BRASSERIA *Family*

EVENTS BROCHURE

BRASSERIA Family

LOCATIONS

BRASSERIA

NOTTING HILL

Brasseria

290 Westbourne Grove
W11 2PS
London

brasserianottinghill.com

LA BRASSERIA

MARYLEBONE

La Brasseria

42 Marylebone High Street
W1U 5HD
London

labrasseria.com

BRASSERIA

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

The restaurant features **four distinct spaces**:
La Piccola Brasseria, 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**, Brasseria 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
CAFE











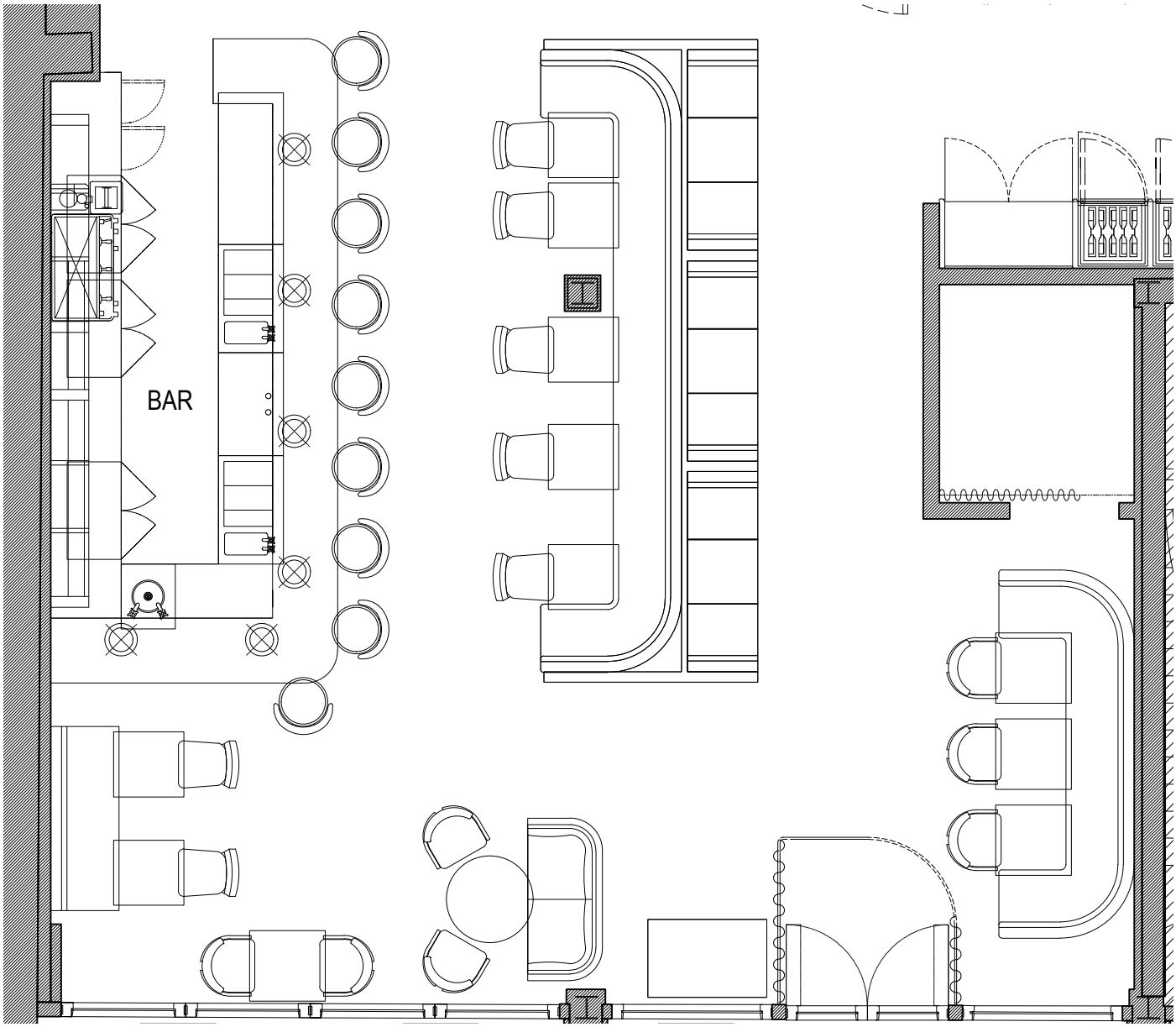
BRASSERIA

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



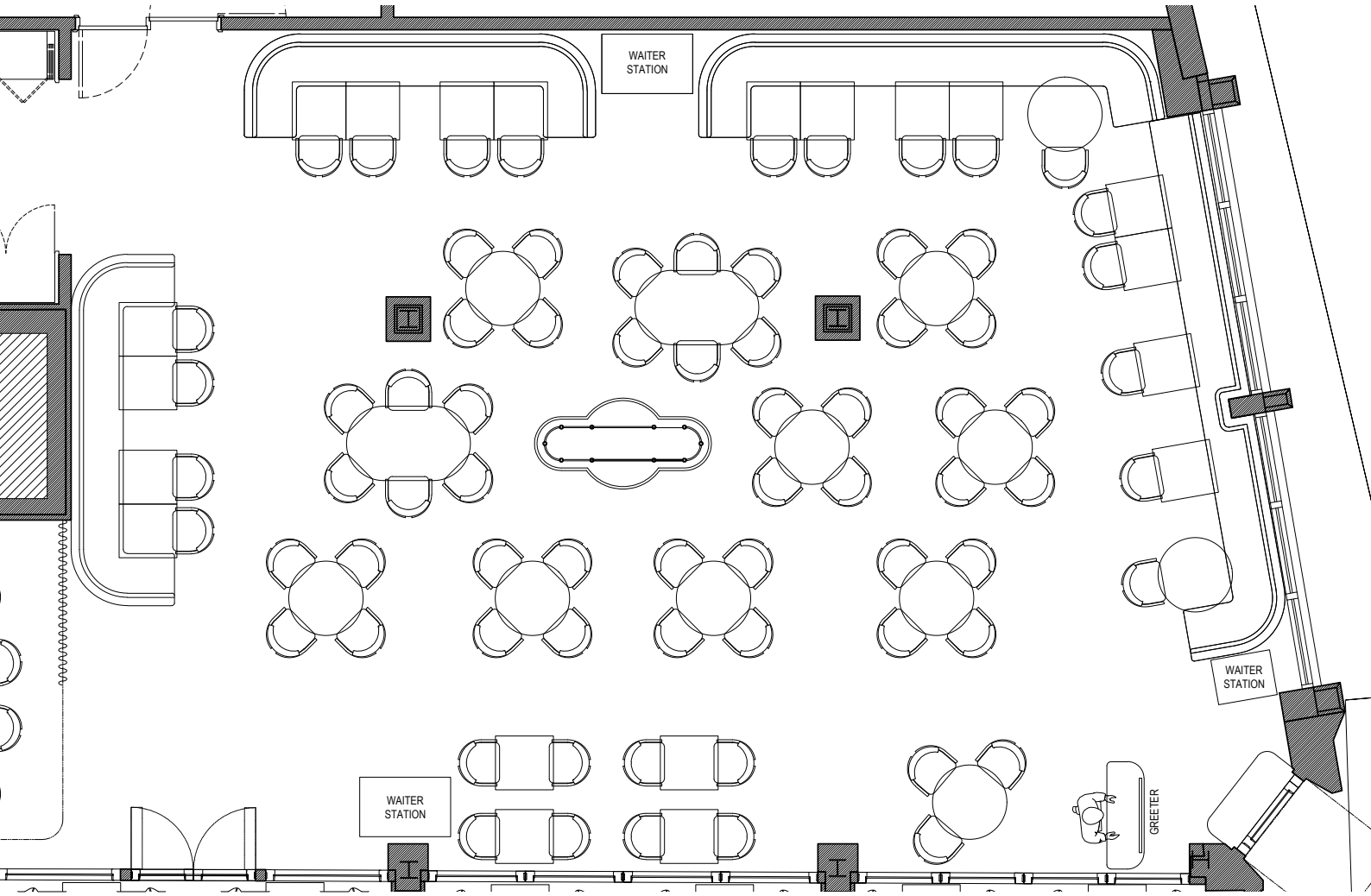
BRASSERIA

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



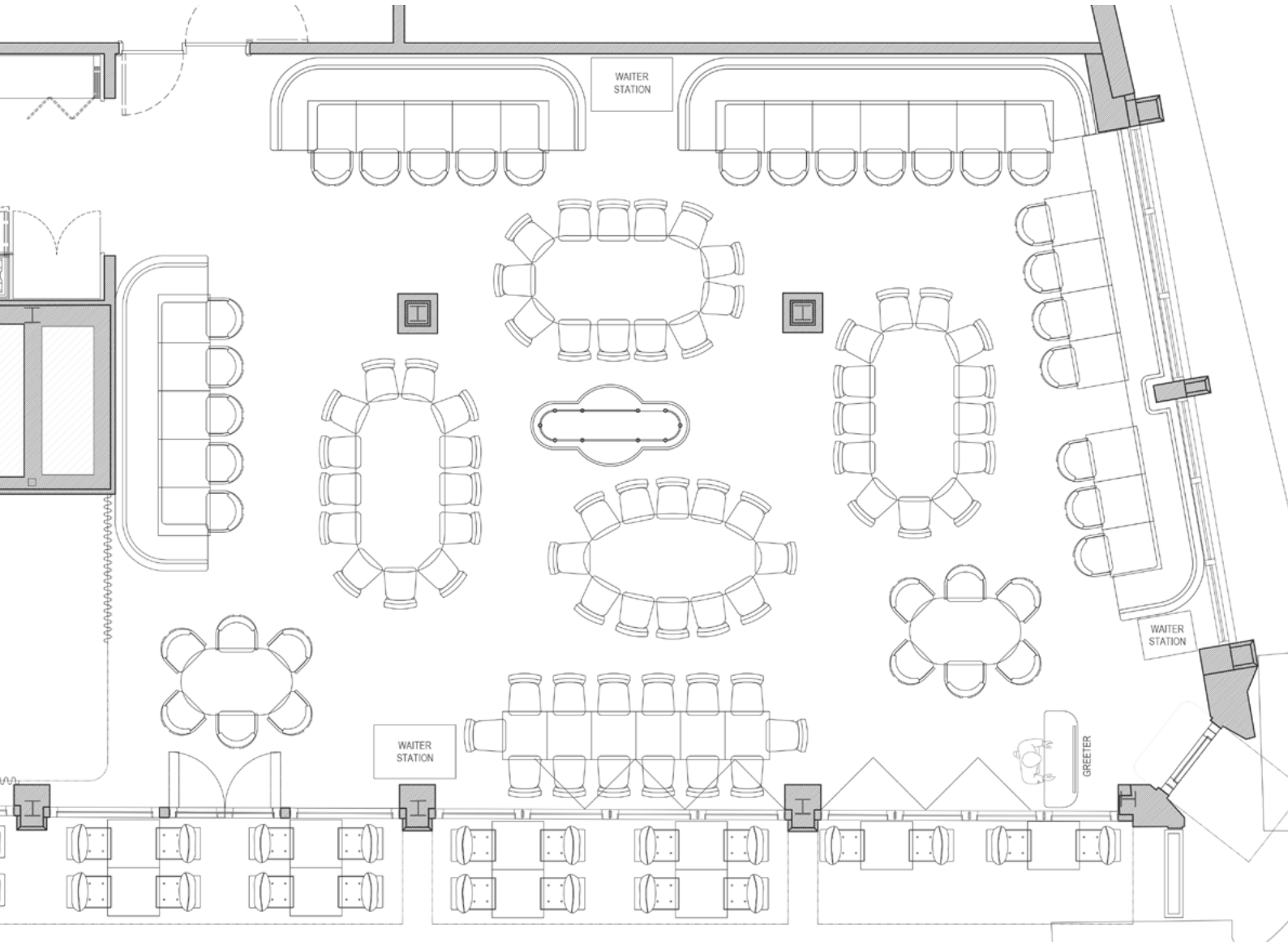


BRASSERIA

DINING ROOM FLOORPLAN OPTION

Availability
Monday - Sunday
Breakfast, Lunch and Dinner

Capacity
Full Private Hire Capacity
130 Seated

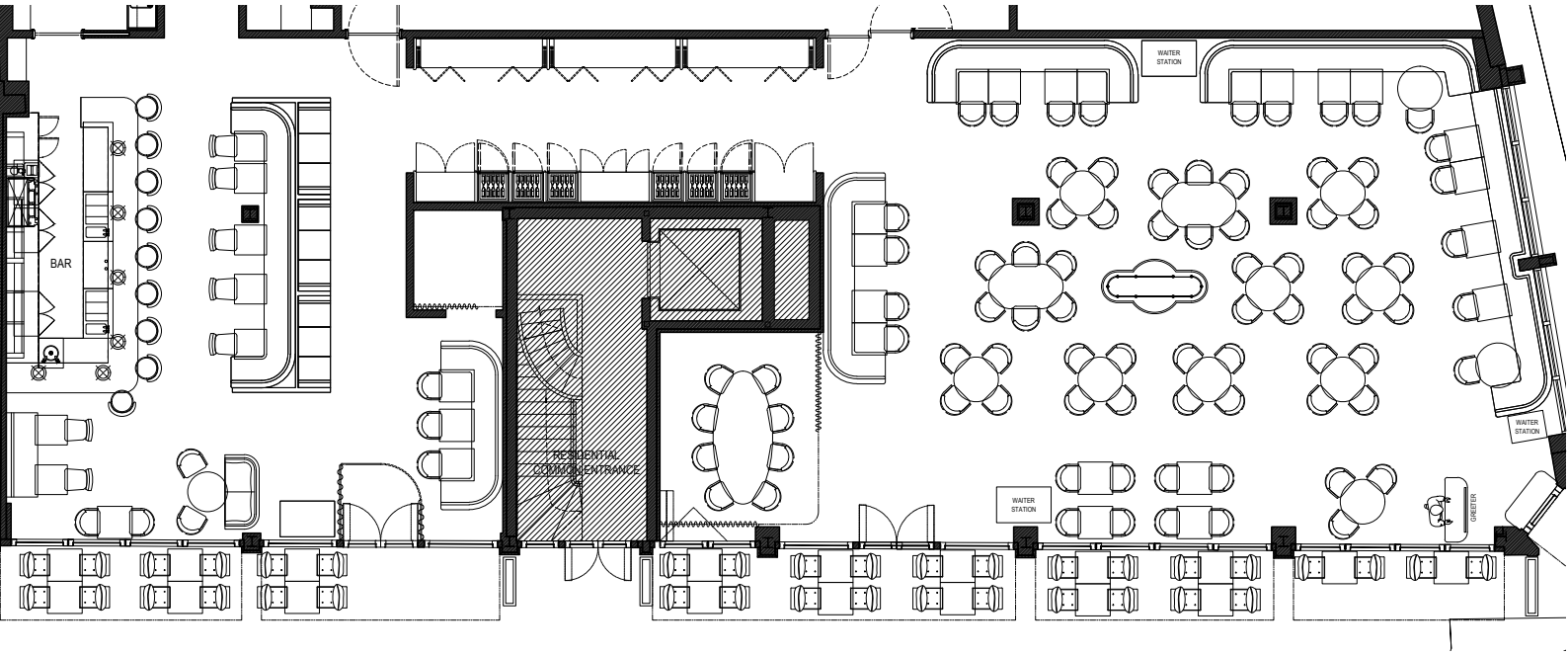


BRASSERIA

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 Pomodori (V)(GF)
Burrata with tomatoes, basil pesto, sesame

Calamari fritti
with homemade tartare sauce

Insalata Mista (VE)(GF)
served with our homemade dressing

MAINS
to choose from

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

Salmone Grigliato
Salmon with peas and broad beans with mint, basil, vinegar, spring onion and lemon zest

Rigatoni alla Norma (V)
Fresh Rigatoni, tomato sauce, fried aubergine, ricotta salata & basil

SIDES
to share

Spinach

French Fries

Zucchini Fritti

DESSERT
to share

Tiramisù

Ice-Cream and Sorbet selection

Mixed Berries

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill

BRASSERIA

SET MENU £80

STARTERS
to share

Focaccia Nonna Rosa (VE)

Melanzane alla parmigiana

Burrata con Pomodori (V)(GF)
Burrata with tomatoes, basil pesto, sesame

Tartare di Tonno
Tuna tartare, orange, garlic chives, chilli, sesame and toasted bread

Insalata Superfood (VE)(GF)
Rocket, lamb's lettuce, avocado, sweetcorn, sweet potato, black rice, Datterini, cauliflower & pumpkin seeds, vinagrette

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 with peas and broad beans with mint, basil, vinegar, spring onion and lemon zest

SIDES
to share

Seasonal Vegetables

DESSERT
to share

Orange Cheesecake

Tiramisù

Ice-Cream and Sorbet selection

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill










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 Brasseria is part of the Brasseria 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 Brasseria 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 Brasseria 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 BRASS
BREAKFAST, LUNCH & DINNER









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

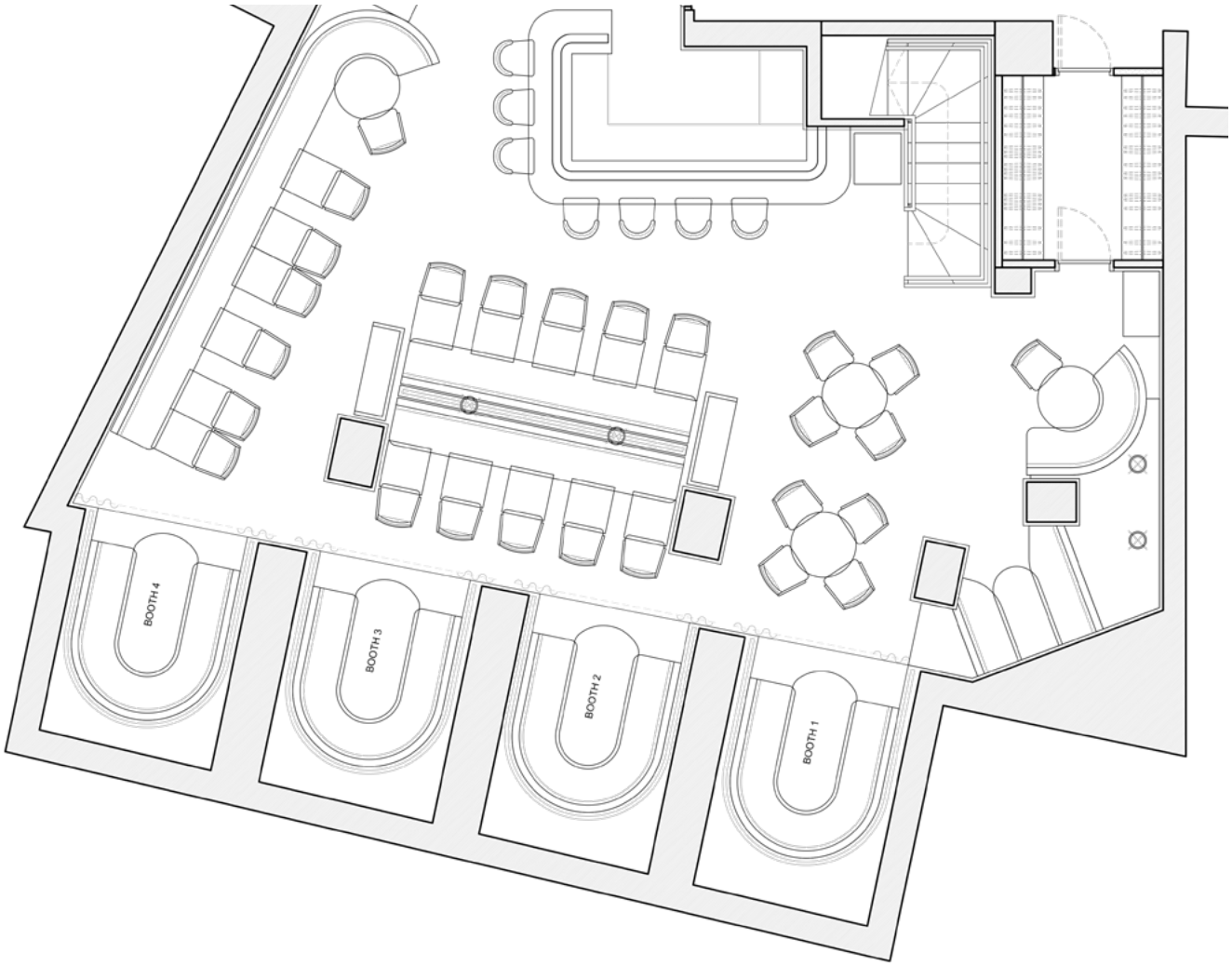
Availability
Monday - Sunday
Breakfast, Lunch and Dinner

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




BIRRA
MILANO
ALESSI





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 (GF)
Burrata with mixed sauteed vegetables, pesto and basil oil

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?

Paccheri with Burrata e 'Nduja
Fresh paccheri with a rich, spicy tomato and leek sauce, finished with white wine and 'nduja, topped with burrata and lemon zest

Salmone Grigliato (GF)
Grilled salmon served with mixed panfried vegetables and basil olive oil

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

DESSERTS
to choose from

Tiramisu (V)
The original tiramisu

Cheesecake ai Frutti di Bosco (V)
Creamy cheesecake with mixed berry coulis and fresh berries

Coppa Fruttosa (VE)(GF)
Raspberries, Lemon and Mango sorbet

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill
(V) Vegetarian **(VE)** Vegan **(GF)** Gluten-Free

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 (GF)
Burrata with mixed sauteed vegetables, pesto and basil oil

Polpette al sugo
Homemade meatballs in rich tomato sauce and Parmesan

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

Paccheri alla Carbonara
Fresh paccheri 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 (V)
The original tiramisu

Cheesecake ai Frutti di Bosco (V)
Creamy cheesecake with mixed berry coulis and fresh berries

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

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill
(V) Vegetarian **(VE)** Vegan **(GF)** Gluten-Free















BRASSERIA Family

Group Bookings Terms & Conditions

By making a reservation at Brasseria 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
La Brasseria Marylebone:
020 7486 3753
Brasseria Notting Hill:
020 7052 3564

Grazie

Speriamo di vedervi presto!