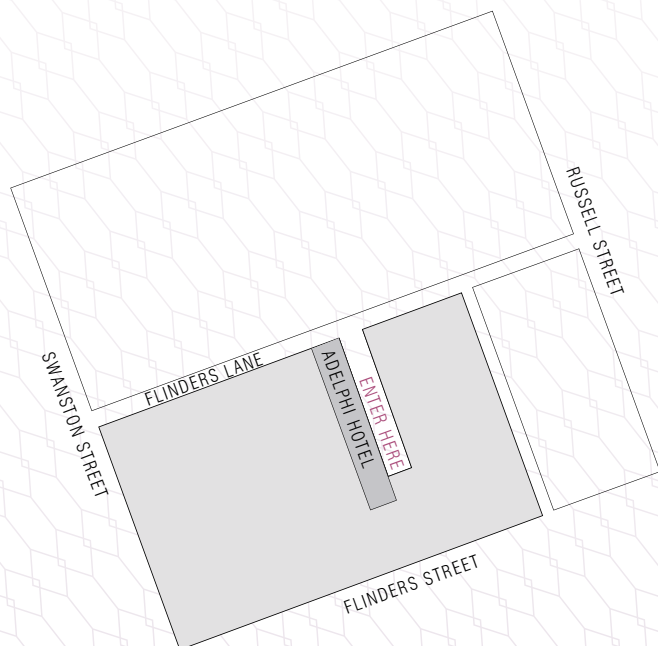


MON BIJOU - level 11

venue location

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manbijou

| beverage | food | cocktail packages



monbijou | beverage | food | cocktail packages

With a spectacular 270 degree view of the city, any time spent at Melbourne's Mon Bijou penthouse is destined to be special.

The palatial venue comprises of two levels, an exclusive private room and an outdoor area with wet weather protection, making it a fitting host to weddings, engagements and birthday parties, product launches, presentations, corporate functions, glittering soirées, even a lavish summer time BBQ.

The interior decor has a sophisticated French air, and an eclectic appeal that matches the mosaic skyline beyond the gracious windows. Luxurious furnishings are reminiscent of the enduring Art Deco period, while thoroughly modern fittings and fine finishing touches ensure the comfort of all guests.

We invite you to see for yourself!

Please speak to us about your function details. Phone: 03 8199 3734 or functions@monbijou.com.au



opal beverage package

2 Hour package	-	\$40.00 per person
3 Hour package	-	\$55.00 per person
4 Hour package	-	\$70.00 per person
5 Hour package	-	\$85.00 per person

Sparkling Wine

- Chandon Brut and/or Chandon Brut Rose – Yarra Valley VIC

White & Red Wine

- 2012 Cape Mentelle Georgiana Sauvignon Blanc – Margaret River WA
- 2011 Cape Mentelle Marmaduke Shiraz – Margaret River WA

Beer

- Asahi Extra Dry and Cascade Light

Non Alcoholic

- Soft Drinks, Mineral Water, Water and Juices



sapphire beverage package

2 Hour package	-	\$60.00 per person
3 Hour package	-	\$85.00 per person
4 Hour package	-	\$110.00 per person
5 Hour package	-	\$135.00 per person

Sparkling Wine

- Cloudy Bay Pelorus – Marlborough NZ

White & Red Wine

- 2012 Domaine Chandon Chardonnay – Yarra Valley VIC
- 2010 Domaine Chandon Shiraz – Yarra Valley VIC
- 2011 Domaine Chandon Pinot Noir – Yarra Valley VIC

Spirits

- Belvedere Vodka, Plymouth Gin, Chivas Regal Whisky,
- Marker's Mark Bourbon, Havana Club Especial Rum, Eljandor Tequila

Premium Beer

- Peroni, James Boags, Corona, Cascade Light and Asahi Extra Dry.

Non Alcoholic

- Soft Drinks, Mineral Water, Water and Juices



diamond beverage package

2 Hour package	-	\$80.00 per person
3 Hour package	-	\$115.00 per person
4 Hour package	-	\$150.00 per person
5 Hour package	-	\$180.00 per person

Champagne

- Moët & Chandon Brut Imperial – Epernay France
- and/or Moët Ice Imperial – Epernay France
- and/or Moët Rose Imperial – Epernay France

White & Red Wine

- 2012 Cloudy Bay Sauvignon Blanc – Marlborough NZ
- 2011 Cloudy Bay Pinot Noir – Marlborough NZ

Spirits

- Belvedere Vodka, Bombay Sapphire Gin, Chivas Regal Whisky,
- Marker's Mark Bourbon, Flor De Cana 4 year Rum, Eljandor Tequila

Premium Beer

- Peroni, James Boags, Corona, Cascade Light and Asahi Extra Dry.

Non Alcoholic

- Soft Drinks, Mineral Water, Water and Juices

Award Winning Gourmet Canapés of Lord Cardigan

Established in 2007, Lord Cardigan is the first restaurant of husband and wife team John Singer and Dominique Bolger.

With Zinc and Hotel Spencer also under his belt, John's experience and total addiction to creating food that people adore make Lord Cardigan a place to dine or hold your special occasion.

Lord Cardigan's menu is distinctively Australian with European and Asian influences. John produces thoughtful and beautifully presented dishes of great flavour and character. The menu reflects his desire to create dishes that remain in the memory and linger on the taste buds.



gourmet bbq package

\$45.00 per person

- Falafel burger with hummus and rocket (V)
- Mini white veal sausage hot dog and house relish
- Spiced mini chicken breast burger with cucumber and red onion salad
- Beef skewers, marinated in aromatic herbs and sweet paprika (GF)
- Prawns, barbequed with green chilli and garlic (GF)
- Moroccan spiced pork kebabs with a preserved lemon mayonnaise (GF)
- Greek style lamb with oregano and tzatziki (GF)
- Baby spinach, roasted beetroot, walnut and goats cheese curd (V) (GF)
- Smoked chicken and coleslaw salad
- Relishes and condiments

V – vegetarian, GF – gluten free

Each guest will receive one item from every selection above.



cold canapés all \$3.50 per piece

- Oysters natural or with lime, palm sugar, coriander & tomato salsa (GF)
- Crostini with tomato, basil, olives and capers (V)
- Asian duck rice paper rolls or vegetarian rice paper rolls with hoi sin sauce (GF)
- Premium smoked salmon with dill cream in crisp pastry tarts
- Prawn sushi with cucumber and soya mirin dressing (GF)
- Spinach and ricotta pastries (V)
- Prosciutto and creamed feta tart
- Pork, veal and pistachio nut terrine with house chutney

hot canapés all \$3.50 per piece

- Mini beef & mushroom pie
- Chicken & herb sausage roll with tomato relish
- Mini lamb burger with tahini-yoghurt sauce
- Mini lentil & vegetable burger with sweet chilli and satay sauce (V)
- Pizzette with olive & provolone cheese or ham & provolone (V)
- Cheese & caramelised onion tarts (V)
- Mushroom and parmesan arancini (V)

grazing dishes all \$8.00 per piece

- Crumbed trevally fillets with shoe-string fries and lemon
- Smoked chicken Caesar salad (GF)
- Beef burger with tomato, greens and mozzarella
- Gnocchi parisienne, with feta and rocket salad

Chef Hat Restaurant Om Nom of the Adelphi Hotel.

Renowned Headchef Christy originally trained in the French art of pastry, guided by Alan Ducasse and Yves Thuries at L'École Nationale Supérieure de la Pâtisserie. She has worked at the Ritz Hotel and L'Espadon Restaurant, Paris, under both Sebastian Serveau and Michel Roth (Meilleur Ouvrier de France), and at the Michelin-rated Guy Savoy restaurant in Singapore. In Melbourne, she has already graced the renowned kitchens of Vue de Monde, Jacques Raymond, and Saké Restaurant and Bar.

cold canapés all \$5.00 per piece

- Bruschetta with goats curd, harissa tomato relish and basil leaves (v)
- Salmon tataki with black and white sesame, micro coriander and spicy mayonnaise on fresh cucumber
- Rye bread with fresh cucumber, grandmother ham & mango chutney
- Rye bread with goats cheese, garlic chives and smashed avocado (v)
- Foie gras macaron with caramelized fig, goat curd and garlic chives
- Petit crunchy shelled taco with avocado, tomato, harissa and spanish onion salsa (v)

hot canapés all \$5.00 per piece

- Grilled oyster rolled in bacon with worchestershire sauce, spicy chilli, vinegar and coriander
- Wagyu beef meatball tempura with spicy and sweet sauce on a lettuce cup
- Fried potato croquette with cheese, sweet sour sauce and freshly sliced jalapeño
- Duck breast with celeriac puree, galangal honey sauce and cider glazed granny smith apple
- Vol au vent with mushroom, asparagus and shaved parmiggiano reggiano (v)
- Caramelised scallop with light curry coconut broth & micro herbs
- Grilled chicken breast with shitake mushroom & teriyaki sauce
- Bugtail popcorn in spicy mayo, yuzu juice and chives
- Salt and pepper tofu with sweet ginger soy sauce, spanish onion and mini coriander (v)
- Fried calamari with fresh chili, garlic sauce, and jalapeño
- Petit quiche with spinach, chorizo and cherry tomato

grazing dishes all \$10.00 per piece

- Wagyu beef slider with caramelized onion, swiss cheese and cornichon
- Vegetable tempura, soba noodles, kombu broth (v)
- Tempura fish & chips with house made tartar sauce
- Cauliflower rice with caramelized scallops and light coconut curry broth
- Salad with pulled duck, crispy bacon and quail egg

dessert additions (Petit Four Size Patisserie) - All \$5 per piece

- Poached pineapple verrine with macerated rum strawberries, red pepper jelly and coconut lemongrass foam
- Raspberry and rosewater panna cotta with fresh lychee, fresh raspberry and baked meringue
- Guayaquil 64% dark chocolate mini tart with milk chocolate cremeux and caramelised white chocolate crumble
- Choux pastry filled with mango alfonso cremeux and topped with shiso cremuex
- Lemon bread roll with blueberry coulis and vanilla chantilly cream
- Green tea cake with raspberry jelly and fresh raspberries
- Peanut butter gateau with raspberry jam filling and fresh blueberry
- Assorted macarons



cocktail list

Strawberry Mule. 20

Amazing Aivy vodka shaken with fresh strawberries, lime and mint then topped with ginger.

White Chocolate Passion. 19

White chocolate and passion fruit martini which combines vanilla vodka, passion fruit liquor and white chocolate syrup. Shaken with passion fruit and grapefruit juice then served in a white chocolate rimmed glass.

Elder Apple. 20

Fresh apple and Swedish elderflower liquors shaken together along with Plymouth gin then topped with the crisp refreshing taste of ginger beer.

From Paris with Love. 20

A cocktail with a fresh bouquet of rich flavours that will not disappoint. Complete with a surprise of Absinthe to trick your taste buds.

Caramelised Orange. 19

A balanced blend of smooth caramel and citrus flavours. It coats the palate with lingering flavours of orange and chocolate bitters.

Fraise de Rum. 20

A sweet and refreshing blend of rum and strawberries. Complete with a sour note of lime served up icy cold.

Jalisco Martini. 20

Orange, peach, honey and completed with that tequila kick!

A Mexican Espresso. 25

Our seriously curious amalgamation of Café Patron and fresh espresso, brought together with a bang.

Gingerbread Man. 23

A subtle balance of ginger bread syrup, amaretto and bourbon, this one is smooth and sophisticated.

Clockwork Orange. 19

Chocolate orange in a drink! Truly one to savor, tantalise your taste buds with this creamy concoction.

Pre-order in bulk to receive up to \$5.00 off each cocktail (conditions apply).

manbijou

| preferred suppliers

Florist



Style by nature
Karina Wightman or

T: 03 9646 7171
E: enquiries@stylebynature.com.au
W: www.stylebynature.com.au

DJ / Entertainment



Live Sound Solution
Sean Marchetti

T: 0487177878
E: Sean@livesoundsolution.com.au
W: livesoundsolution.com.au



Top Dog Entertainment
Jack Newman

P: 1300 658 718
E: info@topdogentertainment.com.au
W: topdogentertainment.com.au
A: B3 / 8 Rogers Street, Port Melbourne, 3207

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Candy Buffets
/ Styling

Styled
by
COCO

Styled by Coco
Rochelle and Dulce

T: 0423 762 855
E: info@styledbycoco.com
W: www.styledbycoco.com



THE
CANDY BUFFET COMPANY
— sweeten up your next event! —

Candy Buffet Company
Claire Appleby

T: 1300 924 427
E: sales@candybuffet.com.au
W: candybuffet.com.au

Cake



Ab Fab Cakes
Lauren Tickell

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E: info@abfabcakes.com.au
W: www.abfabcakes.com.au

Photography

NIKI PHOTOGRAPHY
i LOVE taking photos

Niki Photography
Nicky Schurch

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