

Gigi

The background image shows a sophisticated restaurant interior. Several round tables are covered with white cloths and set with glassware and small blue cups. The room is elegantly decorated with large, ornate chandeliers and deep blue curtains. The lighting is warm and intimate, creating a high-end atmosphere.

*I'm all yours, darling,
now let's party.*

THE SPACE IS YOURS, THE
CHAMPAGNE'S READY TO FLOW, AND
I'VE ARRANGED THE PERFECT ROAMING
CANAPÉS TO KEEP THINGS DELICIOUSLY
EFFORTLESS. A TOUCH OF PARISIAN
MISCHIEF, A LOT OF GLAMOUR... SO,
SHALL WE MAKE IT UNFORGETTABLE?

PRIVATE EVENTS

WEDNESDAY TO SUNDAY

MONDAY & TUESDAY BY APPOINTMENT



LET'S BE EXCLUSIVE

I'm all yours xx

AN ALFRESCO INTRO ON THE **TERRASSE**, THE MAIN AFFAIR IN THE **PARLOUR**, AND A FEW CHEEKY ONE-ON-ONES IN THE **GALERIE** —THE WHOLE OF GIGI IS YOURS TO INDULGE IN. FLOW EFFORTLESSLY THROUGH EACH SPACE AS THE ATMOSPHERE SHIFTS, THE CHAMPAGNE FLOWS, AND THE MOMENTS UNFOLD EXACTLY AS THEY SHOULD... OR PERHAPS AS THEY SHOULDN'T.

CAPACITY

STANDING ONLY

UP TO **60** GUESTS

DAY EVENTS 12PM—4PM

WEDNESDAY—FRIDAY

SATURDAY & SUNDAY

MIN. SPEND

\$4,500

\$5,000

EVENING EVENTS 6PM - LATE

WEDNESDAY - THURSDAY

FRIDAY

SATURDAY

SUNDAY

\$7,000

\$11,000

\$13,000

\$7,000

*10% WEEKEND SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / 1.5% CARD SURCHARGE.
MINIMUM SPEND REQUIREMENTS MAY VARY DEPENDING ON THE SEASON AND ARE SUBJECT TO CHANGE WITHOUT NOTICE.



GALERIE



TERRASSE



PARLOUR

Free-flowing beverage packages

PETIT

4 HOURS

\$85

NV MONMOUSSEAU BRUT ETOILE, LOIRE VALLEY, FRANCE
2021 MAISON BY ENTRECÔTE CHARDONNAY, VIN DE FRANCE
2021 MAISON BY ENTRECÔTE ROSÉ, VIN DE FRANCE
2021 MAISON BY ENTRECÔTE CÔTES-DU-RHÔNE AOP, VIN DE FRANCE

PREMIER

4 HOURS

\$140PP

NV CHANDON BLANC DE BLANC SPARKLING, YARRA VALLEY, VIC
2023 SHAW AND SMITH, SAUVIGNON BLANC, ADELAIDE HILLS
2023 VOYAGER ESTATE, COASTAL, CHARDONNAY MARGARET RIVER, WA
2022 DOMAINE GAVOTY, GRAND CLASSIQUE, COTE DE PROVENCE, FRANCE
2023 GENTLE FOLK, VILLAGE, PINOT NOIR, ADELAIDE HILLS, SA
2021 DALWHINNE, LDR, SHIRAZ, PYRENEES, VICTORIA

GRAND

4 HOURS

\$205PP

*COCKTAIL IS NOT FREE-FLOWING

OUR 'GIGI' SIGNATURE COCKTAIL ON ARRIVAL *
NV TAITTINGER PRESTIGE CUVÉE, REIMS, FRANCE
2023 ROCKFORD, VINE VALE RIESLING, BAROSSA VALLEY, SA
2023 VINCENT TREMBLAY, CHABLIS, FRANCE
2022 DOMAINE GAVOTY, COTES DE PROVENCE, FRANCE
2021 JOSEPH FAIVELEY BOURGOGNE ROUGE PINOT NOIR, FRANCE
2020 MAXIME GRILLOT, DOMAINE DES LISES, CROZES-HERMITAGE, FRANCE



ALL BEVERAGE PACKAGES INCLUDE CAPI SOFT DRINKS, SPARKLING WATER, KRONENBOURG 1664 LAGER & NON ALCOHOLIC WINE

*10% WEEKEND SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / 1.5% CARD SURCHARGE

Bon appétit

CHOOSE 4 CANAPÉS FROM BELOW 2 PER PERSON

CHARRED CARROT, GOATS CURD, NIGÉLLA SEEDS
PUMPKIN, HAZELNUT & GRUYERE TARTLET
TOMATO TARTE TATIN, BASIL CREAM
MUSHROOM EN CROUTE, DIJON BÉCHAMEL
POSH "EGGS ON EGGS" – SOFT BOILED EGG, SMOKED YARRA VALLEY SALMON ROE
TUNA TARTARE TARTLET, PIMENT D'ESPELETTE, CRÈME FRAÎCHE, LEMON DRESSING
TIGER PRAWN, MARIE ROSE MOUSSELINE, PINK PEPPER, GEM LETTUCE
POACHED HAPPY CHICKEN TOASTED SANDWICH POINT W/ CORNICHONS
BEEF 'BURGUNDY' PARTY PIES
MR JONES' SAUSAGE ROLLS
CARAMELISED ONION & CHEVRE TARTLET
QUICHE LORRAINE, ALSACE BACON

CHARCUTERIE & FROMAGE STATION

SAUSICSONS SEC, FRENCH BREAKFAST RADISH
DUCK & PRUNE TERRINE, CORNICHONS, TARRAGON MUSTARD
AGED SUMMER MILK COMTE, PEAR & FENNEL PASTE
BRILLAT-SAVARIN, GRAND MARNIER PETIT FIGS
SOURDOUGH BAGUETTE, FRENCH SALTED BUTTER



8 CANAPÉS

+ CHARCUTERIE & FROMAGE STATION

\$79,9 PER PERSON

ADDITIONAL CANAPÉS

CAVIAR SERVICE – 30G / 250G	\$164 / \$1090
CAVIAR BUMP W/ MINI VODKA MARTINI	\$34,9
PACIFIC OYSTERS W/ CABERNET MIGNONETTE	\$74,9 DOZ
CARAMELISED FRENCH 'ONION' DIP, CRISPS	\$14,9
WHIPPED BRIE , AUTUMN CRUDITÉES	\$22,9

LES DESSERTS

MINI LEMON TART	\$8,9
PETIT CHOCOLATE MOUSSE, CREME CHANTILLY	\$8,9
PROFITEROLE CADEAUS	\$8,9
GIGI'S MACARONS	\$3,9

PETIT FOURS

CHOCOLATE TRUFFLE, BRANDIED GROITTINES CHERRIES, COCONUT MADELEINE	\$12,9
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LET THEM EAT CAKE

carte des gâteaux



FRAISIER CLASSIQUE

A CLASSIC FRENCH CAKE OF GENOISE SPONGE, VICTORIAN STRAWBERRIES & VANILLA BAVAROIS. FINISHED WITH FRESH STRAWBERRY JELLY, STRAWBERRIES & MERINGUE.

18CM-\$82 • 26CM-\$118 • GF+\$9 (ON REQUEST)



PISTACHE & FRAMBOISE

CRISP FEUILLETINE BASE LAYERED WITH PISTACHIO PRALINE & SPONGE, PISTACHIO MOUSSE, VIBRANT RASPBERRY JELLY. FINISHED WITH MIRROR GLAZE, CHANTILLY CREME, FRESH RASPBERRIES & GOLD LEAF.

18CM-\$88 • 26CM-\$126



TARTE AU CITRON

A BUTTERY PASTRY CASE FILLED WITH BAKED LEMON CUSTARD & CRÈME FRAÎCHE

22CM-\$106



L'OPÉRA RA RA

ALMOND SPONGE CAKE SOAKED IN COFFEE & CARDAMON SYRUP, LAYERED WITH GANACHE & COFFEE FRENCH BUTTERCREAM. FINISHED WITH A CHOCOLATE MIRROR GLAZE, CHOCOLATE CRISPS & GOLD LEAF.

16CM-\$94 • 8CM-\$36 *CONTAINS NUTS

OUR GÂTEAUX ARE MADE TO ORDER, 48 HOURS NOTICE REQUIRED.



PHOTOSHOOTS

shoot your best shot

GIGI IS THE ULTIMATE SETTING FOR YOUR NEXT CREATIVE VISION. WHETHER YOU'RE SHOOTING A CAMPAIGN, HOSTING A PR SHOWROOM, OR SIMPLY CAPTURING SOMETHING BEAUTIFUL, GIGI OFFERS THREE DISTINCT INTIMATE SPACES WHICH ARE ALL AVAILABLE WHEN BOOKED – HER PARISIAN TERRACE, SEDUCTIVE SALON AND HER PLAYFUL GALLERY BAR – OFFERING AN EFFORTLESSLY CHIC BACKDROP FOR YOUR CREATIVE MIND TO GO WILD! CATERING IS ALSO AVAILABLE FOR YOUR TEAM BY ARRANGEMENT.

ROOM HIRE FOR PHOTOGRAPHY

📸 \$300 PER HOUR (MIN. 3 HOURS)

📸 \$1,500 DAY RATE (9AM–3PM)

Terms & Conditions

RESERVATIONS

RESERVATIONS ARE CONFIRMED ONLY UPON FULL PREPAYMENT OF THE REQUIRED DEPOSIT.

MINIMUM SPEND

A MINIMUM SPEND APPLIES TO ALL PRIVATE RESERVATIONS, COVERING FOOD AND BEVERAGE. THE AMOUNT WILL BE ADVISED WHEN A TENTATIVE RESERVATION IS MADE. IF THIS MINIMUM SPEND IS NOT MET, A ROOM HIRE FEE WILL BE ADDED TO REACH THE MINIMUM SPEND AMOUNT.

EVENT TIMING

PLEASE ENSURE ALL GUESTS ARRIVE PROMPTLY TO AVOID SERVICE DELAYS OR TIME RESTRICTIONS. IF YOU HAVE SPEECHES OR SIMILAR PLANNED, KINDLY INFORM YOUR EVENTS COORDINATOR TO COORDINATE TIMING WITH THE KITCHEN. THE SPACE IS AVAILABLE FROM 11 AM BUMP IN - 3:30 PM BUMP OUT (WITH ALL ITEMS CLEARED).

CAKES

WE DO NOT ALLOW BYO CAKES. GIGI OFFERS A SELECTION OF HOUSE-MADE CAKES AVAILABLE FOR PRE-ORDER.

NOISE

ANY EXCESSIVE NOISE DEEMED DISRUPTIVE TO OTHER GUESTS OR NEARBY RESIDENTS MUST CEASE IMMEDIATELY WHEN ADVISED BY A GIGI STAFF MEMBER.

PAYMENT

FULL PAYMENT OF THE REMAINING BALANCE IS DUE AT THE EVENT'S CONCLUSION. WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, AND CASH. A 1.5% SURCHARGE APPLIES TO CREDIT CARD PAYMENTS. A 10% SURCHARGE APPLIES ON WEEKENDS, AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. ONLY ONE BILL WILL BE ISSUED PER EVENT, AND WE DO NOT SPLIT BILLS UNDER ANY CIRCUMSTANCES. GUEST CANNOT ORDER INDIVIDUALLY.

FINAL NUMBER OF GUESTS

PLEASE PROVIDE A FINAL GUEST COUNT AT LEAST THREE DAYS PRIOR TO YOUR EVENT. EACH ROOM HAS A MAXIMUM CAPACITY, AND WE CANNOT EXCEED THIS. WHERE POSSIBLE, WE WILL TRY TO ACCOMMODATE ADDITIONAL GUESTS, BUT DENSITY AND SPACING RESTRICTIONS MAY LIMIT THIS.

DECORATIONS & FLOWERS

DECORATION ARRANGEMENTS MUST BE DISCUSSED WITH OUR EVENTS COORDINATOR, ADHERING TO THE FOLLOWING: NO CONFETTI, GLITTER, OR SIMILAR ITEMS (SUCH AS CONFETTI CANNONS OR GENDER-REVEAL BALLOONS). NO ITEMS MAY BE SCREWED, NAILED, TAPED, STAPLED, OR ADHERED TO ANY SURFACES OR FIXTURES. DECORATIONS MUST ARRIVE NO EARLIER THAN 30 MINUTES BEFORE THE EVENT'S START AND MUST BE REMOVED AT ITS CONCLUSION. DAMAGES INCURRED DUE TO DECORATIONS WILL BE CHARGED TO THE FINAL BILL, BASED ON REPAIR OR CLEANING COSTS. EXIT SIGNAGE MUST REMAIN VISIBLE, AND ACCESS ROUTES MUST REMAIN UNOBSTRUCTED.

FOOD & BEVERAGE

MENU SELECTION AND BEVERAGE PACKAGE MUST BE CONFIRMED SEVEN DAYS BEFORE THE EVENT. DIETARY REQUIREMENTS MUST BE COMMUNICATED A MINIMUM OF THREE DAYS IN ADVANCE. MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. FINAL MENUS, PRICING, AND WINE AVAILABILITY ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. GIGI DOES NOT PERMIT ANY BYO FOOD OR BEVERAGES.

EQUIPMENT HIRE

GIGI DOES NOT PROVIDE AUDIO-VISUAL EQUIPMENT. SHOULD YOU NEED ANY EXTERNAL EQUIPMENT, IT REMAINS YOUR RESPONSIBILITY AND MUST BE ARRANGED FOR DELIVERY AND COLLECTION ON THE DAY OF YOUR EVENT WITH A TIME CONFIRMED BY THE EVENTS COORDINATOR.

CANCELLATIONS

A MINIMUM OF 10 BUSINESS DAYS (TWO WEEKS) NOTICE IS REQUIRED FOR EVENT CANCELLATIONS. FAILING TO PROVIDE SUFFICIENT NOTICE WILL RESULT IN FORFEITURE OF THE DEPOSIT.

PROPERTY

GIGI IS NOT LIABLE FOR ANY LOSS, DAMAGE, OR INCIDENTAL OR CONSEQUENTIAL DAMAGES THAT MAY OCCUR IN RELATION TO VENUE HIRE. WE DO NOT ASSUME RESPONSIBILITY FOR THE LOSS OR DAMAGE OF GUESTS' PROPERTY. ANY GIFTS OR PERSONAL BELONGINGS MUST BE TAKEN WITH YOU AT THE EVENT'S CONCLUSION. YOU ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE CAUSED TO GIGI'S PROPERTY BY MEMBERS OF YOUR PARTY. SMOKING OR VAPING IS STRICTLY PROHIBITED ANYWHERE WITHIN THE VENUE.

RESPONSIBILITY & DUTY OF CARE

GIGI RESERVES THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY PERSON DEEMED INTOXICATED, AS WELL AS TO ANY GUEST SUPPLYING ALCOHOL TO AN INTOXICATED INDIVIDUAL. INTOXICATED INDIVIDUALS WILL BE REQUIRED TO LEAVE THE PREMISES. GIGI ALSO RESERVES THE RIGHT TO END ALCOHOL SERVICE TO ANY GROUP ON AN ALCOHOLIC PACKAGE; NO DISCOUNTS OR REFUNDS WILL APPLY.

MODIFICATIONS

WE RESERVE THE RIGHT TO MODIFY OR AMEND THESE TERMS AND CONDITIONS AT ANY TIME WITHOUT PRIOR NOTICE. ANY CHANGES WILL TAKE EFFECT IMMEDIATELY UPON POSTING ON OUR WEBSITE OR OTHER COMMUNICATION CHANNELS. BY CONTINUING TO USE OUR EVENT BOOKING SERVICES AFTER ANY CHANGES, YOU AGREE TO BE BOUND BY THE UPDATED TERMS AND CONDITIONS.