

**BRASSERIA**  
*Family*

**EVENTS BROCHURE**

## LOCATIONS

**BRASSERIA**

NOTTING HILL

**Brasserie**

290 Westbourne Grove  
W11 2PS  
London

[brasserianottinghill.com](http://brasserianottinghill.com)

**LA BRASSERIA**

MARYLEBONE

**La Brasserie**

42 Marylebone High Street  
W1U 5HD  
London

[labrasserie.com](http://labrasserie.com)

# BRASSERIA

Located on the corner of Westbourne Grove and the iconic Portobello Road, Brasserie Notting Hill is one of two locations under the Brasserie Family.

The restaurant features **four distinct spaces**:  
**La Piccola** Brasserie, a relaxed yet beautifully designed area;  
a sophisticated **Dining Room**; an inviting **Terrace**;  
and an exclusive **Private Dining Room**,  
each offering a unique experience tailored to different occasions.

**Open daily for breakfast, brunch, lunch, and dinner**, Brasserie Notting Hill provides the ideal setting for anything from casual meet-ups to special celebrations.

Our Head Chef, **Jose Romero**, has crafted **bespoke menus** to suit a variety of preferences and dietary needs.  
We also offer wine pairing services, with a curated selection that proudly includes some of the finest wines.





# BRASSERIA

## LA PICCOLA

### Availability

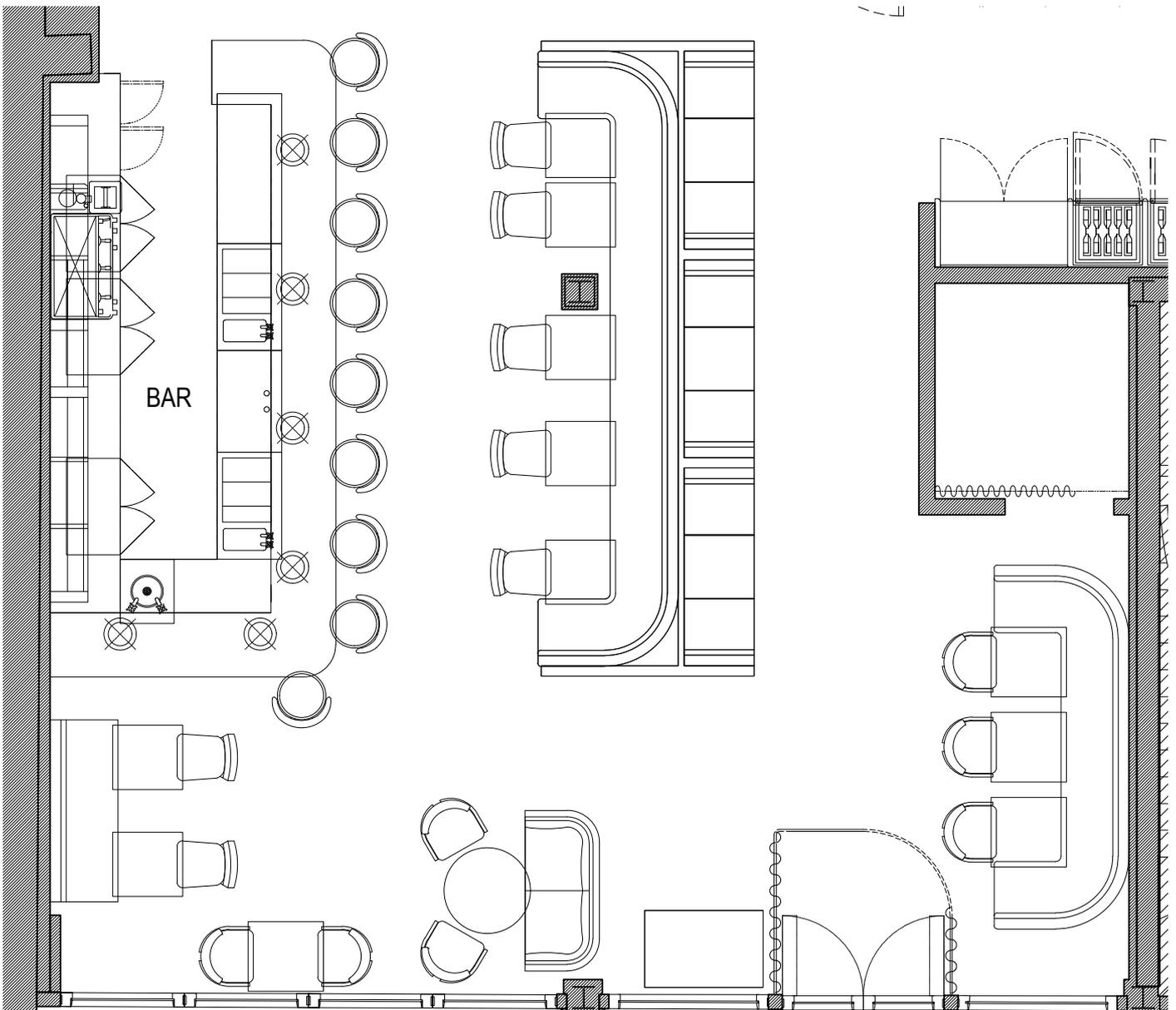
Monday - Sunday  
Breakfast, Lunch and Dinner

### Capacity

Semi-Private  
20 Seated

### Full Private Hire Capacity

40 Seated  
70 Standing





# BRASSERIA

## PDR

Capacity:  
Up to 13 people

Minimum spend £600



# BRASSERIA

## DINING ROOM

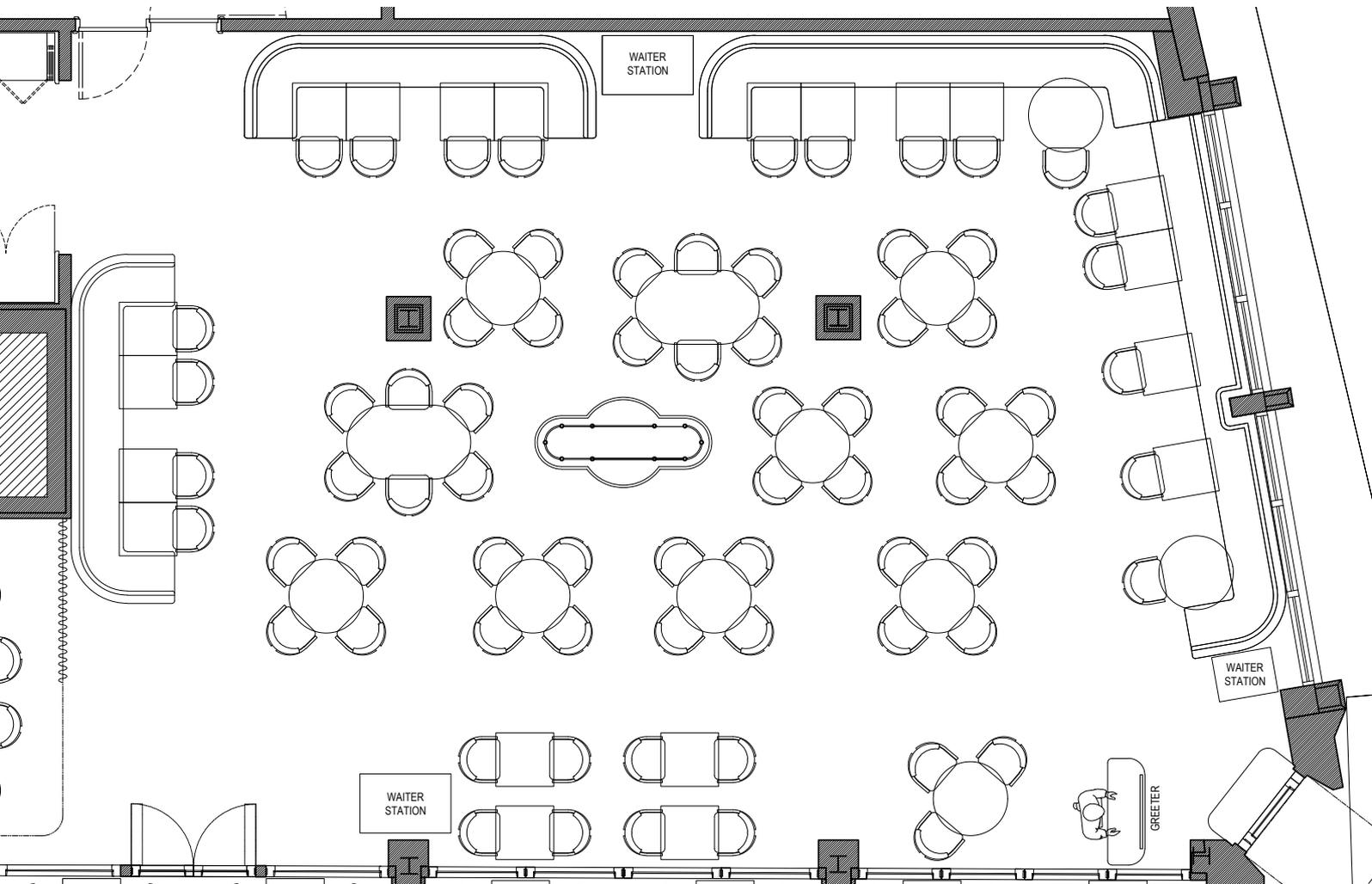
### Availability

Monday - Sunday  
Breakfast, Lunch and Dinner

### Capacity

Semi-Private  
up to 60 Seated

Full Private Hire Capacity  
110 Seated | 180 Standing





# BRASSERIA

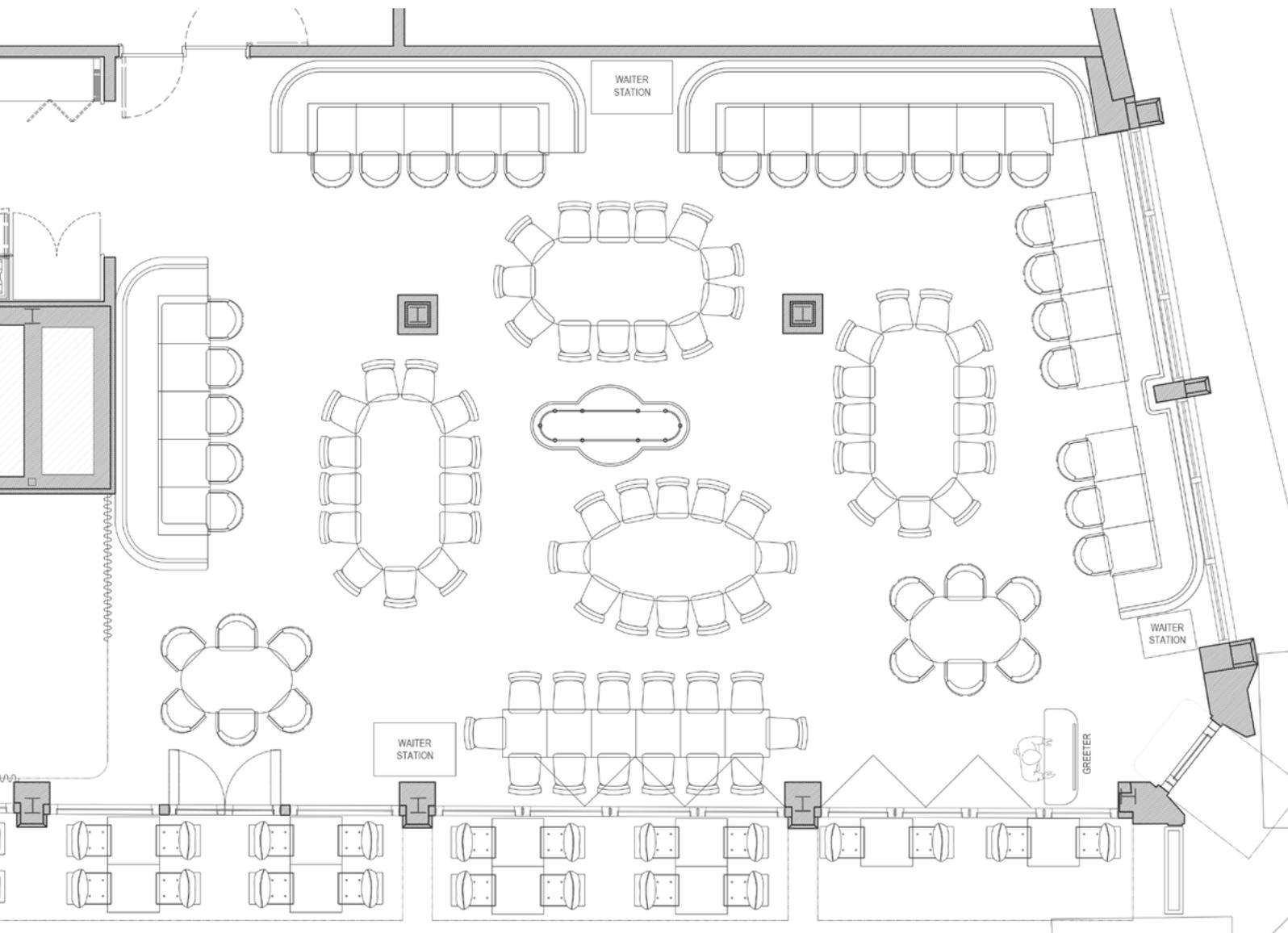
## DINING ROOM FLOORPLAN OPTION

### Availability

Monday - Sunday  
Breakfast, Lunch and Dinner

### Capacity

Full Private Hire Capacity  
130 Seated



# BRASSERIA

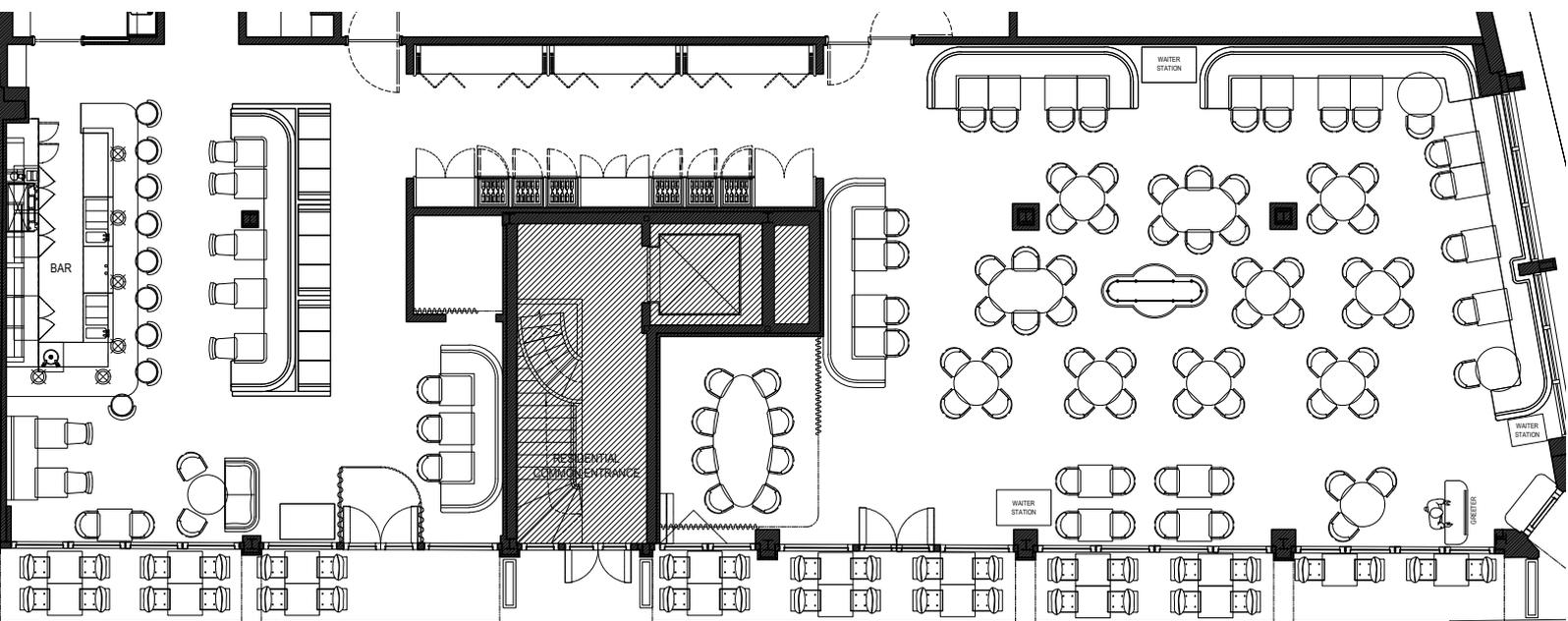
## FULL PRIVATE HIRE

### Availability

Monday - Friday  
Breakfast, Lunch and Dinner

### Capacity

160 Guests Seated  
200 Guests Standing



**La Piccola**

**Brasseria**

# BRASSERIA

## SET MENU £60

### STARTERS

to share

**Focaccia Nonna Rosa (VE)**

**Burrata con Verdure (V)(GF)**

Creamy burrata, sautéed mix vegetables, balsamic

**Calamari fritti**

with homemade tartare sauce

**Insalata Verde (VE) (GF)**

Green salad, cucumber, fennel

### MAINS

to choose from

**Pollo alla Milanese**

Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad

**Salmone Grigliato**

Salmon fillet with pea puree, roasted red peppers

**Rigatoni alla Norma (V)**

Rigatoni with tomato sauce, aubergine and dried ricotta

### SIDES

to share

**Spinach**

**French Fries**

**Zucchini Fritti**

### DESSERT

to share

**Tiramisù**

**Ice-Cream and Sorbet selection**

**Fruit Salad**

# BRASSERIA

## SET MENU £80

### STARTERS

to share

**Focaccia Nonna Rosa (VE)**

**Melanzane alla parmigiana**

**Burrata con Verdure (V)(GF)**

Creamy burrata, sautéed mix vegetables, balsamic

**Tartare di Tonno**

Tuna tartare, orange, garlic chives, chilli, sesame and toasted bread

**Insalata Superfood (VE)(GF)**

Rocket, avocado, sweetcorn, sweet potato, quinoa, Datterini tomato, Cannellini beans & pumpkin seeds

### MAINS

to choose from

**Risotto ai Funghi (V)(GF)**

Mushrooms risotto

**Bistecca e Patatine**

Sirloin steak served with french fries and peppercorn sauce

**Cotoletta alla Milanese**

Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad

**Branzino (GF)**

Grilled seabass served with spinach & herb oil

**Salmone Grigliato**

Salmon fillet with pea puree, roasted red peppers

### SIDES

to share

**Seasonal Vegetables**

### DESSERT

to share

**Cheesecake**

**Tiramisù**

**Ice-Cream and Sorbet selection**

**Fruit Salad**



# LA BRASSERIA

Nestled at **42 Marylebone High Street** in London's charming Marylebone Village. A beloved family-owned Italian restaurant, it brings together cosmopolitan flair and Italian warmth under one roof. La Brasserie is part of the Brasserie Family, two charming restaurants that have preserved traditions and passed down authentic **Italian recipes** through the generations.

**Open daily for breakfast, brunch, lunch, and dinner**, La Brasserie has a bright, casual area, with a beautiful and **stylish bar** and **dining space**, where you can enjoy evening aperitifs and sit-down meals. A cosy interior with intimate tables and elegant bi-folding windows that seamlessly extend the restaurant into our terrace and the vibrant heart of Marylebone. La Brasserie also features a downstairs area with beautiful alcoves, hand-painted by a renowned Italian artist and friend of the Family. Every detail has been carefully considered to ensure our guests feel comfortable and enjoy a fantastic experience.

Our Head Chef, **Gonçalo Bouceiro**, has crafted **bespoke menus** to suit a variety of preferences and dietary needs. We also offer **wine pairing** services, with a curated selection that proudly includes some of the finest wines.





# LA BRASSERIA

## THE GROUND FLOOR

### Availability

Monday - Friday  
Breakfast, Lunch and Dinner

### Internal Capacity

Full Private Hire Capacity  
32 Seated | 60 Standing





# LA BRASSERIA

## THE DINING ROOM

### Availability

Monday - Sunday  
Breakfast, Lunch and Dinner

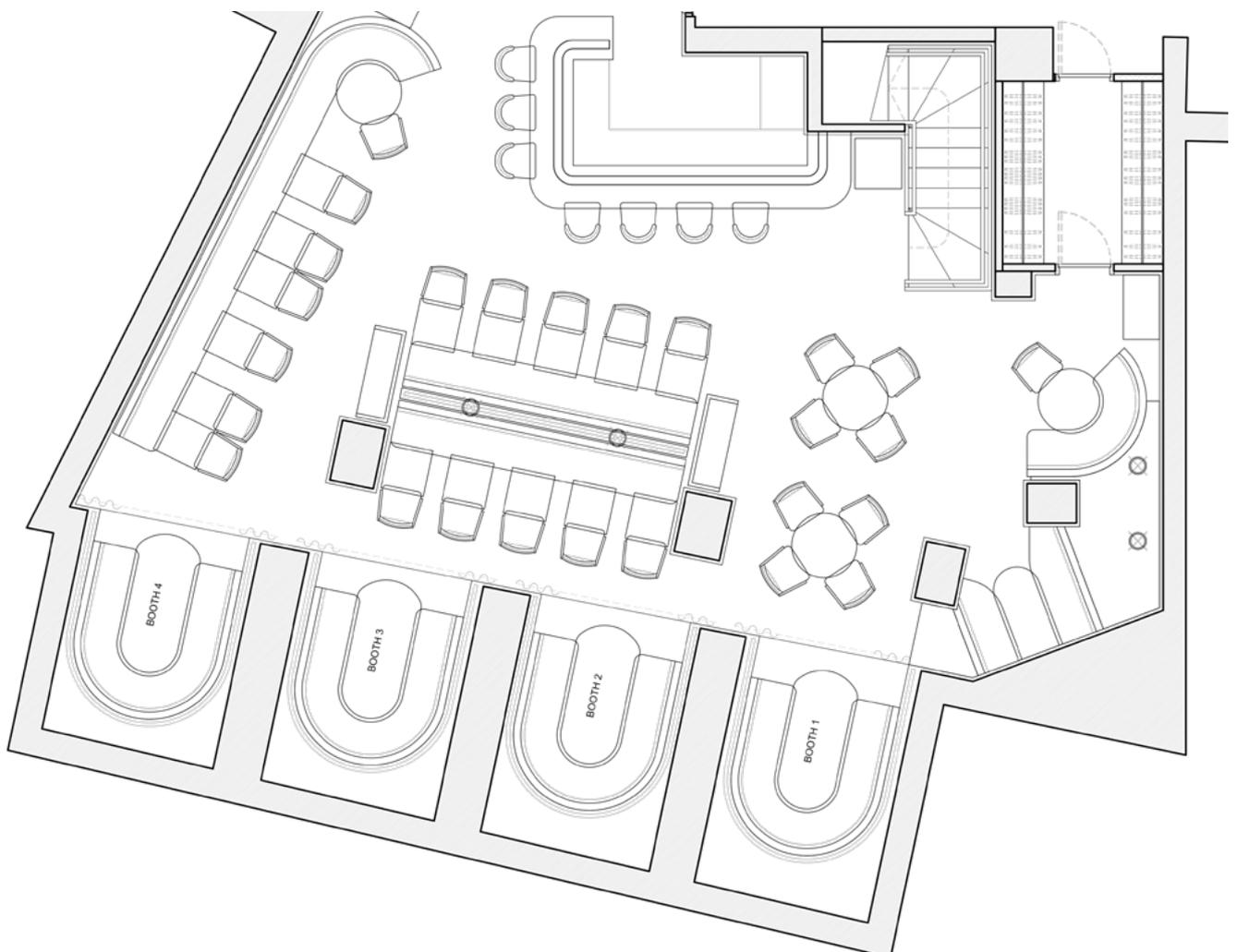
### Capacity

Semi-Private  
up to 40 Seated

Full Private Hire Capacity  
80 Seated | 100 Standing

### Alcoves

Up to 6 people per Alcove  
For intimate gathering or small group





# LA BRASSERIA

## SET MENU £50

### STARTERS

to share

#### **Bruschetta al Pomodoro (VE)**

Toasted sourdough bread topped with fresh tomato, basil & olive oil

#### **Arancini al Tartufo (V)**

Truffle arancini

#### **La Bandiera (V)(GF)**

Burrata with tomatoes, pesto & sesame

#### **Focaccia Nonna Rosa (VE)**

Freshly made focaccia

### MAINS

to choose from

#### **LaB Pizza Classica (V)**

Tomato and fresh buffalo mozzarella, what more does one need?

#### **Lasagna**

A timeless recipe from our ancestry

#### **Salmone Grigliato**

Lightly grilled salmon with pea puree and caponata

#### **Chicken Parm**

Uncle Fanco's Favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

### DESSERTS

to choose from

#### **Tiramisu**

The original tiramisu

#### **Cheesecake**

Cheesecake with raspberry coulis

#### **Coppa Fruttosa**

Raspberries, Lemon and Mango sorbet

# LA BRASSERIA

## SET MENU £70

### STARTERS

to share

**Melanzane alla parmigiana (V)**  
Aubergine parmigiana

**Tartare di tonno**  
Tuna tartare with ceviche dressing, chives,  
avocado mousse and fried Carasau bread

**La Bandiera (V)(GF)**  
Burrata with tomatoes, pesto & sesame

**Calamari fritti**  
Fried squid with home-made tartare sauce

### MAINS

to choose from

**LaB Pizza Classica (V)**  
Tomato and fresh buffalo mozzarella, what more does one need?

**Rigatoni alla Norma (V)**  
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese

**Bigoli alla Carbonara**  
Fresh bigoli pasta with pancetta, Pecorino cheese, egg & black pepper

**Branzino (GF)**  
Grilled seabass with Salmoriglio served with sauteed spinach

**Cotoletta alla Milanese**  
Golden breaded veal on the bone served  
with rocket, parmesan and tomato salad

**Bistecca e Patatine**  
The Italian steak-frites served with peppercorn sauce

### DESSERTS

to choose from

**Tiramisu**  
The original tiramisu

**Cheesecake**  
Cheesecake with raspberry coulis

**Mousse al Cioccolato (V)(GF)**  
Rich chocolate mousse, served at the table  
with an extra touch of virgin olive oil and Maldon sea salt



## Group Bookings Terms & Conditions

By making a reservation at Brasserie Family, you agree to the following terms and conditions.

### 1. Group Menu Requirements

**1.1** Set menus are required for all parties of 15 (NH) 20 (Marylebone) or more guests, or a minimum spend of £50 per person. Menu selections must be confirmed at least 5 working days prior to your reservation date.

**1.2.** For bookings from 12th November to 31st December, a Christmas Menu is mandatory, or a minimum spend of £50 per person.

### 2. Deposits and Payment Security

**2.1** A valid payment card is required to secure bookings for groups of 8 or more guests. You will receive a confirmation email with a secure link to provide your card details within 48 hours of making your reservation. The provisional booking will be automatically cancelled if the card details are not provided. Please feel free to submit another enquiry once that happens.

**2.2** No pre-payment is required for parties of up to 20 guests. For groups of more than 20 people, a 25% deposit is required, based on the menu price per person or the agreed minimum spend.

### 3. Amendments, Cancellations & No-Shows

**3.1.** For bookings of up to 15 people, you may cancel or amend your reservation with at least 24 hours' notice. For groups of 16 or more, cancellations or changes in numbers require a minimum of 48 hours' notice.

**3.2** From November 12th to December 31st, all group bookings require at least 7 days' notice for any cancellations or amendments.

**3.3.** No-shows, cancellations, or amendments made outside the required notice period will incur a £30 charge per person.

### Contact Information:

Email: [events@brasseriafamily.com](mailto:events@brasseriafamily.com)

**La Brasserie Marylebone:**

020 7486 3753

**Brasserie Notting Hill:**

020 7052 3564

**Grazie**

**Speriamo di vedervi  
presto!**