

bistro c

B e a c h s i d e R e s t a u r a n t & B a r

'On the Beach' 49 Hastings Street
Noosa Heads, Qld 4567
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weddingsandfunctions@bistroc.com.au
www.bistroc.com.au

Bistro C Beachside Restaurant and Bar is the perfect combination of sophisticated dining with a relaxed beachfront ambience. A highly regarded destination wedding venue, it is located on Noosa's Main Beach and boasts the most spectacular views of Laguna Bay and Noosa's North Shore.

The restaurant's chic interiors lend perfectly to the stylish yet laid back atmosphere, which is Noosa. The eclectic art fuses with the ambience of flickering candles and the sound of waves lapping at the doorstep. The romance of the location is unrivalled.

Award winning Bistro C specialises in hosting unforgettable wedding receptions for both the bride and groom and their guests, and with an emphasis on individuality.

With so many breathtaking beachside ceremony locations within walking distance, your guests can simply wander up the boardwalk to be greeted with champagne and cocktails, as the sun sets over the ocean. Then, whether it be small and intimate, large and formal, or a cocktail style reception, Bistro C can comfortably accommodate 125 guests for a sit down occasion or up to 175 guests for stand up cocktail style function. Please note, it is a requirement at Bistro C to book the restaurant exclusively if you have 60 or more guests.

Not only does a personal event co-ordinator monitor all your reception arrangements, but they are also available to manage other details including celebrants, photographers, entertainers, decorators and hair and make-up artists.

We offer the following information to assist you with your plans, along with possible menu choices and current wine lists as an indication of the food and beverages that Bistro C has to offer for your special event. The price per guest for each of the food menus is outlined at the top of each menu. Beverages can be pre-selected from our lists provided and charged upon consumption, or alternatively you can choose from one of our beverage packages.

Pricing for exclusive use of the restaurant is based upon a minimum number of guests depending on the day and time of the function. A weekend room hire charge of \$1000.00 applies from Friday to Sunday. In addition, a minimum beverage spend of \$55 per person for lunch and \$65 per person for dinner is required. Please refer to the pricing guide below for information on the minimum guests required and the food price per guest for exclusive use of the restaurant. Please note, all prices listed are low season only; quotes for high/peak periods will be given upon application. However we do offer special winter discounted rates also upon enquiry.

Bistro C believe in making sure you feel confident that your day will run seamlessly and by leaving the details to their experienced and friendly staff, you can relax and lavish in your unforgettable wedding experience at Bistro C.

If you have any further queries our function coordinator, Amy Thin can happily help you.

Amy can be contacted at Bistro C on 07 5447 2855 or via email;
weddingsandfunctions@bistroc.com.au

Price Guide for Exclusive Use:

** Winter discounted rates apply upon application*

Monday to Thursday				
	Lunch 12.00pm to 5.30pm		Dinner 5.00pm to 11.00pm	
Minimum No. of Guests Charged	80	80	80	80
Menu Charge Per Person	\$90	\$100	\$110	\$120
Room Hire Charge	Nil	Nil	Nil	Nil
Minimum Beverage Spend Lunch \$55pp – Dinner \$65pp	\$4 400	\$4 400	\$5 200	\$ 5200
Total Minimum Charge	\$11 600	\$12 400	\$14 000	\$14 800

Friday				
	Lunch 12.00pm to 5.30pm		Dinner 5.00pm to 11.00pm	
Minimum No. of Guests Charged	80	80	90	90
Menu Charge Per Person	\$90	\$100	\$110	\$120
Room Hire Charge	Nil	Nil	\$1000	\$1000
Minimum Beverage Spend Lunch \$55pp – Dinner \$65pp	\$4 400	\$4 400	\$5 850	\$5 850
Total Minimum Charge	\$11 600	\$12 400	\$16 750	\$17 650

Saturday				
	Lunch 12.00pm to 5.30pm		Dinner 5.00pm to 11.00pm	
Minimum No. of Guests Charged	80	80	90	90
Menu Charge Per Person	\$90	\$100	\$110	\$120
Room Hire Charge	\$1000	\$1000	\$1000	\$1000
Minimum Beverage Spend Lunch \$55pp – Dinner \$65pp	\$4 400	\$4 400	\$5 850	\$5 850
Total Minimum Charge	\$12 600	\$13 400	\$16 750	\$17 650

Sunday				
	Lunch 12.00pm to 5.30pm		Dinner 5.00pm to 11.00pm	
Minimum No. of Guests Charged	90	90	90	90
Menu Charge Per Person	\$90	\$100	\$110	\$120
Room Hire Charge	\$1000	\$1000	\$1000	\$1000
Minimum Beverage Spend Lunch \$55pp – Dinner \$65pp	\$4 950	\$4 950	\$5 850	\$5 850
Total Minimum Charge	\$14 050	\$14 950	\$16 750	\$17 650

canapés + 2 courses

lunch \$90.00 per person

dinner \$110.00 per person

canapés select six from the canapé selection attached

mains select four from the mains selection attached

dessert select one from the dessert selection attached

beverages charged upon consumption at a minimum spend of \$55.00 per person for lunch,
or \$65.00 per person for dinner; or
\$55, \$65, \$75 beverage package
\$65, \$75, \$85 beverage package

canapés + three courses

lunch \$100.00 per person

dinner \$120.00 per person

canapés select six from the canapé selection attached

entrées select three from the entrées selection attached

mains select four from the mains selection attached

dessert select one from the dessert selection attached

beverages charged upon consumption at a minimum spend of \$55.00 per person for lunch, or \$65.00 per person for dinner; or
\$55, \$65, \$75 beverage package
\$65, \$75, \$85 beverage package

cocktail menu

lunch \$90.00 per person

dinner \$110.00 per person

canapés select eight from the canapé selection attached

spoon food select four from the spoon food selection attached

dessert select one from the dessert selection attached

beverages charged upon consumption at a minimum spend of \$55.00 per person for lunch, or \$65.00 per person dinner; or
\$55, \$65, \$75 beverage package
\$65, \$75, \$85 beverage package

lamb tetaki, wasabi , pea puree wakame, tartlet

truffled mushroom arancini, basil aioli (v)

bbq'd tiger prawn skewer

seafood paella balls, rouille

sugar cane prawns, sweet ginger lime syrup

natural oysters, lemon

goat's cheese, candied pecan & pear celery boats (v)

crab & prawn rice paper roll, chilli syrup

cognac & duck pate, rye, fig chutney

chicken & asparagus arancini, red pepper sugo

harvey bay scallop, crisp pancetta & truffled cauliflower puree

chilled mooloolaba prawns, almond romesco dipper

rare beef, pickled ginger & cucumber in nori

chicken & artichoke pie w' parmesan crust

lime & sake cured salmon sashimi, miso mayo

pinenut tyropita, tatziki (greek cheese pastry) (v)

gorgonzola & pistachio crusted grapes (v)

caprese tartletta (tomato brushetta tart w' bocconcini) (v)

roasted pumpkin, smoked tomato, fetta & basil friscelli (v)

vietnamese chicken, cashew & herb salad (v)

salmon saltimbocca, pesto risoni

sticky pork & scallop salad, w' wombok & hot mint slaw

warm rare lamb salad w' fetta, olives, rocket, hazelnut dressing

jungle curry w' saffron spiced pilaff (v)

prawn, scallop & chorizo paella

duck & mushroom risotto, orange-hazelnut pesto

meegoreng – choice of seafood or chicken

lamb souvlakakia

mooloolaba prawns, cucumber, wakame, avocado & pickle ginger , ponzu

rabbit & artichoke ragu, parmesan wafers, cress & chive salad, spiced carrot oil

sticky braised pork belly & seared scallops, green apple, wombok

gazpacho fresco w/ mooloolaba prawn & sandcrab salsa, cress

six natural oysters, basil & watermelon salsa

grilled gorgonzola & brazil nut polenta, pear, cress & pomegranite molasses (v)

beef cheek & du puy lentil tart, truffled beetroot essence

sticky duck & betel leaf wrappers & tamarind –lime dressing

toasted pinenut brioche, goats curd, fig chutney, rocket leaves, orange vincotto (v)

salmon saltimbocca, green olive, feta, roasted pepper panzanella, lemon olive oil

vitello tonato- white river veal carpaccio w/ tuna mayo & shattered pancetta

caramelised onion & gruyere tart tatin w/ a warm salad of artichoke, pimento & asparagus,
gremolata olive oil (v)

grilled eye fillet, smashed pinkeye potatoes, broccolini, salsa rouge, sticky mushroom jus

crab crusted barramundi fillet, roasted chats, blistered cherry tomatoes, asparagus, saffron beurre

yellow curry of tiger prawns, steamed jasmine rice, lime chutney, sesame flatbread

algerian duck leg, on pistachio polenta, w' buttered spinach, date & lime relish, pomegranate jus

caramelised pork belly, sweet potato rosti, seared spinach, roast green apple jus, crackling

white bean & zucchini crepe filled w/ artichoke & spinach ragu, pepperonata & grilled haloumi (v)

chilli roasted chicken breast, seared pak choy, lemongrass & kaffir lime infused
coconut risotto, pan juices

lamb loin fillet grilled pink, chickpea & aubergine moussaka, spinach & basil puree, blistered tomatoes

du puy lentil, pumpkin & spinach lasagne, shaved fennel & tomato salad, pesto cream (v)

herb crusted aubergine & spinach filled baby peppers on black olive & fetta mash
w/ orange & thyme butter (v)

chocolate macadamia torte, kahlua marquise, forest berry compote, double cream
cheese assortment

or

dessert and cheese bar assisted by chef

segafredo coffee and byron bay tea company teas

package one

lunch \$55 per guest
dinner \$65 per guest

sparkling De Bortoli Willowglen Brut
white Fraser Gallop Semillon Sauvignon Blanc, Margaret River
red Mojo Shiraz, Barossa Valley
beer Crown Lager, Victoria Bitter, XXXX Gold
non-alcoholic Soft Drinks & Juices

package two

lunch \$65 per guest
dinner \$75 per guests

sparkling NV Chandon Brut Yarra Valley
white Mahi Sauvignon Blanc, Marlborough
 Hamelin Bay Chardonnay, Margaret River
red Mountadam Cabernet Merlot, Barossa Valley
 Tamar Devils Corner Pinot Noir, West Tamar
beer Crown Lager, James Boags, Cascade Light
non-alcoholic Soft Drinks & Juices

package three

lunch \$75 per guest
dinner \$85 per guest

sparkling Yarrabank Cuvée Vintage, Yarra Valley
white (please choose 2) Maude Sauvignon Blanc, Marlborough
 Shaw & Smith Chardonnay, Adelaide Hills
 Leabrook Estate Pinot Gris, Adelaide Hills
red (please choose 2) Giant Steps Pinot Noir, Yarra Valley
 Peter Lehmann Eight Songs Shiraz, Barossa Valley
 Vasse Felix Cabernet Sauvignon, Margaret River
beer (please choose 3) Corona, Heineken, Peroni, Crown Lager, Cascade Light
non-alcoholic Soft Drinks, Still or Sparkling Mineral Water, Juices

Note:

- Any additional beverages you may wish to include, eg/ cocktails on arrival, will be charged upon consumption.
- Any service out of duration of package time will be charged upon consumption.
- All prices are based on the minimum number of guests for private/exclusive functions only.
- The management reserves the right to cease or suspend service & supply of alcohol, in accordance with the Liquor Act, if we feel that guests have become excessively inebriated.

Sparkling

NV	De Bortoli	Willowglen	24
NV	Veuve Clicquot	Champagne	120
NV	Billecart-Salmon Brut Reserve	Champagne	110
NV	Billecart-Salmon Brut Rosé	Champagne	140
NV	Krug Grande Cuvée 375ml	Champagne	145
03	Yarrabank Cuvée	Yarra Valley	54
06	Taltarni Brut Tache	Pyrenees	38
02	Pelorus	Marlborough	65
99	Dom Pérignon	Champagne	290
96	Dom Ruinart	Champagne	310
00	Cristal	Champagne	320

Varietals & Blends

05	Dom Pierre de la Grange Muscadet	Loire	34
07	Vasse Felix Semillon	Margaret River	36
07	Maxwell Verdelho	McLaren Vale	32
07	Bress Semillon/Sauvignon	Margaret River	36
07	Cullen Semillon/Sauvignon	Margaret River	56
06	Windows Chenin Blanc	Margaret River	34
05	Hugel Pinot Blanc	Alsace	38
07	Leabrook Estate Pinot Gris	Adelaide Hills	42
06	Eugenio Collavini Pinot Grigio	Friuli	48
07	Mt Difficulty Pinot Gris	Central Otago	62
07	Lawson's Dry Hills Gewürztraminer	Marlborough	38
07	Shelmerdine Viognier	Heathcote	36

Sauvignon Blanc

07	Smithbrook	Pemberton	30
07	Twin Islands	Marlborough	36
07	Seresin	Marlborough	44
07	Ata Rangi	Martinborough	56
06	Serge Dagueneau et Filles	Pouilly Fume	62

Riesling

07	Mr Riggs 'German Style'	Adelaide Hills	32
07	Skillogalee	Clare Valley	32
07	Clairault	Margaret River	40
07	Petaluma	Clare Valley	46
02	Pewsey Vale Contours	Eden Valley	48

Chardonnay

06	Chapel Hill Unwooded	McLaren Vale	32
06	Trinity Hill	Hawkes Bay	36
06	Green Point	Yarra Valley	40
06	Heggies	Eden Valley	48
05	Kooyong	Mornington Peninsula	58
06	Domaine Christian Moeau	Chablis	62
04	Bannockburn	Geelong	64
06	Craggy Range Gimmelette Gravels	Hawkes Bay	70
06	Wantirna Estate Isabella	Yarra Valley	90

Please note; vintages are subject to change without notice

Varietals & Blend

06	Louis-Jadot Beaujolais	Village, Beaujolais	42
05	John Kosovich Merlot	Swan Valley	36
05	Dominique Portet Merlot	Yarra Valley	48
03	Diamond Valley Cabernet Merlot	Yarra Valley	34
00	Mount Langi Ghiran Cab Merlot	Grampians	65
04	Petaluma Cabernet Merlot	Coonawarra	90
05	Lake Breeze Bernoota Shiraz Cab	Langhorne Creek	39
06	Castiglioni Chianti	Tuscany	38
05	Antinori Peppoli Chianti Classico	Tuscany	70
04	Chateau Mont Redon	Chateauneuf du pape	90
05	Jasper Hill Emily's Paddock Shiraz/Cab Franc	Heathcote	140

Pinot

07	Yering Station ED Rosé	Yarra Valley	33
06	Stonier	Mornington Peninsula	46
06	Pencarrow	Martinborough	48
05	Gembrook Hill Vineyard	Yarra Valley	54
05	Domaine de la Vougeraie Gevrey Chambertin	Burgundy	70
05	Bannockburn	Geelong	90
05	Mt Difficulty Long Gully	Central Otago	140

Cabernet Sauvignon

05	O'Leary Walker	Clare Valley	34
06	Jim Barry Cover Drive	Clare/Coonawarra	36
04	Vasse Felix	Margaret River	52
03	Crawford River	Hently	62
02	Rymill	Coonawarra	65
04	Parker Terra Rossa	Coonawarra	85
01	Katnook Odyssey	Coonawarra	160

Shiraz

05	Knappstein	Clare Valley	29
05	Innocent Bystander shiraz/viognier	Yarra Valley	36
04	Cape Mentelle	Margaret River	42
05	Greenstone	Heathcote	48
06	Occam's Razor	Heathcote	56
04	The McRae Wood	Clare Valley	65
04	Domaine Charvin	Côtes du Rhône	60
02	Peter Lehman Eight Songs	Barossa Valley	70
05	Craggy Range Block 14 Syrah	Hawks Bay	80
05	Jasper Hill Georgia's Paddock Shiraz	Heathcote	120
02	Wirra Wirra Chook Block	McLaren Vale	160
04	Henschke Mount Edelstone	Clare Valley	180
04	Jim Barry The Armagh	Clare Valley	200

Sticky (375 ml)

05	Wellington Iced Riesling	Coal River	36
06	Marenco Moscato d'asti	Piedmont	40
06	Yalumba Botrytis Viognier	Wrattonbully	40
02	Le Tertre du Lys	Sauternes AC	750ml 62

Please note; vintages are subject to change without notice

booking guidelines

dates	are subject to availability
deposit	payment of \$1000 is required to secure your date bookings are not considered confirmed until payment is received

inclusions covered by venue hire fee

function coordinator	to assist with planning your event at Bistro C
restaurant	hire of venue with cost dependent on day and time
personalised menus	with your name and date of function
lanterns & fairy lights	lanterns & fairy lights scattered throughout garden
tea light candles	on each table and through-out restaurant
linen	all white table linen

additional services

we can happily recommend florists, photographers, entertainers, etc.
Please view www.bistroc.com.au for a list of our recommendations.

conditions & policies

booking confirmation

A deposit of \$1000 is required to secure a function date. Your booking is not considered confirmed until this amount has been paid and a function agreement form has been completed and returned.

payment

Room hire charge is payable two months prior to function date.

Food component x minimum number of guests is required one month prior to your event.

If you have chosen a beverage package the package cost per person x minimum number of guests is payable one week prior to function date. As final numbers may not be confirmed until close to function date, only the minimum number of guests for exclusive bookings will be charged prior to function. The remaining payment for number of guests over the minimum must be paid on the day of your function.

Beverages charged upon consumption **must** be paid on the day of your function, your deposit amount will be deducted from your beverage account. Payment by American Express or Diners will attract a 2% fee.

cancellation

In the event of cancellation, two months notice is required to ensure a full refund of your deposit. If for any reason your function is cancelled, the following conditions apply:

- If two months notice is provided you will receive a **full** refund:
- If notice of one month is provided a 10% service fee will be deducted:
- If only two weeks notice is provided 50% of function cost will be deducted:
- Anything less than two weeks notice, no refund will be granted:
- ALL cancellations must be made in writing:

final numbers

Final guest numbers that we will be catering for are required two weeks prior to your event.

food menu

Menus and menu items must be selected and notified eight weeks prior to function.

timing

Lunch functions - 12pm to 5pm

Dinner functions – 5pm to 11pm

entertainment/music

Certain residential noise level restrictions apply to Bistro C, music must be semi-amplified with bands not exceeding three members or instruments. Entertainment **must** conclude by 10.45pm.

byo

Bistro C is fully licensed and therefore does not allow BYO food or beverages.

prices

All stated function/food/beverage costs are subject to change without notice.

Prices are only confirmed once a deposit has been paid.

All prices quoted include GST.

All prices listed are low season only; quotes for high/peak periods will be given upon application

food allergies

Please advise function coordinator of any food allergies amongst your guests.

Certain dietary requirements can be catered for. A minimum of two weeks notification is required for any menu/catering alterations.

responsibility

Damage sustained to any of Bistro C property is the responsibility of the function client.

Bistro C does not accept any responsibility for damage or loss of property left during the course of, or after the function.

responsible service of alcohol

Bistro C staff have the right to refuse or suspend service to any guest who shows signs of excessive intoxication or is under the legal drinking age of eighteen.

hiring of equipment

the client is responsible for any external hiring of equipment and is to be paid for by the client.

additional meals

Additional meals for band members etc can be arranged at a charge of \$25 per meal.

You must notify of how many additional meals are required at least two weeks prior to your Event.

gratuities

Any gratuity would be greatly appreciated by our hardworking passionate team, but is not compulsory.

function inquiry form

client details

name: _____

tel: _____

address: _____

fax: _____

mob: _____

email: _____ @ _____

function details

event: _____

pax: _____

date: _____

day: _____

time: _____

duration: _____

type: breakfast / lunch / dinner / cocktail / degustation: _____

requirements

area: exclusive use / partial use (under 60 guests)

food: canapés / spoon food / 2 courses sit down / 3 courses sit down / cocktail (all stand up)

beverages: beverage package / by consumption

function agreement

Attention: _____ **Agreement Given on:** _____

Thank you for your booking. We are happy to confirm the following details and look forward to giving you and your group an enjoyable time. Please check the details listed below and note the dates for deposit and final payment. If you have any inquiries or would like further information, please don't hesitate to contact me at Bistro C by phone on (07) 5447 2855 or by email at weddingsandfunctions@bistroc.com.au.

Name of booking: _____ **Function Date:** _____

Type of Function: _____ **Function Time:** _____

Name of Person Responsible for Payment: _____

Address: _____

Phone Numbers: Home. _____ Work. _____ Mob. _____

Email: _____ @ _____

No. of Guests: _____ **Exclusive Use:** Yes / No

Menu Chosen (please circle): menu 1 / menu 2 / menu 3 \$____.____ **per person**

Beverage Package: Yes / No **Beverage Package Chosen:** \$55 / \$65 / \$75 (5hr duration)
\$65 / \$75 / \$85 (6hr duration)

No. of Guests (guest minimum for exclusive use)	_____
x Menu Price Per Person	\$_____.
x Beverage Price Per Person (if package)	\$_____.
+ Room Hire Fee	\$_____.
= TOTAL AMOUNT DUE	\$_____.

Deposit Details:

\$1000 payable upon signing this agreement – Date Paid ____ / ____ / ____

room hire charge of \$____.____ due by ____ / ____ / ____ (2 months prior to function)
date Paid ____ / ____ / ____

food component x minimum number of guests due by ____ / ____ / ____ (1 month prior to function)
= \$____.____ per person x no. of guests _____ = \$____.____ date paid ____ / ____ / ____

beverage charge x minimum number of guests due by ____ / ____ / ____ (one week prior to function)
= \$____.____ per person x no. of guests _____ = \$____.____ date paid ____ / ____ / ____

The cost of food and beverage for guests over the minimum number already paid must be paid on the day of your function.

If you have chosen to charge beverages upon consumption costs **must** be paid on the day of your function, your deposit amount will be deducted from your beverage account.

Payment can be made by cash, cheque or credit card.

Cheques are only accepted if received seven days prior to your function date.

Payments made by American Express or Diners will attract a 2% fee.

For payments by credit card, please complete the attached authorization form.

Responsibility:

1. The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function:
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning:
3. The restaurant will take necessary care but will not accept responsibility for damage or loss of any client's property in the restaurant before, during or after a function:
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and house policy of the restaurant management and all applicable laws. We reserve the right to intervene if a functions' activities are considered illegal, noisy or offensive:
5. The restaurant reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner:

You agree that you have read and understand **all** of the restaurants policies and guidelines prior to signing this agreement, including cancellation policy, noise regulations and time duration of your function:

Name(s): _____

Signature(s): _____

Credit Card Payments – Authority

Full Name on Credit Card: _____

Credit Card No: _____ **BC/Visa/MC/Amex/Diners**

Expiry Date: _____ / _____

Authorisation No: _____

Authorised Amount: \$_____._____

Payment For: **Booking Name:** _____

Function: _____

Function Date: _____ / _____ / _____

Date Payment Transacted: _____ / _____ / _____