



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

Narimane



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.

MENU "UN"

£29

AMUSE BOUCHE

SOUPE DE POTIMARON

Pumpkin soup

ENTRÉES

MOUSSE DE FOIE

Foie gras and chicken liver mousse, chicory salad

OR

MAQUEREAU

Mackerel tartar, apple and avocado, crispy mille feuille, lime cream

OR

CHEVRE

Goat cheese cream with chia seed and leek salad

PLATS

PAILLARD DE VOLAILLE

Chicken "paillard", grilled courgette and black lentil, mustard oil dressing

OR

MEROU

Roasted fillet of stone bass, chervil root and basil, red wine sauce

OR

QUINOA

Black quinoa risotto, new season peas and broad beans

LÉGUMES

POMMES DE TERRE / Buttered mash

HARICOTS VERTS / Green beans

DESSERTS

FROMAGE

A selection from the terroirs of France
and its condiments

OR

PAIN PERDU

French toast, nuts and dry fruits, salted caramel ice cream

OR

MOUSSE

Chocolate mousse, almond tuile

MENU “DEUX”

£39

AMUSE BOUCHE

SOUPE DE POTIMARON

Pumpkin soup

ENTRÉES

CREVETTES

Prawn millefeuilles, black sesame & coriander, salmon roe

OR

FOIE GRAS

Foie gras terrine, pear chutney and toasted ginger bread

OR

CHEVRE

Crispy goat cheese and vegetables roll, baby leaves and cereals

PLATS

CABILLAUD

Cod tournedos poached with shellfish, ginger and lemon grass broth, crushed purple potato

OR

AGNEAU

Comfit rump lamb, kumquat and orange, mash potato

OR

TARTE

Vegetables tart, “bourratina”, baby leaves & balsamic

LÉGUMES

GRATIN DAUPHINOIS / Potato gratin

HARICOTS VERTS / Green beans

DESSERTS

TATIN

Traditional “tarte tatin”, vanilla ice cream

OR

FONDANT

Chocolate fondant

NOTE THAT YOUR CHOICES CAN BE MADE ON THE DAY

SIDES

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

EACH SERVES 2 OR 3 PERSONS.

Baby spinach with garlic	4	Summer vegetables casserole	7
Green beans "Extra fins"	3.5	Gratin Dauphinois "Bellevue"	3.5
Green lettuce	2	Buttered Mash	3.5
Mixed salad du chef	2.5	Darphin potatoes	3.5

CHEESE BOARD

£9 / pers.



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.

OUR WINE

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 vineyard 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

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

£1.8

PETITE SOUPE

Warm cauliflower cream and smoked salmon

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

£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



FORK CANAPES £3.5 [ON PLATE OR BOWL PLATE WITH FORK]

RISOTTO

Calamari risotto à la provençale

SAINT JACQUES

Roasted scallops, buttered leek and cider

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

PLATTERS £14.5 [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.

QUOTATION

(Indicative only)

Once we have sufficient information we can provide you with an estimate based on an average consumption and your menu choices. This ensures that there are no surprises at the end of the event and eventually help you manage your budget in advance.

NAME OF THE PARTY		COMMENTS		
canapes 2.3	£2.3	0	£0	
MENU	£34.0	0	£0	
CHAMPAGNE	£47	0	£0	
WHITE WINE	£18	0	£0	
SUB TOTAL			£0	
SERVICE CHARGE	12.50%		£0	
TOTAL			£0	
		PER PERSON	£0	

CONFIRMATION

Name (as it appears on card)	
Card number	
Start and expiry date	
Security number and issue number (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: _____
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	

PLEASE PRINT, SIGN AND POST
THANK YOU

G A Z E T T E O N L Y

NAME	
DATE	

TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN:

BELLEVEUE
 218 Trinity Road
 London SW17 7HP
T 020 8767 5810

T 0208 673 7994 (office)

info@bellevuerestaurant.co.uk

G A Z E T T E
M A I S O N
 Our outside catering facility for home and business

From family dinner at home to cocktail parties at work we can help you ease the task at reasonable prices Email:

maison@gazettebrasserie.co.uk

Bellevue

RESTAURANT