



PRIVATE DINING & EVENTS

## THE PERFECT FRAME FOR YOUR EVENT

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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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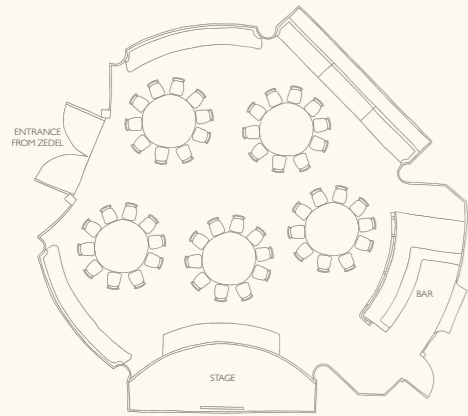




## THE ROOM

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 Ratauille  
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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## BOOKING

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

Email

[events@brasseriezedel.com](mailto:events@brasseriezedel.com)

Call

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