

Estelle

EVENTS

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With an exposed brick wall and recycled timber finish, Estelle creates a warm and welcoming atmosphere. The courtyard provides a verdant and open space for lunches, dinners and private functions. Meanwhile, the private dining room is elegantly decorated, perfect for corporate dinners and intimate events.



Estelle **EVENTS**

Located in the heart of Northcote, Estelle's kitchen, run by chefs Scott Pickett and Valentin Barrere, prepares a finely considered, modern Australian with an internationally inspired menu that is sculptured by utilising only the very best seasonal produce and ingredients.

Upon opening in April 2011, Estelle received a coveted Chef's Hat in The Age Good Food Guide in its first year and was nominated for 'Best New Restaurant'. Estelle has proved itself to be a valuable addition to Melbourne's vibrant food scene. In 2019 Estelle was renovated to create a restaurant and wine bar between the venues that were once, Estelle Bistro and Estelle by Scott Pickett.

Estelle has two private dining spaces, the Harrison Room and the Matilda Room. Both are located upstairs at Estelle above our wine bar and features a classic bright and modern feel

to the space. The rooms can be independent or combined to create one large space.

Ideal for seated lunches and dinners or stand up cocktail events - both rooms are suited to corporate functions, group dining, birthday parties, engagements, weddings and parties. The space can accommodate parties up to 55 guests for a sit down event or up to 70 guests for a stand up.

The courtyard space of the main dining room of Estelle can also be booked out for exclusive events. The courtyard is completely undercover and temperature controlled so perfect in every season.

For any event enquiries please contact Brittany
eat@estellebistro.com | 03 9489 4609



Estelle EVENTS

THE ROOMS

Seated Capacity

Cocktail Capacity

Harrison Room
20 guests

Harrison Room
35 guests

Matilda Room
30 guests

Matilda Room
45 guests

Combined
50 guests

Combined
70 guests

Courtyard
40 guests

Courtyard
70 guests



Estelle EVENTS

HARRISON ROOM

Minimum spend

Jan-Nov 22nd

Mon-Thu

Dinner \$1200

Fri-Sun

Lunch \$1200

Dinner \$1200

Nov 23rd- Dec

Tue-Thu

Dinner \$1500

Fri-Sun

Lunch \$1500

Dinner \$1500

MATILDA ROOM

Minimum spend

Jan-Nov 22nd

Mon-Thu

Dinner \$2000

Fri-Sun

Lunch \$2000

Dinner \$2000

Nov 23rd- Dec

Tue-Thu

Dinner \$2250

Fri-Sun

Lunch \$2250

Dinner \$2250

COMBINED

Minimum spend

Jan-Nov 22nd

Mon-Thu

Dinner \$3000

Fri-Sun

Lunch \$3000

Dinner \$3000

Nov 23rd- Dec

Tue-Thu

Dinner \$3750

Fri-Sun

Lunch \$3750

Dinner \$3750

COURTYARD

Minimum spend

All year

Mon-Thu

Dinner \$2000

Fri-Sat

Lunch \$2000

Dinner \$5000

Sun

Lunch \$2000

Dinner \$2000









3 COURSE PLATED MENU

3 course menu

\$75 per person

Entree, main and dessert served alternately with shared sides to accompany mains.

3 course menu

\$80 per person

*up to 20 guests

A choice from two chef selected entrees, mains and desserts, with shared sides to accompany mains

MENU OPTIONS

Seasonal and subject to change

Entree Please select two

BBQ baby corn, truffle cream & parmesan

Spanner crab, rockmelon sunrise & lime

Kangaroo, blood plum, endive & macadamia

Blue mackerel, fermented peppers & almond

Main Please select two

Eggplant, quinoa, white soy & brown butter

Yellow fin tuna, zucchini & seaweed

Lamb, parsley & sunflower

Shared sides to accompany main course

Dessert Please select two

Raspberry, strawberry gum & creme fraiche

Saturn peach, jasmine kombucha, lychee

Cheese platter - subject to availability



5 COURSE CHEFS TASTING MENU
\$90 per person

Our five course chef's tasting menu is designed from our restaurant menu and served degustation style.

SAMPLE MENU

Seasonal and subject to change

BBQ baby corn, truffle cream, cornbread

Spanner crab, rockmelon sunrise, lime

Hand rolled macaroni, cacio de pepe' & guanciale

Berkshire pork, mustard leaf, kohlrabi

Tiramisu



COCKTAIL MENU

\$50 per person

5 items from our canape menu plus 1 from our substantial items.

\$60 per person

5 items from our canape menu plus 2 from our substantial items.

&70 per person

5 items from our canape menu, 2 from our substantial items and 1 sweet item.

SAMPLE CANAPE MENU

Oysters - Pacific & Sydney Rock

Chickpea fries, parmesan & sesame

Goats cheese churros & truffle honey

Pastrami, horseradish, pickle, crouton

Black pudding croquette, pea puree

Smoked salmon, horseradish, creme fraiche

Chicken liver parfait, honeycomb & pear

Anchovy & romesco en croute

Tuna tartare, puffed rice & avocado

Cured beef, cornichons & sourdough

SUBSTANTIAL

Prawn noodle salad, peanuts & chilli

Fish & chips, tartare sauce

Baby jacket potato, sourcream & chives

Chicken & leek vol au vent

Chorizo & pumpkin gnocchi

Pumpkin gnocchi, ricotta & sage

SWEET

Chocolate brownie, double cream & chocolate sauce

Banoffee tart & caramelised banana

Summer berries, vanilla & macadamia



SOMMELIER MATCHED WINES

Our Sommelier is available to perfectly match a wines to Chef's tasting menu. Please ask your Events Manager for futher details.

Five course wine match
\$60 per person

Please note this is a 75ml wine pour

BEVERAGES ON CONSUMPTION

Beverage on consumption is available, with your beverages to be selected prior to your event. We recommend selecting one sparkling wine, two white wines, two red wines and two beers. Dessert wine may be added if desired. Additional beverage options may be added on the day and are subject to availability. Please ask your Events Manager for a current beverage list.



PREMIER BEVERAGE PACKAGE

\$65 per person - 4 hour duration

2017 Redbank Prosecco
King Valley, VIC

Babich 'organic' Sauvignon Blanc
Marlborough, NZ

2015 Bodega Catena Zapata Malbec
Mendoza, Argentina

Mountain Goat Steam Ale

Sparkling water and soft drinks

RESERVE BEVERAGE PACKAGE

\$80 per person - 4 hour duration

NV 42 Degrees South Sparkling
Coal River, TAS

Kooyong 'Beurrot' Pinot Gris
Mornington Peninsula, VIC

Barringwood Chardonnay
Barringwood, TAS

TarraWarra Estate Pinot Noir
Marlborough, New Zealand

2015 Jim Barry Shiraz
Clare Valley, SA

Colonial Small Ale Port Melbourne, VIC

Moo Brew Pale Ale Bridgewater, TAS

Sparkling water and soft drinks

Additional hour - \$15 per person

AUDIO VISUAL

Estelle does not provide audio visual equipment, however you are welcome to hire or supply your own. Please advise your Events Manager of any audio visual requirements you may have.

CANCELLATIONS

Cancellations 14 days or more prior to the booking date will incur the forfeit of your deposit. Cancellations between 13-8 days prior to the booking dates will incur a fee of 50% of the minimum spend. Cancellations 7 days or less prior to the booking date will incur the full cost of the minimum spend. All cancellations must be provided in writing to Estelle.

PRICES

All prices are inclusive of GST. Prices are subject to change. All credit card transactions incur a 1.5% surcharge. Events held on a public holiday will incur a 10% surcharge on all food and beverage items.

LOST PROPERTY AND DAMAGES

Estelle aims to provide a safe environment for all guests and whilst we take care with your property, Estelle accepts no liability for damages or loss of items before, during or after an event. In the instance where damage has occurred you are financially responsible for any damages caused by you or your guests or third party contractors to fixtures and fittings at Estelle. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

RESPONSIBLE SERVICE OF ALCOHOL

By law, all staff at Estelle possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Estelle reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

NOISE RESTRICTIONS

We are located in a residential area so when departing our venue please be respectful of our neighbours.

BOOKINGS

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date.

Function bookings are only confirmed upon receipt of a signed Confirmation Form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

The remaining balance of your event is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your Event Manager. If beverage on consumption does not reach the minimum spend, Estelle may add a room hire charge to reach your agreed upon minimum spend.

Please note that all lunch functions will conclude no later than 4.30pm unless organised in advance with your Events Manager.

MENU, BEVERAGE AND GUEST CONFIRMATION

Your menu and beverage selection, dietary requirements and final details are to be finalised no later than 7 days prior to the event. Failure to do so means your menu selections may not be guaranteed. Menus are subject to seasonal change, Estelle reserves the right to substitute both menu and beverage items for items of similar quality if the preferred selection is not available. Final numbers are to be confirmed 72 hours prior to the event. Charges are based on the confirmed amount of guests except when there are additional guests in attendance.







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Northcote, 3070
03 9489 4609