L'Hotel Gitan offers an unforgettable dining experience in the heart of Prahran. Serving classical, yet innovative French fare in one of Melbourne's most iconic pubs, L'Hotel Gitan is the perfect location for your next function or celebration.

Should you wish to discuss your event and particular requirements further, please contact us on 03 9999 0990 or info@lhotelgitan.com.au.

THE COPPER SUITE

MAXIMUM CAPACITY
12 SEATED

Adjacent to the main dining room, the Copper Suite features one of the highlights of the venue, the hand-picked custom redwood dining table sourced directly by the Reymond family from Moama.

With copper accents and the mesh wine cupboard separating you from the main dining room, this private dining room is perfect for your next intimate meal.

ALFIE'S BAR

MAXIMUM CAPACITY:
36 SEATED
90 STANDING

Overlooking Commercial Road, Alfie's Bar is a lovely option for your next dining or cocktail event. This space retains the original pub feel with an elegant update and is fully equipped with private bar, staff and facilities, with audiovisual equipment available on request.

THE MENU

The menu at L'Hotel Gitan has been designed with a focus on shared dishes, and this extends to the menus offered for our special events.

TWO COURSE SHARING MENU- $100 PP
THREE COURSE SHARING MENU- $110 PP

We can cater for most dietary requirements, Please give us as much notice as possible to accommodate for these.

PETITE

GOUGERE WITH COMTÉ

CROQUETTE
Salt cod, chilli jam, manchego

MOYEN

CHARRED CUCUMBER
Smoked Fred onion labneh, grapes, semi-dreid tomatos

SEA BREAM CEVICHE
Coriander, pickled jalapeños, shallots, lime

PLAT PRINCIPAL

RAVIOLI
Ricotta, roast pumpkin, thyme, parmesan, beurre noisette

HERB BAKED ROCKLING
Mâitre d' butter

ROASTED LODDON ESTATE CHICKEN BREAST
Chicken jus

OPTIONAL ADD ON: PORTERHOUSE
Green peppercorn sauce
(additional $10 per person)

A COTÉ

Mixed leaf salad
Pommes frites
Seasonal greens

DESSERT

DARK CHOCOLATE TRUFFLE WITH PISTACHIO PRALINE

PASSIONFRUIT TARTELETTE WITH WHITE CHOCOLATE GANACHE

STAND UP CANAPÉS

Our canapé menu offers a range of options for your next event.

$45 per person (8 pieces each) – choose 6 canapé options
$60 per person (12 pieces each) – choose 8 canapé options
$75 per person (15 pieces each) – choose 10 canapé options

SAVOURY CANAPÉS

Oysters, natural & condiments
Croquette, salt cod, chilli jam, manchego
Cauliflower fritters, lemon mayonnaise, piment d'espelette
Gougères with comté
Mini pork Bánh mì, pork belly, milk bun, pickled cabbage, mustard
Mini steak haché, milk bun, gruyère, cornichon
Whipped parfait, brioche toast, cornichon
Quiche Lorraine, bacon, comté, parsley
Smoked salmon tartelette, roe, chive
Sea bream ceviche, coriander, pickled jalapenos, shallots, lime
Heirloom squash tartelette, lemon thyme, ricotta, pickled shallots
Empanadas of root vegetables and peas
Pâté chaud of pork & veal, black prunes
Lamb brochette, yoghurt & mint
Chicken brochette, harissa dressing
Rare beef, potato rosti, horseradish
Goujonettes of deep sea rockling, sauce tartare
Pommes frites, aioli

SWEET CANAPÉS

Dark chocolate truffle with pistachio praline
Passionfruit tartelette with white chocolate ganache

BEVERAGES

In Alfie's Bar all wines must be pre-selected from our wine list, or a beverage package selected, to ensure your private bar can be appropriately stocked for your event. We recommend a sparkling, 1-2 white and 1-2 red wines, Featuring a range of European/French wines, our wine list offers something for every taste.

L'Hotel Gitan requests beverage selection 10 days prior to the reservation to allow sufficient time to order stock.

BEVERAGE PACKAGES

Beverage packages are an excellent way to manage the cost of your next event. For your convenience, we can offer the following range of beverages and durations:

STANDARD PACKAGE

2 hours $75pp
3 hours $90pp
4 hours $105pp

NV Marsuret Prosecco
Veneto, IT

2025 Fred's Pinot Gris
King Valley, VIC

2025 Whickams Rd Chardonnay
Yarra Valley, VIC

2025 Wickhams Road Pinot Noir
Yarra Valley, VIC

2024 Tellurian 'Reymond Selection' Shiraz
Heathcote, VIC

PREMIUM PACKAGE

2 hours $105pp
3 hours $130pp
4 hours $145pp

NV Clover Hill Brut
Pipers Brook, TAS

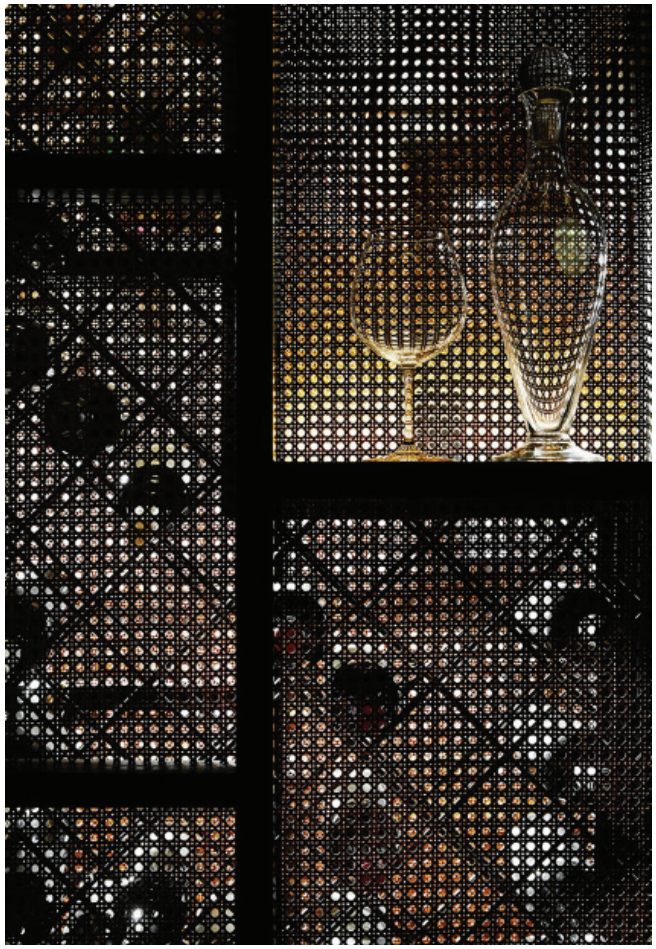
2024 Villa Solais Vermintino
Sardinia, IT

2025 Daniel Dampt Petit Chablis,
Burgundy, FR

2025 Lark Hill Regional Pinot Noir
Canberra, ACT

2025 Heathcote Shiraz
Heathcote, VIC

*Both packages include draught beer and soft drinks.



CELEBRATION CAKES

Cakes can be arranged for special occasions and celebrations. Our award-winning Pastry Chef can serve the following:

- Berry Genoise
White chocolate Chantilly, raspberry coulis, fresh berries

- Coffee Chocolate roulade
Hazelnut praline, mascarpone chantilly

All cakes require 48 hours' notice to produce. Please let us know if you would like us to provide you with a quote for any of those options. Alternatively, you are welcome to provide your own cake. A cake charge of $5 per person is payable on the day.

DECOR

When hosting your private event at L'Hotel Gitan you are more than welcome to add additional flowers, candles and other decor items to our space. Our recommended florist is Kelli at Petal Providore who is contactable on 0408 288 787 or at hello@petalprovedore.com.au.

TERMS & CONDITIONS

CONFIRMATION

We are quoting current prices, which are subject to alteration without notice.

Final confirmation of guest numbers is made 2 days prior to the reservation. Charges will be levied for the confirmed number, or the final attendance, whichever is greater.

Confirmation of menu and beverage selections are required at least 10 days prior to the reservation.

We do not hold tentative dates for events. A reservation is only made and confirmed upon receipt of a completed booking confirmation form.

CANCELLATIONS

You are required to give a minimum of 48 hours notice in order to cancel an event. In the event of a function being cancelled within 48 hours of the function, a charge of $50 per person will be made as a cancellation fee.

RESPONSIBILITY

The restaurant does not accept responsibility for damage to, or loss of any client's property left in the restaurant prior to, during or after a function. Organisers are financially responsible for any damages sustained to the restaurant fittings, property or equipment by clients, guests or outside contractors.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other part of the building.

If the restaurant has reason to believe that a function will affect the smooth running of the restaurant's business or reputation we reserve the right to cancel the function or remove any disruptive individuals.

MINIMUM SPEND

If the minimum spend is not met, the difference will be levied as a room hire fee and included in the final itemised account.

PAYMENT DETAILS

All functions are payable at the conclusion of the event, except by prior arrangement.

Functions can be partly or fully paid for by EFT prior to the event to avoid any processing fees. Upon discussion with our office, an invoice will be issued and remittance will be required before the event's commencement.

TAXES

All charges are inclusive of a 10% goods and services tax.

SERVICE CHARGE

All functions are subject to a 6% service charge Monday to Friday. On weekends this increases to 10% to account for extra weekend surcharges.

L'HÔTEL GITAN

Contact us today to discuss your next event:
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