

REINE & LA RUE

AN ICON RESTORED. AN ICON REBORN.

380 COLLINS STREET, MELBOURNE VIC 3000



WELCOME TO OUR DINING ROOM

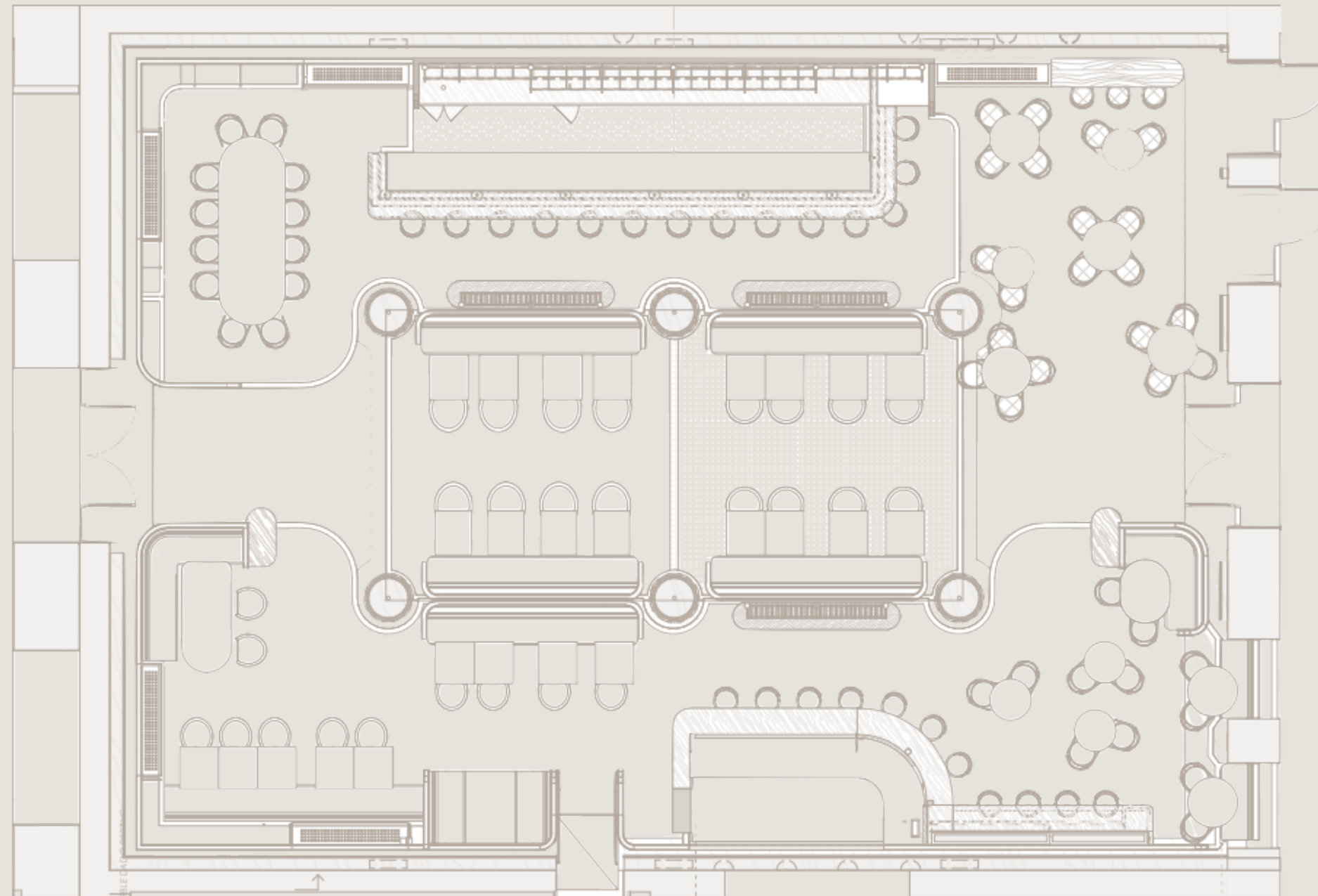
Reine & La Rue occupies the historic Melbourne Stock Exchange building, formerly known as 'The Cathedral Room.'

Whether you're organising a cocktail function, a wedding or any special celebration, Reine & La Rue can host up to 110 guests for seated events or 150 for standing receptions.

This breathtaking restaurant is also available for exclusive hire, with a minimum spend requirement in place.

REINE & LA RUE FLOOR PLAN

MAX CAPACITY 110 GUESTS SEATED OR 150 GUESTS STANDING



380 COLLINS STREET, MELBOURNE VIC 3000

MENU

Reine & La Rue is influenced by French traditions and takes pride in showcasing the finest produce from regional Victoria.

Our modern kitchen features a custom wood fire grill where the art of cooking comes to life.

If you prefer a unique menu, our head chef is delighted to collaborate with you, crafting a tailored dining experience that perfectly suits your event.





**\$180 PER PERSON
3 COURSE SAMPLE SET MENU**

ENTREES - TO SHARE

Baguette, cultured butter

Saucisson, Ramarro Farm radish

Wood roasted leeks vinaigrette, hazelnut

Confit rabbit, green garlic ravigote

Tuna tartare, anchovy, potato galette

Duck liver & foie gras parfait, sauternes, rhubarb

PRE SELECTION OF 1 MAIN - TO SHARE

Wood roasted market fish, seah herbs, sauce verte

600g O'Connor dry aged ribeye, sauce selection

Pomme frites

Salade de maison, champagne vinaigrette

CHOICE OF DESSERT - INDIVIDUAL

Dark chocolate, espresso & caramel tart, crème épaisse

Jersey milk soft serve, mango, macadamia praline, elderflower

Please note menus are subject to change due to seasonality and product availability.

\$250 PER PERSON
4 COURSE SAMPLE SET MENU

SNACKS - INDIVIDUAL

Oysters, smoked olive oil & seaweed mignonette

Confit rabbit, green garlic ravigote

ENTREES - TO SHARE

Sourdough baguette, cultured butter

Saucisson, Ramarro Farm radish

Duck liver & foie gras parfait, sauternes, rhubarb

Wood roasted leeks vinaigrette, hazelnut

Tuna tartare, anchovy, potato, galette

PRE SELECTION OF 1 MAIN - TO SHARE

Southern rock lobster, café de Paris butter

Wagyu 9+ scotch fillet, sauce selection

Pomme purée, bone marrow, jus gras

Salade de maison, champagne vinaigrette

CHOICE OF DESSERT - INDIVIDUAL

Dark chocolate, espresso & caramel tart, crème épaisse

Jersey milk soft serve, mango, macadamia praline, elderflower

Fromage, lavosh, honeycomb

Please note menus are subject to change due to seasonality and product availability.





BEVERAGE PACKAGES

Our Beverage Director has curated an exceptional list featuring wines from Australia, France, and the United States.

Inside our wine vault, you'll discover an array of wines from small Australian producers, nestled alongside individual bottles of the world's most coveted vinous treasures.

To accommodate your event, we offer three beverage packages for you to choose from.

QUEEN'S PACKAGE

WINE SELECTION SUBJECT TO CHANGE

2 Hours \$95 / \$110 with cocktail on arrival pp

3 Hours \$140 / \$155 with cocktail on arrival pp

SPARKLING

NV Sticks Blanc de Blanc, Yarra Valley AUS

WHITE

2022 Cooter & Cooter Riesling, Clare Valley AUS

RED

2022 Ministry of Clouds Shiraz, McLaren Vale AUS

Pale Ale & Lager

Non-alcoholic and soft drinks available

Beverage Packs will run for a minimum of 2 hours from your event start time. Our sommelier can work with you to curate your beverage offering. The above are sample menus only and will be subject to change. Cocktails can be changed and our non alcoholic options can be tailored for your guests.



COLLINS PACKAGE

WINE SELECTION SUBJECT TO CHANGE

2 Hours \$125 / \$140 with cocktail on arrival pp

3 Hours \$180 / \$195 with cocktail on arrival pp

SPARKLING

NV Daosa Natural Reserve, Adelaide Hills AUS

WHITE

2023 Pooley Riesling, Tasmania AUS

2023 Garagiste 'Stagiaire' Chardonnay, Mornington Peninsula AUS

ROSE

2021 Minuty 'Prestige', Provence FRA

RED

2023 Toolangi Pinot Noir, Yarra Valley VIC

2018 Chateau Poitevin Cabernet Blend, Bordeaux FRA

SWEET

2020 Pichot 'Marigny', Loire Valley FRA

Pale Ale & Lager

Non-alcoholic and soft drinks available

REINE PACKAGE

WINE SELECTION SUBJECT TO CHANGE

2 Hours \$240 / \$255 with cocktail on arrival pp

3 Hours \$330 / \$345 with cocktail on arrival pp

SPARKLING

NV Ruinart Brut, Champagne FRA

WHITE

2022 Pascal Reverdy Sauvignon Blanc, Sancerre FRA

2022 Murdoch Hill Chardonnay, Adelaide Hills AUS

ROSE

2022 Cœur Clémentine, Provence FRA

RED

2021 Collotte Vieille Vigne Marsannay Pinot Noir, Burgundy FRA

2021 Hickinbotham 'Trueman' Cabernet Sauvignon, McLaren Vale South AUS

SWEET

2007 Chateau Filhot, Bordeaux FRA

Pale Ale & Lager

Non-alcoholic and soft drinks available

THE FINISHING TOUCH

Make it an event to remember with one of our celebration cakes, available for preorder only. Our current flavour offering is;

Hunted and gathered milk chocolate mousse cake with chocolate olive oil sponge and passionfruit creme centre (gluten-free).

Small \$115 - serves up to 8 people

Large \$165 - serves up to 12 people

Please note that we require 72 hours of notice to let the Reine & La Rue team create the perfect finishing touch for your event.





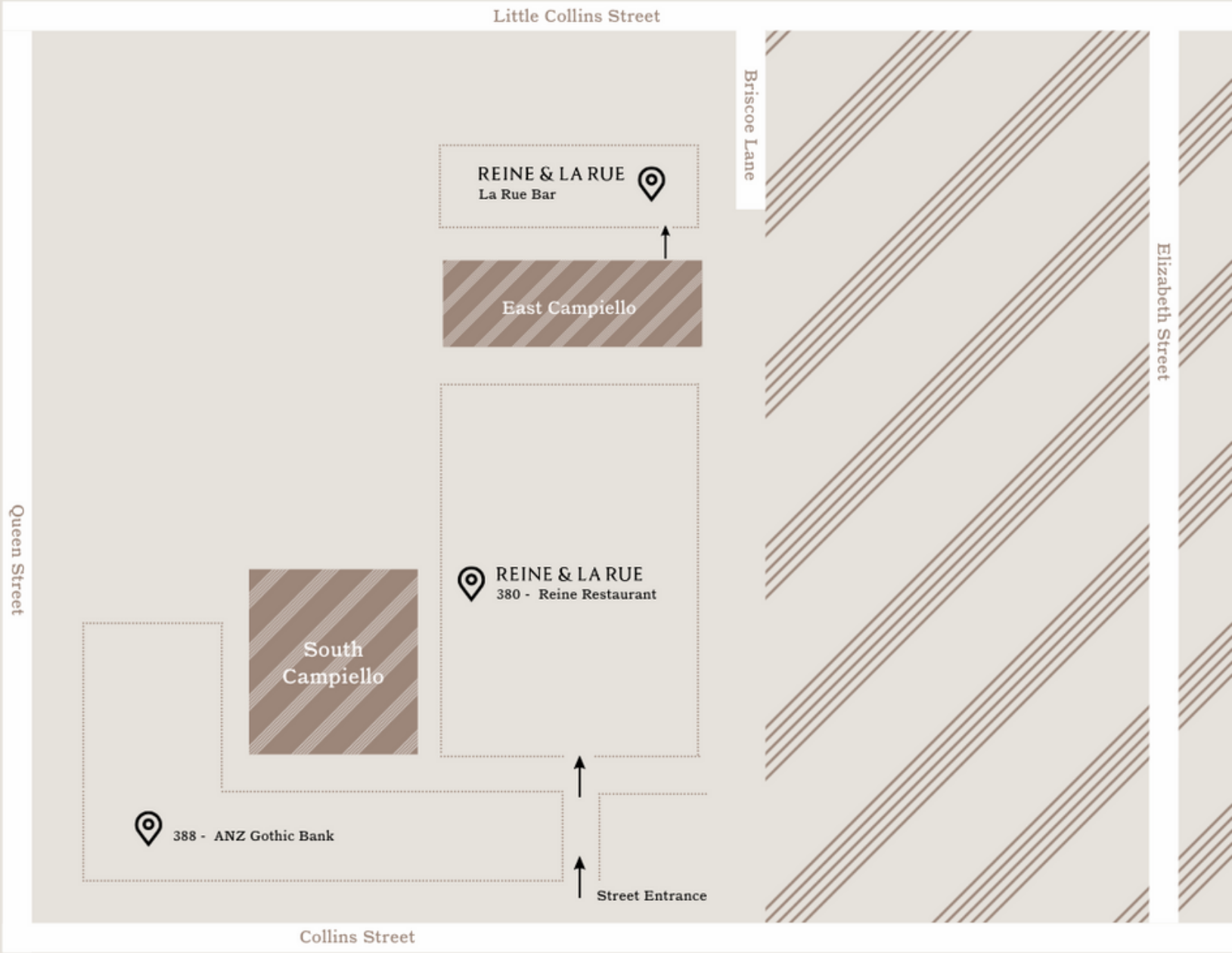
LA RUE

La Rue is an intimate, dimly lit bar nestled in contrast to our main dining room.

Whether you're seeking a group wine tasting or indulging in our exceptional cocktails, you and your guests can retreat from the city's hustle.

Our dedicated La Rue bartender will craft a truly unforgettable experience.

La Rue is also available for exclusive hire, with a minimum spend requirement in place.



380 COLLINS STREET, MELBOURNE VIC 3000



TERMS AND CONDITIONS

MINIMUM SPEND

A minimum spend may apply depending on the date of your booking. Your reservations contact will advise where required.

SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

SURCHARGE

All credit card payments will incur a 2% processing fee.

A 15% surcharge on the entire bill is applicable on Sundays & Public Holidays

FINAL PAYMENT

The full bill is to be paid at completion of your event. Please note that we do not invoice clients after the event and payment must be made in full at the conclusion of your event.

RESPONSIBLE SERVICE OF ALCOHOL

Reine & La Rue is a fully licensed premises, please let us know if minors are attending. We are committed to, and bound by, the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by law that any intoxicated persons are removed from licensed premises.

CANCELLATION POLICY

You may cancel your reservation up to 48 hours in advance. After this time you will be charged \$100pp to your nominated credit card. A 3% payment processing fee also applies.

DAMAGES & DECORATIONS

The client is financially liable for any damage to restaurant property, fixtures or fittings by their own actions or that of their guests, contractors or sub contractors.

Nothing is to be fixed to the property. All decorations are to be removable. If the restaurants' cleaners charge additional fees due to glitter, confetti or other decorative materials this cost will be passed on to the client.

WHO TO CONTACT

02 9280 3395 - please select option two for the reservations team.

If you have any questions or wish to speak with a team member please submit an event enquiry via the website, and our team will contact you shortly.

We look forward to creating a truly memorable event with you in our one of a kind dining room.



380 COLLINS STREET, MELBOURNE VIC 3000

N O M A D
G R O U P