

Petit weddings! Yes we do!!

We have such a beautiful, romantic venue which is perfect for 'petit' weddings. Perched on the water at Chowder bay and set in a historic building, our restuarant is ideal for all seasons, rain, hail or shine.

We have a few different options for you!

Reception lunch or dinner either seated or as standing canapés (10-50 ppl)

Wedding Ceremony is available on request (please enquire with us)











First choose the room for your reception:

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





Our Main room (25-40ppl) minimum spends:

Lunch - II: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



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



French Bistro

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)

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)

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



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











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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.

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.



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 poîlé 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

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 menu's to choose from and serve them 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.



Set Menu 2

Freshly baked baguette & butter

Entrées

Assiette de fruits de mer gf

2 pacific oysters, shiraz vinegar, 2 tiger prawns with cocktail sauce and 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, fries & salad

Sides - to share

french fries mesclun salad w/ dijon vinaigrette

Dessert

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

Or

Warm chocolate fondant cake with vanilla gelato



Location

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. Pkease note one of the jatty's is closed for repair.

We look forward to seeing you soon.



L'HERITAGE



Voted most romantic venue in Sydney, perched on the water at Chowder bay, L'Héritage welcomes you.









@bistro.lheritage 02 9968 1658 www.heritage.com.au 7B Chowder Bay Road, Mosman 2088

The Sydney Morning Herald











Hiring Contract				
Contact Name: Contact on the day: Company Name: Phone: Email:	Tis	me:		
Details (Please tick menu choice below) \$99 set menu I \$119 set menu 2 \$20pp canapés \$65pp canapés \$80pp canapés \$80pp canapés + \$20 grazing table		irments	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 IOpm. Extra time will be charged at \$300 per 30 mins. For all groups of 8 and over we add a IO% 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.