



Private Weddings, Christenings and Special Events at Bitton

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Bitton Special Events Vision

It's simple – at Bitton we will create a lasting memory of your special occasion.

We will offer the best of food, beverage and service in your own exclusive space - the casual yet sophisticated surroundings of Bitton Oatley Terrace and Le Jardin.

Choose from our selection of purpose built menus or talk to us and we will build a customised menu for your event.

Bitton Special Events will offer cocktail parties and sit down dinners for groups between 20 and 160 guests in your own exclusive space.

Cocktail Events



French-inspired seasonal canape menus

Choice of 12 canapes to serve as a stand-up dinner

Cold

- Beef Tartare, Crispy Bread, Egg Yolk Emulsion, Grated Parmesan
- Beetroot Cured Salmon, Fennel, Lime, Mint
- Scallop Ceviche, Citrus Salad
- Freshly Shucked Oyster, Red Wine Mignonette
- Pork Rillettes, Pickled Vegetable en Croute
- Vol au Vent, Smoked Salmon, Caviar, Crème Fraiche
- Hiramasa Kingfish, Szechuan Pickled Cucumber
- Bruschetta, King Prawn, Garlic Mayonnaise
- Goats Cheese, Basil stuffed Cherry Tomato
- Peking Duck Rice Paper Rolls, Chilli Sauce
- Pumpkin and Potato Frittata, Shaved Parmesan
- Chargrilled Chicken, Sweetcorn Fritter, Coriander
- Duck Rillettes, Brioche, Apple Chutney
- Gazpacho Shooters, dash of Vodka
- Salmon Tartare, Cucumber, Capers, Horseradish Cream

Cocktail Events

Continued...



Hot

- Petit Croque Monsieur
- Cauliflower, Truffle Beignet
- Goats Cheese filled Tempura Zucchini Flowers
- Seared Scallops, Boudin Noir
- French Onion, Gruyere Tart
- Arancini Balls, Pea, Mint, Gorgonzola
- Mini Burgers, Foie Gras, Blue Cheese
- Balmain Bug Thermidor, Mini Roasted Potatoes
- Tomato and Pesto Tarts, Seared Scallops, Mozzarella
- Mini Quiche Lorraine
- Shepherd's Pie, Crushed Peas
- Chicken Souvlaki

Substantial Canapes

- Tuna Nicoise Salad Bowl
- Fish and Chips, Tartar Sauce
- Chicken Caesar Salad Bowls
- Grilled Lamb Cutlets, Harissa, Tarragon, Bread Pudding
- Lamb Tagine, Cous Cous

Desserts

Selection of Petit Desserts served on mixed platters including:

- Crème Brulee
- Tiramisu
- Lemon Tart
- Macarons
- Chocolate Tart

Sit Down Dinners



The following menus are samples and will change seasonally.
Menus will be available 2 months prior to your event.

Select 2 options per course to be served alternately.

Selection of bread on arrival

Entrée

- Crispy Pork Belly, Scallops, Cauliflower
- Confit Ocean Trout, Pickled Cucumber, Radish
- Goats Cheese Mousse, Heirloom Tomatoes, Puffed Quinoa, Beetroot Gel
- Bitton Moroccan Spiced Lamb Pithivier, Eggplant Chutney, Baby Coriander
- Smoked Trout Mousse Cannelloni, Smoked Salmon, Baby Vegetables, Honey Lemon Dressing
- French Country Terrine, Crusty Bread, Pickled Vegetables

Sit Down Dinners

Continued...



Mains

- Slow Cooked Lamb Rump, Minted Ratatouille, Black Olive Jus, Gaufrette Potato
- Baked Fillet of Barramundi, White Bean Cassoulet
- Confit Duck Leg, Puy Lentils, Braised Red Cabbage
- Braised Short Rib Bourguignon, Gratin Potato
- Roast Free Range Chicken Breast, Wild Mushroom Fricassee, Pomme Puree
- Pan Fried Salmon Fillet, Carrot and Prawn Nage, Bitton Lemon Dressing

Desserts

- Bread and Butter Pudding, Crème Anglaise, Vanilla Bean Ice Cream, Bitton Orange Jelly
- Lemon Tart with Soft Meringue, Lemon Sorbet, Mixed Berry Compote
- Strawberry Bavaois, Raspberry Gel, Strawberry Ice Cream, Bitton Balsamic Roasted Strawberries
- Chocolate Tart Orange Sorbet, Orange Custard
- Sticky Date Pudding, Caramel Sauce, Caramelized Banana
- Passionfruit Pavlova, Melon Ball Salad, Passionfruit Curd

Special Event Packages



Stand Up Events – \$100 per person (4 hours)

Includes 12 Canape choices, house wines and beer, mineral water and soft drinks.

Add \$15 per person to be able to choose any wines or beers from our list.

Sit Down Events – \$125 per person 2 courses | \$140 per person 3 courses (4 hours)

Includes a selection of 2 dishes per course to be served alternately, house wines and beer, mineral water and soft drinks, wedding cake served as petit fours.

Add \$15 per person to be able to choose any wines or beers from our list.

To have your wedding ceremony at Bitton \$600

This cost is to cover staff exclusive to your event and set up as you like for your ceremony.

Please note that to enjoy our venue exclusively the minimum spends are:

Mid-week Lunch or Dinner (Tuesday to Thursday) \$3000, Friday and Saturday

Lunch or Dinner \$5000, Sunday Lunch \$7000, Sunday Dinner \$4000.



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