

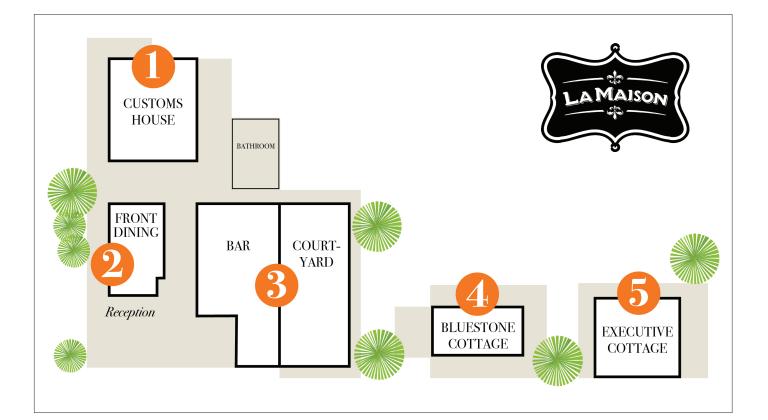


LA MAISON RESTAURANT

OUR PACKAGES

40 LINCOLN CAUSEWAY, WODONGA

LA MAISON SPACES



1. CUSTOMS HOUSE

35 seated guests The perfect meeting space, ideal for workshops. Audio Visual Capabilities.

2. FRONT DINING

30 seated guests Our everyday dining space.

3. BAR/COURTYARD

120 seated guests, 200 standing Indoor/Outdoor Space. Audio visual facilities. Ideal for engagement parties, birthdays or large conferences.

4. BLUESTONE COTTAGE

25 seated guests, up to 40 standing Gorgeous space for private parties. Fully Air Conditioned and Heated. Audio visual facilities. Private bar.

5. EXECUTIVE COTTAGE

Max. 12 seated guests, 30 standing Executive dining for intimate parties. Lounge area. Private deck area, Private dining with waiter & bar. Exclusive packages available. Minimum charges apply.

Have a question about what space would be right for your function? Email us! contact@lamaisonrestaurant.com.au

SET MENU PACKAGES

SHARED ENTRÉE

(canape style entrée available on request, great for mingling before seating)

- La Maison's Famous Haloumi & thyme cigara w. fired capsicum & walnut dip
- Shanklish, aged cheese, house Dukkah, red onion, tomato & olive oil
- Hand Formed Dumplings, black vinegar, sesame, coriander & chilli
- Roast Pumpkin & Feta Risotto Balls w. garlic aioli (v gf)

MAIN COURSE

(Choose 4 options for individual serves or 2 options for alternate drop)

- Beef or Lamb option as per our current menu
- Vegan Option as per our current menu,
- Market Fish as per our current menu
- Crackling Pork Belly as per our current menu
- Confit Duck Maryland, as per our current menu
- Crispy Chicken Fillet- as per our current menu

DESSERT

(Choose 4 options for individual serves, or 2 options for alternate drop)

- Vanilla Bean Panna cotta
- Vegan Dessert option
- Chocolate option
- Pudding option
- Affogato, double espresso, vanilla bean ice cream, (Choice of Kahlua, Baileys, grand muscat, frangelico) & almond biscotti
- Cheese Platter, 3 gourmet cheeses, quince paste, Muscatels, house lavosh

\$70 per person 2 courses \$78 per person



CANAPES PACKAGES

CANAPES

- Buckwheat Pancake, crème fraiche, crispy capers, dill (gf)
- Assorted Bruschetta (v df) (gf option available)

HOT SELECTION

- Assorted House made Pastries, tomato relish
- Herb crumbed Flat Head bites w. mango curry mayo (gf)
- Crispy Korean Fried Chicken (df gf) (tofu available)
- Prawn & chorizo skewers, chilli aioli (gf)
- Pumpkin & feta Risotto Balls w. garlic aioli (v gf)
- BBQ Beef Skewer, salsa verde (df gf)
- Asian inspired Spring Rolls w. soy & ginger chilli dip (veg option available) (df)

DIETARY SUBSTITUTES

Items in your package can be substituted for one of these...

- Sweet Potato & corn Barjji, tomato chilli sambol (gf, vegan)
- House made Dumplings, black vinegar, sesame, soy, chilli
- Sticky Teriyaki & sesame Tofu (gf df v)
- House made pumpkin & Miso Dumplings (vegan)
- Falafel, hummus, sumac pickled onion, cherry tomato, mint (v gf vegan)
- Haloumi & thyme cigara, capsicum pesto

ADD ONS

Bowl Food: (additional \$6.50 per head) choice of....

- Paella (Seafood or Chicken Chorizo)
- Thai Green Curry Chicken on steamed rice and greens (gf df)
- Braised Beef w. red wine & vegetables, creamy mash
- Tempura vegetables, miso cashew mayo (vegan)
- Chinese Red Braised Pork Belly, rice
- Seasonal Fruit Platter \$90
- Charcuterie Platter: shaved meats, cheese, cornichons, parfait, olives, bread \$110
- Premium Cheese Board: quince paste, muscatels, nuts, dried fruit, lavosh & crackers \$110



\$44 per head Minimum numbers apply (20-250 pax)

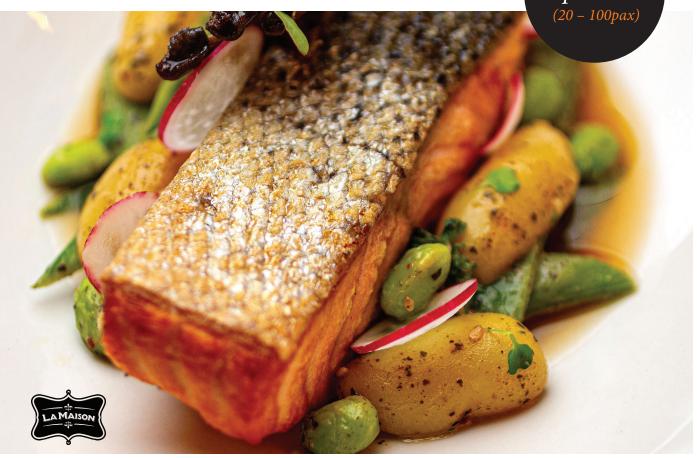
PREMIUM CANAPES PACKAGE

For special occasions and premium events

GOURMET CANAPES MENU

- Parfait en croute, cornichon, micro herbs
- Ceviche, coconut, lime, pickled ginger, coriander (gf df)
- Lemongrass Beef rice paper roll, peanut nam jim (gf df) (vegan option available)
- Roast Duck & water chestnut spring rolls w. Asian Dip
- Tempura vegetables, miso cashew mayo (vegan) (Seafood option available)
- Pork Belly Bahn Mi, hoisin, kewpie, pickled carrot, cucumber, coriander & Chili
- Prawns & Chorizo Skewers (gf df)
- Bowl food (chefs choice)
- Platter of sweet treats to finish

\$55 per person (20 – 100pax)



HIGH TEA PACKAGES

CHEFS SELECTION

Gourmet open sandwiches:

- Gourmet open sandwiches assorted toppings, Gf available upon request
- Assorted House made Pastries w. tomato relish
- Roast Pumpkin & Feta Risotto Balls w. garlic aioli (gf v)
- Tawook Chicken Skewer (gf df)
- Seasonal fruit (v) (df) (gf)
- Platter sweet Treats (includes gf)

\$30 per person Minimum numbers apply (20 – 80pax)



WORKSHOP PACKAGES

Barista made coffee/tea on arrival

MORNING TEA

• Selection of House Baked goods eg: scones, Portuguese, pastries

LUNCH

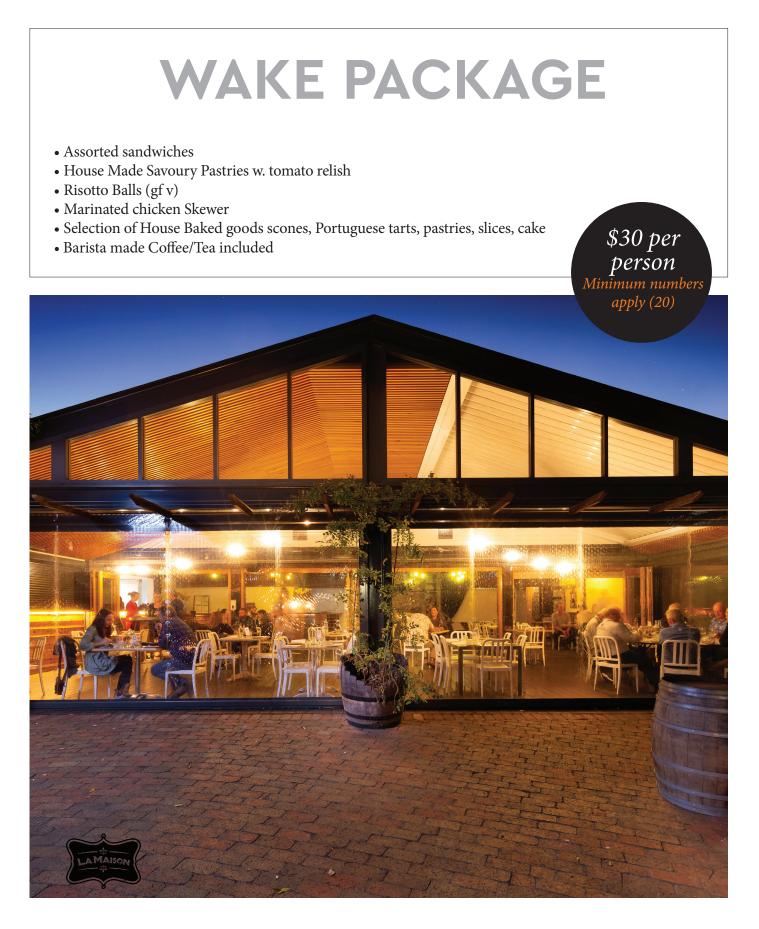
- Restricted Lunch Menu (chefs' selection from our current lunch menu) *Dietary requirements catered for*
- Soft drinks & juices served with lunch

AFTERNOON TEA

- Seasonal Fruit platter
- House made Cake/slice /biscuit/baklava
- Tea/Coffee







PRIVATE MEETING PACKAGE

Includes private meeting space with wifi, projector and whiteboard

- Selection of House Baked goods scones, Portuguese tarts, pastries, slices, cake
- Barista made coffee/tea soft drink on arrival

\$30 per person Minimum numbers apply (10) Duration Maximum 3hrs



DRINKS PACKAGES

BASIC DRINKS PACKAGE

- Beer: Great Northern, Carlton Dry, Carlton Draught, VB
- Sparkling: the NOOK Prosecco (by Buller) King Valley
- White Wine: the NOOK Pinot Grigio (by Buller) King Valley, Pizzini Sauvignon Blanc (King Valley)
- Red Wine: Politini Shiraz (King Valley) Kooyonga Tempranillo (Moorngag)
- Tea, Coffee, Soft Drink and Juice included

PREMIUM DRINKS PACKAGE

- *Beer:* Bridge Road Pale Ale, Bridge Road Little Bling, Corona, Peroni, Carlton Dry, Carlton Draught, Cascade Light (select three)
- Sparkling: the NOOK Prosecco (by Buller) King Valley
- White Wine: Christmont Riesling 2019 (King Valley), Piano Piano Pinot Grigio (Beechworth)
- Red Wine: Politini Sangiovese (King Valley) Kooyonga Shiraz (Heathcote)
- Tea, Coffee, Soft Drink and Juice included

We reserve the right to cut alcohol supply to anyone at anytime to cohere with responsible service of alcohol



TERMS & CONDITIONS

FINAL NUMBERS

The final number of guests attending the functions is required 5 days prior to your booked date. Charges will be based on the guaranteed minimum number of guests or the actual number that attend, whichever is greater. This number may be increased up to 24 hours prior to the event but cannot be reduced as we have paid for & started preparing the menu.

MENU SELECTIONS

We require a minimum of 7 days notice of your menu selections. If we have not received your order in this time, we can't guarantee your selection will be available. La Maison reserves the right to alter or change menu items due to seasonal or other unforeseen circumstances without notice.

Allergy/food Intolerances

We cannot completely guarantee that in normal circumstances our dishes will be totally free of trace amounts of allergens. Please if you are strongly allergic to something please let us know so that we can be extra vigilant of all the ingredients in your dish. Please notify any dietary issues when conforming numbers.

DEPOSIT & BOOKING PROCEDURE

For bookings of 30 or more, confirmation will be on receipt of a deposit. Deposits for functions will be at 25%. A receipt will be issued & held by you. This is our acceptance of the reservation to you. La Maison reserves the right to cancel your tentative reservation should we not receive a deposit from you.

CANCELLATIONS

Cancellation of a confirmed booking must be made 7 days prior otherwise the deposit may be forfeited.



DAMAGE & LIABILITY

Accidents unfortunately happen and when they do organisers are financially responsible. Any additional cleaning, damage sustained to the venues property or equipment during the function will be charged to the organiser.

PERSONAL BELONGINGS

La Maison will take all necessary care but cannot take responsibility for damage or loss of objects or personal belongings prior, during or left on the premises after an event. During your function we can set up a designated table for your guests to leave gifts on.The security of these items is the organiser's responsibility.

TABLE ARRANGEMENTS

Please advise us if you have a preferred table arrangement in mind, and we will attempt to accommodate you as best as we can.

SECURITY

The organiser must conduct their function in full compliance with the rules and regulations of La Maison's management. Management reserve the right to eject any person or persons who behave in a manner deemed to be unsuitable.Payment Terms: Payment will be processed at close of the function unless prior arrangements have been made with management. This can be done by cash, Visa, MasterCard & AMEX, cheques or EFT (within 7 days).

RESPONSIBLE SERVICE OF ALCOHOL

We are governed by "responsible service of alcohol" therefore we reserve the right to cease or suspend service & amp; supply of alcoholic beverages at any time, should we feel the need to do so.Alcohol may not be brought into La Maison, we are not a BYO venue.



LET'S TALK!

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