



Bellevue

RESTAURANT

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 CHAMPIGNON
Mushroom soup

ENTRÉES

CAILLE

Quail "galantine" with foie gras & ceps, baby leaves

OR

GROSSES CREVETTES

Roasted tiger prawns, caramelised pumpkin, prawns & crispy quinoa dressing

OR

CHÈVRE

Crispy goat cheese & vegetables roll, baby leaves & cereals

PLATS

AGNEAU

Confit lamb shoulder, prunes & carrots, crushed "ratte" potatoes & parsley

OR

SAUMON

Salmon "tournedos", wild mushrooms, shrimps & chives sauce

OR

QUINOA

Black quinoa risotto, button mushroom, parmesan & tarragon

LÉGUMES

POMMES DE TERRE / Buttered mash

HARICOTS VERTS / Green beans

DESSERTS

FROMAGE

Le fromage and its condiments

OR

Mille-feuille

Lemon mille-feuille, hazelnut crumble & ice cream

OR

MOUSSE

Chocolate mousse, almond tuile

MENU “DEUX”

£39

AMUSE BOUCHE

SOUPE DE CHOUX FLEUR

Cauliflower soup

ENTRÉES

SAINT JACQUES

Caramelised scallops, chorizo cream & buttered leeks

OR

FOIE GRAS

Foie gras “cream”, poppy seeds croustillant, smoked duck & mango chutney

OR

RAVIOLES

Pumpkin & goat cheese ravioli, parmesan cream

PLATS

CABILLAUD

Cod tournedos, potato risotto, scallops, mussels & prawns, crisp & straw

OR

CANARD

Roasted breast of duck whit figs & rosemary, herbs polenta

OR

CHAMPIGNONS

Wood mushrooms tart, quail eggs & mushroom sauce

LÉGUMES

GRATIN DAUPHINOIS / Potato gratin

HARICOTS VERTS / Green beans

DESSERTS

TATIN

Traditional “tarte tatin”, vanilla ice cream

OR

FONDANT

Chocolate fondant

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.

Baby spinach with garlic	4	Summer vegetables casserole	5
Green beans “Extra fins”	3.5	Gratin Dauphinois “Bellevue”	4
Green salad	2.5	Buttered Mash	3.5
Mixed salad du chef	3	Beaufort & Lobster macaroni	9.5

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?

You can choose any Wines and Champagnes from our main wine list

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 10/12 at least for a “canapés only” party, depending on your guest’s appetite.

MINI-SOUPS

£1.8

MAC SOUP

Potato soup, smoked mackerel & rosemary cream

MARRON

Chestnut soup, rosemary cream

CONSOMMÉ

Cold tomato & basil consommé

CHOUX FLEUR

Warm cauliflower cream & smoked salmon

CANAPÉS

£1.8

BEEF TARTARE

Beef tartare, spices & condiments on toast

CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

VOL AU VENT

Hot Chicken pastry with mushroom

CAMPAGNE

« Country » terrine, onion marmalade on toast

SAUMON BLINIS

Smoked salmon, warm blinis & chive cream

PALMITO

Anchovy & puff pastry cake

PISSALADIÈRE

Southern confied onion crispy tart with olives & anchovies

CROTTIN CHAUD

Goat’s cheese “crottin” gratine, honey, peppers & courgettes, baby leaves

CERISE

Cherry tomato filled with goat cheese & fresh herbs

TARTE TOMATE

Tomato & mustard tart, basil dressing

TOMATARTARE

Tomato tartar, mustard & red onion on toast

AUBERGINE

Aubergine caviar on maxi crisps

CROUSTI

Vegetable croustillant & mustard cream



CANAPÉS +

£2.3

CRABE

Crab & avocado club

TARTARE

Tuna tartare with fresh herbs & strong mustard on crostini

CROQUETTE

Fish cake, tartare sauce

CARPACCIO

Beef carpaccio with parmesan & balsamic on toast

FOIE GRAS

Foie gras terrine & onion jam

CAILLE

Quail skewers, rosemary & raisins

BOEUF BÉARNAISE

Beef skewers béarnaise

MACARON

Beetroot macaroon & creamed cheese



FORK CANAPÉS

£3.5

[ON PLATE OR BOWL PLATE WITH FORK]

PRAWNS

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

PRAWNS

Haché of prawns, herb & black sesame seeds, wasabi
cracker

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

RISOTTO

Calamari risotto "à la provençale"

MAC

£5

Lobster macaroni & bisque

HOMARD

£9

Lobster tail & artichoks skewer

NIÇOISE

Fresh tuna salad « à la Niçoise »

LA LOTTE

Monkfish tail, olive tapenade & spring vegetables

MERLU

Roasted hake "persillade", pea "brandade"

CANARD

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

DUCK BROCHETTE

Duck hearts & Breasts, Garlic & Ginger

CEPES + BONE

Bone marrow & wild mushrooms

AGNEAU

Lamb cutlets with roasted aubergine, tomato & herbs

POULET

Roast chicken « au jus », pommes purée

MORTEAU

Smoked Morteau sausage & potato salad

BOEUF

Ribeye steak & frites with "béarnaise" sauce

RISOTTO

Wild mushrooms risotto, parmesan crisp

CHÈVRE CHAUD

Warm goats cheese salad & tomato

PLATTERS

[LARGE BOARDS TO SHARE BUFFET STYLE]

PLATEAU GAZETTE

£22

Selection of charcuteries, rillettes, homemade terrines
& condiments

PLATEAU LÉGUMES

£14

Plateau of raw vegetables & fresh dips (Light mustard,
tomato compote, creamy herbs)

PLATEAU CONDIMENTS

£16

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

PLATEAU MER

£30

Selection of smoked salmon, potted crab, haddock
salad with blinis & lemon cream with herbs.

PLATEAU ASPERGES

£48

Selection of white & green asparagus, mousseline
sauce



SWEET CANAPÉS & MINI-DESSERT

PAIN PERDU	£2.5
French toast, roasted apple with cinnamon, vanilla ice cream	
CRÈME MANGUE	£2.5
Mango cream and chocolate mousse, coconut biscuit and passion fruit "coulis"	
LA MADELEINE GAZETTE	£2
Large Madeleine with chocolate sauce	
T-BREIZH	£2.5
Fromage frais", pears with salted butter caramel, sablé & chantilly	

CHOCOLAT LIÉGEOIS	£2.5
Chocolate ice cream, Chantilly cream & chocolate sauce	
RASPBERRY DELIGHT	£2.5
Muddled Raspberries, raspberry sorbet, Chantilly cream	
CHOUX	
Choux pastry with vanilla cream	£1.8
TARTE TOUT-ROUGE	
Mini seasonal Berries tart	£2.3
TARTE TOUT-CHOCO	
Mini Chocolate tart	£1.8
FONDUE	
Chocolate fondue & fresh fruit skewers	£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

NAME		
DATE		
TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN:



OUTSIDE CATERING - TRAITEUR

147 UPPER RICHMOND ROAD
PUTNEY, LONDON SW15 2TX

T 0208 789 6996

PUTNEY@GAZETTEBRASSERIE.CO.UK

T 0203 146 8739

WWW.MAISONCATERERS.COM

79 SHERWOOD COURT, CHATFIELD
BATTERSEA, LONDON SW11 3UY

T 0207 223 0999

BATTERSEA@GAZETTEBRASSERIE.CO.UK

B E L L E V U E O N L Y

NAME		
DATE		
TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN: