



# *Appartement 26*

BY ANTON VENOIR  
EVENTS



\$ 550



PERFECT FOR:  
- PHOTOGRAPHY  
LOCATION  
- MEETINGS  
- EXHIBITIONS  
PRODUCT LAUNCH





A photograph of a grand, ornate dining room. A long wooden table is set for a formal dinner with multiple place settings, including plates, glasses, and cutlery. The room features a large, intricate tapestry on the wall, a chandelier, and a large, ornate mirror. The lighting is warm and ambient, with candles and the chandelier providing illumination. The overall atmosphere is one of elegance and luxury.

# DINING ROOM HIRE

\$900 TO \$2000

PERFECT FOR:  
PRIVATE AND  
CORPORATE DINNER  
PARTIES WITH OWN  
CHEF



# Cocktail

PACKAGE

10 - 25 PPL

## PREMIUM GRAZING STATION

\$40PP (MIN 20 PPL)

Selection of:

- Premium French cheeses
- Savoury Bites
- Seasonal Fruit
  - Nuts
- Charcuterie
  - Dips
- Macarons

## CANAPES

\$100PP

Sample of Selection

- Oysters with Mignonette
- - Salmon and Spinach parcels
  - Beef sliders
  - Vegetable sliders
- Prosciutto con Melone
- Tuna brioche baguettes
- Pumpkin Spinach feta quiche
  - Lamb Cutlets
- Summer salad Lettuce cups
  - Croquettes
- Moroccan chicken skewers

## GRAZING STATION + CANAPES

\$130PP



# Dinner Party

## PACKAGES

10-14 PPL

### BESPOKE DINING

A truly bespoke menu to suit every palate and event. Our food and wine consultant can assist you plan every detail.

Price varies on menu

### TOUR DE FRANCE FOOD AND WINE PARING \$180pp

#### Starter

- Oysters with caviar & red wine mignonette.
- Basqu Salade, variety of 4 Tomato salad with white anchovies, shallots, fresh basil
- Char grilled seasonal vegetable with Dijon sauce verte

#### Main

Rotating Main Special  
Vegaterian and Pescatarian Options

- Sautéed mushrooms
- Potatoes gratin
- Baby Spinach
- Honey roasted pumpkin

#### Cheese board

#### Sweet

Chocolate Ganache Tartlet with Port soaked currents

\* Paired with 6 French wines and Champagne \*





EVERY EXPERIENCE IS  
UNIQUE

ANYTHING IS POSSIBLE





# Beverage

## PACKAGES

### BESPOKE BEVERAGE SELECTION

Wine is our passion and we love to share it. Working with our food and wine consultant, you can select wines to suit your menu and personal preference.

Price varies on selection

### COCKTAIL PARTY

\$85 pp

Cocktail on arrival

#### Champagne

- NV Pommery Brut Apanage (France)

#### White Wine

- 2019 La Crema Chardonnay (California)
- 2016 Marc Bredif Vouvray Classic Museum Release

#### Red Wine

- 2019 Torbreck Struie Shiraz (Barossa),
- 2017 Thierry Violot- Guillemard Pinot Noir (Bourgogne)

#### Beer

- Pironi Red Lager

\* can customise to suit preference