

F R E N C H & F A B U L O U S P R I V A T E E V E N T S

Entrecôte

1 4 2 R U E D E G R E V I L L E

BONJOUR & WELCOME

Inspired by the original Le Relais De L'Entrecôte that opened in 1959 in Porte-Maillot, Paris. Entrecôte has become Melbourne's quintessential French restaurant by restaurateur Jason M Jones & his 'all things design' partner Brahman Perera.

Coined as the 'French Party Palace' of Prahran, we invite you to join us for a fabulous, frivolous & fun time at our Maison on Rue de Greville.

O P E N 7 D A Y S





Entrecôte

Natalie Rompotis



LE SALON PRIVÉ



LE SALON PRIVÉ

LE SALON PRIVÉ

SEATED CONFIGURATION

MAXIMUM CAPACITY (UP TO)

30

or

50

*guests seated
for dining party*

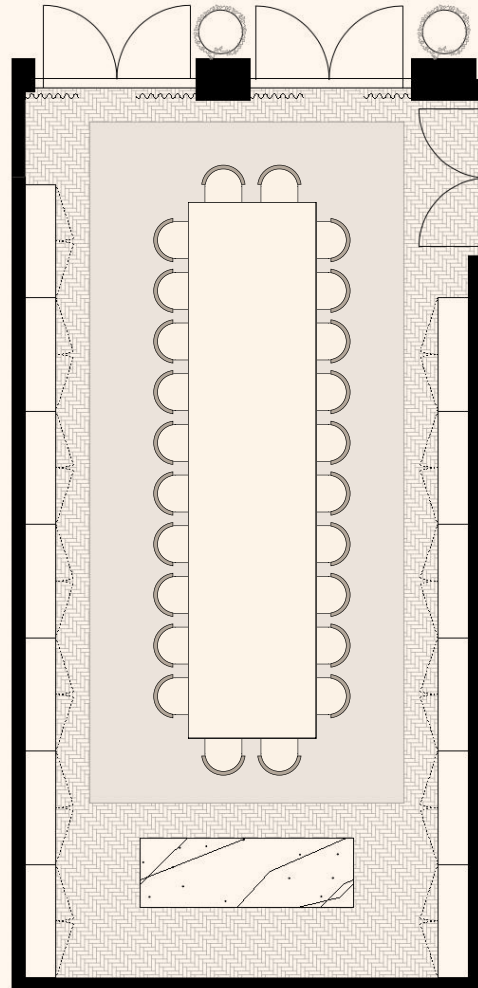
*guests standing
canapé party*

MINIMUM SPEND REQUIRED

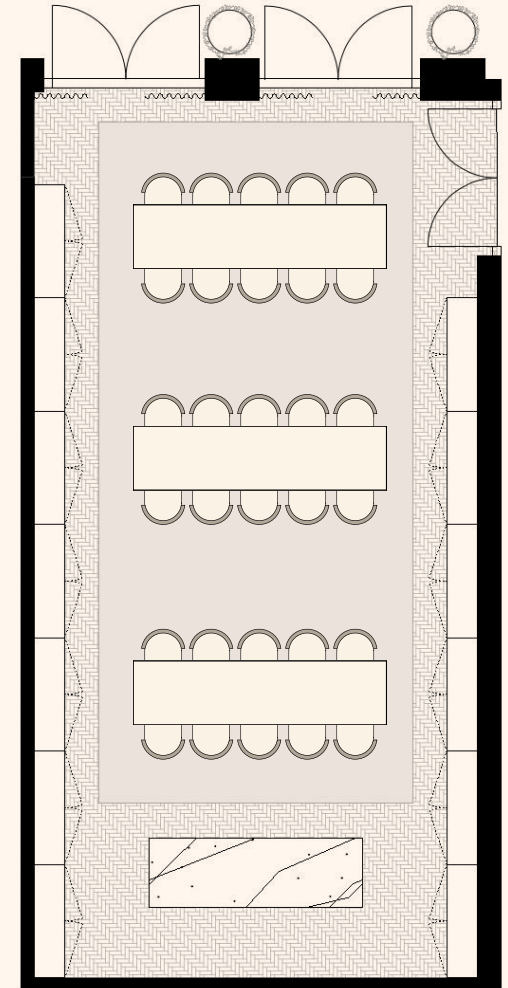
LUNCH <i>from 12pm</i>	JAN-OCT	NOV & DEC
MON-THU	\$2,500	\$3,000
FRI	\$3,500	\$4,500
SAT & SUN	\$3,850	\$4,950

DINNER *from 6pm*

MON-THU	\$4,000	\$5,000
FRI	\$5,000	\$6,000
SAT	\$5,500	\$6,600
SUN	\$4,400	\$5,500



24 GUESTS SEATED
AROUND ONE TABLE



30 GUESTS SEATED
AROUND THREE
TABLES



LE CONSERVATOIRE

Le Conservatoire, styled in full bloom for our 'Stop & Smell the Rosé' campaign. Please note: floral arrangements and décor are not included.



LE CONSERVATOIRE

MAXIMUM CAPACITY (UP TO)

56

or

80

*guests seated
for dining party*

*guests standing
canapé party*

MINIMUM SPEND REQUIRED

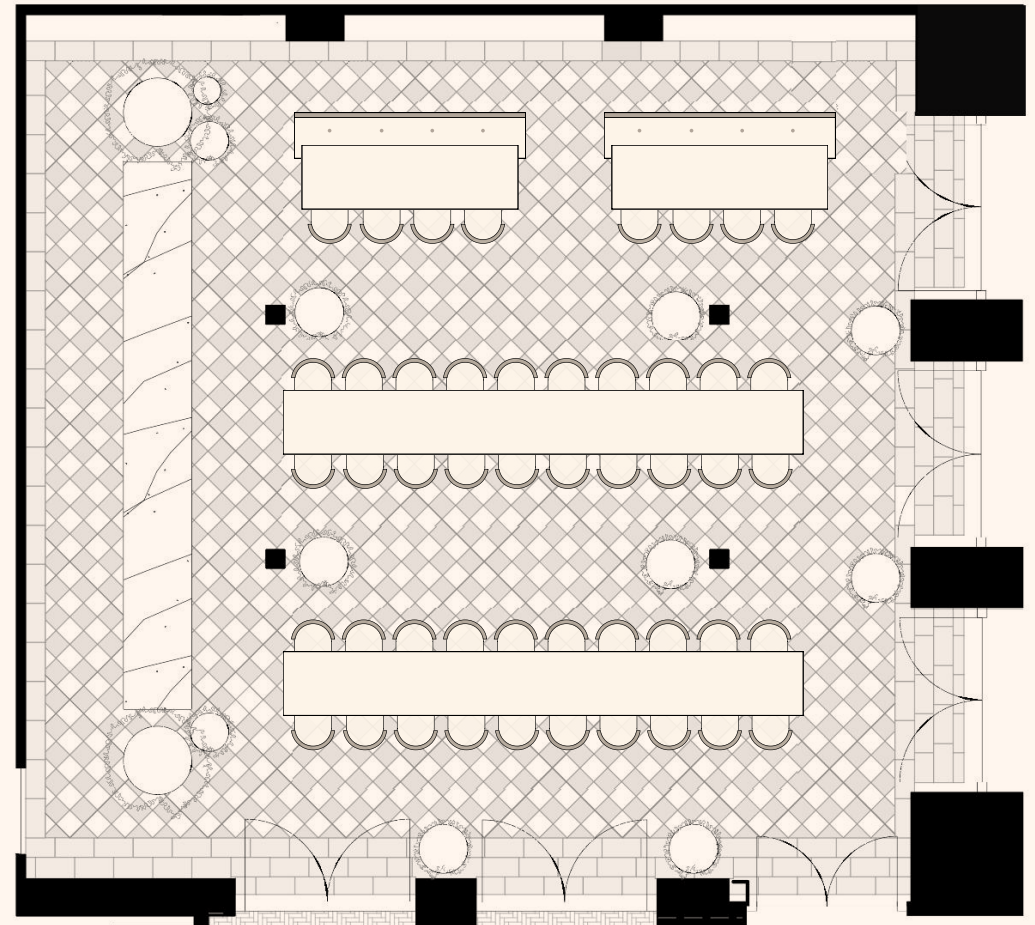
LUNCH <i>from 12pm</i>	JAN-OCT	NOV & DEC
MON-THU	\$3,800	\$5,800
FRI	\$12,000	\$15,000
SAT & SUN	\$13,200	\$16,500

DINNER *from 6pm*

MON-THU	\$8,000	\$10,000
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this space is not available Friday to Sunday evenings

SEATED CONFIGURATION



56 GUESTS SEATED AROUND FOUR TABLES

LES CARTES

SEATED SERVICE

MENU OPTIONS

Our carefully curated prix-fixe menus are inspired by famous French châteaux: Chantilly, Chambord, & Versailles. Each menu is designed to highlight the best of French cuisine fit for royalty. Whether you're hosting an intimate gathering or a grand affair, there's a menu that will suit your event perfectly. Let us help you create a memorable culinary experience for your guests.

We are able to cater to most dietary requirements, check with your guests & let us know as soon as possible so we can advise our kitchen with advanced notice.

CHANTILLY
\$119,9PP

CHAMBORD
\$149,9PP

VERSAILLES
\$179,9PP



SUMMER 2025 EVENT MENUS

CHANTILLY

\$119,9 PP

TO START

King Louis XIV 'Boulettes'
spiced beef croquettes, Dijon mustard

CHOICE OF ENTRÉE

Salade de Chèvre Chaud
local goats cheese, herbs de Provence, marinated heritage tomatoes, tomato vinaigrette, pine nuts

Terrine de Poulet d'Été
chicken, truffle & leek terrine, tarragon mustard

Saumon Fumé
cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps

CHOICE OF MAIN

Tarte aux Tomates et à la Moutarde
butter pastry, heritage tomatoes, Dijon mustard, Gruyère mousse, black olive

Poisson Poêlé et Artichaut
panfried baby snapper, crispy artichoke & capers, sage beurre meunière

Entrecôte Signature Steak Frites*
Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

Soft leaves salad
w/ radish, walnuts & our French Dressing

CHOICE OF DESSERT

Crème Brûlée traditionnelle

Profiteroles au Chocolat
French vanilla bean ice cream, sauce au chocolat chaud, buttered almonds

Fromage
Le Conquérant Camembert, chutney Maison, baguette

TO FINISH

Macaron* by Josephine

CHAMBORD

\$149,9 PP

TO START

Chèvre et Miel Gougère
chèvre mousse, honeycomb, herbs de Provence

CHOICE OF ENTRÉE

Asperges et Velouté Blanc
local asparagus, white almond velouté, smoked fromage blanc, buttered almonds, lemon

Roulade de Truite de Mer
ocean trout & dill roulade, heirloom radish, buttermilk dressing, horseradish, dill

Tartare de Bœuf au Couteau
cornichons, egg yolk, sauce épice, mustard leaf, smoked tomato potato crisps

CHOICE OF MAIN

Poisson Poêlé et Artichaut
panfried baby snapper, crispy artichoke & capers, sage beurre meunière

Pithivier de Noël
dry-aged duck breast, confit leg pithivier, pickled cherries, Cumberland sauce

Entrecôte Signature Steak Frites*
Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

Filet de Bœuf
Gippsland beef eye fillet, béarnaise sauce, watercress salad, frites

Soft leaves salad
w/ radish, walnuts & our French Dressing

CHOICE OF DESSERT

Crème Brûlée traditionnelle

Tarte au Citron w/ crème fraîche
dark chocolate & hazelnut délice, white chocolate ganache, cherry sorbet

TO FINISH

Macaron* by Josephine

VERSAILLES

\$179,9 PP

TO START

Tartlett de Thon
Yellowfin tuna tartlet, fromage blanc, piment d'espelette

CHOICE OF ENTRÉE

Tian de Crabe et d'Avocat
spanner crab, avocado, Yarra Valley salmon roe, bottarga, beurre blanc, baguette wafer

Crevettes Pochées et Melon
poached tiger prawns, compressed melon, heirloom tomatoes, melon & basil dressing, piment d'espelette

Pore Glacé
glazed pork, stonefruit & mustard purée, candied clementine, frisée

CHOICE OF MAIN

Pithivier de Noël
dry-aged duck breast, confit leg pithivier, pickled cherries, Cumberland sauce

Cocktail de Homard
poached Southern Rock lobster on ice, mayonnaise mouseline, Olivier salad, frites

Entrecôte Signature Steak Frites*
Rangers Valley Black Market 270 days grain-fed Angus Beef, our Secret Herb Butter Sauce, frites

Filet de Bœuf
Gippsland beef eye fillet, béarnaise sauce, watercress salad, frites

Soft leaves salad
w/ radish, walnuts & our French Dressing

CHOICE OF DESSERT

Tarte au Citron w/ crème fraîche

Fromage Sous Cloche
cheese of the moment, condiments, baguette & wafers

Parfait des Îles
mango & mascarpone parfait, Urku 56% chocolate, lime, crème Chantilly

TO FINISH

Macaron* by Josephine

Dishes marked with an* contains nuts. We are able to cater for some dietary requirements with advanced notice. Groups of 30 or more must dine on a reduced menu selection of two entrées, two mains & two desserts to be offered to your guests. If you have limited timeframe for your event, we recommend a set course menu which our team can help you organise.

**ENTRECÔTE
SIGNATURE SET**

ON ARRIVAL

Caviar Rösti

Sturgeon Baerii caviar, chive crème fraîche, crispy pommes Anna

TO START

King Louis XIV 'Boulettes'

spiced beef croquettes, Dijon mustard

ENTRÉE

Coquilles Saint-Jacques

half shell scallop, spiced citrus butter, lemon, petit coriander

MAIN

Entrecôte Signature Steak Frites*

*Rangers Valley Black Market 270 days grain-fed
Angus Beef served pink with our Secret Herb Butter Sauce
& pommes frites*

for the table

Soft leaves salad

w/ radish, walnuts & our French Dressing

DESSERT

Crème Brûlée

traditionnelle

TO FINISH

Macaron* *by Josephine*

\$ 149,9 PP



Perfect for larger groups or events with limited time. We are happy to accommodate most dietary requirements with prior notice—please let us know in advance.

ADDITIONS

*Make your guests say ooh la la,
with a bit of extra luxe to your menu*



CAVIAR

CAVIAR 'BUMP' *w/ a Vodka 'One-Sip' Martini* \$34,9pp
w/ a glass of Taittinger Champagne \$51,9pp

CAVIAR SERVICE

w/ crispy pommes Anna, crème fraîche, capers, shallot, sieved egg, chives

30g Yarra Valley 'First Harvest' Salmon Caviar \$59,9
30g Sturgeon Baerii 'Esturion de Sarrion' Caviar \$164,9
50g Sturgeon Baerii 'Esturion de Sarrion' Caviar \$264,9

HUÎTRES

Pacific Oysters *shucked to order w/ Champagne mignonette* \$74,9 doz

HORS D'ŒUVRES

Caviar Rösti \$15,9ea
Sturgeon Baerii 'Esturion de Sarrion' caviar, chive crème fraîche, pommes Anna

Chèvre et Miel Gougère \$10,9ea
chèvre mousse, honeycomb, herbs de Provence

Tartlett de Thon \$9,9ea
Yellowfin tuna tartlet, fromage blanc, piment d'espelette

King Louis XIV 'Boulettes' \$5,9ea
spiced beef croquettes, Dijon mustard

Coquilles Saint-Jacques \$13,9ea
half shell scallop, spiced citrus butter, lemon, petit coriander

SIDES

Pommes frites \$14,9ea
French fries

Secret Herb Butter Sauce* \$5,9ea

Asperges et sauce Béarnaise \$16,9ea
charred local asparagus, sauce béarnaise

Additions must be chosen in advance of your booking & some items may require minimum quantities or be required for the whole table.



CARTE DES GÂTEAUX CELEBRATION CAKES MADE TO ORDER



Fraisier Classique

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries & meringue.

18 CM - \$75 • 26 CM - \$95 • GF + \$9 (on request)



Tarte au Citron

A buttery pastry case filled with baked lemon custard & crème fraîche.

22 CM - \$95



Passionfruit & White Chocolate Gâteaux

Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.

18 CM - \$85 • 26 CM - \$110 *Contains nuts



Bombe Alaska de La Maison

A frozen layered gateaux with joconde sponge, Champagne parfait, strawberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20 CM - \$92 *Contains nuts



L'Opéra Ra Ra

Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.

15 CM - \$92 • 8 CM - \$36 *Contains nuts

CANAPÉ

ROVING CANAPÉS FOR A STANDING PARTY



CANAPÉ PACKAGE

\$79,9 PP

your choice of 6 canapés from below (12 pieces) plus 1 'more substantial' canapé

Oysters w/ Champagne mignonette

Gambas, Queensland King prawn, sauce Marie Rose

Brochette de Crevette, tiger prawn, melon, tomato, cucumber, fromage blanc, salmon roe

Bouchée de Concombre petit cucumber, crème fraîche, Yarra Valley salmon roe

Pétoncle, scallop cru, smoked tomato dressing, pickled cucumber, piment d'espelette

Yarra Valley Caviar Blini, crème fraîche

Steak Tartare en crouton

Vol au Vent Gruyère mousse, asparagus

Tartlett de Thon Yellowfin tuna tartlet, fromage blanc, piment d'espelette

Chèvre et Miel Gougère chèvre mousse, honeycomb, herbs de Provence

King Louis XIV 'Boulettes' spiced beef croquettes, Dijon mustard

Terrine Maison, Maison Pear & Ginger Chutney

Foie Gras Parfait Tartlet, w/ pickled cherry

Croquettes de Macaroni au Gruyère, truffle aioli

Petite Quiche Lorraine petite tart

Caramelised Onion & Goats Cheese petite tart

Petite Boeuf Bourguignon Pie, tomato ketchup

Mr Jones' Sausage Roll, house tomato relish

ADDITIONAL CANAPÉS

MORE SUBSTANTIAL

Prawns Mayonnaise, pickled cucumber, brioche bun \$14,9ea

Petit Cheeseburger*, beef pattie, Monterey Jack cheese, Secret Herb Butter Sauce, pickles, aioli \$14,9ea

Mitraillette*, troisième \$14,9ea

SWEETIES DARLING?

Macarons* by Josephine \$3,9ea

Profiteroles au Chocolat individually wrapped \$7,9ea

Petite Tart au Citron miniature version of our lemon tart \$7,9ea

Petite Tart Chocolat et Caramel \$7,9ea

Assiette de Fromage assortment of local & French cheese \$12,9ea

CADEAUX GIFTING

Delight and dazzle your guests with an Entrecôte take-home gift designed to leave a lasting impression, encapsulating the essence of our renowned hospitality. Choose from our array of bespoke gourmet items, which reflect the sophistication and flair of Entrecôte. These elegant souvenirs ensure that the memories of your event extend far beyond the soirée itself.



Entrecôte à la Maison Seasoning Tin

Delight your guests with a little take-home gift, our Entrecôte Gold Tin Seasoning is perfect blend of salt and spices, a magical sprinkle to elevate any dish.

Gold Tin Entrecôte Seasoning ... \$9,9 ea



Macarons by Josephine Gift Box

Our lovely Josephine handmakes these delicious macarons in her home kitchen with detail love and care - they come in various flavours. Delight your guests with a sweet treat to take home at the end of your event.

Macaron Gift Box (6) \$19,9 ea



Mr Jones Entrecôte à la Maison Favourites

The pantry staples to give your guests home kitchen that ooh-la-la, je n'ai sais quoi - that magnifique French touch. This pack comes with Entrecôte à la Maison's: Pickled Cherries, Seasoning, French Dressing, Pear & Ginger Chutney

Mr Jones Hamper \$54,9 ea

Gift items are subject to availability & must be pre-ordered ahead of time so we can have them ready for your guests.

BOISSONS FREE-FLOWING WINES

Our sommelier has thoughtfully curated three exquisite wine lists, each expertly paired with our delectable French cuisine. These options are available for free-flowing service for four hours, ensuring that your guests will never go thirsty during your event.

INCLUDED IN ALL BEVERAGE PACKAGES

Capi soft drinks
Sparkling water
Kronenbourg 1664 lager

PETIT

NV Monmousseau Brut Etoile, Loire Valley, France

2021 Entrecôte Chardonnay, Vin de France

2021 Entrecôte Rosé, Vin de France

2021 Entrecôte Côtes-du-Rhône AOP, Vin de France

PREMIER

NV Chandon Blanc de Blanc Sparkling, Yarra Valley, Victoria

2023 Shaw and Smith, Sauvignon Blanc, Adelaide Hills

2023 Voyager Estate, Coastal, Chardonnay Margaret River, Western Australia

2022 Domaine Gavoty, Grand Classique, Cote de Provence, France

2023 Toolangi Pinot Noir, Yarra Valley, Victoria

2021 Dalwhinnie, LDR, Shiraz, Pyrenees, Victoria

GRAND

French 75

*Signature cocktail on arrival**

NV Taittinger Prestige Cuvée, Reims, France

2022 Rockford, Vine Vale, Barossa Valley, South Australia

2023 Vincent Tremblay, Chablis, France

2022 Domaine Gavoty, Cotes de Provence, France

2021 Joseph Faiveley Bourgogne Rouge Pinot Noir, France

2020 Maxime Graillot, Domaine des Lises, Crozes-Hermitage, France

4 HRS
\$85 PP

4 HRS
\$140 PP

4 HRS
\$205 PP

*cocktail is not free-flowing. Beverage on consumption is available with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines - but the choice is yours. Cocktails can be pre-ordered and served as a round at the time of your choosing. Responsible service of alcohol applies. Drink responsibly.



TERMS & CONDITIONS

RESERVATIONS

Reservations are not confirmed until full prepayment of the required deposit has been made.

MINIMUM SPEND

A minimum spend applies to all private reservations and can be made up with food and beverage. This amount will be advised upon the tentative reservation of a space. If the minimum spend is not reached then a room hire charge will be added up to the minimum spend amount.

EVENT TIMING

Please ensure your guests arrive in a timely manner to avoid any potential delays of service, or restrictions to service time. Should there be any speeches or the like – please inform your events coordinator in advance so they may coordinate with the kitchen.

The rooms are available from:
Lunch 12pm – 4:30pm
Dinner 6pm onwards

CAKES

We don't allow BYO cakes to be consumed for any reservation as we offer a wide selection of cakes made to order.

NOISE

Any noise level deemed excessive by Entrecôte – which may be of a disturbance to customers or surrounding residents must be ceased immediately upon being informed by a member of staff.

PAYMENT

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a 1.5% surcharge will apply for all credit card payments. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. These charges apply to all reservations. Please note that we are only able to issue one bill per event and we do not split bills under any circumstances. There is no facility for guests to purchase on an individual basis.

FINAL NUMBER OF GUESTS

A final number of guests for all bookings is required at least 3 days before arrival. Please note that the capacity of each room as stated in the events package is the absolute maximum and cannot be exceeded. Wherever able, we will accommodate additional numbers, however due to density and spacing restrictions this may not be possible

DECORATIONS & FLOWERS

Decorations of your own are subject to discussing with our events coordinator & the following parameters: No confetti or glitter is allowed. This includes gender reveal balloons, confetti cannons etc.

No items are to be screwed, nailed, taped, stapled or adhered to any of the building's surfaces or fixtures. All items are to be brought no earlier than 30 minutes to the event start time and are to be taken at the conclusion of the event. Any damages caused to Entrecôte due to decorations will be charged in addition to your final bill, based on the costs incurred to the business for repairs or cleaning. Exit signage must not be covered & access must not be blocked off.

ENTERTAINMENT

As we are a restaurant we are unable to facilitate guests bringing their own entertainment or playing their own music. Entrecôte has beautiful French jazz playing in the background.

FOOD & BEVERAGE

Beverages and menus must be confirmed at least 7 days in advance of your reservation. While we will always endeavour to cater for the dietary requirements of our guests, we need to be informed 3 days in advance of your booking if there are changes to be made. All food is subject to change due to seasonal availability. Event menus and pricing are subject to change and events will be subject to the updated events package at the time of the event. Wine is subject to availability, we will ensure a suitable replacement should a product be unavailable. Entrecôte does not accept BYO food or beverage of any kind.

EQUIPMENT HIRE

Entrecôte does not supply any audio visual equipment. Any external audio visual equipment is your own responsibility & must be delivered & collected on the day of your event at a time pre-arranged with our Events Coordinator. Equipment is to be charged to the event host & not to be billed to Entrecôte.

CANCELLATIONS

You are required to give a minimum of 10 working days (2 weeks) notice in order to cancel your event. Should you fail to provide the required notice, you will forfeit your deposit.

PROPERTY

Entrecôte is not liable to you or your guests in respect of any loss or damage (including consequential loss or damage) which may be suffered or incurred or which may arise directly or indirectly in respect of the venue hire. Similarly, it does not accept responsibility for damage or loss of any guest's property before, during or after an event. Any gifts or personal belongings for which you are responsible, must be removed from Entrecôte at the conclusion of your event. You will be financially responsible for any damage caused to the property of Entrecôte if caused by any member of your party. Please note that smoking or vaping is not permitted anywhere within our venue.

RESPONSIBILITY & DUTY OF CARE

Entrecôte has a duty of care to all patrons and as such reserves the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) guests will be asked to leave the premises immediately. Entrecôte also reserves the right to refuse continued alcohol service to any party on an alcoholic beverage package and no discounts will be issued.

M E R C I B E A U C O U P

*We'd be delighted to host your next event,
get in touch with our events team at
(03) 9804 5468 or dine@entrecote.com.au
& we will look after the rest!*

Merci et à bientôt!

Entrecôte