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 (16th November until Christmas)

£100pp

E5 bakery baguette & house cultured butter
Gallaghers oyster & "beurre blanc"
Raw beef croustade & comte custard

Foie gras parfait, brioche & mandarin
Endive, walnut, celery & Bleu d'Auvergne

Monkfish au poivre, chanterelles, ratte potato
Venison saddle, quince & celeriac

Redmoon gem lettuce & vinaigrette
Frites & aioli

Mousse au chocolat, olive oil & salt
Vanilla creme brûlée

Sample Feasting Menu B (16th November until Christmas)

£75pp

E5 bakery baguette & house cultured butter
Raw beef croustade & comte custard

Foie gras parfait, brioche & mandarin
Endive, walnut, celery & Bleu d'Auvergne

Monkfish au poivre, chanterelles, ratte potato
Hen of the woods & armagnac vol-au-vent & sauce Parisienne
Redmoon gem lettuce & vinaigrette
Frites & aioli

Mousse au chocolat

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

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 (16th November until Christmas)

£100pp

E5 bakery baguette & house cultured butter

Gallaghers oyster & "beurre blanc"
Raw beef croustade & comte custard

Foie gras parfait, brioche & mandarin
Endive, walnut, celery & Bleu d'Auvergne

Monkfish au poivre, chanterelles, ratte potato
Venison saddle, quince & celeriac
Redmoon gem lettuce & vinaigrette
Frites & aioli

Mousse au chocolat, olive oil & salt
Vanilla creme brûlée

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.

Private Hire: November/December 2027 All prices exclude 13.5% service charge		
	Lunch (12:00-16:00)	Dinner (19:00-23:00)
Monday	3500	5500
Tuesday	3500	5500
Wednesday	4000	7000
Thursday	4000	8500
Friday	4000	8000
Saturday	5000	8000
Sunday	4000	4000

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