



Cheyne Walk Brasserie & Salon

Events Pack 2010



Cheyne Walk Brasserie is a chic and much loved Chelsea restaurant specialising in simple, creative ideas and a passion for food and drink. Glorious luxury alongside the River it is a frothy, fun and flirtatious venue perfectly designed to make your event memorable.

Cheyne Walk Brasserie & Salon
50 Cheyne Walk, Chelsea, London SW3 5LR
Tel: 0207 376 8787, web: www.cheynewalkbrasserie.com



The Restaurant



A romantic memory of the stylish realm of Provence.

On the ground floor, the Brasserie is furnished with sky blue banquettes with rich red leather carvers for dining in comfort while twinkling chandeliers cast a warm and gentle glow over the diners. The bar area is a popular gathering place and can also be used for semi-private dining.

The open grill is our specialty where Head Chef, Oscar Ortiz, offers Provencal inspired dishes such as Whole Grilled Sea Bass with Provencal Herbs, Rack of Pyrenean Lamb. Other favorites include such timeless dishes as Half a Grilled Chicken from “Les Landes”, Salmon Tartare and Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream.

We are happy to accept exclusive parties in the restaurant for lunchtime or evenings.

Restaurant opens Tuesday to Saturday from 12pm until 3pm – Sunday
until 3.30pm
Monday to Saturday from 7pm until 10.30pm

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The Salon



Upstairs from the restaurant is our hidden gem. With its own bar and informal surroundings, guests can enjoy pre-dinner drinks, one of our regular jazz evenings or a lunchtime workshop at our Ladies Luncheon Club. An ideal venue to entertain a party of friends or colleagues, it is a lovely setting for drinks receptions as well as lunches or dinners.

Whether you choose to sink into the chaise longue with a digestif or spend an indulgent afternoon overlooking the river, this is a home from home with a discreet French charm. We will serve tartines, baguettes and the old favourite, Croque Monsieur throughout the day.

The salon can be used for private dining for up to 30 people and offers a warm and romantic atmosphere for any event.

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Your wedding celebration



Enjoy your most special day in a romantic and stylish setting

The most important celebration in your life has to be personal and magical. We pride ourselves in being able to listen to our clients and to interpret their dreams into a unique tailor-made day.

Exquisite food, delicious wines, a stunning venue and individual styling

We are licensed for the solemnization of civil marriages and civil partnerships.

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Exclusive Hire



Whether you are organizing a Wedding Reception, Birthday Party, Anniversary, Christening or Company Party, Cheyne Walk Brasserie will help to make it a special occasion.

Total capacity

The Entire venue can accommodate up to 200 guests

The Restaurant capacity

Seat up to 72 guests. The restaurant area can stand up to 130 guests.
Semi Private dining for up to 14 people.

The Salon capacity

Relaxed and Glamour the Salon can accommodate up to 70 people for every occasion.

Private dining room can be organized for up to 30 people.

Days available

Monday to Sunday

Hours available

From 11am until 12am (Sunday 12pm till 6pm)

Charges

Minimum spending is applicable; all details will be discussed and detailed in your proposal.

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Menu £35

Entrées

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley

Fromage de Chèvre et compote de Tomates, Coulis de Tomate et Vanille
Goat's Cheese with Compote of blushed Tomatoes, Tomato and Vanilla Coulis

Crabe à la Mayonnaise et Aneth, Avocat et Mangue, Vinaigrette à l'Abricot
Crab in Mayonnaise served with Dill, Avocado and Mango, Apricot dressing

Choix De Viandes Ou Poissons

Daurade Royale Grillée aux Citrons et Feuilles de Laurier
Whole Grilled Royal Sea Bream with Lemon and Bay Leaves

Contre-Filet 250g
Sirloin of Beef 250

Demi Poulet Grillé des Landes
Half a Grilled Chicken from "Les Landes"

Risotto aux Petit Pois
Pea Risotto

Accompagnements: Légumes de saison, Gratin Daupinois
Served with Mixed Seasonal Vegetables, Daupinois Potatoes

Dessert Au Choix - Served With Tea or Coffee

Crème Brûlée à la Graine de Vanille Bourbon
Vanilla Crème Brulée with Bourbon

Sélection de Glaces et Sorbets
Selection of Ice Creams and Sorbets

Plateau de Fromages Affinés, Confiture de Tomate
Selection of Fine French Cheeses, Tomato Jam

Menu £45



Entrées

Panier de Crudités et son Trio de Sauce
Basket of Crudités with Sauce Trio

And

Le Foie Gras du Moment (torchon/terrine/fumé)
Foie Gras of the Day

Saumon Confit et Caviar, Salade de Pissenlits, Compote de Pomme rouge, Vinaigrette
de Pomme

Salmon Confit with Caviar, Dandelion Salad, Red Apple Compote and Apple dressing

Tagliatelle Verte à la Sauce Tomate, Mascarpone
Classic Tomato Green Tagliatelle, Mascarpone Cheese

Choix De Viandes Ou Poissons

Loup Grillé aux Herbes de Provence
Whole Grilled Sea Bass, Provencal Herbs

Entrecôte 350g

Ribeye of Beef 350g

Cabillaud à l'Artichaut

Pan fried Halibut served with Globe Artichoke

Risotto aux Petit Pois

Pea Risotto

Accompagnements: Légumes de saison, Gratin Daupinois
Served with Mixed Seasonal Vegetables, Daupinois Potatoes

Dessert Au Choix - Served With Tea or Coffee

Nougat Glacé Maison et son Coulis de Fruits Rouges
Home Made Nougat Ice Cream, Red Fruit Coulis

Mille Feuilles à la Fraise et Rhubarbe

Strawberry and Rhubarb Mille Feuille

Moelleux au Chocolat, Graine de Tonka, Glace Vanille
Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream



Buffet Menu £35

Entrées

Panier de Crudités et son Trio de Sauce
Basket of Crudités with Sauce Trio

Salade de Haricots Verts aux Pistaches et Menthe Fraîche
Green Beans Salad with Pistachio and Fresh Mint

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley

Fromage de Chèvre et Poires en Bruschetta, Salade Mixte à la Vinaigrette d'Abricot
Goat Cheese & Pears Bruschetta, Mixed Salad and Apricot Dressing

Rémoulade de Céleri-rave, Raisins et Jambon Ibérique
Celeriac and Raisin Remoulade, Iberico Ham

Mains

Contre-Filet
Sirloin of beef

Coquelet Grillé à la Moutarde
Grilled Spring Chicken from "Les Landes", Mustard

Daurade Grillée, Citron et Feuille de Laurier
Grilled Sea Bream with Lemon and Bay Leaves

Cassoulet de Fruits de Mer, Sauce Tomate Poivrée
Sea Food Cassoulet served in a Pepper Tomato Sauce

Risotto aux Petit Pois
Pea Risotto

Served with a Broccoli Purée, Creamy Spinach, Home cut Chips

Desserts

Crème Brûlée à la Graine de Vanille Bourbon
Crème Brûlée with Bourbon Vanilla Pods

Tartelette de Citron Meringuée
Lemon Meringue Pie

Brochette de Fruits Frais
Fruit Skewers

Buffet Menu £45



Entrées

Panier de Crudités et son Trio de Sauce
Basket of Crudités with Sauce Trio

Salade de Haricots Verts aux Pistaches et Menthe Fraîche
Green Beans Salad with Pistachio and Fresh Mint

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley

Fromage de Chèvre et Poires en Bruschetta, Salade Mixte à la Vinaigrette d'Abricot
Goat Cheese & Pears Bruschetta, Mixed Salad and Apricot Dressing

Rémoulade de Céleri-rave, Raisins et Jambon Ibérique
Celeriac and Raisin Remoulade, Iberico Ham

Le Foie Gras du Moment
The Foie Gras of the Moment

Noix de St Jacques Enrobées de Jambon de Parme sur Lit d'Asperges grillées, Sauce aux
Tomates Confites
Scallops wrapped in Parma Ham, Grilled Asparagus and Tomato Comfit

Mains

Contre-Filet
Sirloin of beef

Coquelet Grillé à la Moutarde
Grilled Spring Chicken from "Les Landes" with Mustard

Carré d'Agneau
Rack of Lamb from "Les Pyrénées"

Daurade Grillée, Citron et Feuille de Laurier
Grilled Sea Bream with Lemon and Bay Leaves

Cassoulet de Fruits de Mer, Sauce Tomate Poivrée
Sea Food Cassoulet served in a Pepper Tomato Sauce

Risotto aux Petit Pois
Pea Risotto

Served with Broccoli Purée, Creamy Spinach, Home cut Chips

Desserts

Crème Brûlée à la Graine de Vanille Bourbon
Crème Brulée with Bourbon Vanilla Pods

Tartelette de Citron Meringuée
Lemon Meringue Pie

Framboises Pochées au Miel et Yahourt
Poached Raspberry with Honey and Yogurt

Mini Moelleux au Chocolat, Graine de Tonka, Crème Anglaise
Mini Chocolate Fondant with French Custard



Canapés - £1.50 per pièce

Savoury Selection

Noix de Saint Jacques à la Sauce Tomate
Pan Fried Scallops with Tomato Salsa

Tartare de Saumon frais Coupé au couteau sur Toast
Fresh Salmon Tartare on Toast

Gâteau de Crabe à la Pomme et Sauce à la Betterave
Crab Cake with Apple and Beetroot Salsa

Foie Gras sur Brioche Toastée, Confiture de Tomate
Foie Gras served on Toasted Brioche and Tomato Jam

Bloody Mary
Bloody Mary

Petite Tarte à la Mozzarella, Pommes et Oignons Rouges
Mini Mozzarella Tart, Apple and Red Onions

Poêlée de Gambas au Chorizo
Roasted Tiger Prawns with Chorizo

Rouleaux de Courgettes au Fromage de Chèvre et à la Roquette
Courgettes Rolls with Goat's Cheese and Rocket Salad

Brochettes de Poulet et Mangue, Sauce aux Arachides
Chicken and Mango skewers, Peanut Sauce

Salmon Gravavlax servi avec Blinis, Crème Fraîche et Aruga Caviar
Salmon Gravavlax served with Mini Blinis, Sour Cream and Aruga Caviar

Sweet Selection

Crème Brulée
Mini Crème Brulée
Fruits au Chocolat
Fresh Fruit dipped in Chocolate
Tartelette de Citron Meringuée
Lemon Meringue Pie
Tartelette de Framboise
Mini Raspberry Tarts
Brochette de Fruits Frais
Mixed Fruit Skewer sucette stick
Framboises Pochées au Miel et Yahourt
Poached Raspberry with Honey and Yogurt



Substantial Canapés



The substantial canapés below are available to complete a canapés reception or can be ordered to nibble with a glass of wine in our Salon.

Vacherin chaud et Crudités £40.00 (for 10 people)
Warmed “Vacherin” with Crudités

Carré d’Agneau des Pyrénées £22.00
Rack of Lamb from “Pyrénées”

Contre Filet £20.50
Strips of Sirloin of Beef from the Grill

Tartines à la Mozzarella et Tomates £8.00
Tartines with Mozzarella and Tomatoes

Tartine à la Crème, Aneth et Saumon Fumé £8.00
Tartine with fresh Cream, Dill and Smoked Salmon

10 pieces is our minimum order of canapés
Final pre order has to be received one week prior to the event.



Wine List

In order to assist your everyday choice of wine our Head Sommelier Aurelien Pihery has selected a choice of wine to perfectly compliment our menus.

VINS DE CHAMPAGNE	VINTAGE	GLASS 175cl	BOTTLE
Thienot Brut	N.V.	£10.00	£46.00
Thienot Rosé	N.V.	£13.00	£62.00
VINS BLANCS			
Sauvignon Blanc – Les Perles Vin de Pays d’Oc	‘07	£ 6.50	£25.00
Picpul de Pinet - Château de Pinet	‘07	£ 8.00	£32.00
Sancerre - Domaine Gérard Fiou (Loire)	‘08	£ 9.25	£37.00
Chablis 1er Cru Montmain- Tremblay	‘08	£11.00	£45.00
Pic st Loup ‘Grande Cuvée’ l’Hortus (Languedoc-Roussilon)	‘08	£11.50	£46.00
VINS ROUGES			
VdP Petite Syrah du Gard	‘08	£ 6.50	£25.00
Château de Ricaud- 1er Côtes de Bordeaux	‘05	£ 8.25	£35.00
Bourgogne Pinot Noir- JM Pillot	‘07	£ 9.25	£40.00
Château La Gasparde Prestige- Côtes de Castillon (St Emilion)	‘06	£12.00	£47.00
Gigondas Cuvée Prestige	‘07	£12.50	£50.00
VINS ROSES			
Domaine de Tamary Elegance - Côtes de Provence	‘08	£ 7.50	£29.00
VINS DE DESSERTS VINTAGE GLASS 75ml BOTTLE			
Monbazillac ‘Ancienne Cure’ (37.5cl)	‘06	£ 5.50	£22.00
Banyuls Rimage - Clos des Paulilles (50cl)	‘07	£ 5.75	£30.00
Muscat de Rivesaltes- Lerys (50cl)	N.V.	£ 6.50	£33.00
Castelnau de Suduiraut - 2 ^e de Suduiraut Sauterne (75cl)	‘04	£ 8.00	£56.00
VINS DE PORTO			
Dow’s LBV	‘01	£ 6.50	£40.00
Taylor’s Tawny	‘10y	£ 6.75	£54.00
Warres Cavadinha	‘96	£ 9.75	£82.00



Contact



Our experienced team will know exactly how to orchestrate and manage your day, making sure that your event runs smoothly.

For all event enquiries, please contact Aneta

Tel: 0207 376 8787 Fax: 0207 376 5878

Email: events@cheynewalkbrasserie.com

Our sister venues include Ronnie Scott's Jazz Club, The Old Vic Theatre and Waterloo Brasserie for more further information please contact our Events Manager

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