

Large Parties & Private Hire
2026/2027

CASSETTE

bistrot à vins

Modern French Bistro, Parisian Energy



Thinking of hosting?

We can host large tables of between 7 and 10 guests all year round, either upstairs in our main dining room or downstairs in our cosy kitchen dining room.

During the Summer months we also have the possibility of hosting a table of up to 18 guests outside on our terrace on Maiden Lane. This is of course weather dependent, and in the case of bad weather we cannot promise we would be able to move you inside.

Our menu changes seasonally, but we offer two feasting menus to choose from for £75pp or £100pp. Both sample menus can be found below.

Optional extras: You can add our coq au vin jaune pie to share to either of our feasting menus.

Sample Feasting Menu A

£100pp

E5 bakery baguette & butter
Pickled mussels, panisse, aioli
Raw beef croustade, Comte
Petit maison aioli
-
Endive, walnut, celery, Bleu d'Auvergne
White crab, Vesuvio tomato, crème fraîche
Fromage de tete, tarragon & wholegrain mustard
-
Lamb rack with roasted aubergine & sauce vierge
Grilled plaice, saffron pil-pil
Pommes puree
Butterhead, vinaigrette

Ille flotante, roast peach & basil
Chocolate mousse, olive oil & salt

Sample Feasting Menu B

£75pp

E5 bakery baguette & butter
Pickled mussels, panisse, aioli
Raw beef croustade, Comte
-
Endive, walnut, celery, Bleu d'Auvergne
Fromage de tete, tarragon & wholegrain mustard
-
Boned and rolled lamb shoulder with roasted
Pommes puree
Butterhead, vinaigrette
-

Ille flotante, roast peach & basil

Please note these menus are samples and will change depending on availability.

Christmas & New Year at Cassette

We will be open everyday throughout the Christmas period (excluding 25th-27th), and we would love to host your Christmas get-together. We will be offering a Christmas menu for the period, which will be available soon.

We will be hosting a set menu dinner for New Years Eve at £100pp, which we'll be giving more information on in due course. If you want more information about Christmas or New Year, please email us at info@cassettelondon.co.uk.

Private hires

For over 10 guests, we offer a private hire of our whole venue hire for **up to 44 guests**, this would be for seated meals only as we do not currently offer hires for standing events.

We offer a £100pp feasting menu with signature dishes from our menu. You can add our coq au vin jaune pie to share as an optional extra.

Sample Feasting Menu

£100pp

E5 bakery baguette & butter
Oysters, beurre blanc & tarragon
Raw beef croustade, Comte
Petit maison aioli

-

Endive, walnut, celery, Bleu d'Auvergne
White crab, Vesuvio tomato, crème fraîche
Fromage de tete, tarragon & wholegrain mustard

-

Lamb rack with roasted aubergine & sauce vierge
Grilled plaice, saffron pil-pil
Pommes puree
Butterhead, vinaigrette

-

Ille flotante, roast peach & basil
Chocolate mousse, olive oil & salt

Beverage: You can pick references you would like to serve from our wine lists. You can add also on welcome drinks or after dinner digestifs and cocktails if you wish.

Timing: Lunch hires 12-4:30pm / Dinner hires 6:30pm-11pm

Minimum F&B spends are found in the table below. All prices exclude 13.5% service charge

Please note that although these are our minimum spends, your final cost could be higher depending on the food and beverage options you choose.

October & November 2026 / January/February/March/April 2027		
	<i>Lunch (12:00-16:00)</i>	<i>Dinner (19:00-23:00)</i>
<i>Monday</i>	2500	3500
<i>Tuesday</i>	2500	4000
<i>Wednesday</i>	3000	4000
<i>Thursday</i>	3000	5000
<i>Friday</i>	3000	5000
<i>Saturday</i>	4500	6000
<i>Sunday</i>	3000	3000

December 2026		
	Lunch (12:00-16:00)	Dinner (19:00-23:00)
<i>Monday</i>	3500	4500
<i>Tuesday</i>	3500	5000
<i>Wednesday</i>	4000	5000
<i>Thursday</i>	4000	7000
<i>Friday</i>	4000	7000
<i>Saturday</i>	5000	7050
<i>Sunday</i>	4000	4000

If you'd like to get in touch and discuss your event with us, please email info@cassettelondon.co.uk