mon bijou | functions

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penthouse space

Level 10 & 11
Adelphi Hotel
187 Flinders Lane,
Melbourne 3000, Australia

t. +61 (03) 8199 3734
w. monbijou.com.au
e. functions@monbijou.com.au

venue details

Exquisite Penthouse Space

Set amongst the clouds high above Melbourne's vibrant life, this breath-taking penthouse space sets new standards in the realm of celebrations and corporate events.

Our vision is to understand the expectations and deliver your occasion the way you envisage. We have years of experience in planning, organising and hosting the most elite occasions in Melbourne.

Ideal for your wedding, engagement or milestone birthday, perfect for corporate functions or a product launch, you are guaranteed to impress your guests, customers and business associates alike.

Peace of mind will be guaranteed with our exclusive event planner who has years of experience in planning, organising and hosting the most elite occasions in Melbourne. Our vision is to understand the expectations and deliver your occasion the way you envisage.

If you are looking for a fresh contemporary option to host your most important day or an unforgettable celebration then you simply cannot afford to make a decision without seeing the exquisite penthouse; Mon Bijou.

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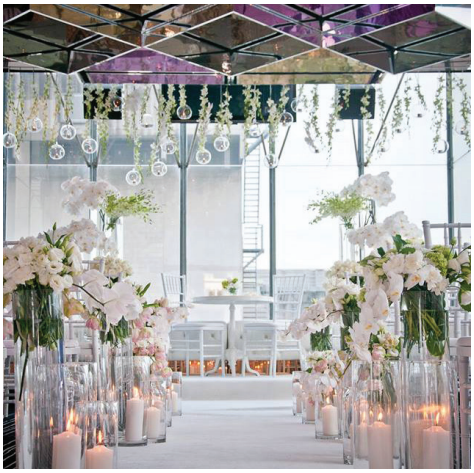


mon bijou | venue details

Venue Inclusions

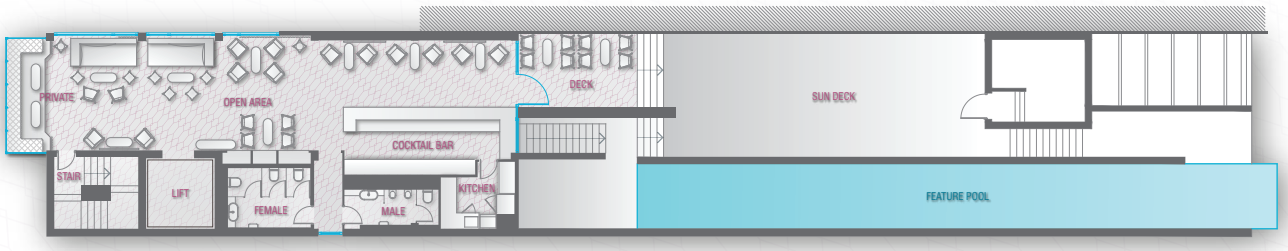
Venue	The venue lies across 2 levels including a private, opaque glass booth overlooking the city and an outdoor, decked penthouse area overlooking the Adelphi's Pool Deck.
Venue Capacity	25 – 300
Entrance	The Flinders Lane entrance to Mon Bijou will be fitted with a length of red carpet lined with glass lanterns.
Furniture	White leather chesterfield banquettes, lilac velvet futurist-style armchairs and contemporary white upholstered daybeds.
A/V	Complete PA system with DJ decks, iPod compatibility, wireless microphone, 46" LCD TV, laptop integration, HDMI/XLR access points, and WIFI available.

Venue Styling

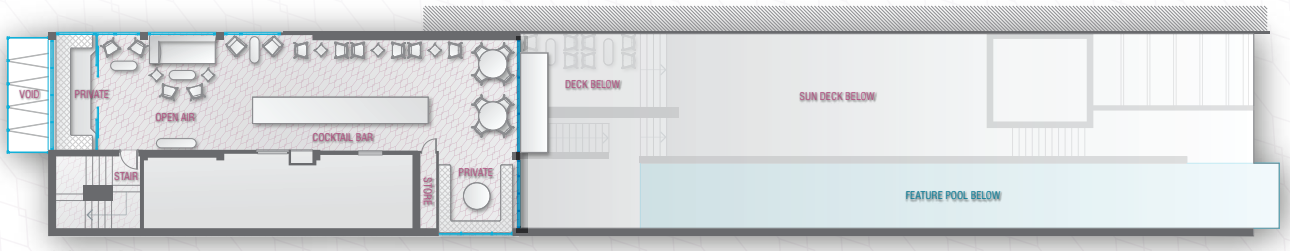
Floor Plan	A tailored floor plan will be created to reflect final layout.
Additional Furniture	We are more than happy to organise additional items upon request or for you to bring additional items in. Approval by venue manager is required.
Décor/Flora	We work with several florists and are happy to advise / liaise with them on your behalf. Alternatively, you are welcome to organise yourself. Approval by our venue manager is required.
Staging & A/V	If you require additional staging and lighting or AV, we can provide contact details of our preferred suppliers.
Styling	We are available to make suggestions/recommendations with regards to the styling for your special occasion. Our event planner is always on hand to lend expertise, and help style and theme your event to reflect your wishes.

mon bijou | venue images

mon bijou | floor plan



MON BIJOU - level 10



MON BIJOU - level 11

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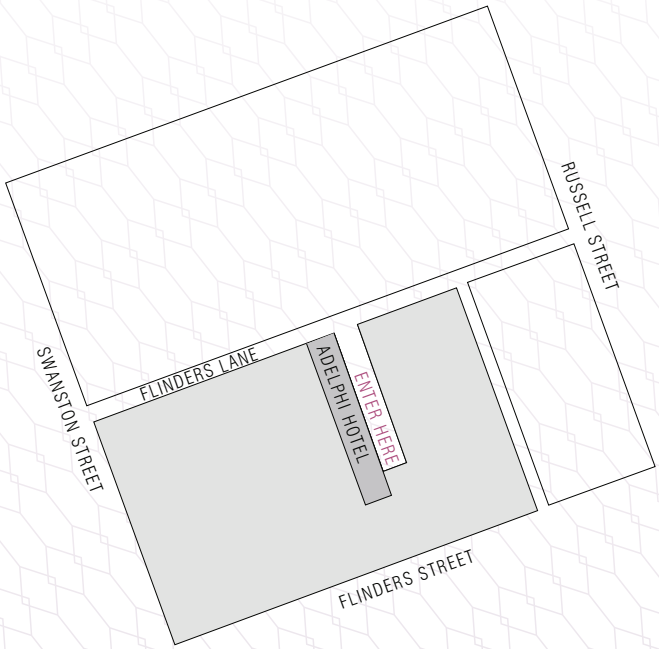

mon bijou | beverage | food | cocktail packages

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mon bijou | beverage | food | cocktail packages

With a spectacular 270 degree view of the city, any time spent at Melbourne's Mon Bijou penthouse is destined to be special.

The palatial venue comprises of two levels, an exclusive private room and an outdoor area with wet weather protection, making it a fitting host to weddings, engagements and birthday parties, product launches, presentations, corporate functions, glittering soirées, even a lavish summer time BBQ.

The interior decor has a sophisticated French air, and an eclectic appeal that matches the mosaic skyline beyond the gracious windows. Luxurious furnishings are reminiscent of the enduring Art Deco period, while thoroughly modern fittings and fine finishing touches ensure the comfort of all guests.

We invite you to see for yourself!

Please speak to us about your function details. Phone: 03 8199 3734 or functions@monbijou.com.au

mon bijou | beverage packages

opal beverage package

2 Hour package	-	$40.00 per person
3 Hour package	-	$55.00 per person
4 Hour package	-	$70.00 per person
5 Hour package	-	$85.00 per person

Sparkling Wine
- Chandon Brut – Yarra Valley VIC
- Chandon Brut Rose – Yarra Valley VIC

White & Red Wine
- Cape Mentelle Georgiana Sauvignon Blanc – Margaret River WA
- Cape Mentelle Marmaduke Shiraz – Margaret River WA

Beer
- Asahi Extra Dry
- Cascade Light

Non Alcoholic
- Soft Drinks, Soda Water, Water and Juices

mon bijou | beverage packages

sapphire beverage package

2 Hour package	-	$60.00 per person
3 Hour package	-	$85.00 per person
4 Hour package	-	$110.00 per person
5 Hour package	-	$135.00 per person

Sparkling Wine
- Cloudy Bay Pelorus – Marlborough NZ

White & Red Wine
- Domaine Chandon Chardonnay – Yarra Valley VIC
- Domaine Chandon Pinot Gris – Yarra Valley VIC
- Domaine Chandon Pinot Noir Rosé – Yarra Valley VIC
- Domaine Chandon Pinot Noir – Yarra Valley VIC
- Domaine Chandon Shiraz – Yarra Valley VIC

Spirits
- Belvedere Vodka
- Beefeater Gin
- Chivas Regal Whisky,
- Maker's Mark Bourbon
- Havana Club Especial Rum
- Olmeca Altos Blanco

Premium Beer
- Asahi Extra Dry
- Corona
- Cricketer's Arms Pale Ale
- Cascade Light

Non Alcoholic
- Soft Drinks, Soda Water, Water and Juices

mon bijou | beverage packages

diamond beverage package

2 Hour package	-	$80.00 per person
3 Hour package	-	$115.00 per person
4 Hour package	-	$150.00 per person
5 Hour package	-	$180.00 per person

Champagne
- Moet & Chandon Brut Imperial – Epernay France
- Moet Rose Imperial – Epernay France

White & Red Wine
- Cloudy Bay Chardonnay – Marlborough NZ
- Cloudy Bay Sauvignon Blanc – Marlborough NZ
- Cloudy Bay Pinot Noir – Marlborough NZ

Spirits
- Belvedere Vodka
- Bombay Sapphire Gin
- Chivas Regal Whisky
- Marker's Mark Bourbon
- Flor De Cana 4 year Rum
- Olmeca Altos Blanco

Premium Beer
- Asahi Extra Dry
- Corona
- Cricketers Arms Pale Ale
- Cascade Light

Non Alcoholic
- Soft Drinks, Soda Water, Water and Juices

mon bijou | breakfast options

canapés $4.00 per piece

Freshly baked mini croissants(V)
Freshly baked mini danishes (V)
Freshly baked mini assorted muffins
Coconut chia pudding (V/GF)
Tomato bocconcini toast (V)
Spinach and feta puffs (V)

premium canapés $6.00 per piece

House-made granola with greek yoghurt
Seasonal fruit cups with honeyed yoghurt (V/GF)
Smashed avocado on toast with Persian feta (V)
Croquet monsieur fingers

grazing $9.00 per piece

Egg and bacon brioche roll
Toasted smoked salmon and cream cheese bagels

(V) - Vegetarian (GF) - Gluten Free (DF) Dairy Free

mon bijou | canapé catering

cold canapés $4.00 per piece

Duck rice paper rolls (GF/DF)
Smoked salmon and cream cheese mousse cones
Citrus prawn salad
Smoked chicken blini
Pumpkin and black olive frittata (V)

warm canapés $4.00 per piece

Fried goats cheese, caramelised onions, honey (V)
Forrest mushroom arancini balls, truffle mayo (V/GF)
Salt and pepper tofu with sweet ginger dressing (GF,DF, Vegan)

premium cold canapés $6.00 per piece

Freshly shucked oysters, mignonette (GF/DF)
Seared tuna, lime compressed watermelon, avocado puree, squid ink (GF/DF)
Seared scallops, seaweed salad, miso imulsion (GF/DF)
Seared beef, gherkin tartare (GF)

warm premium canapés $6.00 per piece

Croque monsieur fingers
Soy braised pork belly with apple gel (GF/DF)
Grilled octopus with lemon aioli (GF/DF)
Pulled pork tostadita with avocado puree, apple (GF/DF)
Beef short rib with black pepper caramel (GF)

(V) - Vegetarian (GF) - Gluten Free (DF) Dairy Free

mon bijou | canapé catering

grazing $9.00 per piece

House made cheeseburger sliders (Swiss cheese, onion & mustard sauce)
Grilled haloumi, capsicum and mushroom slider (V)
Chicken karaage with harissa yuzu mayo (GF/DF)
Seared venison, dehydrated white chocolate & truffle mousse

desserts $5.00 per piece

om nom
KITCHEN DESSERT BAR

om nom, famous for it's signature desserts

Vanilla pannacotta , green apple jelly, white chocolate
Passionfruit curd meringue tartlet
Assorted macarons
Coconut mousse, mango glaze
Valhrona Manjari 64% chocolate tart

(V) - Vegetarian (GF) - Gluten Free (DF) Dairy Free

mon bijou | platters

prima donna $119

French Camembert with Nigella Seeds
Italian Mature Pecorino Cheese
Dutch Smoked Cheese
Black-jack Cheddar
Green Spanish Olives filled with Red Pepitas
Black Spanish pitted Olives
Carmelised Cocktail Onions
French Style Cornichons
Italian Imported Parma Prosciutto
Premium Leg Ham
Italian Home Style Mild Salami
Gourmet Crackers / Biscuits
Dried Fruit (Figs, Apricots, Papaya, Mango)
Fresh Seasonal Fruit
Optional Nuts,Seeds and Dips

around the world $129

Imported French Brie with Nigella Seeds
Italian Imported 3yr Old Reggiano Parmesan
Danish Blue
Swiss Cheese
Dutch Smoked Cheese
Spanish Quince Paste
Dry Fruit and Nuts
Gourmet Crackers / Biscuits

mon bijou | cocktail list

All cocktails $23.00

Strawberry Mule
Amazing elderflower vodka built with fresh strawberries, lime and mint, then topped with ginger beer to make a refreshingly sweet cocktail.

White Chocolate Passion
White chocolate and passionfruit martini that combines vanilla vodka, passionfruit liquor and white chocolate syrup. Shaken with passionfruit and grapefruit juice and finished with delicious fresh passionfruit and white chocolate sprinkles.

Elder Apple
Fresh apple and Swedish elderflower liquors combined with Beefeater gin and topped with crisp refreshing taste of ginger beer.

Vanilla Espresso
Our very own delicious twist on the classic Espresso Martini.

From Paris With Love
A cocktail with a fresh bouquet of rich flavours that will not disappoint. Complete with a surprise of Absinthe to trick your taste buds.

Caramelised Orange
A balanced blend of smooth caramel and citrus flavours. It coats the palate with lingering flavours of orange and chocolate bitters.

Fraise de Rum
A sweet and refreshing blend of rum and strawberries, complete with a sour note of lime. Served up icy cold.

timeless classic

Old Fashioned
Oldest cocktail in the book. Choose whisky or choose rum, you cannot choose wrong.

Margarita
Tequila, lime and salt, enough said.

Vodka/Gin Martini
James Bond prefers them shaken not stirred, what about you?

Sours- Whisky, Amaretto.
You have not lived ‘till you’ve tried a sour!

Negroni
A bitter sweet romance of Campari, gin and sweet vermouth.

Moscow Mule
Vodka, ginger beer and lime, can it get any better?

Cosmopolitan
Vodka, cranberry and triple sec, as colourful as the ‘80s!

Mojito
Take a sip of this amazing mix of light rum, lime, mint and sugar, close your eyes and let your imagination take you to the tropics.

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