



## PARTY DINING

*The “easy to use” group dining organisation pack*

- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

Thank you for your interests in our private dining, group and party facilities. This pack provides help and ideas on choosing the appropriate room, getting your table plan set up, deciding on the perfect menu and accompanying wine through to making sure that it all falls within your budget, with lots of ideas on final touches.

Our team will help you make it an event you can be proud of, and designed so that your guests remember it dearly, we will accompany you from the planning to the actual event.

A bientôt

THE GAZETTE CREW



## What are my options?

### **Choose one of our menus below**

Each menu is balanced with Vegetarian, Fish and Meat options. Feel free to “mix and match” from the different menus, or even include one of our signature dishes in your choices, our chef will then price it up accordingly.

### **A la carte**

*Not keen on set menus?*

Go full “A la carte” (with conditions) or alternatively Pre-order a few starters in advance and choose your main course on the day. This will allow us to serve starters promptly once the main course is ordered, avoiding any waiting time.

Note this option is available depending on the day of the week and the number of guests and at the manager’s discretion.

## My budget...

### **The quotation**

Once your basic choices have been made we aim to offer you, prior to the event, a full breakdown of your cost, this will include an estimation of the drinks consumption, food choices and service broken down per person for a “surprise free” settlement.

From then on.... you decide and set the bar !!! we stick to it, or we can even let you know discreetly where you stand during the event.

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## **MENU “UN”**

£27

### **AMUSE BOUCHE**

#### **VELOUTÉ**

Garden velouté, roasted garlic croutons and creamy cheese



### **ENTRÉES**

#### **TERRINE DE CAMPAGNE**

“Homemade” country terrine, crunchy gherkins

AND

#### **TARTARE DE SAUMON**

Salmon and strong mustard tartar, basil and grilled “tartine”

AND

#### **CRÈME DE CHÈVRE**

Creamy goat cheese, herbs and garlic, beetroots salad



### **PLATS**

#### **BLANC DE VOLAILLE**

Breast of chicken roasted with lemon and onions, baby spinach

OR

#### **MAQUEREAU**

Fillet of mackerel, crushed potato, chive butter sauce

OR

#### **TARTE TOMATE**

Tomato tart, basil and garlic

OR

#### **ENTRECÔTE**

Ribeye Steak (250 grs), bone marrow, red wine sauce and baby spinach

(£4 supplement)

*Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries*



### **DESSERTS**

#### **CRÈME MANGUE**

Mango cream and chocolate mousse, coconut biscuit and passion fruit “coulis”

OR

#### **PETIT POT DE CHOCOLAT**

Little chocolate pot and freshly cooked “Madeleines”

## **MENU “DEUX”**

£34

### **AMUSE BOUCHE**

#### **VELOUTÉ**

Garden “velouté”, roasted garlic croutons and creamy cheese



### **ENTRÉES**

#### **PRAWNS**

Tiger prawns sautéed with ginger and garlic, sauce “Curcuma” and confit leek

OR

#### **FOIE GRAS**

Foie gras, dry fruits and nuts terrine, pear chutney

OR

#### **ENDIVE**

Chicory, Roquefort and apple salad, walnut dressing



### **PLATS**

#### **CABILLAUD**

Cod, crushed purple potato, mussels and saffron jus

OR

#### **AGNEAU**

Roasted rump of lamb, ratatouille, fried onion and rosemary jus

OR

#### **RISOTTO**

Goat cheese and beetroot risotto, baby leaves salad

*Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries*



### **DESSERTS**

#### **T-BREIZZZ**

Pears with salted butter caramel, “fromage frais”, sablé and chantilly

OR

#### **FONDANT CHOCOLAT**

Chocolate fondant

## **MENU “TROIS”**

£44

### **SHARING PLATTER**

#### **PLATEAU GAZETTE**

Plateau GAZETTE charcuteries, rillettes, homemade terrines and condiments



### **STARTERS**

#### **CROTTIN DE CHEVRE**

Goat's cheese “crottin” toasted with honey, grilled courgette and confit pepper

OR

#### **POT DE CRABE**

Dressed Cornish crab, avocado, curly salad

OR

#### **FOIE GRAS CHAUD**

Pan fried foie gras with apple, lime and chestnuts



### **PLATS**

#### **SEA BASS**

Seabass, lemon and coriander butter sauce, green peas and quinoa

OR

#### **CANARD**

Breast of duck roasted with fresh apricot, spinach puree

OR

#### **CHATEAUBRIAND**

Chateaubriand of beef fillet, béarnaise sauce

OR

#### **RISOTTO**

Carrots and cumin risotto, mustard oil dressing and baby leaves

*Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries*



### **DESSERTS**

#### **TARTE TATIN**

Apple tart Tatin

OR

#### **SOUFFLÉ**

Praliné soufflé

OR

#### **T-BREIZZZ**

Brittany style tiramisu with salted butter caramel  
and pear

## MENU "VEGETARIEN"

£22

### ENTRÉES

#### BEETROOT TARTINE

Beetroot and goat cheese "tartine", honey roasted walnuts

OR

#### LA CRÈME DE LA CRÈME

White asparagus cream and roasted nuts

OR

#### ENDIVE

Chicory salad with Roquefort, apples and walnuts dressing



### PLATS

#### GOAT CHEESE

Grilled goat cheese and potato "gateau", herbs salad

OR

#### TARTE DE LÉGUMES

Vegetables tart, tomato coulis

OR

#### RISOTTO

Carrots and cumin risotto, mustard oil dressing and baby leaves



### DESSERTS

Same as those chosen for the party

## SIDES

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All our main courses are served with a vegetable garnish, and also an additional serving of our Home made frites for everyone to share across the table, feel free to add extra servings if required.

ALL AT £3.5, EACH SERVES 2 OR 3 PERSONS.

Baby Spinach & Garlic

Green Beans

Gratin Dauphinois

Green Lettuce Salad

Mixed salad

Provençal Garlic Tomato

Buttered Mash Potato

## CHEESE BOARD

£9.5 / pers.

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Our selection of cheese is exclusively French and naturally follows each season. For large groups we recommend that it is served on a large wooden board in the centre of the table for everyone to share but it can also be served individually from our unique cheese trolley.

Please advise if you wish for the cheese to be served **before** dessert or **after**.





## WINE LIST

### *What's in there for me?*

For reservations of 14 persons and over you get to choose any Wines and Champagnes from our main wine list at a price reduced by 10% when chosen in advance.

#### **WE MAKE IT EASIER**

Another easy option is for you to indicate your budget per bottle and a 2/3 words description of your favourite wine and we'll happily offer our expertise.

#### **WITH OUR NAME ON IT**

We proud ourselves with an extraordinary House wine produced exclusively for our restaurants in the prestigious appellation of Provence, the "Coteaux Varois".

The wine is organic and produced in a vineyards totally free of herbicides and pesticides.

#### **SIZE MATTERS**

Our selection also offers a good choice or magnums, from our House wine produced in our Vineyard in France to some affordable fine Bordeaux.

#### **SPECIAL**

When you make it special, we make it **extra** special.

Pre-order champagne for your party and we'll show up with a complimentary canapé. (Conditions apply, available when ordering a minimum of 4 bottles)

#### **COCKTAILS**

Download our cocktail list directly from our website for some amazing Bellinis, Mojitos or freshly shaken Espresso Martinis

NOTE THAT OUR RESTAURANTS ARE SITUATED IN RESIDENTIAL AREAS,  
WE ARE CONCERNED WITH THE COMFORT OF OUR NEIGHBOURS AND  
WILL KINDLY ASK YOU AND YOUR GUEST TO LEAVE QUIETLY.

# ACCOMPANIMENTS

## CANAPÉS

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From here you can choose which canapés you would like us to serve your guests, you can even specify the quantity, we generally recommend 2 to 3 per person if the apéritif last for up to an hour, and up to 8/10 for a “canapés only” party

### CANAPÉS                      £1.8

#### PETITE SOUPE

Warm cauliflower cream and smoked salmon

#### CROTTIN CHAUD

Goat's cheese “crottin” roasted with honey, salad of winter fruits and baby leaves

#### TOMATARTARE

Tomato tartar, mustard and red onion

#### PISSALADIÈRE

Confied onion crispy tart with anchovies

#### TOMATE CERISE

Cherry tomato filled with goat cheese and fresh herbs

#### TARTE TOMATE

Tomato and mustard tart

#### CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

#### SAUMON BLINIS

Salmon from our smoker with blinis

#### VOL AU VENT

Chicken pastry with mushroom

#### PETIT CONSOMME

Cold tomato and basil consommé

#### CAMPAGNE

« Country » terrine and gherkins

#### AUBERGINE

Aubergine caviar and large crisps

#### PALMITO

Anchovy and puff pastry cake

### CANAPÉS +                      £2.3

#### CRABE

Crab and avocado club

#### MACARON

Beetroot macaroon and creamed cheese

#### TARTARE

Tuna and fresh herbs tartar, strong mustard dressing

#### CARPACCIO

Beef carpaccio with parmesan and balsamic





#### FOIE GRAS

Foie gras terrine and onion jam

#### LA CAILLE

Quail skewers with rosemary

#### BOEUF BÉARNAISE

Beef skewers béarnaise

#### CROQUETTE

Fish cake, tartare sauce

### **FORK CANAPÉS £3.5** [ON PLATE OR BOWL PLATE WITH FORK]

#### PRAWNS

Tiger prawns sautéed with ginger and garlic, sauce "Curcuma" and confit leek

#### CANARD

Duck Breast roasted with honey and spices, braised baby gem with lime

#### RISOTTO

Calamari risotto à la provençale

#### SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

#### CHÈVRE CHAUD

Warm goats cheese salad and tomato

#### NIÇOISE

Fresh tuna salad « à la Niçoise »

#### POULET

Roast chicken « au jus », pommes purée

#### BOEUF

Ribeye steak and frites with "béarnaise" sauce

#### LA LOTTE

Monkfish tail, olive tapenade and spring vegetables

#### AGNEAU

Lamb cutlets with roasted aubergine, tomato and herbs

#### MERLU

Roasted hake "persillade", pea "brandade"

#### MORTEAU

Smoked Morteau sausage and potato salad

### **PLATTERS £16** [LARGE BOARDS TO SHARE]

#### PLATEAU GAZETTE

Selection of charcuteries, rillettes, homemade terrines and condiments

#### PLATEAU LEGUMES

Plateau of raw vegetables and fresh dips (mustard, spicy tomato, herbs)

#### PLATEAU CONDIMENTS

Plateau of condiments, mushrooms Greek style, grated carrot, celeriac, beetroot, leeks and crispy toast

## SWEET

### CHOUX

Choux pastry with vanilla cream £1.8

### TARTE

Mini fruit tart £1.8

### FONDUE

Chocolate fondue and fresh fruit £2.3



## BIRTHDAY CAKE

£5 / pers.

Our cakes are prepared "in house" and bespoke to your requirements. Should you have a specific cake request, our chefs will be delighted to try and make it feasible. Our cakes also include the embarrassing song!!!.

### DACQUOISE

Chocolate "Dacquoise" with praliné crust

*A biscuit base made of praliné and hazelnuts topped with chocolate mousse and covered in dark chocolate*

### MILLEFEUILLE

Red fruit millefeuille

*Slightly caramelised puff pastry layers with "mouseline" cream and seasonal red fruits.*

### CROQU'EN BOUCHE

Choux pastry filled with crème pâtissière covered in caramel

*Traditional French "wedding style" cake*

- Please indicate here any specific wording to appear on the cake:

- Please indicate how many candles and what colour.

- Would you like to organise a glass of Sparkling wine or Champagne to be served with the cake?

NOTE THAT ANY OF OUR CAKES CAN REPLACE THE DESSERTS OF YOUR CHOSEN MENU, ALTERNATIVELY YOU MAY ALSO ORDER JUST A SMALL ONE TO BE SERVED WITH COFFEE.



## FINAL TOUCHES

### PRINTED MENUS

*(free of charge)*

Let's make it even more special by printing your own menus, a little treat which will be a nice touch for your guests. The menus will indicate your chosen food and accompanying drinks but can also include a sentence of your choice, a thank you or a message to your guests, and why not include a picture of you, your family, or the birthday boy or girl. If you would like to send us a picture, do it by email, if the picture is too old (sorry!!) you can also post it to us and we will scan it for you.

*Please indicate the title or sentence which will appear on the front page of the menu*



### NAME CARDS

*(free of charge)*

Simply forward a list of your guest by email and we will print your individual name cards. These will be ready for you to place on the table when you arrive, alternatively we can also place them for you when you provide us with your table plan.



### FLOWERS

Do you require any flowers for the event? We are happy for you to provide your own. Alternatively, we can have it organised for you with our local florist, please indicate your budget and requirements. We recommend from £20 to £30 per table centre and from £50 to £100 for a large bouquet.



### TABLE CLOTH

Should you want to give it an extra festive effect we are also able to organise table cloth.

### TAXIS

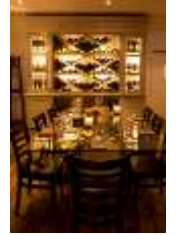
At times there can be long delays for taxis, let us pre-order your cars, we work with a trusted local taxi company who can offer you a safe journey home at a competitive price. Please indicate what time you will need them and for how many guests.

## LAYOUT AND PLANS

### "La Salle à Manger"

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Considered by our regulars as the perfect setting for family and friend gatherings, this popular area offers privacy and overlooks our massive wine cabinet; it features a large glass table seating on top of an antique farm cooker built by "Les Fonderies Bruxelloises".



*Seating capacity varies up to 25 people*

### "Le Decking"

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We can also accommodate large groups on the decking, which forms part of the restaurant, this area features thick wooden tables made from a single tree slice of "Suar" wood, lace pendants and a large leather banquette.



*Seating capacity varies up to 60 people*

### "Les Ardoises"

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The slate table area which also forms part of the restaurant is available for large parties. This area features large tables made of blue-black slate from northern Wales (coloured chalks provided). Originally designed to offer the young something to do while the grownups eat, it quickly turned out that we targeted the wrong crowd !!!



*Seats maximum 30 people*

### Exclusive use

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GAZETTE is also available for your exclusive use; we will tailor-make the event to your exact requirements. From a tasting menu to a canapés selection we will also help you organise entertainment and DJ until the early hours of the morning.

*Minimum spend applies*



- We will provide you with guidance on the seating availability as well as different layouts and plans.
- There is no room rental or charge.
- Please note that our rooms and lounges are also available for meetings and reunions from 8am.

## CONFIRMATION

<b>Name</b> (as it appears on card)	
<b>Card number</b>	
<b>Start and expiry date</b>	
<b>Security number and issue number</b> (if available)	
I understand that I am wholly responsible for payment in respect of this event and further understand that should the event be cancelled for any reason up to seven days prior, I am liable for the payment of £300.00.	Signed: _____
<b>PLEASE NOTE: THE CREDIT CARD DETAILS YOU PROVIDE ARE ONLY TO SECURE THE BOOKING. THE ACCOUNT WILL BE PAID IN FULL ON THE DAY OF THE EVENT</b>	

PLEASE PRINT, SIGN AND POST OR E-MAIL US  
THANK YOU

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Balham, London SW12 9AA  
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Balham@gazettebrasserie.co.uk

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G A Z E T T E O N L Y

<b>NAME</b>		
<b>DATE</b>		
<b>TIME SCHEDULE</b>		
<b>NUMBER OF GUESTS</b>		<b>AREA CHOSEN:</b>