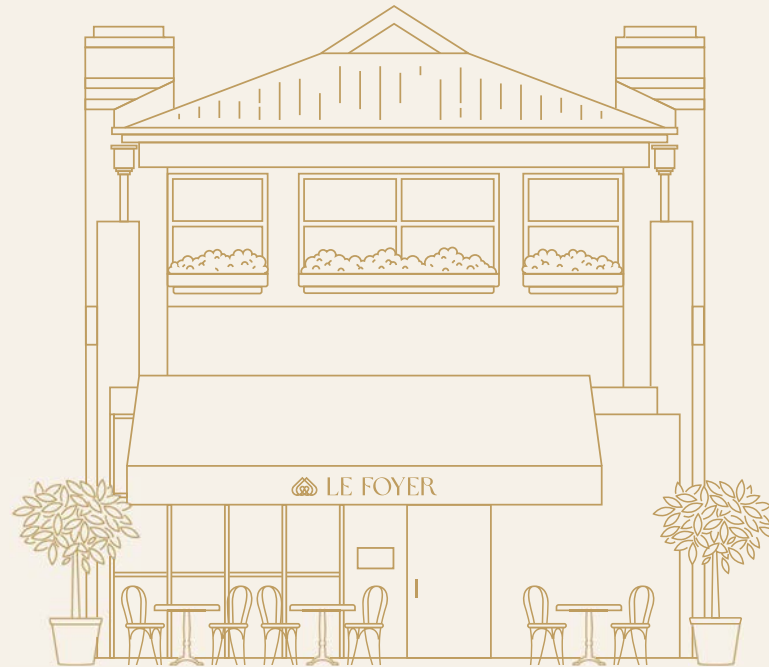




LE FOYER



SEMI PRIVATE DINING & PARTIES



LE FOYER



A welcome addition to Bendigo, Le Foyer. This modern Australian restaurant and cocktail bar offers an experience designed to complement any occasion. Whether you're popping in for a cheeky cocktail at the bar or settling in for a long, elegant dinner, Le Foyer wraps every moment in effortless style, warm hospitality, and just the right amount of sparkle all right in the heart of Queen Street.

Our menu is designed to move with your mood. Start light with freshly shucked oysters, delicate bites and snacks or dive into something more indulgent, generous plates of wood-fired meats and just-caught seafood, rich in flavour and perfect for passing around (or keeping all to yourself, no judgement here). At the bar, sip on the timeless classics you know and love or be a little adventurous with something new from our curated collection of wines and signature cocktails. Every pour is chosen to elevate the moment whether it's a casual Thursday night catch-up or a toast to something worth celebrating.

So come as you are, stay as long as you like, and let Le Foyer bring a little extra magic to whatever you're here for.



PARTIES AT LE FOYER



At Le Foyer, we don't just throw parties we give them a glow-up. Think timeless style, warm hospitality, and just the right amount of cheek.

Whether it's a birthday worth shouting about, a long-overdue catchup, or an all-out celebration that calls for bubbles on arrival, our beautifully designed space in the heart of Bendigo is ready to bring the vibes. Big or small, bold or low-key we've got the setting to match. We're all about making it feel easy, breezy, and a little bit fabulous because your event should feel as good as it looks. So, gather your people, raise your glass, and let's create the kind of night that ends with sore feet, happy hearts, and one too many group photos.





SEASONAL MENU *No. 1*

SNACKS Organic sourdough, Pepe Saya cultured butter, lemon myrtle

ENTRÉE Your choice of:

Burrata wood-grilled figs, walnuts, cabernet vinaigrette GF, V

Sher Wagyu Tartare, cured golden yolk, chives, tuile H

Corner Inlet wood fired calamari, sauce vert, piment GF, DF Wood-fired

MAINS Your choice of:

Wood-fired John Dory, white miso beurre noisette emulsion, kale GF

Parmesan gnocchi, kabocha, macadamia, house-made lemon ricotta V

O'connor black angus rump cap #5, entrecote sauce H

Otway pasture fed lamb loin, parsnip, spinach, rosemary and black garlic jus GF

SHARED French fries, botanical salt, aioli V, DF

SIDES House salad, seasonal greens, chardonnay V, DF, GF

DESSERT Your choice of:

Dark chocolate financier, chocolate sauce, chantilly V

Sticky date, butterscotch, vanilla-bean ice cream GF

Pavlova, strawberry, yuzu, white chocolate V



CANAPE MENU

Choice of 5 items per person 66

Add extra items per person 10



Freshly shucked Sydney rock oysters, mignonette GF, DF

Comte cheese gougere V

Duck liver parfait, crouton, cherry

Truffle, honeycomb, crumpet V

Sher Wagyu tartare en crouete, chives

Lobster croquettes, herb emulsion

Prawn toast, crème fraiche

Pork skewers, mojo rojo, labneh GF

Pea tartlettes, sauce vert V

Buttermilk chicken sliders, aioli piment

Crab brioche, oscietra caviar

SWEETS

Caramel and macadamia tart

Berry cheesecake

Vanilla and mango choux

Dark chocolate financier





COCKTAIL BAR



SEATED CONFIGURATIONS

Maximum capacity [Up to]

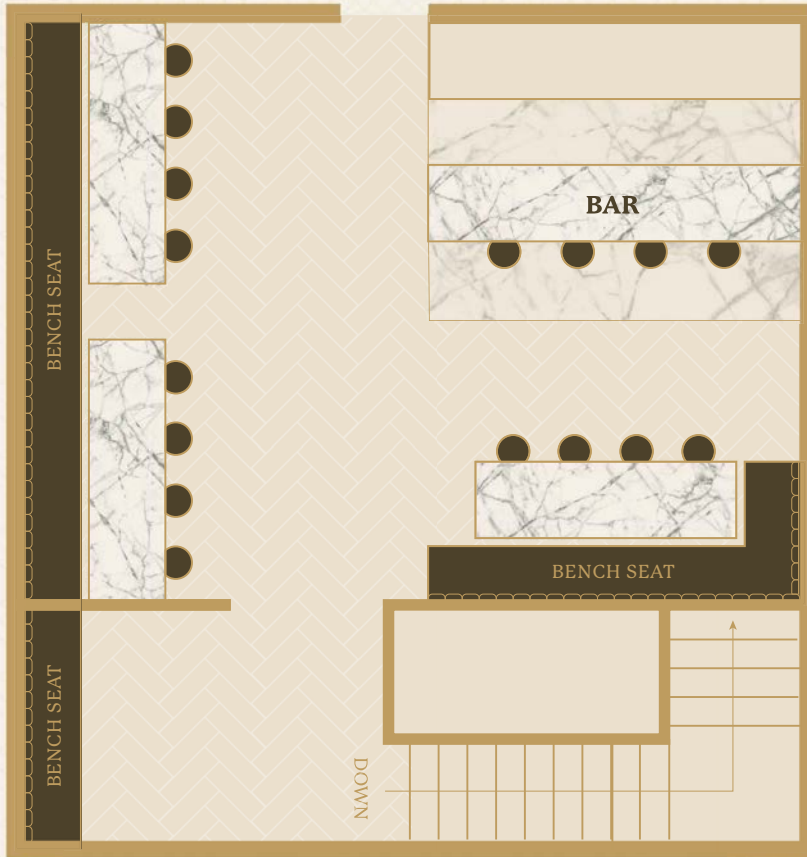
30

Guests seated for dining party

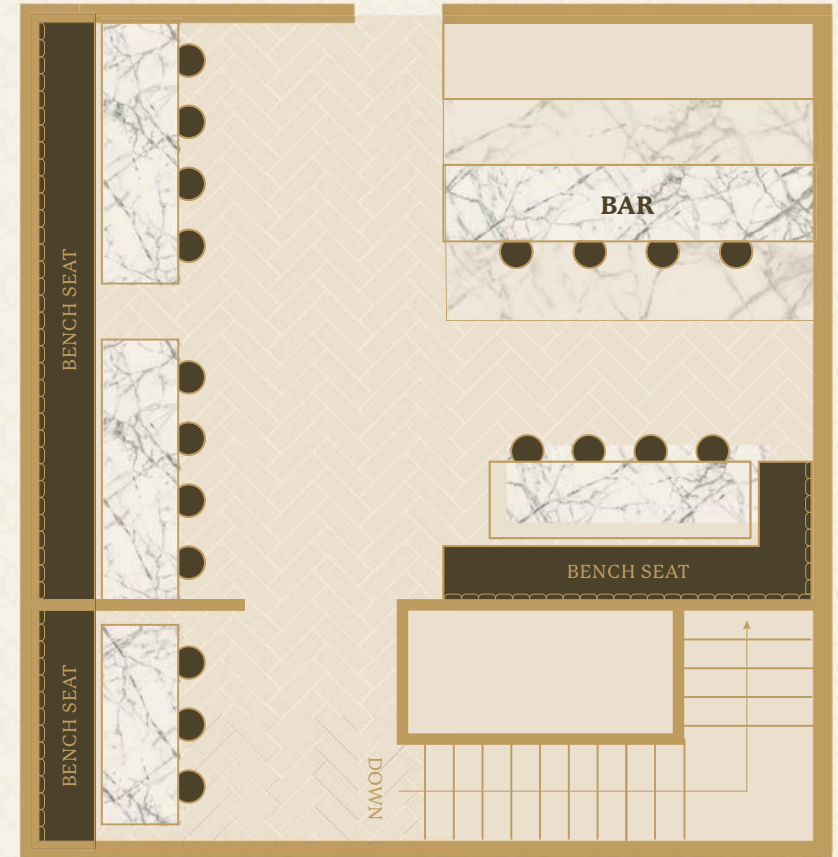
OR

40

Guests standing party



25 GUESTS SEATED AROUND 3 TABLES



30 GUESTS SEATED AROUND 4 TABLES



WINES & SPIRITS



Our sommelier has carefully selected exceptional wines and spirits, perfectly matched with our flavorful dishes. Enjoy four hours of free-flowing service, so your guests can sip and savor without interruption.



RESTAURANT TERMS & CONDITIONS

Events held in our private dining room are allocated until 4.00pm for lunch bookings and until 11.30pm for dinner bookings.

FOOD AND BEVERAGES

Private groups require a set menu that will be customized with our Events Coordinator.

Guests must confirm food menu selections and enhancements 14 days prior to the event date.

Any dietary or allergy requirements must be informed 3 business days prior to your event to ensure we can accommodate. Any less notice we cannot guarantee we can accommodate dietary requests. The client acknowledges and agrees that menus and beverages may be subject to change due to seasonal availability, or other circumstances outside the control of Le Foyer. The final numbers of those attending must be confirmed 48 hours prior to the event date. The final bill for food will be calculated on these numbers without exception.

GENERAL INFORMATION

To ensure privacy, seated dinner functions in Le Salon require a minimum of 20 guests and can serve a maximum of 30 guests.

Private space options

Canape minimum of 20 guests maximum of 40 guests \$66 per person

Private Dining minimum of 20 guests maximum of 30 guests \$120 per person

Semi Private Dining

We would be delighted to host your next event, get in touch with our events team on (03) 54001144 or info@lefoyer.com.au and we will look after the rest!

We require final payment for the menu selection to be made a minimum of two business days prior to the event occurring for all larger parties.

Public Holidays incur a 15% surcharge.

All card transactions incur a 1.2% surcharge.

Splitting the bill must be arranged prior to the night of the booking, and agreed upon by management.

Le Foyer does not accept payment post event.

Outside food and beverage must be approved by management. Please note that a cakeage fee or corkage fee will apply.

CONFIRMATION OF BOOKING/DEPOSIT

A tentative booking will be held for a period of 5 business days, after which time if the deposit has not been received, the booking will be automatically released.

A deposit of \$500 is required to secure your booking.

Deposits can be paid directly to the restaurant by credit card Tuesday through Saturday from 2pm

until 5pm. Please call 03 5400 1144.

Or via Bank deposit:

BSB: 063 506

Account number: 11040925

Account name: DMP Hospitality PTY LTD

Reference: Name/Business Name

Once deposit has been paid, the specified area is booked for your use only and all other potential clients will be turned away.

CANCELLATIONS

If either party wishes to cancel, they must do so via written notice.

A cancellation of more than 14 days prior to the function will receive a full refund of the deposit.

Your deposit is forfeited if less than 5 business days' notice of cancellation.

RESPONSIBLE SERVICE OF ALCOHOL

All relevant Le Foyer staff are trained in the responsible service of alcohol, and may, by law, refuse service of alcohol to any person who is deemed intoxicated. Le Foyer reserves the right to refuse service of alcohol to persons under the age of 18, even in circumstances where such service may be permitted by law. Le Foyer reserves the right to eject any person from the venue where they are deemed to be intoxicated, disorderly, offensive, or objectionable, without liability.

Our liquor license finishes at 11pm.

RESPONSIBILITY

The client is financially responsible for any damage to the venue, property fittings, and equipment. General cleaning is included in the general cost of the function, however any cleaning specialist resulting from actions at the event will be charged accordingly.

Le Foyer reserves the right to modify or amend these terms and conditions at any time with out prior notice. Any changes made to these terms and conditions will be effective immediately upon posting on our website or other communication channels. By continuing to use our event booking service after such changes, you agree to be bound by the revised terms and conditions.



LE FOYER

lefoyer.com.au

