



## Organization of a group event (from 10 to 80 guests)

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|--|-------|
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| 2. Seated meal – classic menu "starter, main, dessert" | 3-4-5 |
| 3. Walking dinner                                      | 6-7   |
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Le Jardin du Sommelier is a large venue able to accommodate standing and sitting events . When the weather is nice, events may take place in the garden.

## 1. Standing cocktail

### Drinks

Cava – white, rosé and red wine – any beer – any soft :

1h = 12 € pp

2h = 18 € pp

3h = 24 € pp

Champagne – white, rosé and red wine – any beer – any soft :

1h = 18 € pp

2h = 27 € pp

3h = 36 € pp

### Food

Canapés (small bites served on trays, mix of cold and warm ones, sea food, meat and veggie):

4 pieces: 12 € pp

6 pieces: 18 € pp

8 pieces: 24 € pp

10 pieces: 30 € pp



## 2. Seated meal “starter – main – dessert” (from 10 to 80 guests)

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| <b>Single choice menu - 45 € pp</b> |
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The same menu for every guest, selected from the available options: one starter, one main, one dessert, the same for everyone.

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| <b>Two choices menu - 50 € pp</b> |
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If you want to offer a choice to your guests, you may offer them to choose between two starters, two mains and two desserts. In this case, the order with the exact choices of each guest must be communicated beforehand. No choice on the spot.

### **Allergies / intolerances / veggie & vegan**

If some guests have special food requirements (allergies or convictions), their dishes can be modified with no charge. Please keep us informed beforehand.

### **Drink packages**

You may add a drink package to the meal. Drink packages are explained on page 10.

### **Confirmation of the number of guests**

Please let us know the definitive number of guests max 24 hours before the event. After this deadline, the final number will be kept on the invoice, even if some guests don't attend the event.

### **Options**

Glass of cava on arrival: 6 € pp

Glass of champagne on arrival: 12 € pp

Four appetizers, served on trays before the meal: 12 € pp

Table cloths: 4 € pp

### Starters

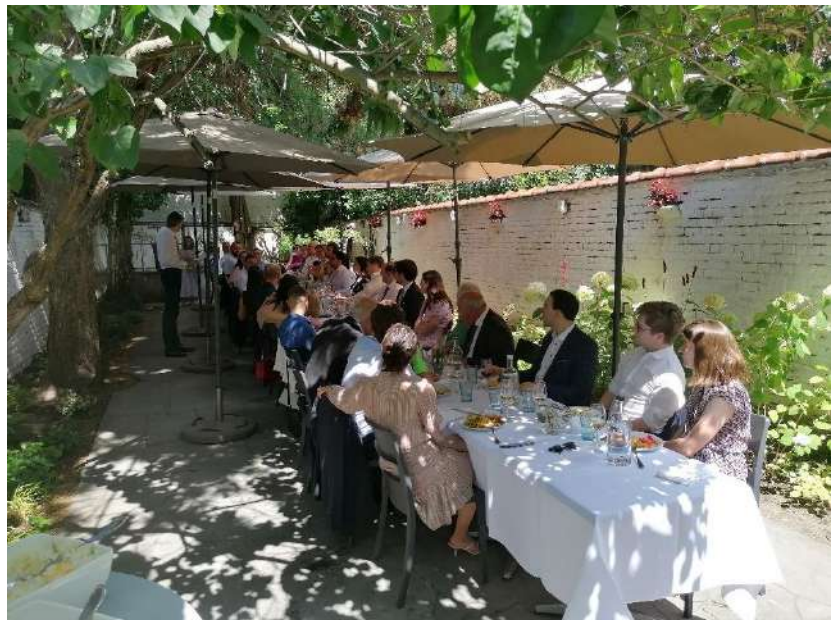
Seasonal vegetables soup  
Home made falafels, spiced coco yogurt  
Salmon tartare, fresh herbs  
House made salmon croquettes  
House made roasted chicken croquettes  
Confit coal fish, olive oil, citrus fruits  
Beef tartare Jardin du Sommelier way

### Mains

Sea bream fillet, beurre blanc sauce  
Salmon fillet, light wasabi sauce  
Half cooked red tuna, lemongrass, ginger  
Flemish carbonnades (beef stew in brown beer)  
Poultry breast, creamy *vin jaune* sauce  
Duck breast, duck stock  
Veal tender loin, sautéed mushrooms

### Desserts

The gourmand (three sweet things)  
Panna cotta with fruits  
Chocolate mousse with hazelnut  
Light tiramisu with Belgian speculoos  
Warm apple pie, maple syrup ice cream  
Chocolate lava cake, vanilla ice cream  
Cheese plate



### 3. Walking dinner

If you want to organise a more casual event, and facilitate crossed meetings, you can select the walking dinner. Your guests drink and eat standing up around high tables, easily able to walk around and circulate.

The food is served in bowls and small plates. Our waiters walk among the tables during the meal and offer the plates on trays. Everything is easy to grab and easy to eat while standing at a high table or while walking.

#### Tapas menu 50 €

Four tapas are served per person : two from the starters section and two from the mains section. Each guest gets one of each.

When the savoury tapas have all been served, we walk among the guests with small desserts, also served on trays.

#### Starter tapas

House made roasted chicken croquette  
House made salmon croquette  
Confit coal fish, olive oil, citrus fruits  
Beef tartare Jardin du Sommelier way  
Season vegetables soup (veggie)  
Our house made falafel, spice yogurt (veggie)

#### Main tapas

Salmon fillet, light wasabi sauce  
Sea bream fillet, beurre blanc sauce  
Veal tender loin, sautéed mushrooms  
Duck breast, duck stock  
Poultry breast, creamy *vin jaune* sauce  
Flemish carbonnades (beef stew)  
Risotto with seasonal vegetables (veggie)

#### **Drink packages**

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#### **Options**

Glass of cava on arrival: 6 € pp  
Glass of champagne on arrival: 12 € pp  
Four appetizers, served on trays before the meal: 12 € pp



## 4. Barbecue buffet (from 40 to 80 guests)

For a friendly meal between colleagues or for a family party, you can go for a gourmet barbecue ! On one side of the buffet you will find the salads and condiments (including pasta, rice, potatoes...) as well as our home made sauces. At the other end of the buffet, you will find the barbecue, with grilled sea food, fish and meat.

Once everybody is done, the savoury buffet is changed into a sweet buffet, with small sweet things for everyone.

It is possible to choose between low tables with chairs (seated meal) or high tables (standing meal).

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| <b>Buffet Barbecue 45 €</b> |
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### Remarks

1. In case of bad weather, the buffet is set inside of the restaurant. Grilled food is simply brought from the barbecue outside to the buffet.
2. Food quantity is intended for the number of guests, and even a bit more. However, it could occur that some food items have more success than others, and are not available anymore after some time . We plan the buffet generously, but we cannot guarantee that there is still everything available at all time ; this is unavoidable with a buffet.

### **Drink packages**

You may add a drink package to the meal. Drink packages are explained on page 10.

### **Confirmation of the number**

Please let us know the definitive number of guests **max 24 hours before the event**. After this deadline, the final number will be kept on the invoice, even if some guests don't attend the event.

### **Options**

Glass of cava on arrival: 6 € pp

Glass of champagne on arrival: 12 € pp

Four appetizers, served on trays before the meal: 12 € pp

Service of your cake (birthday or wedding), brought by yourself: 3 € pp

Table clothes: 4 € pp





## **Drink packages**

May be added to a seated meal, a walking dinner or a barbecue buffet

Our drink packages include ½ bottle of wine, still and sparkling water, coffee or tea.

Half a bottle of wine is served per person, white and red together. Beyond that, extra bottles are charged at the wine list price.

### Package 18 €

White : Bordeaux, Château Martet, cuvée M de Martet 2022

Red : Bordeaux, Château Petit-Saint-Vincent 2019

### Package 23 €

White : Bourgogne, Manoir du Carra « Le Soly » 2020

Red : Médoc, Château Patache d'Aux 2016

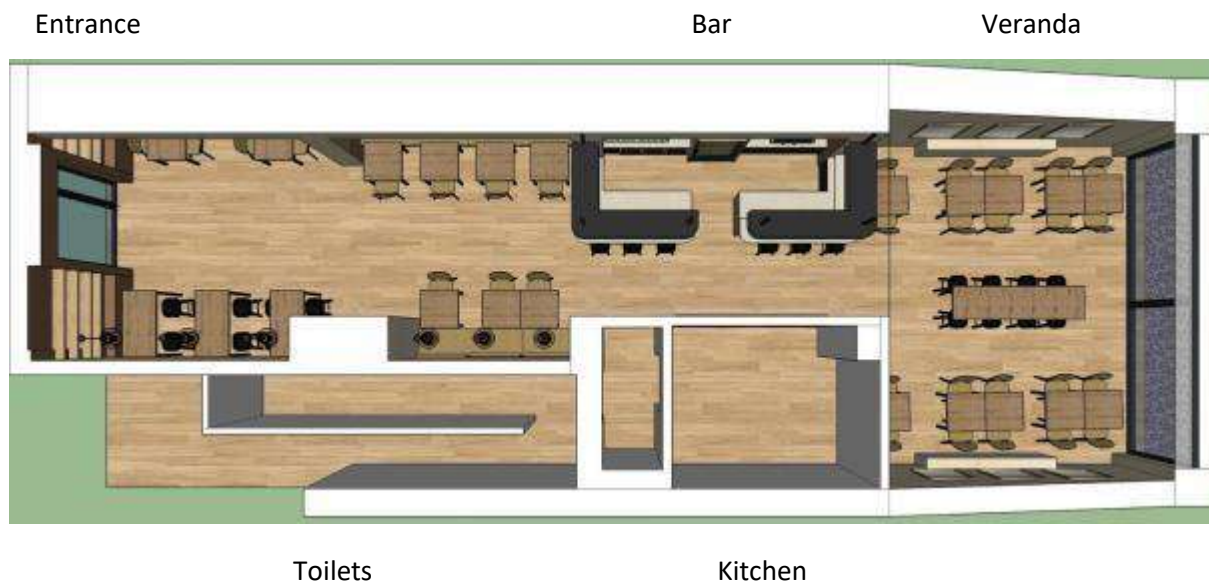
### Package 28 €

White : Chablis 1<sup>er</sup> cru Fourcheaume, Gérard Tremblay, 2021

Red : Santenay, Vincent Bachelet, 2018

*Taking a drink package is not mandatory.  
All drinks can be served and charged by the order. We recommend selecting wines  
beforehand in this case.*

## Private spaces



Weekdays The restaurant may be privatized, partially or totally.

Privatization of the veranda (room at the end of the restaurant)

No rental fee. Expense minimum 1000 €.  
Suitable for 20 to 40 people for a sitting meal.

Privatization of the whole restaurant, garden included

No rental fee. Expense minimum 2500 €.  
Suitable for 40 to 80 people for a sitting meal.

During the weekend The restaurant is not open for other clients. It is then always private.  
No rental fee. Expense minimum 1000 €.

Veranda capacity : 40 people  
Total inside capacity : 80 people  
Garden capacity : 80 people