



L'Heritage
Groups packages

Group bookings!

We have had a lot of fun recreating this space for the different guests and their desires. From sit down dining groups celebrating milestones to product launches with funky DJ's and decorative activations.

Water taxi arrivals with a simple beach stroll, greeted with Champagne on arrival and elegant canapes.

We are happy to think outside the box with you to ensure you have a fun, memorable and successful experience.



L'HERITAGE

French Bistro

First choose the room for your event:

The room is privatised for your celebration for the duration of 4.5 hours, giving you ample time to wine and dine with your family and friends. For extended hire time of the room we charge \$300 per 30 minutes.

Our Salon

(10-24 ppl) minimum spends:

Lunch - 11:30am-4pm

Wednesday-Friday \$1,400

Saturday & Sunday \$2400

Dinner - 5:30pm-10pm

Wednesday & Thursday \$1400

Friday & Saturday \$2400

Sunday \$1,400



L'HERITAGE

French Bistro



Our Main room

(25-40 ppl) minimum spends :

Lunch - 11:30am-4pm

Wednesday-Friday \$2,400

Saturday & Sunday \$4000

Dinner - 5:30pm-10pm

Wednesday & Thursday \$2,400

Friday & Saturday \$4000

Sunday \$2400

Full venue hire

(up to 50 ppl) minimum spends:

Lunch - 11:30am-4pm

Wednesday-Friday \$4500

Saturday & Sunday \$7000

Dinner - 5:30pm-10pm

Wednesday & Thursday \$4500

Friday & Saturday \$7000

Sunday \$4500



L'HERITAGE

French Bistro



Canapés

We have the most delicious selection of canapés which your guests will love. We serve enough food throughout the event to make sure that each guest leaves feeling satisfied.

We can also serve a selection of 3 canapés on arrival before your seated meal.

\$20pp for 3 canapés

in addition to your set menu 1 or 2

\$80pp for 6 canapés & 2 Substantials

\$20 pp for Grazing table

In addition for cocktail party offering, this is a buffet style selection which gives the option for your guests to self serve during the event



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Cold Canapés:

- Ceviche slightly cooked in citrus & coconut dressing, cherry tomatoes, chilli, & coriander w/ a dash of vodka (gf)
- Duck rillettes w/ new season figs on sourdough crisp
- Salmon gravlax served w/ an avocado puree & slightly spiced (gf)
- Buffalo mozzarella & tomato sauce vièrge on crumbed sourdough (V)
- Freshly shucked oysters direct from the farm, w/ red wine vinegar & eschalots (gf)
- Tasmanian salmon rillettes w/ lemon, dill, baby capers & gravlax on toast (gf*)
- Gazpaccio (Veg)
- Caramelised onion jam & goat cheese mini tartlet (veg)

Sweet Canapés:

- Fresh fruit skewers (v, gf,)
- Pannacotta w/ French vanilla & Rhubarb purée (gf)
- Mini chocolate mousse w/ almond flakes (v, gf)

Lunch/ Evening grazing table (not stand alone option)

- Cheeses: a variety of soft, semi-soft & hard
- Charcuteries: Procuitto, saucisson, champagne leg ham
- Antipasti
- Olives
- Crudités
- House made dips
- Crackers and breads
- Seasonal fruits

Hot Canapés:

- Mini Quiche Lorraine (bacon)
- Mini quiche w/ smoked salmon & dill
- Mini vegetarian quiche w/ 3 cheeses (veg)
- 3 cheeses gougère (veg)

Substantials:

- Seared Hervey Bay scallops w/ cauliflower puree & Meuniere butter (gf)
- Beef eye filet cooked at 54°C served on a truffled mash potato, port demi-glace jus (gf)
- Fish and Chips w/ tartare sauce
- Risotto w/ yamba prawns flambée w/ pastis (gf)
- Risotto w/ wild mushrooms & chicken (gf)



v - vegan, veg - vegetarian, gf- gluten free, df- dairy free, * - on request



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Drinks:

Drinks will be charged on consumption by the bottle.

Please see our current wine list for your selection.

We will invite you in for a tasting to pre select your wines for the day during which you will be accompanied by our in house sommelier who will guide you through our wine list.

Your selections will need to be finalised 2 weeks prior to your event to ensure we have correct stock.

We are excited to receive 2 wine glasses from Australia's wine list of the year awards.



L'HERITAGE

French Bistro



Set Menu I

\$99 per person

Our 3 course set menu is perfect for a more traditional meal. We have two set menus to choose from and serve them as an alternate drop.

Please note every table of 15 and above will be served as an alternate drop.

We are more than happy to accommodate any dietary requirements when informed in advance. Special requests and adjustments can be forwarded to the events coordinator, who will then discuss them with the head chef. The set menu is subject to seasonal changes and availability.



L'HERITAGE

French Bistro

Set Menu I

Freshly baked baguette & butter

Entrées

Pâté *gf**

chicken liver pâté flambéed w/ cognac, pickled onion, port wine gelée, cornichons, baguette toasts

Or

Rillettes de saumon *gf**

tasmanian salmon rillettes, lemon, dill & baby capers topped w/gravlax on toast

Mains

Poisson poilé *gf, df*

Pan fried barramundi, grilled asparagus, sauce vierge

Or

Suprême de volaille *gf*

sous-vide chicken breast w/green beans & tarragon jus

Sides - to share

french fries

mesclun salad w/ dijon vinaigrette

Dessert

Vanille bourbon, fleur d'oranger panna cotta, coulis de rhubarbe *gf*

Panna cotta infused w/ orange blossom, French vanilla bean & rhubarb coulis

*v - vegan, veg - vegetarian, gf- gluten free, df- dairy free, * - on request*



Set Menu 2

\$119 per person

Our 3 course set menu is perfect for a more traditional meal. We have 2 set menus for you to choose from and serve them as an alternate drop.

Please note every table of 15 and above will be served as an alternate drop.

We are more than happy to accommodate any dietary requirements when informed in advance. Special requests and adjustments can be forwarded to the events coordinator, who will then discuss them with the head chef. The set menu is subject to seasonal changes and availability.



L'HERITAGE

French Bistro

Set Menu 2

Freshly baked baguette & butter

Entrées

Assiette de fruits de mer *gf*

2 pacific oysters, shiraz vinegar, 2 tiger prawns w/ cocktail sauce & homemade gravlax salmon

Or

Pâté *gf**

chicken liver pâté flambéed w/ cognac, pickled onion, port wine jelly, cornichons, baguette toasts

Mains

Poisson et sa sauce vierge *gf*

pan-fried barramundi, sauce vierge w/ cauliflower purée on grilled asparagus

Or

Entrecôte grillée *gf*

250g scotch fillet marble 3 served medium-rare w/ pepper sauce

Sides - to share

french fries

green beans cooked in garlic & parsley butter

mesclun salad w/ dijon vinaigrette

Dessert

Panna cotta *infused w/ orange blossom, French vanilla bean & rhubarb coulis*

Or

Warm chocolate fondant cake *w/ vanilla gelato*

*v - vegan, veg - vegetarian, gf- gluten free, df- dairy free, * - on request*



Our venue is in a unique, beautiful location surrounded by national park and Sydney's harbour.

Guest Parking is located on Chowder Bay Road above the venue, it is limited and metered.

When booking with us we suggest you consider car pooling, arriving by bus, taxi or water taxi to reduce traffic flow & allow you to have the most relaxed arrival & departure possible.

Water taxi or charter vessels may drop off or pick up at Chowder Bay Public Wharf. Please note that one of the Jetty's is closed for repair.

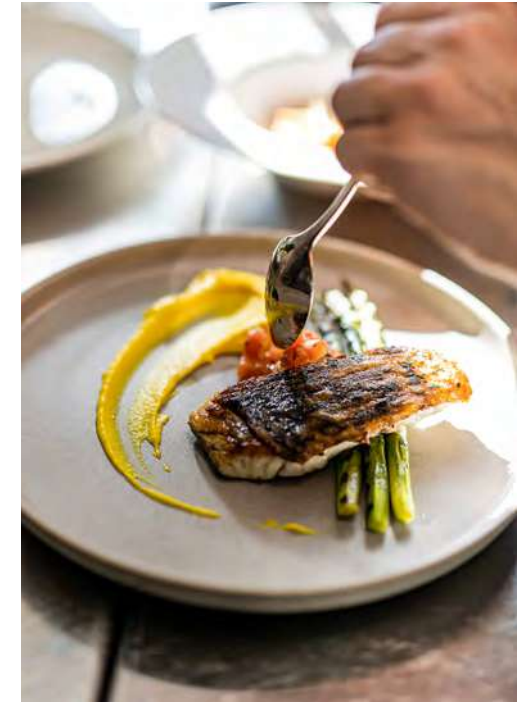
We look forward to seeing you soon.



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Featured in SMH good food guide for Top private dining locations in Sydney.



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The Sydney Morning Herald

 BROADSHEET



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Hiring Contract

Contact Name: _____
 Contact on the day: _____
 Company Name: _____
 Phone: _____
 Email: _____

Date: _____
 Time: _____
 Occassion: _____
 No. of Guests: _____

Details (Please select menu choice below)

- \$99 set menu 1
- \$119 set menu 2
- \$20pp canapés
- \$65pp canapés
- \$80pp canapés
- \$80pp canapés + \$20 grazing table

Dietary Requirments

Special Requests

Credit Card Details:

Please Circle:

Mastercard VISA AMEX

Name on the card: _____

Expiry Date: _____

CVC: _____

Card Number: _____

Signature: _____

Date: _____

FINE PRINT

A cleaning fee of \$1000 shall be charged should the premises be left in an unacceptable state including damages to decor and furniture. We require final guest numbers seven days prior to the event including any dietary requirements. All cancellations made within 14 days of the event will incur a charge of \$1000. L'Heritage is fully licensed, BYO beverages are not permitted. The start and end times for your event have been agreed on per your contract. Earlier arrival of guests is not permitted. Events must end no later than 10pm. Extra time will be charged at \$300 per 30 mins. For all groups of 8 and over we add a 10% surcharge to the final bill. We encourage guests use Uber, Taxis, Water Taxis or the Government bus. The booking is not secured until the contract is returned signed with all credit card details provided.

Contract should be sent via email to info@lheritage.com.au. Contracts will not be accepted without valid credit card details.