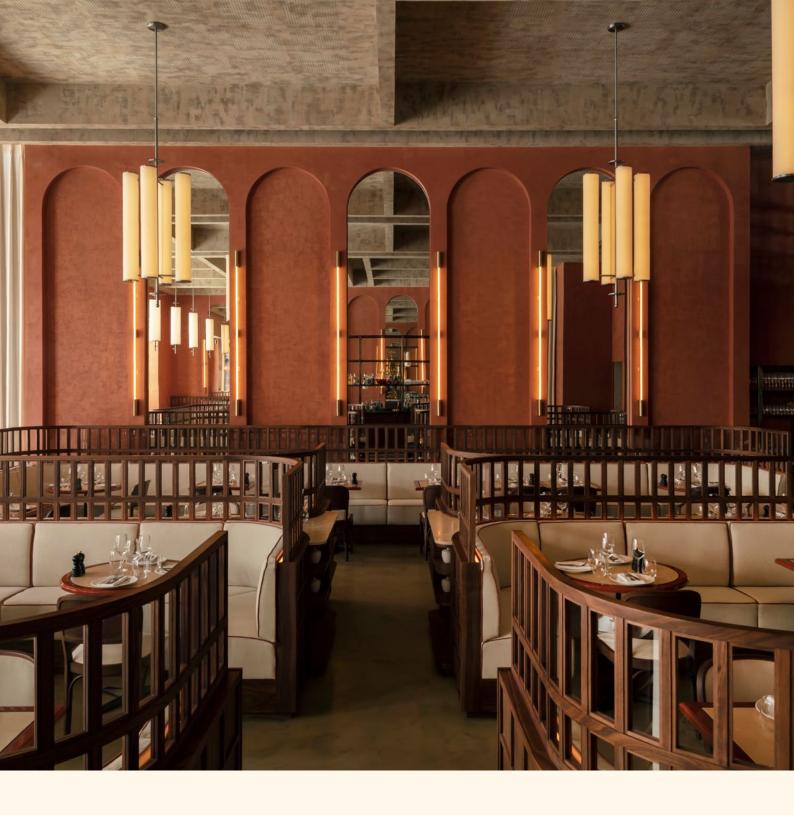
# MAISON FRANÇOIS

**Events Brochure** 



### Main Brasserie

Located on the ground floor, the Brasserie has a capacity of hundred and ten and is available for private events upon request. The whole venue (brasserie, Frank's and wine room) is also available for your private event upon request.

Our whole venue has a capacity of two hundred and fifty standing or hundred and fifty guests for a sit-down meal.

### Frank's

Frank's, our destination bar located below Maison François, offers incredible wines, cocktails and nibbles. Frank's is great for all occasions, from drinks after work, quick dinners or special occasions.

Frank's is the perfect venue for private events, it has the capacity for sixty five standing or thirty five guests for a sit-down meal.







### Private room - The Wine room

The wine cellar is a private glass fronted wine room that hosts up to eighteen people on one long table.

It is a flexible space, perfect for private dining, meetings, wine tastings or any kind of special event. It has a curtain that can be closed for more privacy or it can be left open to enjoy the energy and ambience of Frank's. The room showcases a selection of some of our finest wines with an elegant interior that creates a welcoming environment for every kind of occasion.

Our events team are on hand to work closely with you an help accommodate your specific requirements.

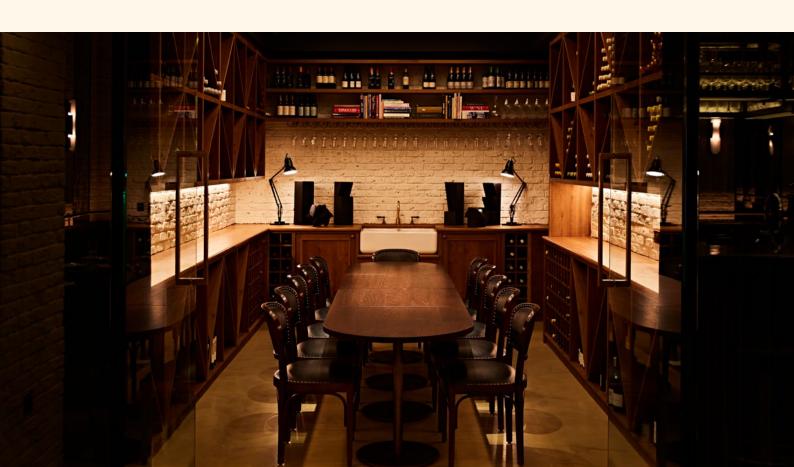
The space can be privately hired for:

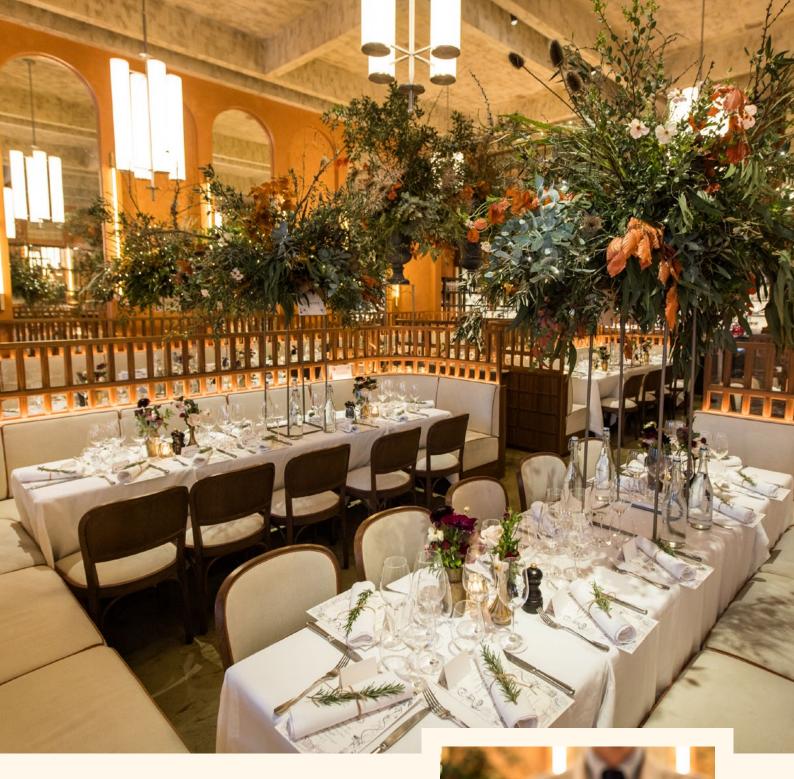
Breakfast – from 07:00 to 11:00 with £500 minimum spend exclusive of 15% service. A sharing style set menu at £40 per person will be offered.

Lunch – from 12:00 to 17:00 with minimum spend of: Mon, Fri, Sat, Sun - £1,500 Tue, Wed, Thurs - £1,750 Exclusive of 15% service.

Dinner – from 18:00 to 00:00 with minimum spend of: Mon, Fri, Sat, Sun - £1,500 Tue, Wed, Thurs - £1,750 Exclusive of 15% service.







## Special Events

Maison François is available for full private hire for larger events. Whether it be a celebration, wedding or corporate gathering we are dedicated to delivering exceptional experiences.

The brasserie can accommodate one hundred and ten guests for a seated meal or one hundred and fifty for a standing event.

Frank's bar provides a unique location for drinks in the bar before and after your meal. Frank's also provides space for live music, DJ's, performances and dancing..



### Menus

#### Breakfast

Sharing menu £40 per person

croissant

pain au chocolat

pain suisse

seasonal fruit platter

toasted sourdough

scrambled eggs

smoked salmon

crispy bacon

avocado

drinks

seasonal fruit juices

cafetiere of French press

English breakfast tea

Please inform your server if you have any allergies or special dietary needs.

34 Duke Street St James's, London SW1Y 6DF

### **MAISON FRANCOIS**

£75 par personne

les hors d'oeuvre à partager

Comté gougères (v) pain de campagne (v)

celeriac remoulade (v)

anchovies, burrata, chilli, pain grillé à l'ail

assiette de charcuterie

les plats de résistance (2 au choix)

poulet rôti entier

canard rôti

cod, beurre blanc, cucumber, fines herbes

ravioles du Dauphiné, comté, poivre noir  $(\mathtt{v})$ 

les légumes à partager

salade verte maison (v)

cabbage, anchoïade, breadcrumbs, chilli

carrots, caillé de chèvre, fines herbes, seed (v)

les pommes de terre (v)

le dessert

tarte aux nommes cafés et thés

pour la table, selon votre choix

Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g

supplément truffe - £5 per g

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#### **MAISON FRANÇOIS**

£100 par personne

les hors d'oeuvre à partager

Comté gougères (v)

pain de campagne (v)

celeriac remoulade (v)

anchovies, burrata, chilli, pain grillé à l'ail

pâté en croûte maison

endive, beetroot, pear, walnut pistou (v)

plateau de fruits de mer (suppl. £10 per head)

les plats de résistance (2 au choix)

poulet rôti entier châteaubriand, béarnaise

canard rôti cod, beurre blanc, cucumber, fines herbes

côte de boeuf grillée loup de mer au sel

selle d'agneau farcie aux épices ravioles du Dauphiné, comté, poivre noir (v)

les légumes à partager

salade verte maison (v)

cabbage, anchoïade, breadcrumbs, chilli carrots, caillé de chèvre, fines herbes, seed (v)

les pommes de terre (v)

le dessert

le grand Paris-Brest aux noisettes

les petits fours

mendiants, madeleines, macarons

cafés et thés

pour la table, selon votre choix

Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g

supplément truffe - £5 per g

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### **MAISON FRANÇOIS**

les canapés

Comté gougères (v)

rock oysters, sauce mignonette

selection of flatbread

les hors d'oeuvre à partager

pain de campagne (v)

celeriac remoulade (v)

anchovies, burrata, chilli, pain grillé à l'ail

pâté en croûte maison

endive, beetroot, pear, walnut pistou (v)

plateau de fruits de mer (suppl. £10 per head)

les plats de résistance (2 au choix)

châteaubriand, béarnaise poulet rôti entier

canard rôti cod, beurre blanc, cucumber, fines herbes

côte de boeuf grillée loup de mer au sel ou en croûte selle d'agneau farcie aux épices ravioles du Dauphiné, comté, poivre noir (v)

le grand pot-au-feu

les légumes à partager

salade verte maison (v)

cabbage, anchoïade, breadcrumbs, chilli carrots, caillé de chèvre, fines herbes, seed (v)

les pommes de terre (v)

le dessert

le grand croquembouche

les petits fours

mendiants, madeleines, macarons cafés et thés

pour la table, selon votre choix

Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g

supplément truffe - £5 per g

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### Food Menus

Our private dining menus are an homage to traditional French cooking. We have curated the menus for sharing. Our 'Plats de Resistance" are tributes to the great chefs of France, the likes of, Bocuse, La Mere Brazier and Fernand Point. We want people to reconnect with these celebratory dishes that are carefully prepared and executed, using quality seasonal produce and presented at the table for all to enjoy.

Our set menus have been created by Maison François's Executive Chef, Matthew Ryle.

Our events team are on hand to work closely with you and help accommodate your specific requirements and bespoke menus if needed.



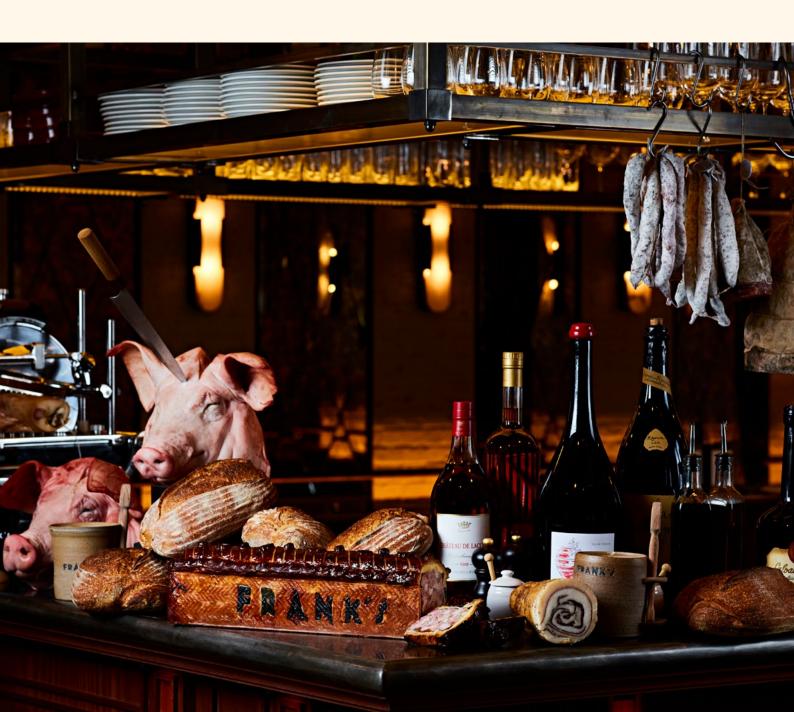




### Wine

The two hundred and fifty bin wine list is rooted in France, yet has a nomadic spirit, and marries established estates steeped in history with emerging stars who are making their name. It has a sustainable message throughout including vineyards and wineries that are embracing organic and biodynamic practices. Our sommeliers will be on hand to help you choose the perfect wine for the occasion.







### Drinks

The Maison François mixed drink list offers a delicious selection of spirit based cocktails, encapsulating a modern approach to heritage drinking.

An extensive selection of non-alcoholic beverages are also on offer; fermented pro-biotic drinks, drinking vinegars, cold pressed juices and innovative alcoholfree cocktails.





### Further information

### **Capacities**

#### Wine room

- Eighteen people

#### Frank's

- Thirty five people for a sit down meal
- Sixty five people for a standing reception

#### Wine room + Frank's

- Fifty three people for a sit down meal
- Eighty people for a standing reception

#### Whole Venue

- Hundred and fifty people for a sit down meal
- Two hundred and fifty people for a standing reception
- Service charge 15%
- Place cards can be printed and dedicated to your requirements
- Menus can be personalised
- Tablecloths on request at additional cost
- Complimentary Wi-Fi is provided
- 50" TV screen on request (HDMI cable) at additional cost
- Should you require any flower arrangements we can provide you with a list of preferred suppliers
- Maison François and Frank's playlists are available; we also offer a connection for your own music.
- DDA compliant lift for disabled access to the wine cellar and Frank's.
- DJ upon request at additional cost
- Cloakroom available
- Wine tasting
- Corkage: £40 per 75cl bottle and £80 per magnum.
- Deposits: £350 for breakfast, £500 for lunch and dinner.

### Minimum Spend - Wine Room

Breakfast: £500 exclusive of 15% service

Lunch & Dinner:

£1,500 exclusive of 15% service (Mon, Fri, Sat, Sun) £1,750 exclusive of 15% service (Tue, Wed, Thur)





To enquire, please contact our private dining team at events@maisonfrancois.london

or on

020 3988 5777

#### Tube

Green Park (5mins), Piccadilly Circus (5 mins), Bond Street (15mins) and St James's (15 mins)

### Bus

Old Bond St. Royal Academy Stop (L&G) 6, 9, 14, 19, 38, N9, N38, N97

### Car

Parking available at the Cavendish Hotel, directly opposite

