

An aerial photograph of a city skyline at sunset. The sky is a mix of orange, pink, and blue, with scattered clouds. A crescent moon is visible in the upper right. In the foreground, there's a multi-level event space with a flat roof and some structures. The city skyline in the background features several tall skyscrapers, some with construction cranes, and a large stadium with a distinctive blue and white domed roof. The overall scene is a high-angle view looking down on the city.

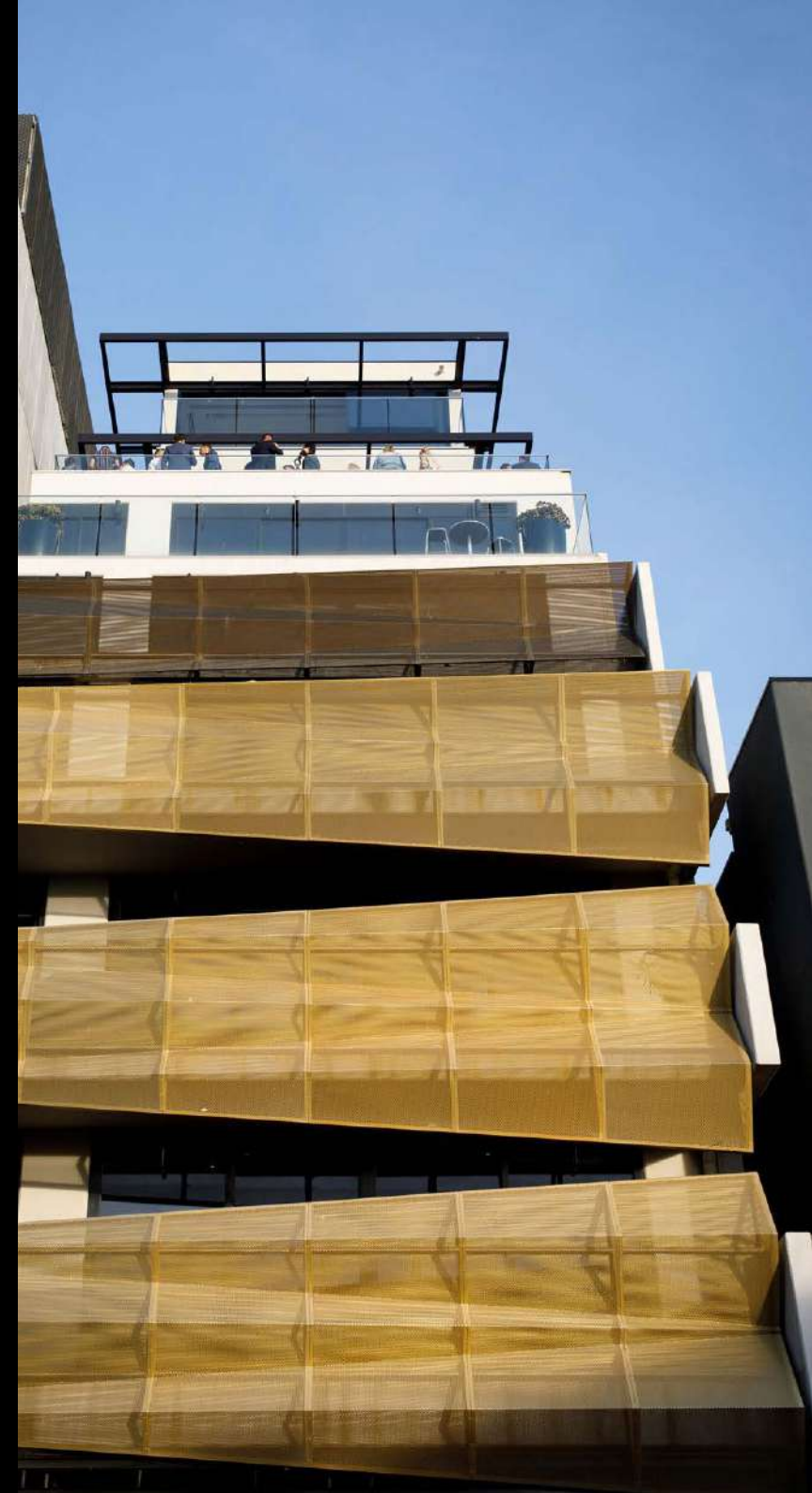
LE CIEL

EVENTS, ELEVATED.

MULTI-LEVEL LUXURY EVENT SPACE

**LOCATED IN THE HEART OF CREMORNE,
LE CIEL OFFERS A CONTEMPORARY
AND AESTHETIC FEEL.**

ARCHITECTURALLY DESIGNED, THE VENUE
PROVIDES INDOOR AND OUTDOOR SPACES
OVER TWO LEVELS, THAT PROVIDE A BLANK
CANVAS FOR YOU TO REALISE THE VISION
OF YOUR EVENT.



OCCUPYING TWO LEVELS

EXPERIENCE BEING GREETED BY THE PANORAMIC CITY SKYLINE. GRAB A GLASS OF BUBBLY AND TAKE IN THE CBD'S SKYSCRAPERS, ROYAL BOTANIC GARDENS, GOVERNOR'S HOUSE, AND THE ICONIC SCENERY OF OLD RICHMOND.

A UNIQUE PERSPECTIVE ON THE CITY

On level six, in the Ville room there are two luxurious mobile cote d'azur marble bars, and ambient LED track lighting (completely dimmable). Or, if your function starts in the day, the Le Ciel event space is flooded with gorgeous natural light.

Access to the Terrace elevates this space to the next level with magical festoon lighting, a fire pit, and cushioned bench seating for up to 15 people.

BEAUTIFUL, FUNCTIONAL

Level seven, the Aneto takes you higher, with more panoramic city skylines, plush carpets, and two gold mobile bars. Here, you will also find black block out blinds, an easy-to-use projector, wireless microphone, and Sonos surround sound.

Le Ciel's list of functional and luxury features is staggering, and we invite you to come and experience them for yourself. Whether it is a party, wedding, or corporate event, treat your guests to the best and get in touch with Le Ciel.

HOURS OF OPERATION

8am-1am, 7 days a week

CAPACITY

Level 6: Ville and Terrace

180 people (cocktail – indoor & outdoor) for Ville & Terrace

96 people (cocktail – indoor) for Ville

48 people (seated) for Ville

84 people (outdoor) for Terrace

Level 7: Aneto

120 people (cocktail)

103 people seated across three long rows and a bridal table

102 people seated across three long rows

68 people seated across two long rows

34 people seated down one long table

60 people cabaret style (six round tables of 10)

100 theatre style

Across both levels you can run a cocktail party of approx 200 people.

SIZE

Level 6: approx 183m² + 17m² Kitchen

Level 7: approx 77m²

ROOM HIRE RATES

Room hire rates vary subject to date, time and season and will be quoted upon request.



FACILITIES

- » Elevator servicing levels 6 & 7 exclusively
- » 5 x Mobile cocktail bars, two marble (level 6), two gold (level 7) and one black
- » Fire Pit
- » Fully-folding frameless glass walls
- » State of the art sound system
- » Complete PA system with SONOS compatibility, wireless Microphone, stand and mixer, laptop integration, and HDMI access points
- » Black Lectern
- » Black Perspex sign
- » Whiteboard and markers
- » WIFI
- » Fully operational commercial kitchen
 - Combi-oven
 - Six burner Chargrill
 - Flat plate
 - Fryer
 - Cleaner, preparation, dishwashing and hand wash sink
 - Commercial dishwasher
 - Fridges and freezers
- » Bathrooms
 - 2 ambulant toilet
 - 1 disabled toilet
 - 2 unisex toilets
- » Nespresso coffee machine

We offer the following furniture and event related items:

- » 15 rectangular trestle tables with black linen
- » Cushioned banquet seats – located on Terrace
- » Three black high tables
- » Six black high chairs
- » Six grey velvet low stools

THE VENUE

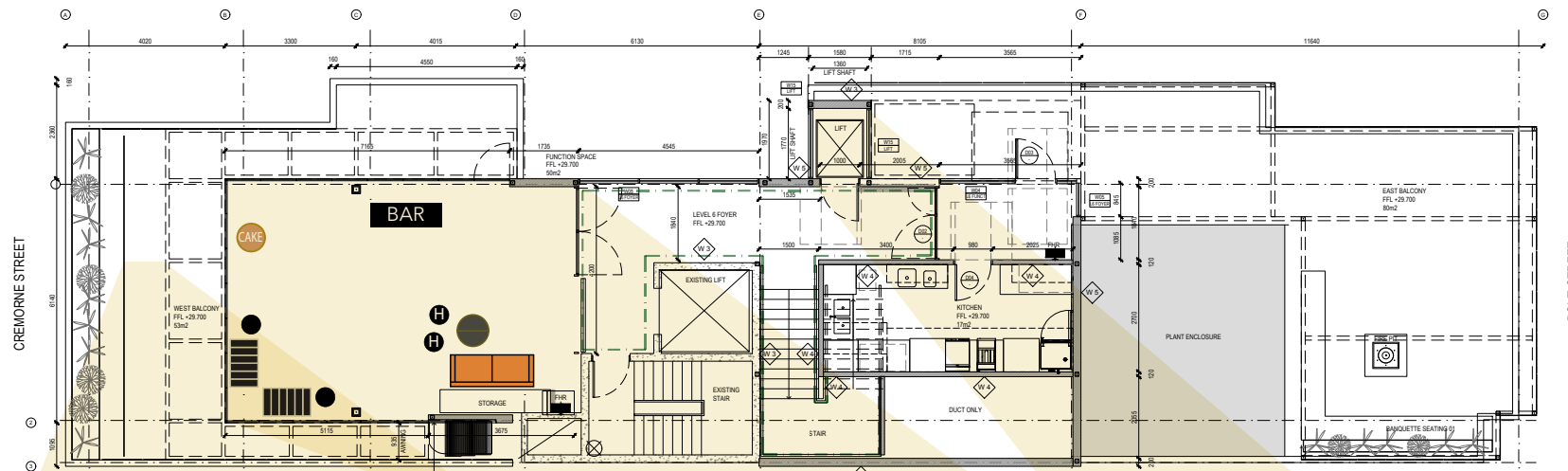
**A UNIQUE PERSPECTIVE
ON THE CITY**

L6 VILLE + TERRACE FLOORPLANS



L6 VILLE + TERRACE

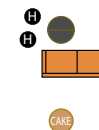
COCKTAIL LOUNGE



	✓ 180 - Ville + Tce
	✓ 96 - Ville
	✓ Via Level 7
	✓
	✓
	✓



Furniture Items:

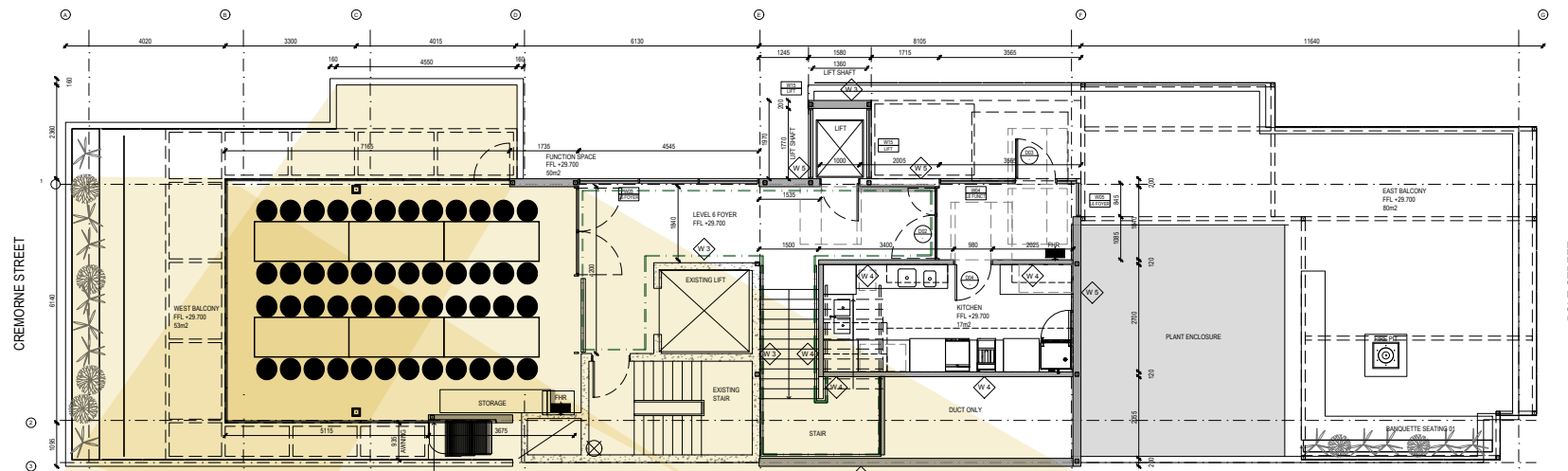


- Nero Three Seater Lounge Cognac
- Luna Coffee Table Black/Grey Marble with Brass Frame
- Halo Pod Ottoman Black Velvet
- Chic Linear Cafe Table Oak Top / Gold Frame
- Luna Rectangle Ottoman Black Velvet
- Halo Pod Ottoman Black Velvet



L6 VILLE + TERRACE

PREMIUM BANQUET DINING



	✓ 48 - Ville
	✓ Via Level 7
	✓
	✓
	✓
	✓

Furniture Items:

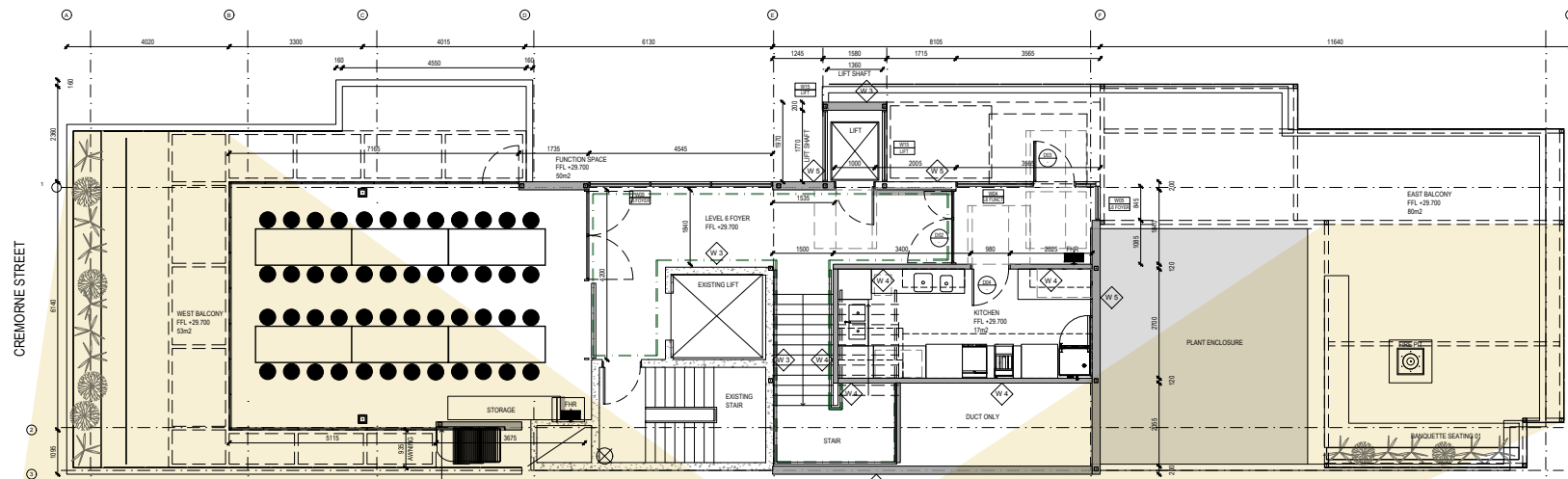
● Curv dining chair velvet

Lottie marble dining table 2.4m x 1m



L6 VILLE + TERRACE

STANDARD BANQUET DINING



	✓ 48 - Ville
	✓ Via Level 7
	✓
	✓
	✓
	✓

Furniture Items:

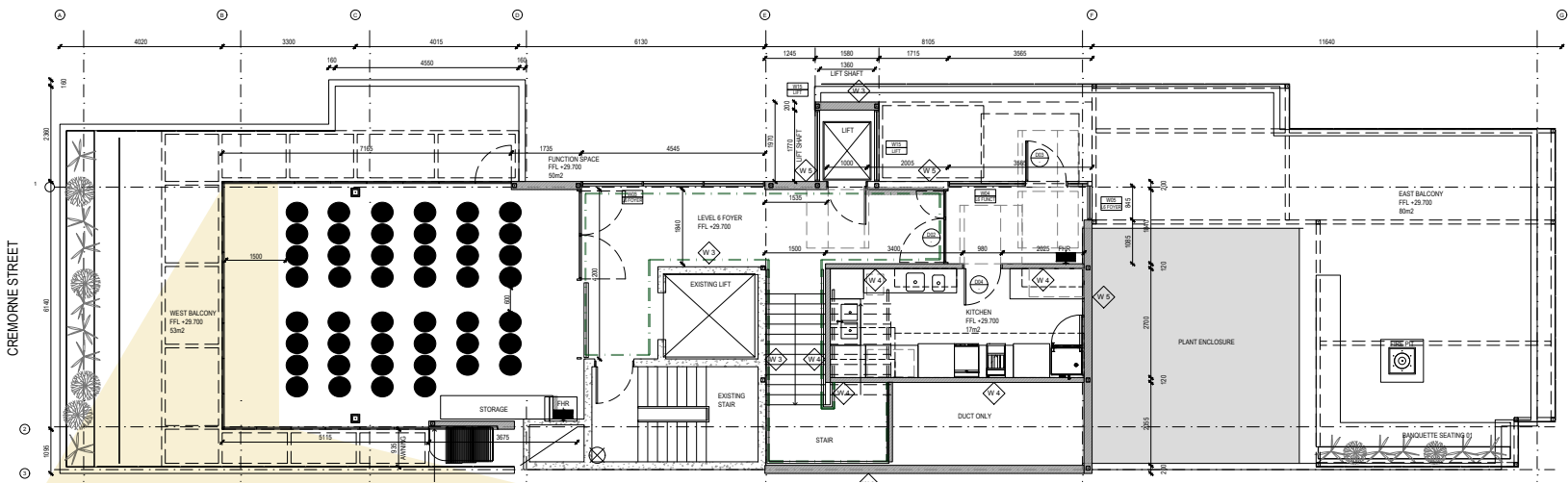
● Bentwood chair

□ Trestle table 2.4m x .9m



L6 VILLE + TERRACE

PREMIUM THEATRE



	✓ 46 - Ville
	✓ Via Level 7
	✓
	✓
	✓
	✓

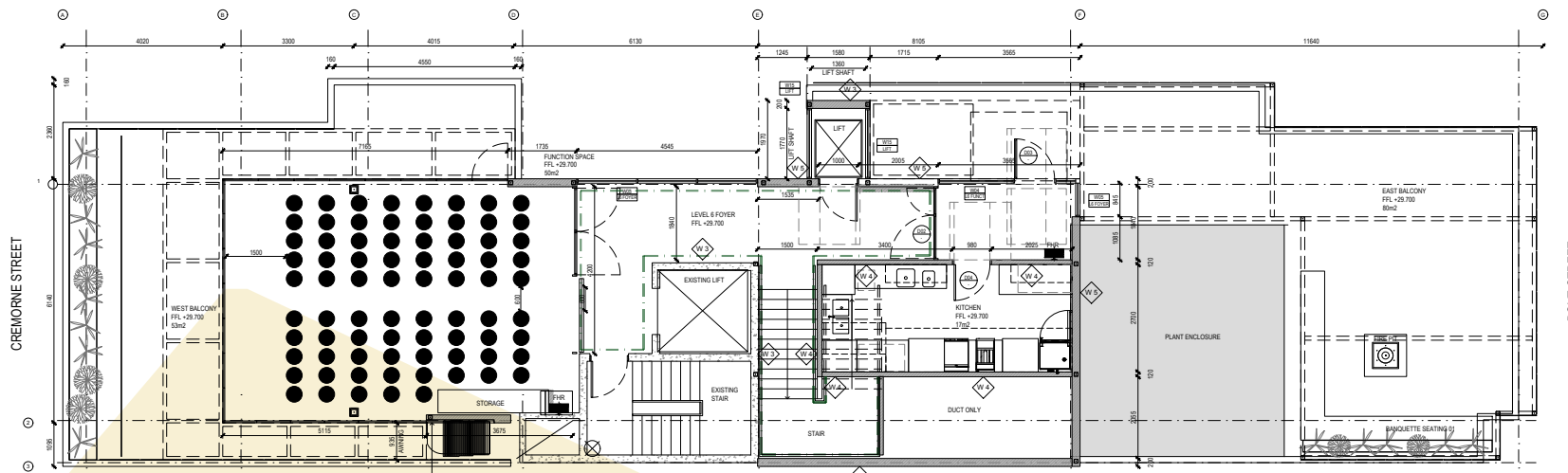
Furniture Items:













- Curv dining chair velvet



L6 VILLE + TERRACE

STANDARD THEATRE



	 81 - Ville
	 Via Level 7
	
	
	
	

Furniture Items:

- Bentwood chair



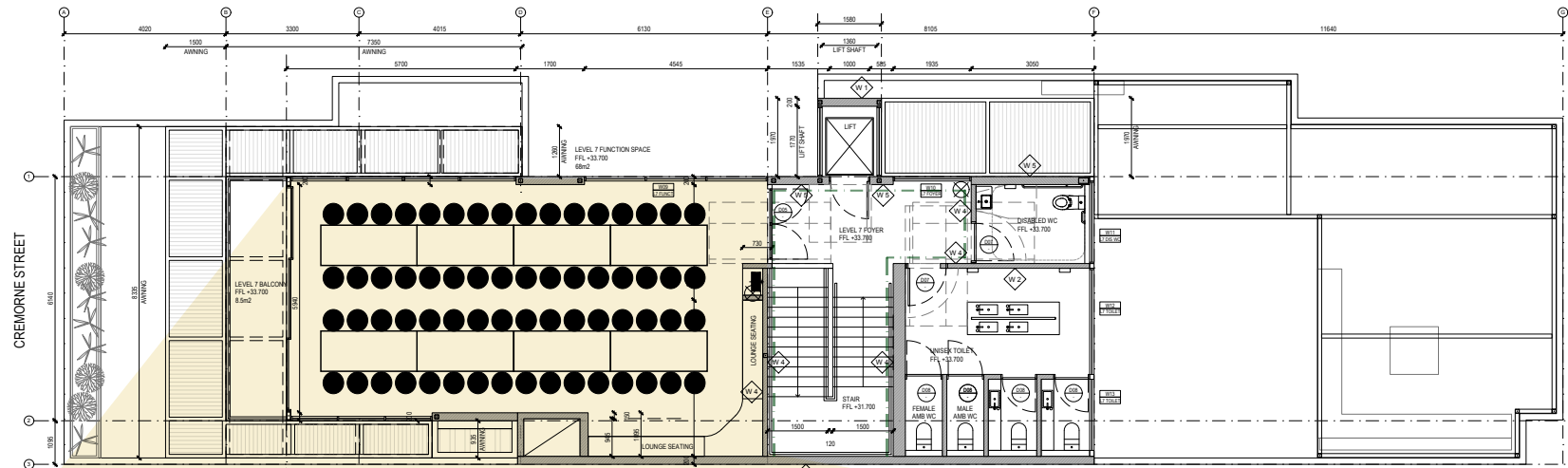
**BEAUTIFUL,
FUNCTIONAL.**

L7 ANETO FLOORPLANS



L7 ANETO

PREMIUM BANQUET DINING



	✓ 68 - Aneto
	✓
	✓
	✓
	✗
	✓



Furniture Items:

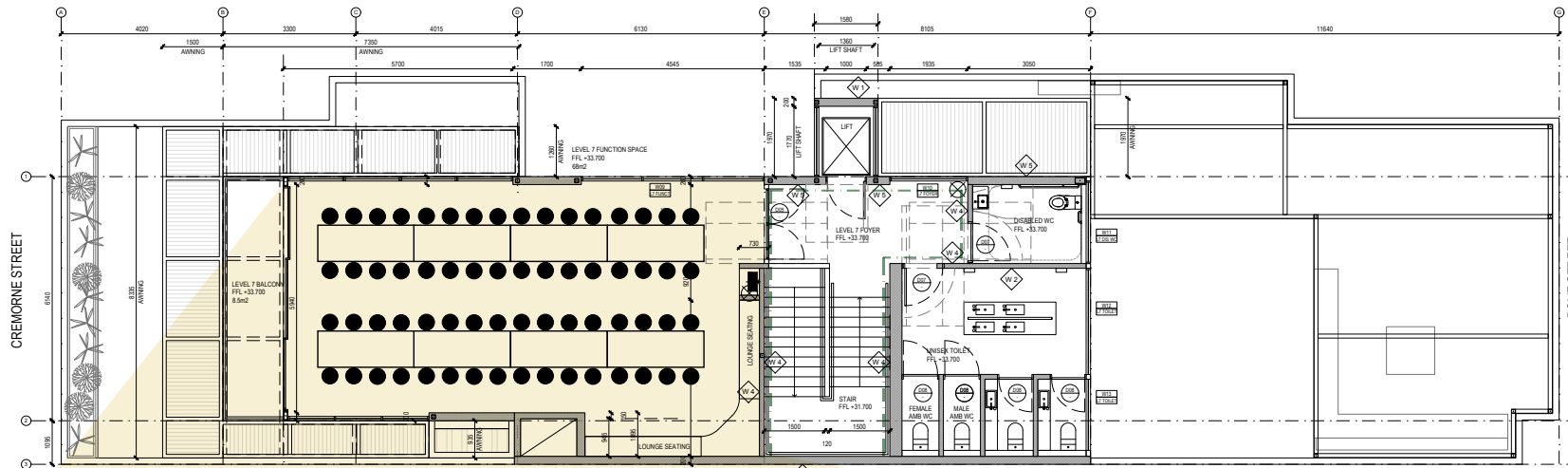
● Curv dining chair velvet

□ Lottie marble dining table 2.4m x 1m



L7 ANETO

STANDARD BANQUET DINING



	✓ 68 - Aneto
	✓
	✓
	✓
	✗
	✓



Furniture Items:

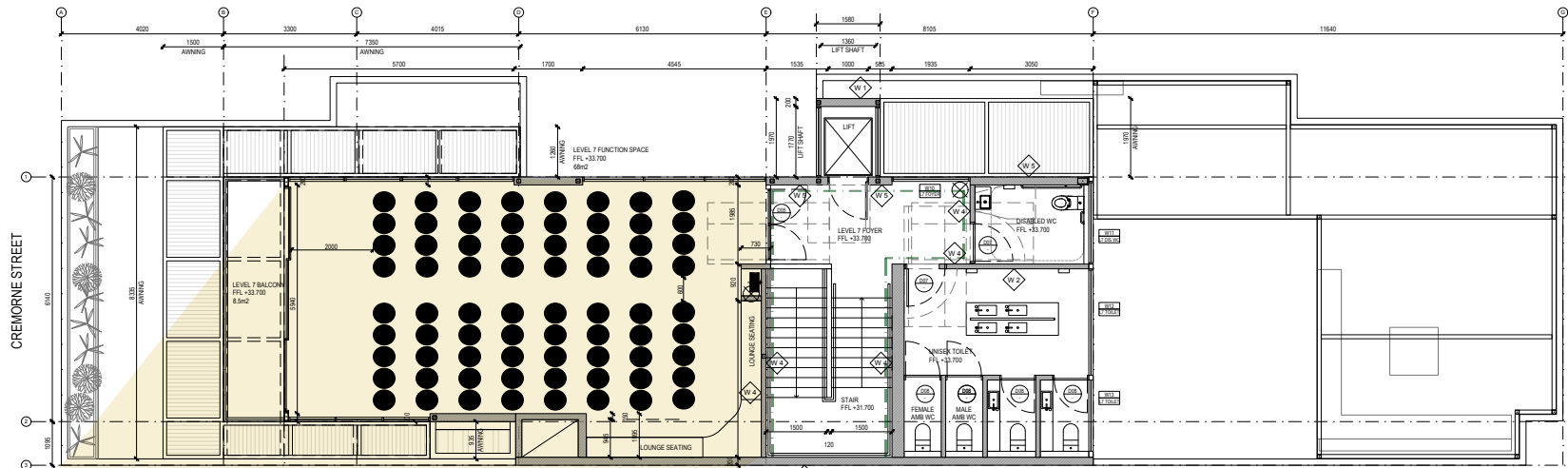
● Bentwood chair

□ Trestle table 2.4m x .9m



L7 ANETO

PREMIUM THEATRE



	✓ 72 - Aneto
	✓
	✓
	✓
	✗
	✓

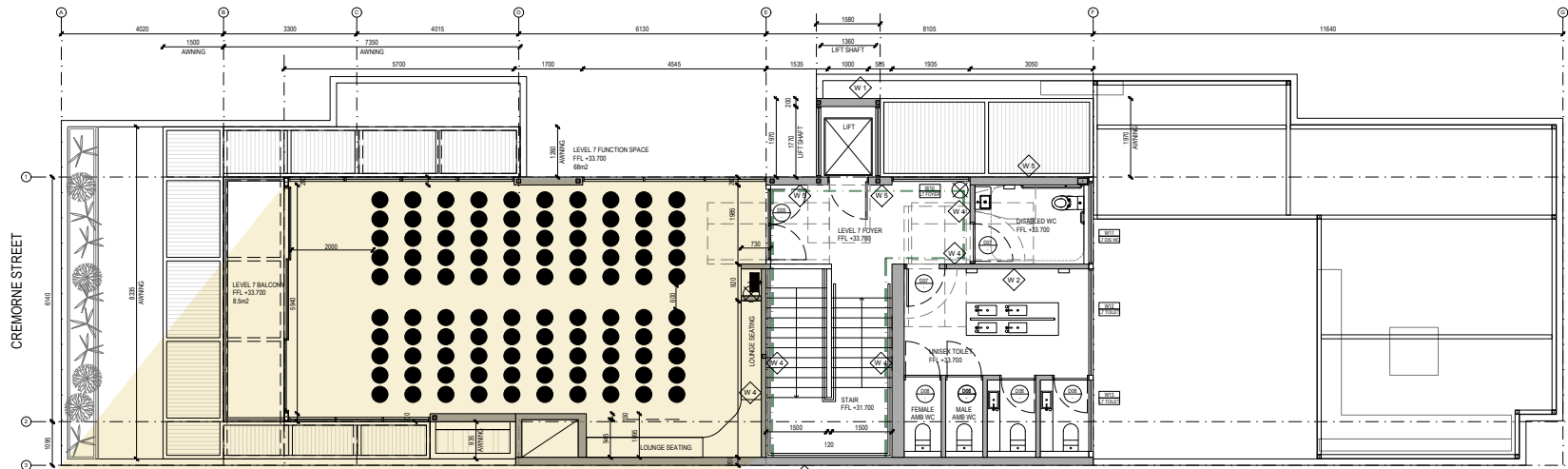
Furniture Items:

- Curv dining chair velvet



L7 ANETO

STANDARD THEATRE



	✓ 100 - Aneto
	✓
	✓
	✓
	✗
	✓

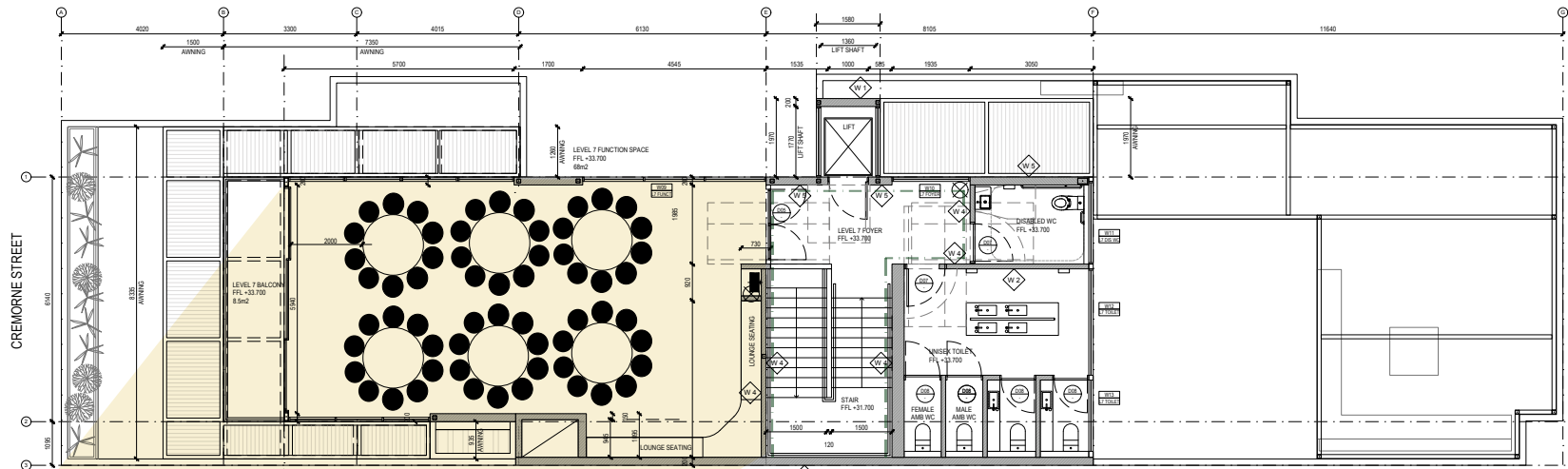
Furniture Items:

- Bentwood chair



L7 ANETO

CABARET SEATING



	✓ 60 - Aneto
	✓
	✓
	✓
	✗
	✓

Furniture Items:

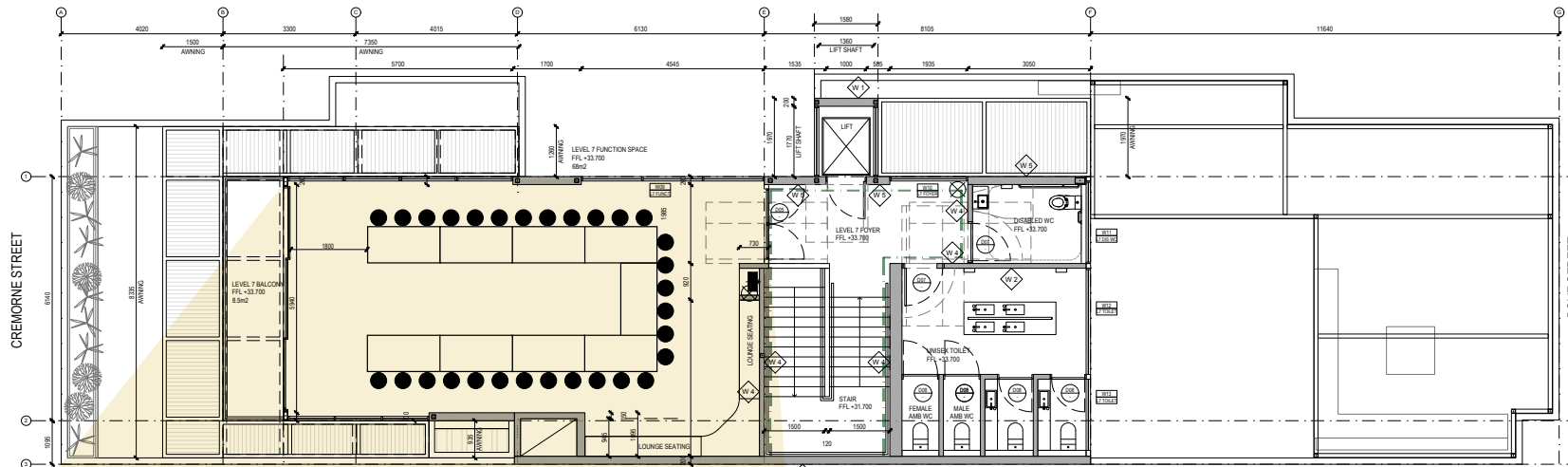
● Curv dining chair velvet

○ Round 1.5m Trestle Table



L7 ANETO

U-SHAPE CONFERENCE



	✓ 32 - Aneto
	✓
	✓
	✓
	x
	✓

Furniture Items:

● Bentwood chair

□ Trestle table 1.8m x .9m



**LE CIEL HAVE TEAMED
UP WITH THE BEST
CATERERS IN THE BUSINESS**
TO ENSURE THE STANDARD
OF YOUR EVENT REMAINS
NEXT LEVEL!

MENU PACKAGES



LE CIEL FOOD PACKAGES



MIDDLE EASTERN BANQUET

All including set up, flowers and foliage, plates and cutlery

LIGHTER GRAZE | \$35pp

- » Cured Meats
- » Specialty Cheeses
- » Dips
- » Antipasti
- » Stuffed Vine Leaves
- » Falafel or Kibbeh
- » Fresh and Dried Fruit
- » Nuts
- » Fresh Bread, Crackers and Zaatar Bread
- » Baklava or Kataifi
- » Turkish Delight
- » Halva
- » Chocolate

FULL FEAST | \$45pp

Includes the Lighter Graze menu above + Choice of the below salads (all Middle Eastern inspired)

- » Spiced Cauliflower
- » Israeli Cous Cous
- » French Lentils
- » Fatoush
- » Tabbouleh
- » Freekah & Barley
- » Fennel and Spiced Chickpea

**NOTE: The above packages allow for byo beverages.
An additional corkage fee is charged at \$15pp.**

COCKTAIL PARTY MENU 1 | \$60pp

Including food, staff, glassware hire + service

- » TOM COOPER SMOKED SALMON ON CUCUMBER w cream fraiche & caviar gf
- » MINI CHICKEN DIM SIM served w sweet chilli & soy sauce
- » PRAWN & GINGER DUMPLINGS w sweet chilli & soy sauce
- » BUTTON MUSHROOMS FILLED w marinated feta & crushed garlic butter gf v
- » ZUCCHINI FRITTATA w wild mushroom, hummus & olive gf v
- » GOURMET SAUSAGE ROLLS
- » THAI CHICKEN SKEWERS W FRESH LIME gf
- » FRESH FISH LIGHTLY BEER BATTERED w homemade sauce tartare (our signature dish)
- » SALT & PEPPER CALAMARI w fresh lemon
- » MINI DONUTS - cinnamon, jam, nutella

COCKTAIL PARTY MENU 2 | \$65pp

Including food, staff, glassware hire + service

- » HOSAMAKI & NIGIRI SUSHI gf v
- » THAI BEEF SALAD SPOONS
- » MINI CHICKEN DIM DIMS
- » PRAWN & GINGER DUMPLINGS w sweet chilli & soy sauce
- » BUTTON MUSHROOMS FILLED w marinated feta & crushed garlic butter gf v
- » PORCINI MUSHROOM & TRUFFLE ARANCINI w lemon garlic aioli v
- » GOURMET SAUSAGE ROLLS
- » CARAMELIZED ONION & BLUE CHEESE TART w thyme
- » THAI CHICKEN BURGERS w spinach & lime aioli
- » FRESH FISH LIGHTLY BEER BATTERED w homemade sauce tartare (our signature dish)
- » DUCK SPRING ROLLS w plum sauce
- » MINI LEMON TARTS
- » MINI OPERA CAKE

GOING GOURMET CANAPÉS PACKAGES

STAFF ARE ALWAYS REQUIRED AND PROVIDED FOR ALL GOING GOURMET BOOKINGS. OUR EVENTS TEAM WILL CONSIDER THE PROVIDED INFORMATION AT THE TIME OF PREPARING YOUR QUOTE, HOWEVER THIS IS AN ESTIMATE. STAFFING REQUIREMENTS ARE ALWAYS SUBJECT TO CHANGE ALONG WITH YOUR EVENT DETAILS, AS YOUR PLANS DEVELOP UP UNTIL FINAL BOOKING DETAILS ARE CONFIRMED. CHEF/S ARE HIRED TO FRESHLY PREPARE AND COOK FOR YOUR EVENT ONSITE. WAIT STAFF ARE ALSO AN ESSENTIAL PART OF OUR SERVICE AS THEY ARE THERE NOT ONLY TO ATTEND TO YOUR GUESTS, BUT ALSO ASSIST OUR CHEF WITH EVENT SET UP AND PACK DOWN.

- CHEF / CHEF ASSISTANT COST \$40 PER HOUR
- WAIT STAFF COST \$40 PER HOUR

ADDITIONAL CHARGES APPLY FOR PUBLIC HOLIDAYS.
MINIMUM 4 HOURS REQUIRED FOR EACH STAFF MEMBER

PACKAGE 1 | \$38pp

- » Select 3 Cool Canapés
- » 4 Hot Canapés
- » 2 Substantial Canapés

Package 1 is our smaller Canapé package which covers 2 hours of food circulation. You can always extend this by adding on any extras such as Antipasti, Platters, Desserts or more Canapé options. This package is perfect for corporate events or smaller celebrations.

PACKAGE 2 | \$48pp

- » Select 3 Cool Canapés
- » 3 Hot Canapés
- » 2 Substantial Canapés
- » 2 Bowl Foods (50/50 split)

Package 2 is our recommended option for gatherings larger than 50 guests, as this offers 3 hours of food circulation which allows for that bit more variety of menu choice. Package 2 introduces Bowl Food which is that extra generous serving which is sure to impress. Perfect for Engagements or milestone Birthdays.

PACKAGE 3 | \$62pp

- » Select 3 Cool Canapés
- » 3 Hot Canapés
- » 4 BBQ Canapés
- » 2 Substantial Canapés
- » 2 Bowl Foods (50/50 split)

Package 3 packs the most punch and is our 'go-to' cocktail Wedding Reception Package. This has been tailor made for those larger, unforgettable events that hold a special place in our hearts. Covering 4 hours of service, this package will ensure all guests go on a culinary journey through the variety of food & cooking styles. In this package you will see your Chef cooking fresh off the BBQ & really taking the foodie experience to the next level.

ON ARRIVAL: ENTRÉE OPTION | \$21pp

- » Select 5 Cool / Hot Canapés

Canapés on Arrival is a starter option, and only available when paired with another Main Meal service from Going Gourmet. This is the perfect introduction to your event, and whether these Canapés are being circulated around in the 'cocktail hour' after a wedding ceremony, or as your guests start to arrive, they will definitely set the tone for the amazing food to follow!

GLOSSARY

Cool Canapés These are the lighter options to kick your event off. With no cooking required onsite, these are assembled by your chef & designed to get your guests talking.

Hot Canapés These include a mix of either oven cooked or fried menu options which are cooked onsite at your event. Though a little more filling than cool Canapés, they are still designed to be about '2 bites' in size.

BBQ Canapés These are fresh, lean proteins cooked on a BBQ in front of your guests. Packed full of herbs & spices as soon as these hit the grill plate - everyone will know about it!

Substantial Canapés These are a real step up in portion size & usually fly off our platters the quickest - they are more like '4 bites' in size.

Bowl Food The name really says it all, these are served in small bowls with a fork or spoon and are designed as a mini meal. These are brought out during the night to maintain a steady variety of filling options.

GoingGourmet

LE CIEL



GOING GOURMET SEATED + BUFFET MEALS + PAELLA PACKAGES

FEASTING SERVICE STYLE

- » Entrée (2 options) | \$20pp
- » Entrée (3 options) | \$24pp
- » Main (2 options) with 2 Cool & 1 Hot Side | \$38.50pp
- » Main (3 options) with 2 Cool & 1 Hot Side | \$44pp
- » Additional Side | \$3.50pp

Serving your menu Feasting Style encompasses everything that is homely & wholesome about sharing a meal. Allowing everyone to help themselves to a little bit of everything from the dishes served to the middle of the table, this will not only allow for great variety, but a beautifully presented table spread that will always make an impact.

You can combine Entrée & Main options together or Mains on their own, always accompanied by 2 cool sides and 1 hot side, bread rolls & butter.

PLATED SERVICE STYLE

- » Single Drop Entrée | \$17pp
- » Alternate Drop Entrée | \$20pp
- » Single Drop Main with 2 Cool & 1 Hot Side | \$32.50pp
- » Alternate Drop Main with 2 Cool & 1 Hot Side | \$37pp
- » Additional Side | \$3.50pp

Plated Service Style is a more traditional meal service, generally suited to larger formal events such as Weddings, Corporate Presentations or Graduation Events. You can either select a 'Single Drop' of one menu choice served to all guests, or 'Alternate Drop' of two menu choices served alternatively to all guests. Mains are always accompanied by 2 cool sides and 1 hot side, served to the middle of the tables to share, as well as bread rolls & butter.

OVEN COOKED BUFFET

- » Main (2 options) with 1 Hot and 2 Cool Sides | \$34pp
- » Main (3 options) with 1 Hot and 2 Cool Sides | \$38.50pp
- » Additional Main Option | \$5.50pp
- » Additional Side Option | \$3.50pp

BBQ COOKED BUFFET

- » Main (2 options) with 3 Cool Sides | \$34pp
- » Main (3 options) with 3 Cool Sides | \$38.50pp
- » Additional Main Option | \$5.50pp
- » Additional Side Option | \$3.50pp

Buffet packages allow you to select 2 Mains or 3 Mains and then 3 Sides to compliment for your guests to enjoy. All Buffet's come with bread rolls and butter. Our staff will set up the Buffet station, refresh throughout service and then clean up and pack down once everyone has enjoyed their meal.

PAELLA

- » Spanish Seafood Paella
90+ pax (entrée size only) | \$19pp
min 50 pax up to 90 pax (entrée size only) | \$21pp
King prawns, mussels, scallops, peas, Spanish saffron, tomatoes, lemons & herbs
- » Spanish Paella
90+ pax (entrée size only) | \$16pp
min 50 pax up to 90 pax (entrée size only) | \$18pp
Chicken & Chorizo sausage, peas, Spanish Saffron, tomatoes, lemons & herbs
- » Paella – Vegetarian / Vegan
90+ pax (entrée size only) | \$16pp
min 50 pax up to 90 pax (entrée size only) | \$18pp
Spanish Rice, onions, garlic, peas, Spanish Saffron, tomatoes, lemons & herbs

GOING GOURMET

DESSERT + BEV PACKAGES

PETIT FOUR CANAPÉ DESSERTS

- » Select 2 Options | \$8pp
(2 pieces per guest)
- » Select 3 Options | \$11.50pp
(3 pieces per guest)
- » Whole Assortment | \$15pp
(3 pieces per guest)

Delightful handmade sweets, beautifully garnished & full of flavour. These can be walked around to guest's Canapé style or presented on platters for them to help themselves.

PLATED DESSERTS

- » Single Drop | \$17pp
- » Alternate Drop | \$21pp

Plated Desserts are served to guests at their seats, generally paired with an Alternate Drop menu – however can be added on the end of any sit-down function.

DESSERT TABLE

- » Dessert Table | \$20pp

Jam Jar Desserts are individual dessert portions served in quirky jam jars.

Dessert Tables offer a fun filled, colourful display that are not only #instaworthy but give a great variety in the sweets department. Presented on a pine wooden table top, these include a spread of our assorted petit fours, fresh fruits, 3 jam jar desserts with an overflow of fillers such as donuts, lollies, chocolates, popcorn & much more!

BEVERAGES

5HR DURATION | \$45pp

Inc. 1 Hero Beer, 3 Standard Beers, 4 Wines

6HR DURATION | \$55.00pp

Inc. 1 Hero Beer, 3 Standard Beers, 4 Wines

All Inc. Bar Set Up, Event Logistics, Glassware, Ice & Ice Tubs, Bar Utensils, Jugs, Water Canisters.

HERO BEER – Select 1

- » Hawkers Pale Ale
- » Little Creatures Pale Ale
- » Stone & Wood Pacific Ale
- » Corona
- » Heineken

STANDARD BEER | CIDER – Select 3

- » Furphy
- » 150 Lashes, J. Squire
- » 5 Seeds, Apple Cider
- » Peroni
- » Asahi
- » Victoria Bitter
- » Carlton Draught
- » Boags Premium Light

WINES – Select 4

White Wines

- » Chain of Fire NV Brut Cuvee (South Eastern Australia)
- » Chain of Fire 2017 Sauvignon Blanc Semillon (Western Australia)
- » Pocketwatch 2018 Pinot Gris (Central Ranges, New South Wales)
- » Luna Rosa 2018 Rose (Central Ranges, New South Wales)
- » Prosecco | Moscato

Red Wine

- » Pinot Noir | Shiraz | Merlot

SOFT DRINK / NON-ALCOHOLICS ALL INCLUDED

- » Coca-Cola, Lemonade, Lemon Solo, Soda Water, Juice

Required Bar Staff for your Event - \$50 an hour for set up, service, clean up and pack down!

GoingGourmet

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BLAKES FEAST

FOOD + BEV PACKAGES

COCKTAIL (4HR) | \$124.30pp

- » Canapés
- » Bigger Bites
- » Sweet - 1 PP
- » Staff
 - waiter for 6 hours inc setup & packdown x 2
 - chef x 1

COCKTAIL (6HR) | \$148.50pp

- » Canapés
- » Bigger Bites
- » Bowl Food - 1.5 PP
- » Sweet - 1 PP
- » Staff
 - waiter for 6 hours inc setup & packdown x 2
 - chef x 1
 - delivery, collection & labour

3 COURSE SEATED (4HR) | \$172.70pp

- » Canapés
- » Entrée
- » Main
- » Dessert
- » Staff
 - waiter for 6 hours inc setup & packdown x 2
 - chef x 2 for 5 hours inc setup & packdown
 - delivery, collection & labour
 - hire - tbc

CANAPÉS + BANQUET + DESSERT (4HR) | \$151.80pp

- » Canapés
- » Banquet Main
- » Dessert
- » Staff
 - waiter for 6 hours inc setup & packdown x 2
 - chef x 2 for 5 hours inc setup & packdown
 - delivery, collection & labour
 - hire - tbc

BEVERAGES

BEV ONE | \$38.50pp for 2hr package + \$8.80p/h after that

- » 1x sparkling
- » 1x sauvignon blanc
- » 1x shiraz cabernet

BEV TWO | \$46.20pp for 2hr package + \$12.10p/h after that

select 1 white/rose & 1 red

champagne upgrade

louis roederer brut premier NV | \$73.70pp for 2 hr package & \$27.50 ph after that

basic spirit upgrade

\$62.70 pp for 2 hours & \$22 ph after that

BEV THREE | \$51.70pp for 2hr package + \$16.50p/h after that

select 2 white/rose & 2 reds

champagne upgrade

louis roederer brut premier NV | \$79.20pp for 2 hr package & \$25.30 ph after that

basic spirit upgrade

\$68.20 pp for 2 hours & \$19.80 ph after that

NOTE the above prices include gst, minimum 15 guests, blakes staff required to serve beverages.

COCKTAILS

- » served up | \$16.50 - 17.60 each
- » high-ball | \$16.50 - 22 each
- » low-ball | \$16.50 - 19.80 each
- » seasonal | \$17.60 - 19.80 each
- » pre-batched | \$17.60 - 19.80 each

NOTE: the above prices include gst, minimum of 30 of any item, a mixologist is required with all cocktails.

BLAKES
FEAST

LE CIEL



FOURSIDE FOOD DESIGN + EVENTS FOOD + BEV PACKAGES

FOOD + BEVERAGE

COCKTAIL EVENT (5HR) | \$149pp

- » 9 hand held
- » 3 bowl food
- » 5 hour beverage package

SIT DOWN EVENT

- » 2 course shared grazing + 5hr bev package | \$177pp
- » 3 course shared grazing + 5hr bev package | \$189 pp

FOOD + CORKAGE

COCKTAIL EVENT | \$115pp

- » 9 hand held
- » 3 bowl food
- » 5 hour BYO service

SIT DOWN EVENT

- » 2 course shared grazing + 5hr BYO Service | \$129 pp
- » 3 course shared grazing + 5hr BYO Service | \$140 pp

CORPORATE WORKING DAY

HALF DAY PACKAGE | \$53pp

- » morning tea
- » working lunch
- » all day tea, coffee, sparkling water

FULL DAY PACKAGE | \$71pp

- » morning tea
- » working lunch
- » afternoon tea
- » all day tea, coffee, sparkling water

NOTE: the above pricing includes gst and staff.

AFTER PARTY: 1 HOUR COCKTAIL | \$43pp

- » 7 hand held Canapé
- » 1 hour beverage package

AFTER PARTY: 2 HOUR COCKTAIL | \$65pp

- » 7 hand held Canapé
- » 2 bowl food
- » 2 hour beverage package

NOTE: the above pricing includes gst, staff, glassware, kitchen equipment and set up.

SALONA

FOOD + BEV PACKAGES

SEATED DINING (min 30pp)

FEASTING | \$140pp

Select two items for each course

- » three canapés
- » feasting entrée
- » feasting main course
- » selection of sides
- » roving desserts
- » 5 hour Classic Beverage Package

DELUXE | \$150pp

Select two items for each course

- » three canapés,
- » alternating entrée
- » alternating main course
- » selection of sides
- » roving desserts
- » 5 hour Classic Beverage Package

PREMIUM | \$175pp

Select two items for each course

Inclusive of three canapés

- » entrée
- » main course
- » selection of sides
- » desserts
- » 5 hour Classic Beverage Package

ADDITIONS

- » Additional Sides | \$15 per bowl
- » Antipasto platter to share | \$10 per person
- » Artisan cheese platter to share | \$15 per person

COCKTAIL (min 30pp)

ONE | \$65pp

- » 7 canapés
- » 3 substantial items
- » 1 sweet canapé

TWO | \$75pp

- » 8 canapés
- » 3 substantial items
- » 2 sweet canapés

THREE | \$80pp

- » 8 canapés + 1 bowl
- » 2 substantial items
- » 2 sweet canapés

FOUR | \$85pp

- » 6 canapés + grazing table
- » 3 substantial items
- » 2 sweet canapés

FIVE | \$90pp

- » 8 canapés + 2 bowls
- » 2 substantial items
- » 2 sweet canapés

ADDITIONS

- » Canapés | \$6 per piece
- » Substantial items | \$12 per piece
- » Artisan cheese platter to share | \$15 per person

NOTE: All cocktail packages are food only.

BEVERAGES (min 30pp)

	CLASSIC	DELUXE	PREMIUM
» 2 HOURS	\$30pp	\$40pp	\$50pp
» 3 HOURS	\$40pp	\$50pp	\$60pp
» 4 HOURS	\$50pp	\$60pp	\$70pp
» 5 HOURS	\$60pp	\$70pp	\$80pp

SALONA
— EST. 1969 —

LE CIEL

PINEAPPLE JAM COCKTAIL + PERFORMANCE PACKAGES

COCKTAIL

SERVICE ONLY | \$2000 for up to 100pp

- » staff
- » mobile bars
- » glassware
- » ice
- » speciality ingredients
- » garnishes

Client provides spirits, beer, wine and soft drinks

STANDARD | \$15 each - min quantities apply

You choose the amount of cocktails you wish to be served on the night and we provide everything we need to roll in, serve and roll out.

PREMIUM | \$20 each - min quantities apply

You choose the amount of cocktails you wish to be served on the night and we provide everything we need to roll in, serve and roll out.

EDIBLE COCKTAILS | \$7.50 each - min quantities apply

You choose from our edible menu the amount of serves you want and we work with you to design the service around the theme of the event, timings, lighting and music is all part of this sensory experience.

PERFORMANCES

FLAIR BARTENDING SHOW | \$1500

[view the performance here.](#)

FIRE FLAIR BARTENDING SHOW | \$1500

[view the performance here.](#)

UV FLAIR BARTENDING SHOW | \$2000

[view the performance here.](#)

GOLDEN PINEAPPLE COCKTAIL SHOW | \$1500

[view the performance here.](#)

EDIBLE COCKTAILS 1.0

[view the performance here.](#)

CHAMPAGNE TOWER SHOW

[view the performance here.](#)

COCKTAIL MASTERCLASS

[view the performance here.](#)

PERFORMANCE CHAMPAGNE TOWERS

- » 55 glasses - 5 levels | \$700
- » 91 glasses - 6 levels | \$800
- » 140 glasses - 7 levels | \$900
- » 204 glasses - 8 levels | \$1000
- » 285 glasses - 9 levels | \$1300
- » Includes all coupe champagne glasses, sabrage of the first bottle + clinton's signature champagne glass pour.
- » Champagne is not included but can be supplied for a 20% source fee on top.
- » The build, sabrage, signature pour are the highlights of our unique show.
- » Only 1 or 2 bottles are poured over the top of the tower as an over flow and then the outer glasses are filled. Tower is then dismantled to pass glasses to each guest.
- » The tower cannot be filled by pouring over the top glass.

PERFORMANCE COCKTAIL TOWERS

- » 55 glasses - 5 levels | \$800
- » 91 glasses - 6 levels | \$900
- » 140 glasses - 7 levels | \$1200
- » Cocktail ingredients and preparation is included
- » Recipes: Espresso Martini, Margarita, Bellini + Mimosa's.
- » There is a wide range of other recipes available
- » Liquid Nitrogen is used for the Cocktail Towers to add theatre and keep the drinks chilled during the build.
- » Each layer will be built + poured until tower is complete.
- » No over pour available for the Cocktail Towers unless it's Champagne.

COCKTAIL MASTERCLASSES

- » Option 1 | \$100pp
 - A DIY group session for up to 30 people where everyone has their own station and equipment.
- » Option 2 | \$2500 for groups from 50 people
 - For larger groups to learn and create their own cocktail with a wide range of ingredients.



LE CIEL



EVENTS, ELEVATED.

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