

FRENCHIE  
COVENT GARDEN

**FESTIVE CELEBRATIONS AT FRENCHIE**  
**GROUP BOOKINGS & EXCLUSIVE HIRE**

*13<sup>th</sup> of November 2023 until 7<sup>th</sup> of January 2024*



“I had always wanted to open a restaurant in London. It was only fair; I had experienced so much there. I define Frenchie Covent Garden like a ‘modern French brasserie’. There is the same elegant Parisian spirit, at the same time both refined and relaxed. We find the same restaurant DNA and the same vision, but with an expression of Frenchie cuisine that is resolutely London, more electric, more alive.”

– Greg Marchand

# GROUP BOOKINGS LUNCH & DINNER INDOORS

## 9 TO 20 PEOPLE

Groups of 9 to 12 will be seated on the Main Level or Lower Ground Level - *option 1*

Groups of 13 to 16 will be seated on the Main Level - *option 1*

Groups of 17 to 20 will require a book out of the entire Lower Ground Level - *option 2*

## MENU

3-course Set menu £70.00 / with 3 glasses Wine Pairing £115

5-course Tasting menu £90.00 / with 4 glasses Wine Pairing £150

7-course Tasting menu £115.00 / with 6 glasses Wine Pairing £205

*All menus include nibbles and petit fours. Wine pairing is 125ml per glass.*

## TABLE BOOKING - *option 1*

No Minimum Spend

48-hour cancellation policy

## LOWER GROUND LEVEL/OPEN KITCHEN AREA BOOKING - *option 2*

Minimum Spend: Lunch £1000 / Dinner £2000

Guests will be seated on a table of 12 and table of 8 guests in the same area.

Deposit required: 50% of the minimum spend (non-refundable).

7-day Cancellation Policy



# EXCLUSIVE HIRE LUNCH & DINNER INDOORS

**SEATED FOR UP TO 30-36 PEOPLE**

**STANDING FOR UP TO 60 PEOPLE**

Lunch: 12:00pm to 4:00pm

Dinner: 6:00pm to 10:30pm

## MENU

5-course Tasting menu £90.00 / with 4 glasses Wine Pairing £150

7-course Tasting menu £115.00 / with 6 glasses Wine Pairing £205

*All menus include nibbles and petit fours. Wine pairing is 125ml per glass.*

## EXCLUSIVE HIRE

Minimum Spend For Lunch: £4,000

Minimum Spend For Dinner: £10,000

Deposit required: 50% of the minimum spend (non-refundable)

14 working days Cancellation Policy

*Guests will be seated in one row of the tables. However, the tables are split with banquets.*





## GROUP HEATED TERRACE BOOKINGS

FOR UP TO 30 PEOPLE

SEATED FOR UP TO 20 PEOPLE

STANDING FOR UP TO 30 PEOPLE

### MENU

Regular Set Group Menu, from £70 per person - option 1

Canapés & Bowl Food Selection, priced individually - option 2

*Our team will create a personalised menu options to each booking.*

*Please let us know your preference and we can tailor a bespoke offer for your event.*

### TERMS & CONDITIONS

Minimum Spend: Lunch (12pm-4:30pm) £1000

Dinner (5:30pm-10:30pm, Sunday- 5:30pm-9:30pm) £2000

Deposit required: 50% of the minimum spend (non-refundable).

7 working days Cancellation Policy.



# MENUS

*“Our menu is lovingly created by Greg Marchand and the Frenchie team using seasons freshest ingredients.”*

## 3-COURSE SET MENU

Nibbles

Smoked Arctic Char, Kohlrabi, Bergamot,  
Chive Sabayon

Suffolk Free Range Roast Chicken Stuffed with  
Brioche, Rosemary & Lemon, Celeriac,  
Pear & Ginger

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£70

*Wine Pairing available at £45 per person*

## 5-COURSE TASTING MENU

Nibbles

Duck Foie Gras Presse, Smoked Eel, Beetroot,  
Horseradish

Cornish Cod, Mussels, Coco Beans, Chorizo, Lemon  
Grass & Combawa

Suffolk Free Range Roast Chicken Stuffed with  
Brioche, Rosemary & Lemon, Celeriac, Pear & Ginger

Brillat Savarin, Black Truffle

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£90

*Wine Pairing available at £60 per person*

## 7-COURSE TASTING MENU

Nibbles

Smoked Arctic Char, Kohlrabi, Bergamot,  
Chive Sabayon

Duck Foie Gras Presse, Smoked Eel, Beetroot,  
Horseradish

Salsify Tagliatelle, Keen's Cheddar & Vin Jaune Sauce,  
Egg Yolk, Black Truffle

Cornish Cod, Mussels, Coco Beans, Chorizo,  
Lemon Grass & Combawa

Suffolk Free Range Roast Chicken Stuffed with  
Brioche, Rosemary & Lemon, Celeriac, Pear & Ginger

Brillat Savarin, Black Truffle

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£115

*Wine Pairing available at £90 per person*

# MENUS

*“Our menu is lovingly created by Greg Marchand and the Frenchie team using seasons freshest ingredients.”*

## 3-COURSE VEGETARIAN SET MENU

Nibbles

Beetroot & Smoked Ricotta Tart,  
Blood Orange & Horseradish

Celeriac & Comté Pithivier, Hay Sabayon,  
Roasted Vegetable Jus

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£70

*Wine Pairing available at £45 per person*

## 5-COURSE VEGETARIAN SET MENU

Nibbles

Beetroot & Smoked Ricotta Tart,  
Blood Orange & Horseradish

Butternut Squash Ravioli, Black Trumpets,  
Green Shizo & Amaretti Biscuit

Celeriac & Comté Pithivier, Hay Sabayon,  
Roasted Vegetable Jus

Brillat Savarin, Black Truffle

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£90

*Wine Pairing available at £60 per person*

## 7-COURSE VEGETARIAN TASTING MENU

Nibbles

Beetroot & Smoked Ricotta Tart,  
Blood Orange & Horseradish

Kohlrabi, Nashi, Bergamot, Chive Sabayon

Butternut Squash Ravioli, Black Trumpets,  
Green Shizo & Amaretti Biscuit

Salsify Tagliatelle, Keen's Cheddar & Vin Jaune Sauce,  
Egg Yolk & Black Truffle (£10 supplement)

Celeriac & Comté Pithivier, Hay Sabayon,  
Roasted Vegetable Jus

Brillat Savarin, Black Truffle

Banoffee, Nutmeg, Caramelized Pecan

Petit Fours

£115

*Wine Pairing available at £90 per person*

*All menus include a nibble and petit fours. Wine pairing is 125ml per glass.*

*Full Canapé & Bowl Food menu available on request.*

# MENUS

*“Our menu is lovingly created by Greg Marchand and the Frenchie team using seasons freshest ingredients.”*

## **BOWL FOOD & CANAPES**

Bacon Scone, Maple Syrup & Cornish Clotted Cream £4.50

Goat's Cheese Scone & Cornish Clotted Cream (v) £4.50

Parmesan Gougères, Hazelnut Craquelin (v) 2,50

Grilled Oyster, Pickled Onions & Matcha Sabayon 6£

Smoked Cod Roe Tarama & Crispy Cod Skin £4.50

Scallop Crudo, Citrus & Lovage Oil 9£

Venison Tartare & Jalapenos Cône £8

Beetroot, Blood orange & Tamarind Tartar Cône (v) £6.5

Puffed Pillow with Pumpkin & Black Truffle (v) £7

Foie Gras & Mulled Wine 8£

Madeleine (v) £2.50

Banoffee, Nutmeg & Caramelized Pecans (v) £5

## **CHAMPAGNE & OYSTERS (£35 per person)**

Available exclusively for Festive time. Includes a glass of House Champagne & 3 Oysters with seasonal dressing per person.

*All menus include a nibble and petit fours. Wine pairing is 125ml per glass. Full Canapé & Bowl Food menu available on request.*





# TERMS & CONDITIONS

All reservations for group bookings, private dining, events and terrace at Frenchie Covent Garden, are made upon and are subject to the following Terms and Conditions and no variation therefore will be accepted unless agreed in writing with Frenchie Covent Garden. **The Client providing Credit Card details via sent secure automated link when confirming the booking will confirm acceptance of Frenchie Covent Garden Terms and Conditions.**

## **Confirmation of booking**

Bookings will only be regarded as confirmed by you providing Credit Card details via sent secure automated link. For semi-private, exclusive hire and terrace bookings – by providing Credit Card details and paying the 50% non-refundable deposit. Once Credit Card details are provided, booking will be confirmed. **By providing the Credit Card details you agree with our Terms and Conditions policy for the booking.**

## **Cancellations**

In the unfortunate circumstances that the Client has to cancel the confirmed booking at any time prior to the event the following conditions apply:

- For groups of 9 to 16 in the restaurant, cancellation within 48 hours will incur a charge of the full menu price (ordered by the guests).
- Loss of the 50% non-refundable deposit (for Semi PDR, terrace and full exclusive)
- Cancellation within 7 working days (SPDR and terrace) and 14 working days (Exclusive hire) of the day of the reservation will incur the full minimum spend to be charged on the credit card details provided.
- Cancellation over 7 working days (SPDR and terrace) and 14 working days (Exclusive hire) will not incur the full minimum spend to be charged (for Semi PDR, terrace and full exclusive).

## **Final numbers and no shows**

We ask that final numbers be confirmed no later than 24-hours in advance of your reservation by email. Should your numbers drop within 24-hours prior to the booking we will charge the full menu price for the last confirmed number.

## **Final payment**

We require all bills to be settled in full at the end of the event. We are not able to offer account facilities. If the client is unable to settle the bill on the day, the balance will be charged to the credit card details taken for confirmation.

## **Availability**

All bookings are subject to availability. Prices might vary depending on special dates, such as Christmas, New Years Eve, Valentines Day and others.



# TERMS & CONDITIONS

## Menu options

3-course Set menu £70.00 / with Wine Pairing £115

5-course Tasting menu £90.00 / with Wine Pairing £150

7-course Tasting menu £115.00 / with Wine Pairing £205

*(All menus include a nibble and petit fours. Wine pairing is 125ml per glass.)*

Terrace menu – please see pages 6 - 8.

## Minimum spend & deposit

- Lower Ground Level/Open Kitchen Area Booking: minimum spend for lunch - £1,000 / for dinner - £2,000 / non-refundable deposit 50% of the minimum spend / 7 working days cancellation policy (see above). Sunday to Wednesday – no minimum spend is required for lunch. Note: Guests will be seated on a table of 12 and table of 8 guests in the same area.
- Exclusive Hire of Entire Restaurant: minimum spend for lunch - £4,000 / for dinner - £10,000 / non-refundable deposit 50% of the minimum spend / 14 working days cancellation policy (see above). Note: Guests will be seated in one row of the tables, however the tables are split with banquets.
- Terrace hire: Minimum Spend: Lunch (12pm-4:00pm) £1000 / Dinner (5:30pm-10:30pm) £2000 / Deposit required: 50% of the minimum spend (non-refundable) / 7 working days Cancellation Policy.

## Additional fees

Champagne & Canapé Reception from £25 per person *(includes a glass of house champagne and two canapés)*

Premium wine pairing is available upon request

Discretionary 15% service charge

Corkage fee - £30 per bottle

Cakage fee - £5 per person

## Reservations

Email: [restaurant@frenchiecoventgarden.com](mailto:restaurant@frenchiecoventgarden.com)

Call: +44(0)20 7836 4422









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