



**party & event at café des amis**



Established over 25 years Café des Amis is an institution in Covent Garden for good quality food. Just off Long Acre, Hanover place is a peaceful alley away from the hustle and bustle of Covent Garden. Café des Amis is an independent restaurant and whenever possible sources its products locally.

French cuisine with a twist by Executive Chef Salvatore is seasonal and emphasizes quality and simplicity. Gourmands and gourmets will enjoy Fabrice's ability to mix Mediterranean, Asian and Oriental flavours to create modern French cuisine.

Café des Amis comprises of a basement wine bar, a dining room on the ground floor, a dining room and a private dining room on the 1st floor, all available for exclusive functions and events.

Being an independent restaurant gives us flexibility in creating tailor made events in order to meet your requirements.

You will find at Café des Amis a personalised service and a dedicated team working to ensure you a stress free event planning. You can just sit back and relax while we take charge of food and drinks... and if you need entertainment we can help you find your perfect magician, singer or wine expert...

More than a restaurant, Café des Amis is a unique space, ideally located in central London to welcome you and your guests for all occasions, including business meeting, private dinner celebration, large corporate events from conferences to product launches.

Call today to discuss your party, whether it is a 10 guest birthday meal or a 250 guest champagne & canapés reception for your important client.

We look forward to the pleasure of welcoming you and your guests to Café Des Amis.

Café des Amis Restaurant & Wine Bar is open throughout the day

Monday to Saturday from 12pm until 1am *(11.30am last orders)*.

Call us for a personalised quote 020 7379 3444 or email [dine@cafedesamis.co.uk](mailto:dine@cafedesamis.co.uk)



***party set menu 2011***

***3 course @ £31.50 per guest***

soup of the day

roquefort and beetroot salad, pine nuts and rocket

beef tortellini, parmesan and crispy pancetta

gravadlax, crème fraiche and blinis



pan-fried seabass, creamy gnocchi, bohemian vegetables

chicken breast, braised leeks, garlic pomme puree

rib eye steak, black pepper sauce, chips

bohemian vegetable stuffed pepper, pesto coulis

*additional side orders (price per person)*

*triple cooked chips (£4), seasonal vegetable (£4), mixed young leaf and herb salad (£3.50)*



vanilla cheesecake, fig coulis

indulgent soupe au chocolat, black pepper ice cream

selection of homemade sorbets & ice cream

crème brulee

*please note that this is a sample menu and is subject to change  
a discretionary service charge of 12.5% will be added to your final bill*

***additional items***

*assortment of continental bread & marinated olives*

*£3.80 per basket*

*4<sup>th</sup> cheese course for all guests, Café des Amis cheeseboard, 3 cheeses*

*£9.00 per person*



***party set menu 2011***

***3 courses @ £37 per guest***

french onion soup, toasted gruyère crouton

wild mushroom risotto, rocket and truffle oil

seared king scallops, crab risotto, caper butter sauce

foie gras terrine, toasted brioche, caramelized apples with calvados

warm goats cheese, beetroot carpaccio, walnut dressing



halibut, baby potatoes, sprouting broccoli and mussel sauce

28day aged fillet, dauphinoise potatoes, bordelaise sauce

crab risotto, herb oil

homemade pumpkin ravioli, sage butter sauce, mixed herb leaf salad

*additional side orders (price per person)*

*triple cooked chips (£4), seasonal vegetable (£4), mixed young leaf and herb salad (£3.50)*



soupe au chocolate, black pepper ice cream

freshly marinated fruit with champagne sorbet

french cheeseboard and homemade chutney

warm apple tart served with vanilla ice cream

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***additional items***

*assortment of continental bread & marinated olives*

*£3.80 per basket*

*4<sup>th</sup> cheese course for all guests, Café des Amis cheeseboard, 3 cheeses*

*£9.00 per person*



### ***canapé menu***

*minimum 20 people, available (pre-order only)*

***a selection of 6 canapés for £15pp, 8 canapés for £20pp, 10 canapés for £25pp***

full vitamin maki vegetables with wasabi  
brochette of cantal cheese and duet of grapes  
niçoise vegetables tartelette  
small tart with apple and goats cheese, rosemary and honey flavour  
handmade chicken spring roll  
chorizo and mozzarella feuilleté  
marinated prawns with coriander and ginger  
crab meat "gougère"  
avocado and cod "acras"  
salmon gravadlax, dill and vodka flavour



### ***bowl food menu***

*minimum 20 people, available (pre-order only)*

***a selection of 2 options for £9pp, 4 options for***

***£16pp***

crab salad and avocado mousse  
black tiger prawn tempura, pepper antipasti  
stir fried fresh salmon & green apple  
curry of baby scallops and pineapple  
sweet & sour caramelised pork dipp, sesame seeds

### ***petit-fours menu***

*minimum 20 people, available (pre-order only)*

***petit-fours start £2 per petit-fours***

mini chocolate and confited orange rolled biscuit  
spicy "choc and almond" rocher  
chai tea infused mini savarin baba  
exotic fruits brochette (*supplement of £1*)  
mini lemon tart meringué  
cinnamon palmier  
mini brownies  
coconut short bread

***cheese & charcuterie buffet***    *£8.50 per guests*

*Café des Amis famous cheese board and assiette de charcuterie served to complement your canapés selection.*

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***café des amis brasserie dining room*** (up to 90 guests for a sit down meal, 130 guests for a reception)

The brasserie dining room opens onto the terrace and offers bright, sophisticated and contemporary surroundings.

You can choose for your guests to be seated on a large table in the brasserie dining room for an informal gathering, where they will enjoy the buzzing parisian brasserie atmosphere.

The large spiral staircase with a dramatic central chandelier trademark of café des amis, adds iridescent sparkle to both floors and takes you up to the elegant 1st floor renaissance room.

***the renaissance dining room*** (up to 70 guests for a sit down meal, 110 guests for a reception, 50 guests for a conference)

Your guests will appreciate the 1st floor renaissance room for its brightness and elegance, featuring sash windows along the length of the room. Your guests will enjoy the personalised music system (iPod player available), bar, cloakroom, toilet and dedicated member of staff.

You and your guests can benefit from the exclusive use of the renaissance room to host large private events.

***the long acre private room*** (up to 20 guests for a sit down meal, 35 guests for reception, 30 guests for a conference)

Adjacent to the renaissance dining room is the modern and sophisticated long acre private dining room, which feels like a secret, away from the restaurant's main dining area.

Bright and intimate, it is the perfect room for a confidential meeting or private party. Your guests will enjoy the privacy of this room, benefiting from their own music system (*iPod player available*), cloakroom, toilet and dedicated member of staff.

The long acre private room is London's most exclusive dining room after your own!

***the wine & champagne bar***

Moving downstairs, the wine & champagne bar has a warm and cozy atmosphere with crystal drop lighting and dark velvet seating. The central wooden bar gives the place a convivial touch.

The downstairs wine & champagne bar is also ideal to assemble your party for pre dinner drinks or post dinner drinks to continue the celebration.

***Café des Amis Restaurant & Bar is perfectly located in the heart of London  
and can be hired for large private parties up to 250 guests.***

