L'isle de France Terrigal Weddings and functions…

Our acclaimed Restaurant is the ideal location for a wedding, anniversary, birthday or christening by the sea. For all our events we offer exclusive table service or cocktail parties showcasing our à la carte, menu.

With years of experience at the top échelon of French Cuisine, our team specialises in " Ultimate Canapés " to make any planned event a unique and unforgettable one.
The restaurant can accommodate 170 guests for a Cocktail style function, and several options can be tailored to suit your requirements. Our courtyard and verandah offer the ideal setting for pre-dinner drinks or cocktails.
If you prefer to book the restaurant for a 3 Course dinner or mini dégustation, we can comfortably fit 140 guests, to make your event a real stand out.
*We partner with Spark*d Events for the restaurant styling and have numerous options available for weddings, corporate or private functions.*

We have the know-how and venue to make your Business, Corporate Networking, or Social function a true success, be it for breakfast, lunch or dinner. Breakfast / morning tea functions available Tuesday to Friday.

Our focus is to make you and your guests feel right at home in our beautiful surrounds.

For any further information regarding your special event don't hesitate to contact me either through the restaurant or via my mobile phone.

A bientôt,
Tim Claydon
Manager

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0410 519 182
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1/150 Terrigal Drive, Terrigal 2260

L'isle de France
TERRIGAL

READERS CHOICE AGFG 2016

AGFG Australian Good Food & Travel Guide CATEGORY WINNER

Certificate of Excellence 2015 & 2016 WINNER tripadvisor

Winner AWARDS for EXCELLENCE 2016

Alternate drop Menu

2 COURSES $60

3 COURSES $70

Cocktail Menu

Your selection of 10 canapés pp @ $69

Your selection of 8 canapés pp for $59

Inclusions

5 Hour exclusive use ***(No venue hire)*** ** Minimum spend required*

Additional hourly rate $150

Linen napkins, tablecloths, cake table & service on platters with napkins

Set up, consultations & planning

L'isle de France
GASTRONOMIE

Set menu $80 pp

Baguette à l'ail et fines herbes
Garlic & herb bread

Crème d'amande maison(VG)
Creamed almonds, sesame seeds, oregano & dehydrated grapes
Sourdough bread

Citrouille deux façons (V, GF ,(VG & DF optional)
Roasted pumpkin , pumpkin purée , goats' cheese, pumpkin seeds

Saumon durci maison (GF)
Home cured Tasmanian salmon, beetroot salad, dill & capers aioli

Poulet Cordon bleu
Cordon bleu chicken, Serrano ham, Gruyère , potato purée & mushroom sauce

Brocollini au beurre
Brocollini, chickpea & confit garlic dressing

Café mélo
Sphere of Coffee, pistachio &caramel ganache

2 or 3 courses $ 60-70 pp

Select 2 entrées served alternately

Entrée

(We have tried and recommend a selection of premium terroir wines available by the glass)

Foie gras (GF Optional)
Duck foie gras, raspberry jelly , sun dried tomato jam, pickles

Empanadas du Chef (GF)
Colombian style empanadas with a French touch, duck confit, Dijon mustard dressing

Crêpes aux crevettes ou aux escargots
Savoury crêpes with:

Garlic prawns, chorizo, chilli, & parsley butter

Or

Escargots, garlic, parsley & lardons cream, hint of chilli

Soufflé au fromage (V & GF)
Twice baked Gruyère soufflé, creamed spinach

Camembert au Jambon de Parme
Baked camembert, cured Parma Ham, tomato confit, hazelnut praline, French baguette

2 or 3 courses $60-70 pp

Select 2 mains served alternately

Specialités Françaises (Main)

(Enjoy with our wine suggestion, please note some wines are only available by the bottle)

Poulet Cordon bleu
Cordon bleu chicken, Serrano ham, Gruyère, potato purée & mushroom sauce

Epaule d'agneau au four (GF)
7 hrs roasted lamb shoulder, creamy pumpkin purée, lemon & parsley sprinkles

Confit de Canard (GF)
Confit of duck leg, aromatic herbs & spices, Jerusalem artichoke purée, toasted almond flakes, port wine & damson sauce

Joues de Boeuf à la Bourguignonne (GF)
Slow cooked beef cheeks, red wine, lardons, mushrooms, carrots, truffled potato purée

Tortellinis sauce Marie-Rose (V)
Sun ripened tomato & ricotta tortellini, tomato base Marie-Rose sauce, & spinach

Poisson frais du marché
Market fish selection, green salsa, pan fried mushrooms, polenta & confit fennel

2 or 3 courses $ 60-70 pp

Select 2 desserts served alternately

Bavarois aux pistaches & letchis
Semi frozen pistachio & lychees mousse

Crêpe Suzette
French crêpes, Grand Marnier syrup & salted caramel ice cream
(Perfectly Complimented with a glass of Ste Croix du Mont Sauternes style $15.50)

Café mélo
Sphere of Coffee mousse & caramel ganache

Fondant au Chocolat (15 minutes preparation)
Rich chocolate fondant, vanilla bean ice cream
(Best enjoyed with a glass of Domaine Viranel rouge $18.50)

Cocktail Menu

Potato gratin, serrano ham & capsicum coulis

Salmon rillettes slider cucumber, & Dijon mustard dressing

Cured salmon, pickled cucumber, capers aioli

Creamed almond bruschetta, dehydrated grapes, sesame seeds

Gazpacho Shot (tomato capsicum and garlic velouté)

Chicken wraps bacon & anchovies dressing

Rock melon & serrano ham

Blue cheese bruschetta, dates jam

Fois gras on baguette, sundried tomato jam

Oeufs farcis au thon (tuna and egg)

Hot options

Duck confit empanadas, sour dressing

Creamy garlic prawns, choriza

Sautéed mushrooms, polenta, gremolata

Calamari rings, sweet and sour escabeche

Escargots in mushroom caps, garlic butter

Chicken cordon bleu, mushroom sauce

Filet mignon, mushroom sauce

Ailes de Poulet: chicken wings, chilli sauce, sesame seeds

king fish croquettes, chilli aioli

Fish taco, Pico de Gallo, lettuce, black aioli

Sweet options

Cafemelo: Caramel & coffee mousse

White chocolate & pistachio Bavarois

Mini sandwich of Chocolate ganache & meringue

Crepes suzette, dulce de leche, Grand Marnier syrup

Refreshing summer mango & lime cake

Beverage Package

**** $45***

Baron Jaques Blanc de Blanc Mousseux

Les Terrasses Fontanet Grenache Syrah

Les Terrasses Fontanet Grenache blanc

Phoenix Premium Larger Beer (Mauritius)

Bavaria Larger & Light Beer (Holland)

Selection of soft drinks

Upgrade to our Cellar Selection POA

We carry an extensive range of artisan made biodynamic and organic wines showcasing the best wine producing regions across France.

Our list includes wines from Bordeaux, Provence, Alsace, Bourgogne, Corse, Côtes du Rhône, Champagne and Vallée de la Loire

L'isle de France Wedding Services

Please enquire about our complimentary menu tasting for the Bride & Groom

Accommodation, Terrigal Pacific

Phone: 02 4385 1555

Email: admin@terrigalpacific.net.au

Styling and decorating by Spark*d Events, Nicky

Bridal & cake table skirting , Chair covers & sashes, Draping & backdrop, Table centrepieces

Phone: 0410 477 774

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