



# LA LUNE

*café • bar à vins • restaurant*

[lalunefremantle.com](http://lalunefremantle.com)

73 George Street, East Fremantle

## Le Salon Privé

La Lune launched its Private Room “Le Salon Privé” in March 2023, providing a unique offering for groups between 8 and 16 guests. Our Salon, (along with the cafe and bar) was designed by local, award winning design firm REZEN Studios.

The atmosphere, approach to service and the ‘fun and casual’ component of what makes La Lune so appealing will remain, however a slightly more premium offering is executed.

We have launched x2 menu’s for guests to choose for their party as well as personalised wine service.



## Weddings & Private Events

We will run our own 'Themed' Salon dining sessions, which will follow the seasons and of course be heavily wine focussed - just like our launch event, 'Alsatian Wine Dinner'. Our focus however, is on executing a fun, French experience for our clients and their guests.

A bigger crowd and booking the whole restaurant for a private event is possible—our friendly staff will tailor a package for your special event, including a personalised beverage menu.

You and your guests can of course listen to our retro jazz club playlists, which we play in our cafe and bar - or connect to our sound system via bluetooth and have your own music playing in our Salon.





## Le Menu

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We have two menus to choose from:

1. La Lune Signature Sharing Set Menu \$85pp:  
4 Courses, 8 dishes, all from our A La Carte Menu (think, tartlet's, charcuterie, steak tartare, salad caesar, duck, citron tarte et. al.).

2. La Lune Seasonal Degustation Menu \$120pp:  
6 courses (plus palate cleanse) - We work closely with local growers to source and execute a classic menu that represents that of a 'menu du jour' from a retro bistro in France. Viva le France!

We can of course pair or offer assistance with our French wines for your menu or on the day.

Sante!




## Le Menus

LE SALON PRIVÉ

**LA LUNE**  
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MARCH 11, 2023

**BIEN MANGER**



**SIGNATURE SHARING SET MENU \$85pp**

**TOMATO TAFTALE**  
*petit pois cream*

**ASSIETTE DE CHARCUTERIE**  
*w/ accompagnements*

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**\*MIE WAGYU STEAK TAFTALE**  
*horseradish bearnaise, beef fat toast*

**CAESAR SALAD**  
*anchovies, pancetta, soft egg*

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**POISSON DU JOUR**  
*fenouil caper butter, confit garlic*

**DUCK BREAST**  
*bitter leaf lentils, pancetta, red currants*

**ASPARAGUS VINAIGRETTE**  
*w/ chardonnay verges*

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**FROMAGES**  
*w/ accompagnements*

OR

**TARTE AU CITRON**  
*w/ chantilly cream*

We will do our best to meet any dietary requirements please advise in advance



## Terms & Conditions

1. To confirm your event reservation, we require a non-refundable booking confirmation fee of 25%. The following terms and conditions apply:
2. Your booking at La Lune will only be considered confirmed once we receive your confirmation booking fee.
3. 50% of full quoted amount will be invoiced 60 days out.
4. The remaining balance, in addition to the refundable bond will be invoiced 30 days out.
5. A service fee of 1.75% will be added to credit card payments.
6. If a hirer cancels a booking up to 30 days before the event, the hirer forfeits 50% of the hire cost, less any bond paid.
7. If a hirer cancels a booking less than 30 days before the event, the hirer forfeits 100% of the hire cost, less any bond paid.
8. If a hirer wishes to change the booking date, a transfer fee will apply.
9. Any changes in dietary requirements or guest numbers must be notified at least 14 days in advance.
10. No beverages of any kind will be permitted to be brought into the venue for consumption at the function by the client or by guests attending the function.
11. La Lune strictly enforces a no BYO policy.
12. The client and guests are responsible for any costs associated with damages or personal injuries occurring on or near the premises. The client is also responsible for the actions and behaviour of their guests, as well as any loss or damage to La Lune's property or personal belongings of the client or guests.
13. The client will be invoiced for the cost of repairs due to damages caused by them or their guests, and the charges will be applied to the credit card on file.
14. The completion of the function is 12:30am. All guests to be off the property before 1:00am.
15. The client agrees to conduct their function in an orderly manner, adhering to the venue management's instructions and all applicable laws.
16. La Lune will make every effort to accommodate dietary requests and work with you and your guests to ensure the best possible outcome.
17. The person who signs as the contact person will be the person who takes full responsibility on behalf of him or herself of the named organisation. This person must be over 21 years of age. The person who signs as contact person must have the authority to do so if they are signing on behalf of an organisation. The contact person agrees to ensure the conditions of hire are adhered to.
18. Any additional cleaning required and that is not included in our surfaces will be charged under market pricing.
19. Any breakages of cutlery, crockery, and glassware will be charged back to the hirer.
20. The venue representative will liaise with the DJ including sound checks to ensure compliance of noise is achieved as set and regulated by the City of Fremantle.

## Terms & Conditions

21. La Lune Restaurant is a NON-SMOKING venue. This applies to cigarettes and vapes. The hirer must provide ashtrays or sand buckets out the front of the property. The venue will not be responsible for picking up, collecting and disposing of any cigarette butts.

22. Any disputes between the hirer and La Lune Restaurant arising from or in relation to any hiring of the premises from the Terms and Conditions of Hire may be referred by either party to an independent arbiter of choice for determining whose decision shall be binding on all parties.

23. While children are always welcome at La Lune Restaurant, children must be supervised at all times by a responsible adult.

24. Other limitations are based on the possibility of there being an adverse impact on other organisations, patrons in the buildings or within the site, neighbouring organisations and Fremantle residents. This includes but is not limited to: excessive noise; antisocial and illegal activities, i.e. excessive consumption of alcohol, illegal drugs, offensive language, display of offensive material, and racial vilification; Impediments to the free movement of pedestrians, including those with disabilities; Impediments to emergency access/egress, including vehicles and potential damage or defacement to structures and facilities. La Lune Restaurant has residential neighbours that are impacted on by excessive noise from hire of the venue and it is necessary that a noise management plan be followed as required. If La Lune Restaurant has reason to believe that a function will have an adverse effect on the venue, its security or reputation, it reserves the right to cancel the event.

25. Wedding hire inclusions:

- 2 Menu formats to choose from (4 Course Sharing Set or 3 Course alternate drop).
- Beverage package to incl. (House bubbles, House White, Rose, Red, light Beer, Full Strength Beer), soft drinks.
- Beverage package to be 4 hours and go to consumption after then until 12:30am.
- Our wine room to become the dance area.

Additional cost as per email, that also includes:

- If a number of guests increases, additional charges to apply.
- Dancefloor required to be hired in at hirer expenses.
- 2 Security Staff Required for duration of event.
- A credit card must be provided and to be on hold for any drinks are purchased on consumption. A separate account will be open for this.





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