

# MAISON FRANÇOIS

Events Brochure



## Main Brasserie

Located on the ground floor, the Brasserie has a capacity of hundred and ten and is available for private events upon request.

The whole venue (brasserie + Frank's + wine room) is also available for your private event upon request.

# Frank's

Frank's, our destination bar located below Maison François, offers incredible wines, cocktails and nibbles. Frank's is great for all occasions, from drinks after work, quick dinners or special occasions.

Frank's is the perfect venue for private events, it has the capacity for sixty five standing or thirty five guests for a sit-down meal.



# Private room – The Wine room

The wine cellar is a private glass fronted wine room that hosts up to eighteen people on one long table.

It is a flexible space, perfect for private dining, meetings, wine tastings or any kind of special event. It has a curtain that can be closed for more privacy or it can be left open to enjoy the energy and ambience of Frank's.

The room showcases a selection of some of our finest wines with an elegant interior that creates a welcoming environment for every kind of occasion.

Our events team are on hand to work closely with you an help accommodate your specific requirements.

The space can be privately hired for:

**Breakfast** – from 08:00 to 11:00 with £500 minimum spend exclusive of 15% service. A sharing style set menu at £35 per person will be offered.

**Lunch** – from 12:00 to 17:00 with minimum spend of:  
Mon, Fri, Sat, Sun - £1,500  
Tue, Wed, Thurs - £1,750  
Exclusive of 15% service.

**Dinner** – from 18:00 to 00:00 with minimum spend of:  
Mon, Fri, Sat, Sun - £1,500  
Tue, Wed, Thurs - £1,750  
Exclusive of 15% service.





## Special Events

Maison François is available for full private hire for larger events. Whether it be a celebration, wedding or corporate gathering we are dedicated to delivering exceptional experiences.

The brasserie can accommodate one hundred for a seated meal or one hundred and fifty for a standing event.

Frank's bar provides a unique location for drinks in the bar before and after your meal.

Frank's also provides space for live music, DJ's, performances and dancing.



# Menus

## MENU

### Breakfast

Sharing menu £40 per person

**croissants**  
pains au chocolat  
pains suisses  
seasonal fruit platter  
\*  
toasted sourdough  
scrambled eggs  
smoked salmon  
crispy bacon  
avocado

#### drinks

seasonal fruit juices  
cafetiere of French press  
breakfast tea

Please inform your server if you have any allergies  
or special dietary needs.

34 Duke Street St James's, London SW1Y 6DF

### MAISON FRANÇOIS

£75 par personne

les hors d'oeuvre à partager  
comté gougères (v)  
pain de campagne (v)  
celeriac remoulade (v)  
anchovies, burrata, chilli, pain grillé à l'ail  
assiette de charcuterie

les plats de résistance (2 aux choix)  
poulet rôti entier  
canard rôti  
cod, beurre blanc, cucumber, fines herbes  
ravioles du Dauphiné, comté, poivre noir (v)

les légumes à partager  
salade verte maison (v)  
cabbage, anchoïade, breadcrumbs, chilli  
courgette, preserved lemon, wild garlic, hazelnut (v)  
les pommes de terre (v)

le dessert  
tarte aux pommes  
cafés et thés

pour latable, selon votre choix  
Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g  
supplément truffe - £5 per g

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### MAISON FRANÇOIS

£100 par personne

les hors d'oeuvre à partager  
Comté gougères (v)  
pain de campagne (v)  
celeriac remoulade (v)  
anchovies, burrata, chilli, pain grillé à l'ail  
assiette de charcuterie  
pâté en croûte maison  
beetroot, endive, apple, walnuts (v)  
plateau de fruits de mer (suppl. £10 per head)

les plats de résistance (2 au choix)  
poulet rôti entier                      châteaubriand, béarnaise  
canard rôti                                cod, beurre blanc, cucumber, fines herbes  
côte de boeuf grillée                    loup de mer au sel  
selle d'agneau farcie aux épices      ravioles du Dauphiné, comté, poivre noir (v)

les légumes à partager  
salade verte maison (v)  
cabbage, anchoïade, breadcrumbs, chilli  
courgette, preserved lemon, wild garlic, hazelnut (v)  
les pommes de terre (v)

le dessert  
le grand Paris-Brest aux noisettes

les petits fours  
mendiants, madeleines, macarons  
cafés et thés

pour latable, selon votre choix  
Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g  
supplément truffe - £5 per g

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### MAISON FRANÇOIS

£125 par personne

les canapés  
Comté gougères (v)  
rock oysters, sauce mignonette  
selection of flatbread  
les hors d'oeuvre à partager  
pain de campagne (v)  
celeriac remoulade (v)  
anchovies, burrata, chilli, pain grillé à l'ail  
pâté en croûte maison  
beetroot, endive, apple, walnuts (v)  
plateau de fruits de mer (suppl. £10 per head)

les plats de résistance (2 au choix)  
poulet rôti entier                      châteaubriand, béarnaise  
canard rôti                                cod, beurre blanc, cucumber, fines herbes  
côte de boeuf grillée                    loup de mer au sel  
selle d'agneau farcie aux épices      loup de mer en croûte  
le grand pot-au-feu                      ravioles du Dauphiné, comté, poivre noir (v)

les légumes à partager  
salade verte maison (v)  
cabbage, anchoïade, breadcrumbs, chilli  
courgette, preserved lemon, wild garlic, hazelnut (v)  
les pommes de terre (v)

le dessert  
le grand croquembouche

les petits fours  
mendiants, madeleines, macarons  
cafés et thés

pour latable, selon votre choix  
Oscietra caviar - £150 per 50g/ £375 per 125g/ £750 per 250g  
supplément truffe - £5 per g

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## Food Menus

Our private dining menus are an homage to traditional French cooking. We have curated the menus for sharing. Our 'Plats de Resistance' are tributes to the great chefs of France, the likes of, Bocuse, La Mere Brazier and Fernand Point. We want people to reconnect with these celebratory dishes that are carefully prepared and executed, using quality seasonal produce and presented at the table for all to enjoy.

Our set menus have been created by Maison François's Executive Chef, Matthew Ryle.

Our events team are on hand to work closely with you and help accommodate your specific requirements and bespoke menus if needed.





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# Wine

The two hundred and fifty bin wine list is rooted in France, yet has a nomadic spirit, and marries established estates steeped in history with emerging stars who are making their name. It has a sustainable message throughout including vineyards and wineries that are embracing organic and biodynamic practices. Our sommeliers will be on hand to help you choose the perfect wine for the occasion.

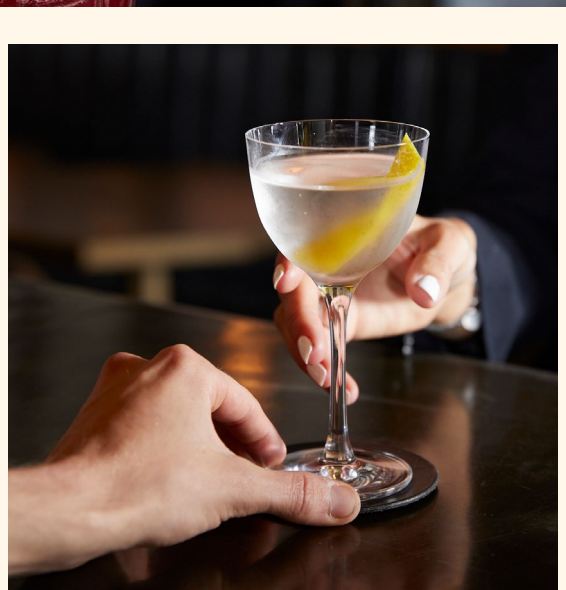




## Drinks

The Maison François mixed drink list offers a delicious selection of spirit based cocktails, encapsulating a modern approach to heritage drinking.

An extensive selection of non-alcoholic beverages are also on offer; fermented pro-biotic drinks, drinking vinegars, cold pressed juices and innovative alcohol-free cocktails.





## Further information

- **Capacities**

- **Wine room**

- - eighteen people

- **Frank's**

- - Forty people for a sit down meal

- - Sixty five people for a standing reception

- **Wine room + Frank's**

- - Eighty people for a standing reception.

- Service charge 15%
- Place cards can be printed and dedicated to your requirements.
- Menus can be personalised.
- Complimentary Wi-Fi is provided
- Should you require any flower arrangements we can provide you with a list of preferred suppliers.
- Maison François and Frank's playlists are available; we also offer a connection for your own music.
- DDA compliant lift for disabled access to the wine cellar and Frank's.
- DJ upon request - at additional cost
- Cloakroom
- Wine tasting
- **Corkage:** £40 per 75cl bottle and £80 per magnum.
- **Deposits:** £350 for breakfast, £500 for lunch and dinner.
- **Minimum Spend- the wine room:**  
Breakfast: £500 exclusive of 15% service  
Lunch and dinner:  
Mon, Fri, Sat, Sun - £1,500 exclusive of 15% service  
Tue, Wed, Thur - £1,750 exclusive of 15% service



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To enquire, please contact our private dining team at [events@maisonfrancois.london](mailto:events@maisonfrancois.london)

or on

**020 3988 5777**

**Tube**

Green Park (5mins), Piccadilly Circus (5 mins),  
Bond Street (15mins) and St James's (15 mins)

**Bus**

Old Bond St. Royal Academy Stop  
(L&G) 6, 9, 14, 19, 38, N9, N38, N97

**Car**

Parking available at the Cavendish Hotel, directly opposite

34 Duke Street, St James's, London SW1Y 6BN

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