



# FUNCTIONS

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*Bistro Mosman*

JUNIPER

BISTRO

*Lane*

MOSMAN



# FUNCTIONS

AT BISTRO MOSMAN & JUNIPER LANE

*Bistro Mosman*

**JUNIPER**  
BISTRO Lane MOSMAN

## *The French have a saying...*

"Life is too short to drink bad wine", and we whole heartedly agree.

By day, Bistro Mosman feels a world away from the bustling pub it adjoins. Bathed in natural light, with greenery cascading throughout and sunlight streaming through the glass ceiling and walls, it's a stunning venue ideal for special celebrations.

As night falls, the atmosphere transforms. Warm lighting, intimate candlelit tables, and refined service create a moody and elegant setting perfect for romantic dinners, sophisticated gatherings, or corporate events. Inspired by the French appreciation for life's finer things, Bistro Mosman offers exquisite seasonal French cuisine, impeccable service, and stylish interiors that radiate timeless grandeur.

Whether you're celebrating love, milestones, or business successes, let us help you create a truly memorable experience.

### *Introducing Juniper Lane – A Hidden Gem*

Tucked away at the rear of the venue lies *Juniper Lane* — our bespoke gin and whiskey bar. Intimate, private, and full of character, this charming space comes with its own discreet entrance, allowing you and your guests to enjoy an exclusive escape.

With a dedicated events team ready to bring your vision to life, Bistro Mosman and Juniper Lane provide the perfect setting for your next unforgettable event.



# EVENT SPACES

*Bistro Morsman*

**JUNIPER**  
BISTRO Lane MOSMAN



## MAIN DINING ROOM

Featuring a spectacular glass atrium, the expansive Dining Room creates a sophisticated and elegant resort-style feeling that one might find on the Cote d'Azur. Flexible table layouts, private sound system and the ability to install screens allows you the freedom to transform the space to suit your needs.

80 seated | 100 cocktail



## COURTYARD

The Courtyard is perfect for any occasion. Featuring a retractable roof, you can bask in the sunshine, mingle under the stars, or stay cosy year-round. Separated from the main dining room by elegant French windows, the space suits sit-down dining or cocktail and canapé gatherings. In cooler months, the open fire adds warmth and charm to this inviting setting.

35 seated | 50 cocktail



## LANEWAY

Hidden at the back of our vibrant restaurant, The Laneway is a cosy, semi-private cocktail space with its own entrance. Tucked behind gossamer curtains, this candlelit spot features high-top copper tables, a nearby bar, and a fireplace for warmth in cooler months—perfect for networking, socialising, or simply unwinding with a cocktail in hand.

25 cocktail



# PRIX FIXE

## SET MENU

TWO COURSES \$89pp | THREE COURSES \$109pp

3 course set menu is required Fridays & Saturday nights.

*Bistro Mosman*

JUNIPER  
BISTRO Lane MOSMAN

### ENTREE

#### **Marinated Salmon GF DF\***

Blini, salmon roe, dill creme fraiche

#### **Pâté GF\***

Cornichons, orange marmalade, toasted brioche

#### **Beef Tartare GF DF**

Baby capers, gaufrette potatoes, quail egg yolk

#### **Cheese Soufflé V**

Twice baked, caramelised onions, gruyere cheese

### MAIN

#### **Gnocchis Parisienne V**

Spinach velouté, sauteed mushroom, hazelnut

#### **Barramundi GF DF\***

Caponata, broccolini, chermoula

#### **Grilled Spatchcock GF DF\***

Harissa, black garlic toum, labneh, baby cucumber

#### **Portoro Minute Steak MB4+ 180g GF DF\***

Merchant jus, french fries, watercress

### DESSERT

#### **Tiramisu**

Mascarpone, marsala, savoirdi biscuits

#### **Crème Caramel GF\***

Traditional creme caramel, almond tuile

#### **Strawberry Soufflé GF\***

Creme anglaise, matcha ice cream

#### **Cheese Plate GF\***

Selection of two cheeses served with quince paste, muscatels, lavosh crackers

### SIDES

Mixed green salad \$15

Broccoli with almonds \$15

Green beans with Hazelnuts \$15

French Fries \$15

Paris mash \$15

Sonoma Bread, French Butter & Balsamic \$6pp

*Le Comte*

(FRA) Semi-hard cow's milk with a nutty flavour

*Valencay Chevre*

(FRA) Soft, silky texture with a mild, lingering and  
lemony tang

*Roquefort*

(FRA) Delicate and sweet with a rich buttery sheep's  
milk

*D'Affinois*

(FRA) Soft ripened, rich and decadent double-cream  
cow's milk

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | \*: On Request | Vegan dishes available upon request.

10% service charge applies to groups of 8+. 15% public holiday surcharge. 10% Sunday Surcharge.

All guests on our two course menu may select an entrée & main or main & dessert. Groups of 20+ will be served courses on an alternate basis.

# CANAPÉS

## LIGHT | \$6.5

*Les Huitres*

*Le Pâté De Foie De Volaille*

*Le Rouleau De Saucisse Maison*

*Le Saumon Mariné*

*L'Arancini aux Champignons*

*La Figue Mozzarella Witlof*

Sydney Rock Oysters (natural or mignonette) GF, DF

Chicken Liver Pâté, Brioche, Onion Jam, Gherkin GF\*

House Made Pork Sausage Roll, Tomato Relish

Marinated Salmon, Rye Blini, Dill Crème Fraiche GF\* DF\*

Mushroom Arancini, Confit Garlic Aioli V

Fig, Mozzarella, Witlof, Fresh Basil, Balsamic Vinegar GF V

## PREMIUM | \$8

*La Brochette De Filet D'Oeil De Bœuf*

*La Crevette au Piment à l'Ail*

*Le Tartare de Thon*

*Le Ceviche de Poisson Royal*

*La Saint Jacques Pétoncles poêlés*

*La Tarte Aux Champignons*

Beef Eye Filet Skewers, Café De Paris Butter GF DF\*

Garlic Chilli Prawns, Lemon, Fresh Parsley GF DF

Tuna Tartare, Yuzu Dressing, Sesame Crisp GF DF

King Fish Ceviche, Finger Lime, Fennel GF DF

Pan Seared Scallops, Herb Butter, Croutons GF\*

Mushroom Tart, Truffle Goat Curd, Parmesan V

## SUBSTANTIAL | \$12

*Le Mini-burger de Bœuf Angus*

*Le Mini-burgers de Porc Effiloché*

*Les Calamars sel et Poivre*

*Le Boeuf Bourguignon La Cote d'Agneau*

*Les Gnocchis a la Parisienne*

Angus Beef Slider, Gruyere, Tomato Relish, Mustard, Pickle

BBQ Pulled Pork Sliders, Coleslaw, Fried Onion, Pickle

Salt and Pepper Squid, Lime Aioli GF DF

Beef Cheek Bourguignon, Paris Mash, Red Wine Jus GF

Lamb Cutlet, Traditional Ratatouille, Thyme Jus GF

Parisian Rosemary Gnocchi, Autumn Vegetables, Romesco Sauce V

## SWEET | \$5

*La Tarte au Citron*

*La Truffle au Chocolat*

*Le Profiterole Crème Vanille*

Lemon Meringue

Tartlette Chocolate

Truffle GF Vanilla

Cream Profiterole

*Bistro Mosman*

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10% service charge applies to groups of 8+. 15% public holiday surcharge. 10% Sunday Surcharge.

# PACKAGES

Mix and match your favourite canapés with our three customisable packages. Please select individual canapés from the previous page.

## SAINT-TROPEZ | \$45<sup>PP</sup>

3 x LIGHT  
2 x PREMIUM  
1 x SUBSTANTIAL

## FRENCH RIVIERA | \$59<sup>PP</sup>

4 x LIGHT  
3 x PREMIUM  
1 x SUBSTANTIAL

## PROVENCE | \$69<sup>PP</sup>

3 x LIGHT  
3 x PREMIUM  
2 x SUBSTANTIAL  
1 x SWEET

Dietary-specific dishes are available upon request.  
10% service charge applies Mon-Sat.

*Bistro Mosman*

**JUNIPER**  
RISTO Lane MOSMAN



# BEVERAGE PACKAGES

*Bistro Mosman*

**JUNIPER**  
BISTRO Lane MOSMAN

## **GOLD PACKAGE**

2-hours \$75pp | 3-hours \$89pp

### **Sparkling**

Sartori Prosecco NV | Veneto, Italy

### **White**

Farina "Le Pezze" Pinot Grigio 2021 | Veneto, Italy  
Amelia Park Chardonnay 2022 | Margaret River, WA

### **Rosé**

Saint Max 2021 | Provence, France

### **Red**

Domaine Roux 'Les Cottes' Pinot Noir 2021 | Burgundy, France  
Rusden "Driftsands" GSM 2021 | Barossa Valley, SA  
Tin Shed "Melting Pot" Shiraz | Barossa Valley, SA

### **Beer**

Carlton Draught  
Stone & Wood Pacific  
James Boags

**All Soft Drinks, Sparkling Water & Juices  
Non-Alcoholic Beers & Wines Available**

Available for groups of 20+. Wine list may be subject to change.  
Full cocktail menu available upon request. For additional beverages refer to Bistro Mosman's extensive wine and cocktail list.  
10% service charge applies Mon-Sat.

## **PLATINUM PACKAGE**

2-hours \$85pp | 3-hours \$109pp

### **Sparkling**

Pooles Rock Blanc De Blanc 2015 | Mudgee, NSW

### **White**

Settlement Heritage Sauvignon Blanc 2020 | Marlborough, NZ  
Chartron et Trébuchet Bourgogne Blanc 2020 | Burgundy, France

### **Rosé**

Saint Max 2021 | Provence, France

### **Red**

Fetherston 'Estate' Pinot Noir 2021 | Yarra Valley, VIC  
Tin Shed "Melting Pot" Shiraz | Barossa Valley, SA  
Cabernet Sauvignon 2021 | Clare Valley, SA

### **Beer**

Carlton Draught  
Kirin Ichiban  
Stone & Wood  
Little Creatures Pale Ale

**All Soft Drinks, Sparkling Water & Juices  
Non-Alcoholic Beers & Wines Available**

## **OPTIONAL ADD ONS**

French Champagne on arrival \$35pp

Cocktail on arrival from \$20pp

Please discuss cocktail options with our events manager.



# TERMS & CONDITIONS

*Bistro Morman*

**JUNIPER**  
BISTRO Lane MOSMAN

## **Booking Confirmation**

To confirm your booking, a deposit is required. Until this deposit is received, your function is not secured, and the date may be offered to other enquiries.

Deposit amounts and due date vary based on date and function size and will be confirmed upon initial enquiry.

## **Minimum Spend**

Function spaces are subject to a minimum spend requirement, which may vary depending on the day, time, and space selected. This will be outlined at the time of your booking confirmation.

If your final bill does not reach the minimum spend, the shortfall will be charged as a venue hire fee.

A 10% service charge is charged on the final account and is not included in the minimum spend.

## **Final Numbers & Payment**

Final numbers and catering selections must be confirmed 7 days prior to the event date. Numbers may increase after this date but cannot decrease. Any reduction in numbers after this period will not be refunded.

Full payment for catering and any agreed packages is due 5 business days prior to your event. Beverage tabs and any additional costs incurred on the day will be settled at the conclusion of the event.

## **Cancellations**

All cancellations must be submitted in writing to the Events Manager. Please note that cancellation fees may apply and are at the discretion of management, based on the notice period provided and any costs already incurred in preparation for your event.

We will always do our best to accommodate changes where possible, however, we reserve the right to enforce cancellation fees in line with the impact on venue operations.

## **Decorations & Entertainment**

You are welcome to bring decorations; however, no confetti, or glitter is permitted. All styling and entertainment must be approved in advance by your events manager.

## **Damage & Conduct**

You are financially responsible for any damage caused to the venue by any guest, contractor, or attendee associated with your event. The venue reserves the right to remove any guest who behaves inappropriately.

## **Minors**

Guests under the age of 18 are permitted in the venue, provided they are supervised at all times by a parent or legal guardian. Attendance by minors at functions is subject to the discretion of management. For further details, please consult your events manager.

## **Responsible Service of Alcohol**

In accordance with the Liquor Act & responsible service of alcohol, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises.