

L'Hotel Gitan offers an unforgettable dining experience in the heart of Prahran. Serving classical, yet innovative French fare in one of Melbourne's most iconic pubs, L'Hotel Gitan is the perfect location for your next function or celebration.

Should you wish to discuss your event and particular requirements further, please contact us on 03 9999 0990 or info@lhotelgitan.com.au.

The image shows the exterior of L'Hotel Gitan, a two-story brick building with a curved corner. The name 'L'HÔTEL GITAN' is displayed in large, white, serif letters on a black sign above the entrance. The building features a mix of red and black bricks. In the foreground, there are two high-top tables on the sidewalk. To the left, a wooden planter box contains some greenery, and a few people are visible sitting at an outdoor table. A large orange arrow graphic is overlaid on the image, pointing upwards towards the entrance.

L'HÔTEL GITAN

THE COPPER SUITE

MAXIMUM CAPACITY
12 SEATED

Adjacent to the main dining room, the Copper Suite features one of the highlights of the venue, the hand-picked custom redwood dining table sourced directly by the Reymond family from Moama.

With copper accents and the mesh wine cupboard separating you from the main dining room, this private dining room is perfect for your next intimate meal.



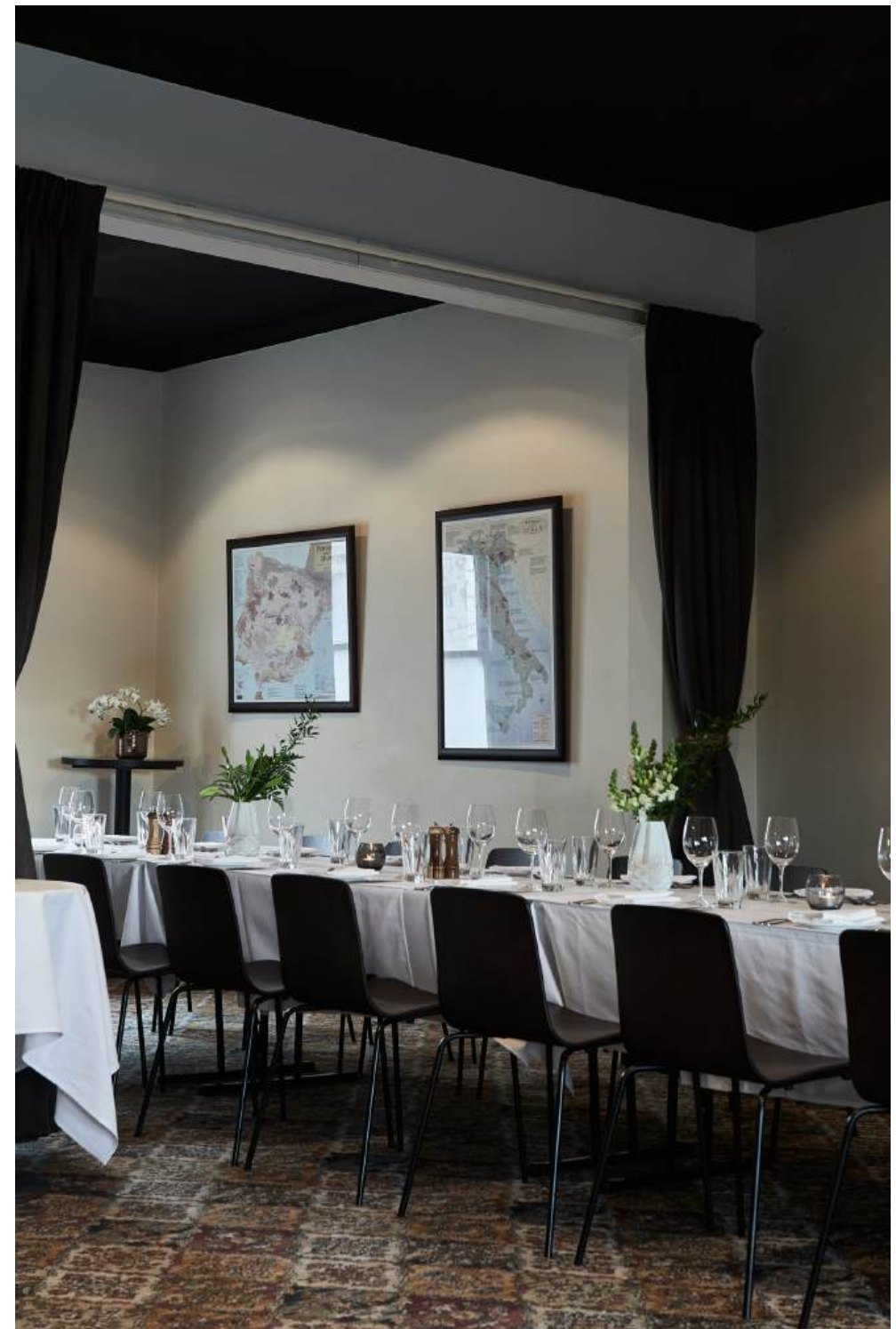
ALFIE'S BAR

MAXIMUM CAPACITY:

36 SEATED

90 STANDING

Overlooking Commercial Road, Alfie's Bar is a lovely option for your next dining or cocktail event. This space retains the original pub feel with an elegant update and is fully equipped with private bar, staff and facilities, with audiovisual equipment available on request.



THE MENU

The menu at L'Hotel Gitan has been designed with a focus on shared dishes, and this extends to the menus offered for our special events.

TWO COURSE SHARING MENU- \$90 PP

THREE COURSE SHARING MENU- \$100 PP



We can cater for most dietary requirements. Please give us as much notice as possible to accommodate for these.

PETITE

POTATO AND BEAUFORT CHEESE CROQUETTE
Comté custard, cornichon gel

MOYEN

HEIRLOOM SQUASH TARTELETTE
Lemon thyme, buffalo ricotta, pickled red onion gel

SMOKED OCEAN TROUT RILLETTE
Ajo blanco, radish, lemon myrtle lavosh

PLAT PRINCIPAL

GRILLED BRASSICA
Pine nut crème, gremolata, roasted pepitas, basil, parmesan

BAKED ROCKLING
Chargrilled asparagus, harissa, macadamia crumb

ORGANIC BANNOCKBURN ROTISSERIE CHICKEN
Pomme de terre sarladaise, chicken thyme jus

OPTIONAL ADD ON: MARGARET RIVER WAGYU BAVETTE
Bordelaise butter
(additional \$10 per person)

A COTÉ

Mixed leaf salad
Pommes frites

DESSERT

PISTACHIO & RED FRUIT CHARLOTTE
Pistachio & red fruit bavaroise, ladyfingers, seasonal berries

MANGO TART
Pâte sablée, mango coconut compote, lime chantilly, toasted coconut

STAND UP CANAPÉS

Our canapé menu offers a range of options for your next event.

\$45 per person (8 pieces each) – choose 6 canapé options

\$60 per person (12 pieces each) – choose 8 canapé options

\$75 per person (15 pieces each) – choose 10 canapé options

SAVOURY CANAPÉS

Oysters, natural & condiments

Potato and beaufort cheese croquette, comté custard, cornichon gel

Cauliflower fritters, lemon mayonnaise, piment d'espelette

Gougères with gruyere

Heirloom squash tartelette, lemon thyme, buffalo ricotta, pickled red onion gel

Empanadas of root vegetables and peas

Pâté chaud of pork & veal, black prunes

Minced Flinders Island lamb brochette, yoghurt and mint

Rare beef, potato rosti, horseradish

Satays of beef and chicken, dipping sauces

Quesadilla of chicken and avocado, mild spices

Goujonettes of deep sea rockling, sauce tartare

Red snapper crudo, blood orange, radish

Smoked trout rilette, ajo blanco, radish, croûtons

Pommes frites, aioli

SWEET CANAPES

Pistachio & red fruit Charlotte, pistachio & red fruit bavaroise,
ladyfingers, seasonal berries

Mango tart, pâte sablée, mango coconut compote,
lime chantilly, toasted coconut



BEVERAGES

Featuring a range of European/French wines, our wine list offers something for every taste.

In Alfie's Bar all wines must be pre-selected from our wine list, or a beverage package selected, to ensure your private bar can be appropriately stocked for your event. We recommend a sparkling, 1-2 white and 1-2 red wines.

L'Hotel Gitan requests beverage selection 10 days prior to the reservation to allow sufficient time to order stock.

COCKTAILS

We offer a number of cocktails in Alfie's bar:

Negroni
Aperol Spritz
Manhattan

BEVERAGE PACKAGES

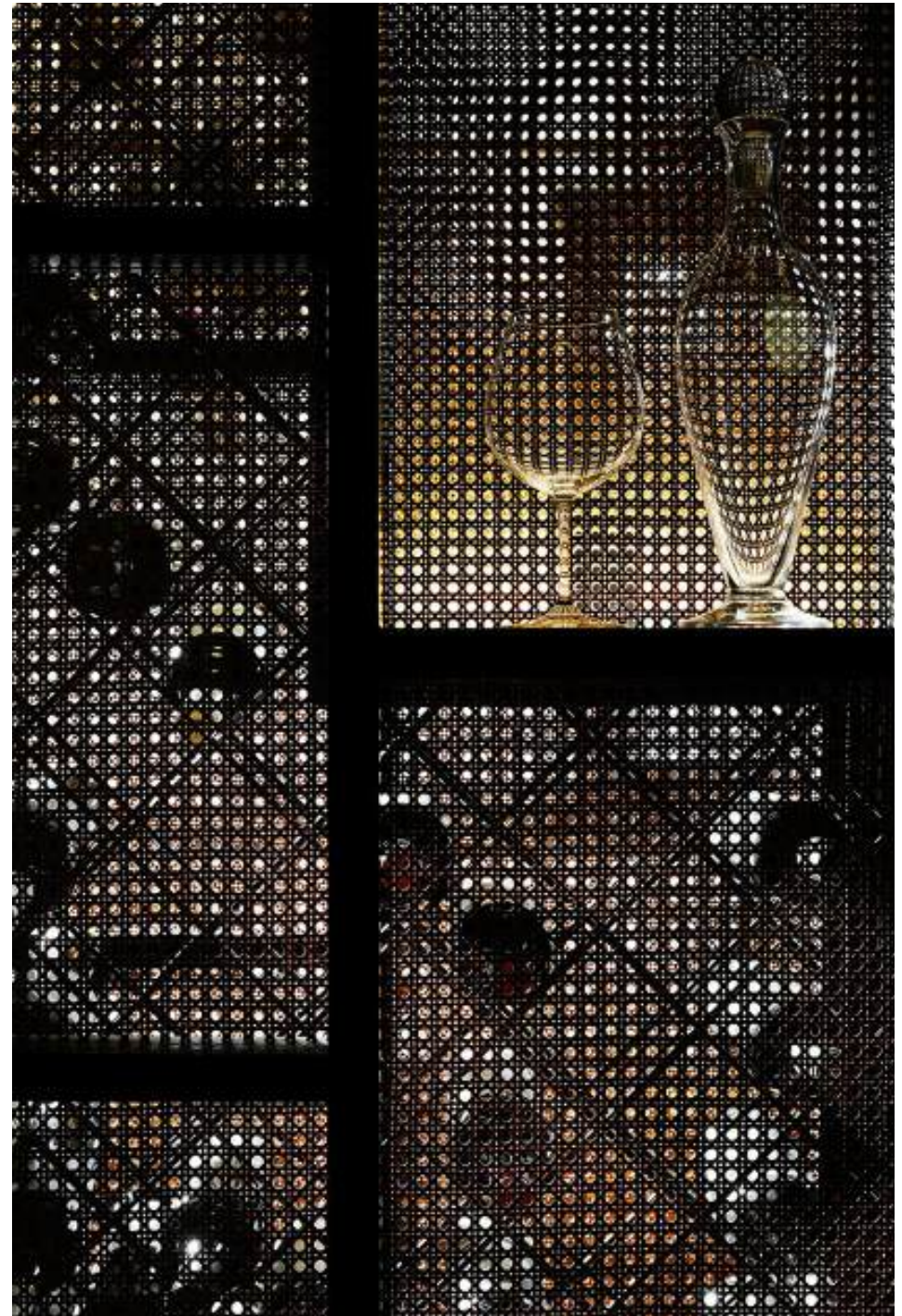
Beverage packages are an excellent way to manage the cost of your next event. For your convenience, we can offer the following range of beverages and durations:

- 2 hours \$50pp
- 3 hours \$65pp
- 4 hours \$80pp

Beverages available:

- NV Marsuret Prosecco
- 2019 Fred's Pinot Gris
- 2020 Wickhams Road Pinot Noir

*Package include draught beer and soft drinks.



CELEBRATION CAKES

Cakes can be arranged for special occasions and celebrations. Our award-winning Pastry Chef can serve the following:

- Berry Genoise

White chocolate Chantilly, raspberry coulis, fresh berries

- Coffee Chocolate roulade

Hazelnut praline, mascarpone chantilly

All cakes require 48 hours' notice to produce. Please let us know if you would like us to provide you with a quote for any of those options. Alternatively, you are welcome to provide your own cake. A cake charge of \$5 per person is payable on the day.

DECOR

When hosting your private event at L'Hotel Gitan you are more than welcome to add additional flowers, candles and other decor items to our space. Our recommended florist is Kelli at Petal Providore who is contactable on 0408 288 787 or at hello@petalprovedore.com.au.

TERMS & CONDITIONS

CONFIRMATION

We are quoting current prices, which are subject to alteration without notice.

Final confirmation of guest numbers is made 2 days prior to the reservation. Charges will be levied for the confirmed number, or the final attendance, whichever is greater.

Confirmation of menu and beverage selections are required at least 10 days prior to the reservation.

We do not hold tentative dates for events. A reservation is only made and confirmed upon receipt of a completed booking confirmation form.

CANCELLATIONS

You are required to give a minimum of 48 hours notice in order to cancel an event. In the event of a function being cancelled within 48 hours of the function, a charge of \$50 per person will be made as a cancellation fee.

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.

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

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.

MINIMUM SPEND

If the minimum spend is not met, the difference will be levied as a room hire fee and included in the final itemised account.

PAYMENT DETAILS

All functions are payable at the conclusion of the event, except by prior arrangement.

All credit card payments incur a 1.4% processing fee.

Functions can be partly or fully paid for by EFT prior to the event to avoid any processing fees. Upon discussion with our office, an invoice will be issued and remittance will be required before the event's commencement.

TAXES

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

SERVICE CHARGE

All functions are subject to a 6% service charge.



L' H Ô T E L G I T A N

Contact us today to discuss your next event:

www.lhotelgitan.com.au

32 Commercial Road, Prahran, 3181

info@lhotelgitan.com.au

(03) 9999 0990