



FUNCTION PACK

TARTINES, FRENCH CAFE

2024

EXECUTIVE CHEF

LAURENT LOUDEAC

EVENTS MANAGER

CAMILLE FURMINIEUX

Tartines, is a French café, bistro & Deli located in the heart of Eastbourne.

With our covered patio, a private dining room & an award-winning chef, Tartines is the perfect location for your next gathering or event. With the help of our dedicated team, we will create a tailored experience for you and your guests.



The Space

The Covered Courtyard

Sit down Dining 55 people

Cocktail Function 80 people

Minimum spend \$3000 / Cleaning Fee \$250



The Salon

Sit down dining 12 people Max
Cocktail function 25 people
Minimum spend \$1000 / Cleaning Fee \$50



Function Menu

Our team will work closely with you to curate a menu that is perfect for your event. The carefully crafted menus can be tailored to accommodate dietary requirements and customisable to fit any budget.



Les canapes

Selection of 2 - \$14pp

Selection of 4 - \$26pp

Selection of 6 - \$40pp

- Duck liver parfait, onion jam on crostini
- House smoked salmon Blinis
- Mini quiche
- Cheese Gougère, bechamel sauce
- Tomato, bocconcini & pesto kebab
- Mushroom & blue cheese arancini
- Seared Scallop wrapped in pancetta
- Prosciutto, sundried tomato & rocket roulade
- Lamb & Rosemary meatball skewer
- Salmon skewer, hollandaise sauce
- Scallops & Chorizo Skewers



Sweet Canapes

- Chocolate tart
- Lemon meringue tart
- Mini filled choux pastry
- Macaron
- Traditionnal Opera cake

Grazing



Grazing Table

A Selection of cured meat & cheese, chutney, puree & relish, homemade smoked salmon tomato & mozzarella salad, pickled vegetables balsamic & oil crackers, bread nuts & olives

\$20pp, Minimum of 30 people

Antipasto platter

A Selection of cured meat & cheese, chutney, puree & relish, homemade smoked salmon, balsamic & oil crackers, bread nuts & olives

\$180, cater for 8-10 people

Vegetarian platter

A Selection of vegetable, fruit & cheese, chutney, puree & relish, balsamic & oil crackers, bread nuts & olives

\$160, cater for 8-10 people

Set Menu

2 courses \$75

3 courses \$90

Sample menu only, can be tailored made to your taste

1 dish per Course
choice available on pre-order only

Salade de chevre chaud

Or

Duck liver parfait & condiment

Or

Salmon terrine

Beef Bourguignon

Or

Salmon Beurre blanc sauce

Or

Poulet Basquaise

Deconstructed lemon tart

Or

Profiterol au chocolat

Table Feast Menu

2 courses \$80

3 courses \$95

Sample menu only, can be tailored made to your liking

**Everything will be served on the table
to share**

Duck liver parfait & condiment
baked camembert,

Roasted Cauliflower, tumeric coconut yogurt

Roasted Sirloin steak

Salmon Beurre blanc sauce

Served with potato gratin & Seasonal vegetables

Deconstructed lemon tart

Strawberry & mint salad



Beverages

Our drinks menu includes a wide range of French wine, beer, Champagne & soft drinks. Your event coordinator can help you customise a drinks list to suit your event, with beverages being charged on consumption as a bar tab, subsidised or cash bar



Get in touch

We hope this function pack was helpful, and you feel excited for your events planning.

If you would like to make an inquiry please give us a call or email today.

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