

# LE CAFÉ DU MARCHÉ



## WEDDINGS AT LE CAFÉ DU MARCHÉ

Le Café du Marché is a characterful wedding venue set in a French restaurant in Smithfield, and offering an authentic taste of France in the centre of London.



# Le Café du Marché

Tucked away down a cobbled mews in historic Smithfield, close to Barbican and Farringdon, Le Café du Marché is an authentic and atmospheric French restaurant, run by the same family for over thirty years.

Our unique and characterful private dining room is perfect for wedding receptions and can be combined with the ground floor restaurant for larger celebrations of up to 300 people.

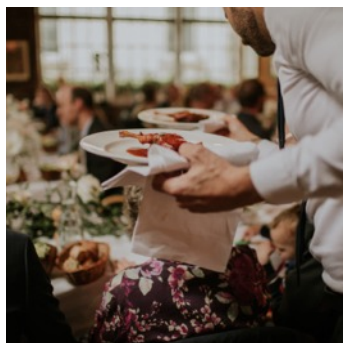
The venue can be decorated to make your wedding day truly personal. In addition to our delicious classic French cuisine which we can tailor for your day, we also offer the opportunity to give your special day a French twist. We have suggestions for typical wedding French wedding traditions such as a croque-en-bouche wedding cake and atmospheric live French music.

Our personal and tailored events service will ensure your event runs smoothly. We're a small family run team and understand how important it is to get all the details right on your wedding day!

*"We had a really wonderful evening and we want to thank you, the chefs and all the staff for ensuring that everything was so perfect! All our guests were so impressed by the exquisite dinner."*

*The ideal venue and warm and attentive staff who were so efficient and never officious! We can't thank you all enough; you were all so helpful and accommodating with our arrangements, always acting with tremendous attention to detail and great care."*





# Expérience Française

Perfect for Francophiles of those who would like a stylish French twist on their magical day, we have some fun ideas to choose from:

## Aperitif

Welcome your guests with our house aperitif, Kir Royale.

## Music

Create the ambience of a French café with live jazz or blues music or even an Edith Piaf tribute, Oriana Curls.

## Flowers

The stunning iris is the French national flower and is also a symbol of monarchy. We can work with our flower suppliers to create a stunning display of French wedding flowers to adorn your tables.

## Un toast à l'amour

'A toast to love' - mark the occasion with our finest Champagne and we can tip off your toastmaster with the correct French toast to the bride and groom!

## French Wedding Cake or Dessert

Swap a traditional wedding cake for an outrageously delicious French wedding desert - a croquebouche or croque-en-bouche - a pyramid of caramel covered profiteroles! Traditionally the bride and groom to cut off the top with a sword while the bridesmaids hold up the corners of the tablecloth to catch the pieces! From £200.

## Wedding Favours

Les dragées are traditional French wedding favours, delicious sugar-coated almond which we import from specially from France. Alternatively, try nougatine – a moreish nougat with honey and nuts. £100 for 20

## Evening Soup Supper

Traditionally towards the end of the night (or occasionally in the early hours of the morning!) hot steaming bowls of soupe à l'oignon are served to reinvigorate guests after an emotional filled day and hours of dancing! It makes a nice way to end the night! £10 per person.

Details and prices available on request.



## Versatile Spaces

Our high-ceilinged first floor private dining room, Le Grenier “the attic”, has high ceilings, large windows and characterful oak panelling, creating a rustic French atmosphere in the centre of London.

The room is self-contained with its own entrance, bar, toilets, and kitchen. The light and airy space seats up to 62 people for lunch or dinner and up to 120 for canapés, but is also cosy enough to suit smaller groups too.

The Le Rendezvous seats up to 35 and benefits from the background live jazz that plays in the main restaurant.

The whole restaurant can be hired for parties of 150 to 300 people.

*“I wanted to thank you for the smooth organisation of our dinner. The feedback has been excellent. The food and drink delicious, and the setting was just right for our occasion.”*





## Wedding stories

C & H celebrated their wedding in January 2018 with exclusive hire of Le Café du Marché.

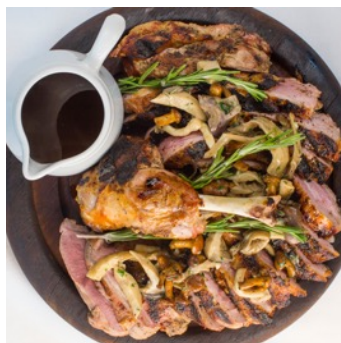
Starting with a small wedding breakfast with close friends and family in our upstairs dining room, Le Grenier, they enjoyed a two-course meal where our popular classic, La Cote du Boeuf, served sliced on boards and for two to share.

After lunch, the couple were whisked away to complete their wedding vows and two hours later returned, along with 150 friends, to carry on the party into the evening.

The downstairs dining room, transformed into a dance floor complete with decks and a disco ball, where waiters circulated with canapés and bowl food, bottles of sparkling wine and jugs of mojito.

The room was adorned with hanging ivy, fairy lights, bunches of beautiful flowers tied with satin ribbons and a log upon which speeches were given.

The bare brick walls and wooden beams became the perfect blank canvas for the creative mind to decorate and create a unique and personal atmosphere for the wedding couple.



## A Taste of France

Renowned as an atmospheric and convivial French restaurant. Our menu features authentic, provincial French cuisine and makes the best of fresh and seasonal ingredients from the markets

Our ever-popular classics include soup de poisson, la cote de boeuf with sauce béarnaise; braised beef bourguignon and confit of duck. For dessert choose from mousse au chocolat, seasonal fruit tart and classic French cheeses.

Our menus change with the season and full sample menus are available on request.

Private dining menus can be adapted to suit the occasion and your guests, from a three-course set meal for £38.50 per person, bowl food, a finger buffet from £18.95 per person or a selection of canapés such as croque monsieur, duck rilette or caramelised onion croustade.

*“The candlelit romance of the place is intensified by its location, a hidden, cobbled arched mews off Charterhouse Square. It’s all enough to turn the most leathery cynic misty-eyed. The food, regularly changing and handwritten on a blackboard under the brick arches, is as unreconstructed as a garlic-breathed, whiskery kiss”*

Marina O’Laughlin for The Guardian.





# Capacity

Le Grenier  
First floor private dining room

Seated - 62  
Banqueting - 34  
Boardroom - 24  
Standing - 120

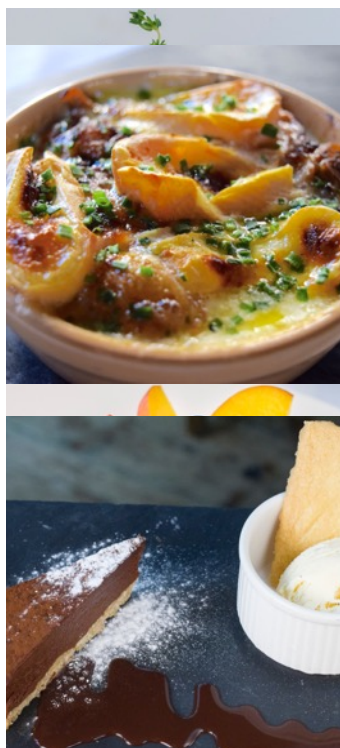
Le Café Rendezvous  
Ground floor semi-private

Seated - 35  
Standing - 60

Exclusive Hire  
First floor dining room + ground floor restaurant

Seated - 150  
Standing - 300  
(by negotiation only)

*“Just wanted to say a huge thank you. Without exception all of the guests said how special the seating area was, impeccable service, and how delicious was the food. I’m sure we’ll be back!”*



# Menu

Sample - subject to change  
For groups up to 35  
3 courses - £38.50/head

## Les entrées

La soupe de poisson  
Crotin de chevre, pear, chicory, hazelnut salad  
Saute calamar, blood orange, avocado and fennel with chilli  
Pâté de campagne with pistachio, apple and quince chutney,  
sourdough toast  
Crab and pumpkin risotto

15% service charge

*\*Please notify your event organiser of any allergens. All foods are prepared in an environment where nuts are present.*

*\*to the best of our knowledge, no GM foods are used*

## Les plats principaux

La cote de boeuf, sauce béarnaise (for two people: £10 supplement)  
Le plat du jour  
Le poisson selon le marché  
Salt beef, choucroute, horseradish crème fraîche  
Polenta with parmesan and herbs, wild mushroom ragout

## Les desserts

Le fromages (£6 supplement)  
La dessert du jour  
Seasonal fruit tart  
Apple and blackberry crumble  
Sorbet ou glacé





# Menu

For groups of 35-60  
3 courses - £38.50/head

## Les entrées

- Salad Lyonnaise
- Salad of grilled goats cheese
- Fish soup with rouille, croutons and gruyere
- Onion tart with a butter sauce
- Smoked salmon with smoked mackerel pate
- Terrine of foie gras, toasted sourdough (£4.00 sup)
- Bruschetta with tomato and Buffalo mozzarella
- Snails on toast, garlic butter
- Bayonne ham with celeriac remoulade
- Wild mushroom risotto

## Vegetarian main courses

- Beetroot tart tatin
- Melanzane parmigiana
- Pepper and onion stew, baked egg and goat's cheese
- Provençal stuffed beef tomato
- Wild mushroom and ricotta crespelina
- Vegetarian du menu

15% Service Charge

## Les plats principaux

- Confit of duck, honey and clove sauce
- Seasonal lamb dish
- Fish of the day
- Daube of beef bourguignon
- Chicken ballotine with spinach and wild mushroom
- Seasonal game dishes (market price)
- Duck breast, port and raisin sauce
- Wild mushroom risotto

*All main courses come with vegetables, salad and a potato dish*

*\* a choice of up to 3 dishes can be offered to your guests on a pre ordered*

## Desserts

- Seasonal fruit tart with crème anglaise
- Crème caramel
- Nougat glacé, raspberry coulis
- Chocolate cheesecake
- Fruit salad
- Vanilla profiteroles, chocolate sauce
- Seasonal fruit strudel, crème fraiche

## Digestifs

- To be charged at menu prices
- 2009 Tokaji - 5 Putonyos
- 2009 Muscat de Beaune de Venise
- 2001 Smith-Woodhouse



# Les Vins

## Les Vins Blancs

2016	House: Tour des Pins Pays D'oc	24.50
2016	Viognier Pays D'oc	26.95
2015	Picpoul de Pinet	29.95
2015	Muscadet sur Lie La Quilla	28.95
2015	CH Grand Verdu Sauvignon	29.95
2014	Vouvray Bel Air Raimbault	34.95
2015	Jurancon Dom. Montesquiou	36.50
2015	Macon Pierre Clos Dom Jambon	36.95
2017	Mount Vernon Malborough NZ	36.95
2015	Bourgogne Aligote - Fichet	37.95
2015	Quincy de La Chaise	38.00
2015	St Veran Gremand	39.00
2015	S A A R Riesling Williems	39.95
2014	Gewurtzraminer - Bösch	39.95
2015	Cotes du Rhone de La Nerthe	46.00
2015	Cassis Clos St Maggdeleine	49.95
2016	Sancerre - Delaport	46.95
2012	Chablis "Les Serres" Dom.Oudin	49.95
2015	St Aubin S.Langoureaux	54.00
2012	Mersault M.Caillot	79.95
2014	Chassagn Montrachet "Le Pierres"	79.95

## Champagne

	Canard Duchene Cuvée Leonie	48.00
	Renard Barnier Blanc de Noir	48.00
	Canard Duchene Cuvée leonie Rose	45.00

## Les Vins Rouge

2012	House: Grand Verdu	24.50
2012	Santa Duc Vacluse	28.00
2015	CH Val Joanis Luberon	29.95
2010	Rioja "Zearra"	32.95
2014	Madiran - Aydie	34.95
2012	CH Ricaud	35.95
2012	CH Milhau Lacugue St. Chinian	35.95
2013	Cotes du Rhone	36.95
2011	Cahors Cuvée Juline Malbec	36.95
2014	Brouilly La Folie J. Dupont	38.95
2016	Saumur Champigny Filliatreu	39.95
2015	Bourgogne Pinot Noir Dom Pascal	44.00
2012	CH Langlet AC Graves	44.50
2013	Pinot Noir Mittelbach Gottfried	46.00
2012	Crozes Hermitage Pierrelles	48.95
2014	Gigondas Grand Romaine	56.00
2012	CH Haut Conseillants Lalande de Pomerol	49.00
2012	Resalte Ribera del Duero	49.95
2006	Chateauneuf du Pape CH La Nerthe	89.00
2013	Nuits St George D.Rion "Vielles Vignes"	87.00
2012	Gevrey Chambertin H. Geoffroy	89.00
2005	CH Grand Mayne St Emilion	149.00
2005	CH Grand Puy Ducasse Pauillac	129.00
2013	Domain De Trevallon	135.00
2009	CH La Lagune 3eme Cru	159.00
2005	CH Leoville Barton 2eme Cru St Julien	219.00

*\* please note, this is a sample wine list and subject to change*





# Terms & Conditions

## Minimum Spend

There is no room hire charge although there is a minimum spend which includes all food and drinks and can incorporate a 15% service charge. Please note that the service charge will be added to the total amount.

## Booking

Provisionally booking does not commit you. If you would like to confirm your booking a deposit of £500 is required which will be deducted from the final bill. This deposit is non-refundable, but is transferrable with notice.

## Final numbers

We will confirm final numbers with you 48 hours before your event. If numbers decrease you will be charged for the number confirmed in advance.

## Cancellation

We require a minimum one weeks notice of cancellation prior to your event.

## Invoices

We can provide invoices on request. Please advise your postal and email address on booking.



## Contact us

Do get in touch about your wedding day. We would also be delighted to show you around Le Café du Marché and discuss our menus and traditional French wedding twists with you.

Call Sophie Graham Wood  
Tel: 020 7608 1609  
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