



FRENCHIE

COVENT GARDEN

GROUP BOOKINGS & EXCLUSIVE HIRE 2023

Frenchie Covent Garden

16 Henrietta street, WC2E 8QH

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

MENU

3-course Set menu £65.00 / with 3 glasses Wine Pairing £110

5-course Tasting menu £80.00 / with 4 glasses Wine Pairing £140

7-course Tasting menu £95.00 / with 6 glasses Wine Pairing £185

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

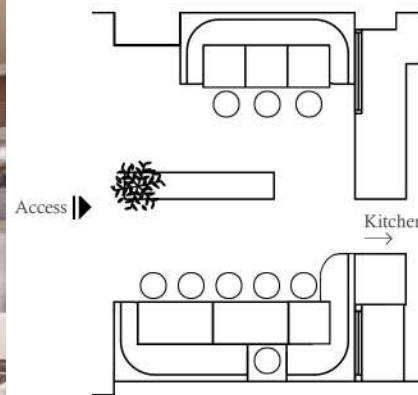


TABLE BOOKING

option 1

No Minimum Spend

48-hour cancellation policy

LOWER GROUND LEVEL/OPEN KITCHEN AREA BOOKING

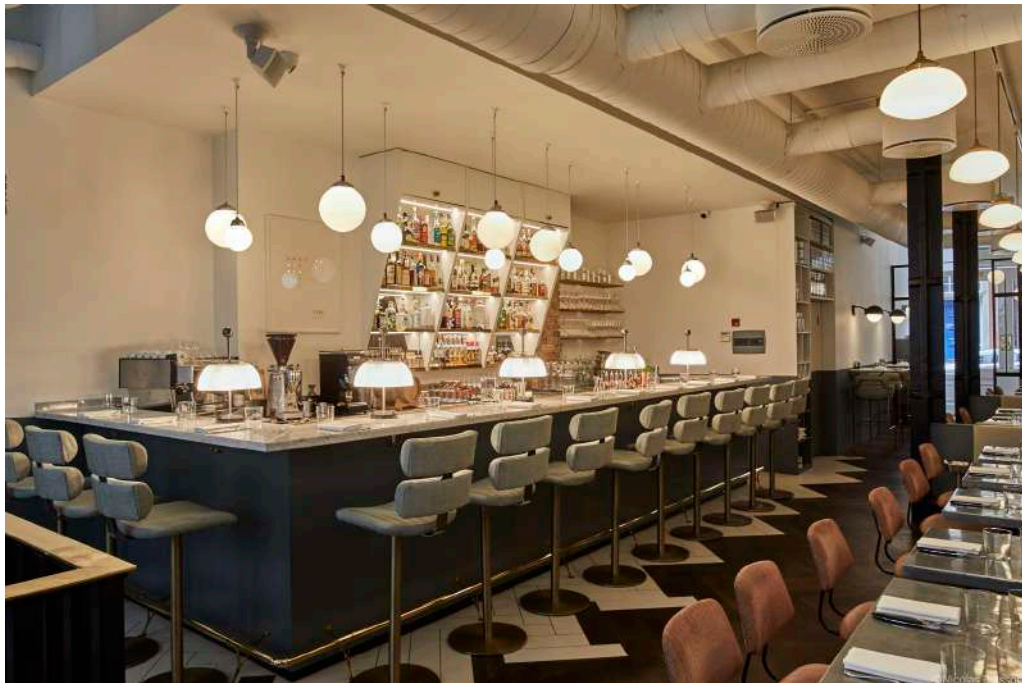
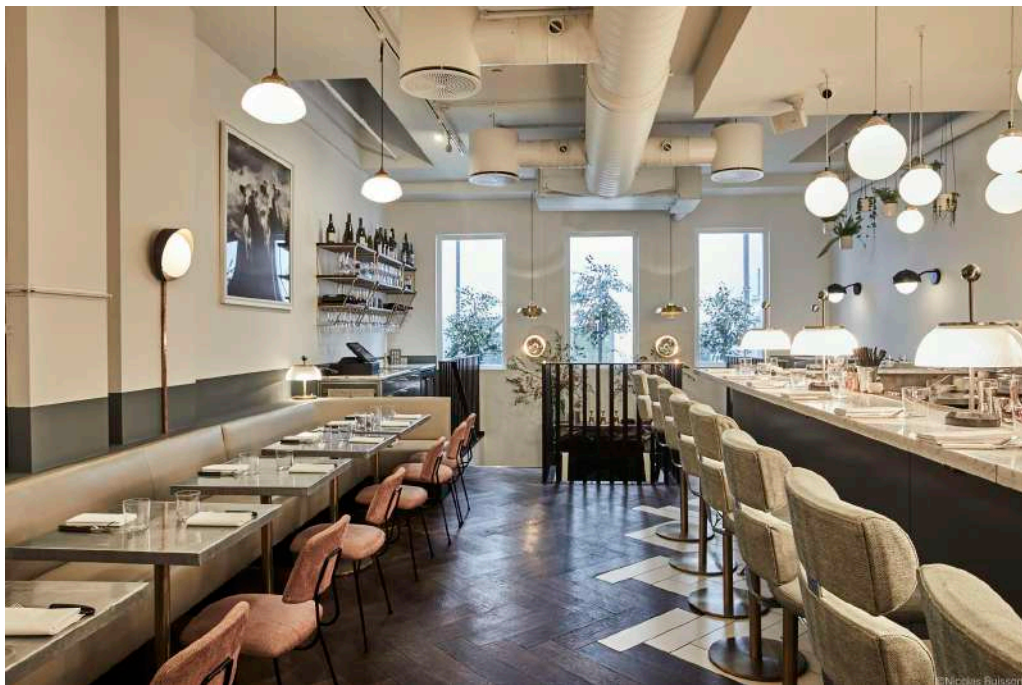
option 2

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 £80.00 / with 4 glasses Wine Pairing £140

7-course Tasting menu £95.00 / with 6 glasses Wine Pairing £185

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 BOOKINGS LUNCH & DINNER TERRACE

FOR UP TO 30 PEOPLE

Seated: up to 20 people.

Standing: up to 30 people.

MENU

Regular Set Group Menu, from £65 per person *option1*

Canapés & Bowl Food Selection, priced individually *option2*

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.

T&C's

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.



SAMPLE MENUS

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

3-COURSE SET MENU

Nibbles

Strawberry Gazpacho, Smoked Ricotta & Sourdough Croutons

Crispy Pork Belly, Candy Beetroot & Rhubarb Harrisa

Banoffee, Nutmeg & Caramelized Pecan

Petit Fours

£65

Wine Pairing available at £45 per person

5-COURSE TASTING MENU

Nibbles

Strawberry Gazpacho, Smoked Ricotta & Sourdough Croutons

Barbecued Pollock, Sweetcorn, Girolles & Sea Herbs

Crispy Pork Belly, Candy Beetroot & Rhubarb Harrisa

Rhubarb, Prosecco Sorbet & Basil Oil

Banoffee, Nutmeg & Caramelized Pecan

Petit Fours

£80

Wine Pairing available at £60 per person

7-COURSE TASTING MENU

Nibbles

Strawberry Gazpacho, Smoked Ricotta & Sourdough Croutons

Foie Gras Pressé, Honeymoon Melon, Lime & Candied Almonds

British Peas Tortelli, Marigold, Pickled Onions & Green Broth

Barbecued Pollock, Sweetcorn, Girolles & Sea Herbs

Crispy Pork Belly, Candy Beetroot & Rhubarb Harrisa

Rhubarb, Prosecco Sorbet & Basil Oil

Banoffee, Nutmeg & Caramelized Pecan

Petit Fours

£95

Wine Pairing available at £90 per person

SAMPLE CANAPÉ AND BOWL FOOD MENU

Bacon Scone, Maple Syrup & Cornish Clotted Cream £4.50

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

Smoked Cod Roe Tarama & Buttermilk Flatbread £4.50

Fried Chicken Pepite, Creme Cru & Caviar £8

Courgette Flower Tempura & Herb Emulsion £6.5

Truffle Sabayon Agnolotti, Buckwheat, Onion Chutney, Burnt Shallot & Parmesan Broth £10

Foie Gras Pressé, Gariguetta Strawberries, Candied Almonds & Pink Peppercorn with brioche £14

Madeleine (v) £2.50

Banoffee, Nutmeg & Caramelized Pecans (v) £5

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

Vegetarian and vegan menus are available on request.

Full Canapé & Bowl Food menu available on request.

TERMS AND 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 AND CONDITIONS

Menu:

We ask for all group bookings of 9+ guests to have a set tasting menu, the price of the menu is from £65.00 per person (incl. VAT, excl. 15% service charge). Vegetarians and special dietary requirements will be accommodated by prior arrangement.

Menu options:

3-course Set menu £65.00 / with 3 glasses Wine Pairing £110

5-course Tasting menu £80.00 / with 4 glasses Wine Pairing £140

7-course Tasting menu £95.00 / with 6 glasses Wine Pairing £185

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

Terrace menu – please see page number 5.

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-4:30pm) £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.

Additional fees:

Champagne & Snack Reception from £25 per person

Premium wine pairing is available upon request

Discretionary 15% service charge

Corkage fee - £30 per bottle

Cakage fee - £5 per person



