



PRIVATE DINING & EVENTS

THE PERFECT FRAME FOR YOUR EVENT

A one-of-a-kind space in the heart of London's West End, Crazy Coqs, situated adjacent to the main brasserie, can be hired in full during the day, and occasionally in the evening via prior arrangement. Resplendent with dramatic art deco monochrome detailing, it's an ideal venue for unique celebrations, launches, lunches and memorable parties.

CONTACT

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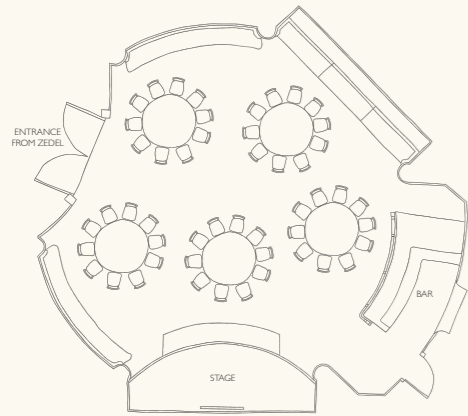
EVENTS@BRASSERIEZEDEL.COM



THE ROOM

Once the site of Europe's largest hotel and built with opulence and scale in mind, the 1930s interiors lend a sense of drama and grandeur that still remains appealingly escapist in a constantly changing city. The room features a private bar and small stage, well suited for a daytime presentation or an entertaining backdrop for private affairs. The room allows for 50 guests, seated, or 80 guests, standing.

THE SETTING



CAPACITY

Seated: Up to 50 guests

Standing: Up to 80 guests



THE MENUS

Offering the best of Parisian-brasserie style dining from the team behind Brasserie Zedel. With a focus on seasonal ingredients and simple French cooking, look out for classics such as Steak Tartare and Crème Brûlée.

Optional upgrades are available, from our cheese course and pre-dinner canapé selection. Each set menu to finish with our filter le café et le sable, bon appétit.



EVENT MENUS

We welcome groups of up to 50 guests and to select one menu for the party. Your server will then take guest orders at the table.

MENU A

£45 per person

STARTERS

Carottes Râpées (v)
Oeufs Mayonnaise (v)
Soupe à l'oignon Gratinée

MAINS

Steak Tartare
frites et salade verte
Daurade Grillee a la Ratatouille
Dal Makhani a L'Indienne (v)

*Served with brocoli amandes,
beurre maître d'Hôtel,
pommes de terre charlotte*

DESSERT

Tarte au Citron
Délice Chocolat et
Fruit de la Passion
'La Grande' Profiterole
sauce au chocolat

Café Filtre et Petit Sablé

MENU B

£55 per person

STARTERS

Céleri Rémoulade (v)
Steak Tartare
Quiche Florentine (v)

MAINS

Steak Bordelaise
Truite de Mer, Bette à Carde
au Beurre Montpellier
Gratin d'Endives
à la Salade Verte (v)

*Served with brocoli amandes,
beurre maître d'Hôtel,
pommes de terre charlotte*

DESSERT

Crème Brûlée
Île Flottante
Mousse au Chocolat
et à l'Orange

Café Filtre et Petit Sablé

MENU C

£65 per person

STARTERS

Bisque de Homard a la Rouille
Escargots au Beurre persillé
Salade de Potiron Rôti (v)
et Fromage de Chèvre Frit

MAINS

Pavé de Chevreuil,
Pesto de Cavolo Nero
et Jus au Vin de Porto
Sole Meunière
Ragout d' Artichauts (vg)

*Served with brocoli amandes,
beurre maître d'Hôtel,
pommes de terre charlotte*

DESSERT

Crème Brûlée
Tarte Tatin aux Pommes
Clafoutis de Cerises et Kirsch

Café Filtre et Petit Sablé

We can cater for dietary requirements and kindly ask to be advised in advance. Please inform us of any food allergies.

CANAPÉS

3 items £10.50 per person

COLD CANAPÉS

Brochettes de Salade Grecque (v)
greek salad skewer

Cocktail de Crevettes
prawn cocktail

Steak Tartare
*hand cut rump of beef,
seasoned and served raw*

Rillettes de Lapin
rabbit pâté on a pastry crouton

Saumon Fumé et Mousse
de Saumon Fumé à Chaud
*smoked salmon with
'hot-smoked' salmon mousse*

Mousse de Maquereaux
Fumés sur Croûton
*smoked mackerel mousse
on a pastry crouton*

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£14.25 per platter

HOT CANAPÉS

Gougère au Fromage (v)
choux pastry with gruyere cheese

Gamba Grillées et Aioli au Safran
grilled king prawn with saffron aioli

Gâteau de Crabe
et Sauce Ciboulette
crab cake with dill crème fraîche

Goujonnette et Sauce Tartare
*goujons of fresh whiting,
with tartare sauce*

Bonbon de Canard Confitet
Purée de Coing
*confit of duck bon-bon
with a quince purée*

Tartelette Lorraine
bacon & cheese tartlet

DESSERTS

Mini Pavlova aux Baies
mini berry pavlova

Éclair au Chocolat Noir
dark chocolate éclair

Paris-Brest
hazelnut & praline choux pastry

Tarte à la Framboise
raspberry tart

Truffe aux noisettes
Hazelnut Truffles

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CHRISTMAS MENU

We welcome groups of up to 50 guests and require a pre-order.

£47.50

STARTERS

Carottes Râpées (vg)
dressed shredded carrots

Pâté de Tête Persillé
pig's head terrine with parsley

Soupe de Céleri-Rave
Rôti à la Crème Fraîche (v)
roasted celeriac soup with crème fraîche

MAINS

Gratin d'Endives à la Salade Verte (v)
endive gratin with green salad

Free Range Norfolk Turkey
*norfolk turkey stuffed with all the
traditional trimmings*

Truite de Mer, Bette à Carde
au Beurre Montpellier
*sea trout, swiss chard & montpellier
butters legumes pour la table*

DESSERT

Pudding de Noel,
Crème Anglaise au Brandy
*christmas pudding with brandy
crème anglaise*

"La Grande" Profiterole,
Sauce au Chocolat
Crème Brûlée

Tea, Coffee and Mince Pies

v - vegetarian | vg - vegan

We can cater for dietary requirements and kindly ask to be advised in advance.
Please inform us of any food allergies. Prices include VAT.



BOOKING

For more details or to make a booking for
an event or private dining please contact us on:

Email

events@brasseriezedel.com

Call

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