



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

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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)

Single choice menu - 45 € pp

The same menu for every guest, selected from the available options: one starter, one main, one dessert, the same for everyone.

Two choices menu - 50 € pp

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.

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 shrimp croquettes
Confit coal fish, olive oil, citrus fruits
Beef tartare Jardin du Sommelier way
House made oxtail croquettes

Mains

Sea bream fillet, beurre blanc sauce
Salmon fillet, light wasabi sauce
Half cooked red tuna, lemongrass, ginger
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 oxtail croquettes
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
Grilled vegetables "lasagna" (vegan)
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).

Buffet Barbecue 45 €

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^{er} 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