



le salon privé

LA LUNE

Le Salon Privé

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.



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 in our Salon.

Our Wine Cellar is located in our Salon, so please expect our wine waiters to frequent the room to source the perfect bottle for our restaurant guests and of course you.

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

We have two menus to choose from:

1. La Lune Signature Sharing Set Menu (\$95pp): 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 (\$135pp): 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 PRIVE

LA LUNE
café • bar à vins • restaurant

SUMMER, 2023

BIEN MANGER



SIGNATURE SHARING SET MENU

BEETROOT CURED SALMON
w / accompagnements

ASSIETTE DE CHARCUTERIE
w / accompagnements

—
STEAK TARTARE A LA LUNE,
horseradish béarnaise, beef fat toast

CAESAR SALAD,
anchovies, pancetta, soft egg

—
POISSON DU JOUR
piperade

DUCK BREAST,
bitter leaf lentils, red currants

SUMMER KOHLRABI,
w / pepitas, burnt orange, soft herbs

—
FROMAGES
w / accompagnements

or

TARTE DU JOUR

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



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Terms & Conditions

1. To confirm your function reservation, we require a non-refundable booking fee of \$250, which will be deducted from your final bill. The following terms and conditions apply:
2. Your booking in our Salon will only be considered confirmed once we receive your confirmation form and booking fee.
3. The full payment for your function will be invoiced 7 days prior to the event date (food only will be charged).
4. A service fee of 1.75% will be added to credit card payments.
5. If you cancel your function 14 days or more before the event date, the booking fee of \$250 will be forfeited.
6. Cancellations made within 7 days of the event date will result in a forfeiture of 50% of the total amount paid.
7. In the event of any cancellations, La Lune reserves the right to refuse the rescheduling of the reservation.
8. Any changes in dietary requirements or guest numbers must be notified at least 48 hours in advance; otherwise, you will be charged for the full party as specified in your confirmation form.
9. No food or 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, unless prior arrangements have been made with the management.
10. La Lune strictly enforces a no BYO policy, except for premium wines permitted in private cellar events. Corkage fees will apply when required.
11. 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.
12. 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.
13. The duration of each function in Le Salon Privé is strictly limited to a maximum of 4 hours.
14. Client and guests must be off the premises by 11:00 pm, from Tuesday to Saturday.
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. La Lune's wine list, "Carte de Vins," changes seasonally. La Lune will keep you informed of any changes. Alternatively, if you wish to secure specific wines prior to your event, an invoice will be generated in advance to hold the wines for you.
18. La Lune's wine cellar is located in Le Salon Privé. Although it is a private space, the wine team may enter the area to collect bottles and occasionally bring guests from the café et bar for tasting. La Lune will be respectful during such instances.



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