



LE
MARTINI
EVENT KIT



ABOUT LE MARTINI

As GREY GOOSE's inaugural bar globally, Le Martini embodies French excellence and unwavering attention to detail that has defined the brand's global renown.

Elevating the experience further, Le Martini will welcome a star-studded roster of visiting international guest bartenders, with specially curated cocktail menus from the likes of award-winning New York industry legend Dale De Groff (aka the 'King of Cocktails'), whose inspired offer will open proceedings. promise to captivate and delight, setting the stage for an exceptional journey into the world of refined mixology.

VENUE SPACE

Le Martini, a luxurious destination, invites guests on an exquisite sensory journey to celebrate the sublime perfection of the world's most iconic cocktail.

Nestled in an opulent setting crafted to deliver a truly unforgettable experience, this intimate beckons both cocktail connoisseurs and pleasure-seekers alike.

Capacity: 40 guests





MARTINI

[mar·ti·ni]

More of a verb than a noun.
More of a state of mind than a drink.

Like Grey Goose Vodka, a Martini is
made with just two ingredients, but
holds infinite possibilities.

How do you have yours?



GREY GOOSE[®]

Made without compromise, each
bottle of Grey Goose Vodka is
distilled and bottled in France,
with a recipe and process that
remains unchanged
since inception, using just two
ingredients of the highest quality
single origin Picardie wheat and
spring water from our natural
limestone well in Gensac-la-Pallue.



INTRODUCING DALE DEGROFF

Dale DeGroff is known as the “The King of Cocktails”. He is an American bartender, who influenced the world of cocktails as it is known today and is considered one of the foremost cocktail experts.

CREATED BY

DALE DEGROFF

GREY GOOSE MARTINIÉ SPECIALE 32

Grey Goose Vodka, Sauternes, Blanc vermouth,
Bitter Truth Orange Bitters, Castelvetro Sicilian green olive

GREY GOOSE MILLENNIUM DRY MARTINI 32

Grey Goose Vodka, Noilly Prat dry vermouth, Blanc vermouth,
Bitter Truth Bogart's Bitters, Castelvetro Sicilian green olive

HARRY'S ORIGINAL 32

(Inspired by the 1888 Harry Johnson Martini)

Grey Goose Vodka, Pierre Ferrand dry curaçao, sweet vermouth,
Noilly Prat dry vermouth, Bitter Truth Bogart's Bitters, lemon zest



GREY GOOSE®

GREY GOOSE MARTINI COLLECTION

Shaken, Stirred, Straight-Up, Long, Neat, Wet, Dry, with a Twist.
Forever a classic, and never dull.

CLASSIC MARTINI

32

How do you have yours?
Ask our bartenders and have your martini, your way.

PETIT MARTINIS

PASSIONFRUIT MARTINI

22

Grey Goose Vodka, lemon, passionfruit, ginger

SUNSET MARTINI

22

Grey Goose Vodka, Cocchi di Torino, coconut, grapefruit

ITALIANO MARTINI

22

Grey Goose Vodka, wattleseed & coffee liqueur, honey, cream float

SOUTHBANK MARTINI

22

Grey Goose Vodka, cucumber, manzanilla, mint

Crown practises responsible service of alcohol.

Please speak with Private Events Team for more drink options



FOOD MENU

Enjoy French cuisine reimagined with a contemporary flair by selecting from an elite offering of light bites from Crown favourite, Bistro Guillaume.

Caviar service, blini, crème fraîche
(Siberian Sturgeon, Black Pearl 30g) 200

Alto olives, espelette pepper (V) 12

Whipped cods roe, herbs, baguette 15

Gilda (anchovies, green olive, guindilla pepper) (3pcs) 16

Crab roll 23

Mixed olives 10

All food & beverage options are subject to change without notice, depending on availability, and will be replaced with a product of equal value.

CANAPE SELECTION

HORS D'OEUVRES 5

Freshly Shucked Oyster, Sauce Mignonette
Croque Monsieur 'Toastie'
Spanner Crab Sandwich, Coriander Mayonnaise
Hand-Cut Steak Tartare, Pommes Gaufrette
Cold Smoked Salmon, Brioche, Horseradish Pissaladière (V)
Beetroot Tartlet, Meredith Goats Cheese
Kingfish Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté
Spring Lamb, Herbs de Provence, Paris Mash
Cape Grim Mini Cheeseburger, Pickled Zucchini
Salt & Pepper Prawns, Sauce Gribiche

DESSERT 4

Madeleine
Choux Puffs, Hazelnut Cream
Salted Caramel and Chocolate Tartlet
Pâté de Fruit Macaron du Jour



Terms & Conditions

BOOKING POLICY

No split bills. Seating arrangement is upon restaurant's discretion. Crown practices responsible service of alcohol.

CONDITION OF ENTRY

Patrons must not be prohibited from entering the Crown Entertainment Complex. Crown practises responsible service of alcohol. This is an over 18+ venue only after 10pm. The health and wellbeing of our guests, employees and the wider community is Crown Melbourne's first priority.

WINE & BEVERAGES

Beverages can be charged by consumption.

CAKES

Cakes can be ordered via The Waiting Room Melbourne | Takeaway Cakes now available at [TWR](#) or you are also welcome to bring in outside desserts, however there will be a cakeage fee of \$3.50 per person applied to the final bill.

PAYMENT

Accept all major credit cards, Crown Gifts vouchers and cash.

Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).



OPERATION HOURS

Wednesday 1700 – 2300

Thursday 1700 – 2300

Friday/Saturday 1700 – 0100

ADDRESS

Ground Floor Riverwalk

8 Whiteman Street, Southbank,
VIC, 3006, Australia

WEBSITE

[Le Martini - Crown Melbourne](https://www.crownmelbourne.com.au/le-martini)

RESERVATIONS

For exclusive use, please contact the

Private Events Team on 03 9292 5535

or email privateevents@crownmelbourne.com.au