

{ CORAL GABLES }

**BOUCHON®**

PRIVATE DINING AND EVENTS



**WE THANK YOU** for considering Bouchon for your special occasion and are pleased to present you with our private dining options. We want to ensure that your event creates the most memorable experience for you and your guests.

Our goal is to work with you in personalizing your event and offering you options that will complement your needs. Once you have reviewed the enclosed private event information, please contact the private dining department to arrange a tour of the private dining options or ask any questions you may have.

**BOUCHON AT CORAL GABLES**

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Chef Keller's award-winning French bistro, Bouchon, occupies the historic La Palma building constructed in 1924, formerly home to the longest standing hotels in the city. The Mediterranean style exterior with a beautiful central courtyard encompasses an interior space designed by long-time Bouchon collaborator, Adam D. Tihany of Tihany Design in New York City, who has designed both Bouchon restaurants in Yountville and Las Vegas. The menu offers seasonally changing classic French dishes such as *roast chicken*, *steak frites*, *croque madame* and includes the signature raw bar with a selection of *fruits de mer* complemented by an extensive French and California wine list.







### **Bocuse Room**

The space accommodates up to 30 guests for a standing reception or 24 guests seated for dinner.

### **Restaurant Buyout**

Hand-painted murals, soaring interiors and an extensive oyster bar set the tone for Bouchon's vibrant environment. Bouchon may accommodate up to 140 guests for a standing reception, 60 guests for a seated indoor dinner or 100 guests seated for a private dinner with accessibility to the outdoor courtyard.





#### **AUDIOVISUAL EQUIPMENT**

Audiovisual equipment and an on-site technician can be coordinated for rental with our private dining department.

#### **FLORALS, ENTERTAINMENT AND PHOTOGRAPHY**

We are happy to recommend florists, additional rental companies, musical entertainment and photographers from our preferred vendors.

#### **AMENITIES**

As a thoughtful touch, we look forward to helping you identify a thoughtful parting gift to ensure the Bouchon Bistro experience continues even after your guests leave.

#### **DRESS CODE**

For each of our dining rooms, we ask no shorts or flip-flop sandals.





## ABOUT THE CHEFS

### THOMAS KELLER

Thomas Keller's name is synonymous with quality and high standards. He is the first and only American-born Chef to hold multiple three-star ratings from the prestigious Michelin Guide—for *The French Laundry* and *Per Se*—in addition to being awarded one star for *The Surf Club Restaurant*, becoming the most honored American chef by Michelin Guide, as well as the first American male Chef to be designated a Chevalier of The French Legion of Honor, the highest decoration in France.

Chef Keller has earned countless accolades, including The Culinary Institute of America's "Chef of the Year" Award, the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards and Michelin Guide's Chef Mentor Award. He holds honorary doctorates in Culinary Arts from Johnson and Wales University and The Culinary Institute of America. With more than 1.5 million copies in circulation, he is the author of six cookbooks, including the recently released *The French Laundry, Per Se*.

### GARRETT ROCHOWIAK

As Chef de Cuisine at Bouchon in Coral Gables, Chef Garrett Rochowiak leads the culinary team, drawing on his experience with Bouchon and his tenure with Chef Thomas Keller since 2016 to provide mentorship. Garrett's responsibilities span from nurturing relationships with purveyors to executing classic French bistro cuisine while upholding Chef Keller's exacting standards.

Garrett's path toward working for one of the most respected chefs began at Bouchon Beverly Hills in 2016, where he served as Sous Chef before becoming Executive Sous Chef at Bouchon in Yountville in 2018. Reflecting on his journey, Garrett recalls the first time he and his family dined at Bouchon Beverly Hills, describing it as "the night I felt at home away from home." Stepping into his new role as Chef de Cuisine, he looks forward to sharing that same sense of hospitality and warmth with the Coral Gables community.

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## Event Pricing Guide

### PRIVATE DINING ROOM

*Maximum of 24 guests seated dinner*

*Maximum of 30 guests cocktail reception*



### DAYTIME

#### **Wednesday through Sunday**

food and beverage minimum of \$2,000.00

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### EVENING

#### **Wednesday through Saturday**

food and beverage minimum of \$2,500.00

#### **Sunday through Tuesday**

food and beverage minimum of \$2,500.00

### RESTAURANT BUYOUT

*Maximum of 65 guests seated dinner*

*Maximum of 140 guests cocktail reception*



### DAYTIME

#### **Monday through Thursday**

food and beverage minimum of \$12,500.00

& exclusivity fee of \$2,500.00

#### **Friday through Sunday**

food and beverage minimum of \$20,000.00

& exclusivity fee of \$5,000.00

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### EVENING

#### **Thursday through Saturday**

food and beverage minimum of \$25,000.00

& exclusivity fee of \$10,000.00

#### **Sunday through Wednesday**

food and beverage minimum of \$20,000.00

& exclusivity fee of \$5,000.00

*All pricing is subject to tax, service and administrative fees.*

# { BOUCHON }

## Private Dining Menu—Lunch

### FIRST COURSE

*Choose Two*



#### **Laitue**

Bibb lettuce & garden herbs with  
house vinaigrette

#### **Pâté de Campagne**

country style pâté with water-  
cress, cornichons & radishes

#### **Soupe du Jour**

soup of the day

### ENTRÉES

*Choose Two*



#### **Steak aux Pommes de Terre**

pan-seared flat iron steak,  
caramelized shallots,  
maitre d'hôtel butter &  
pommes purée

#### **Poulet Rôti**

roasted chicken with marble  
potatoes, bacon lardons, onion  
confit, hen of the woods  
mushrooms & chicken jus

#### **Saumon Poêlé**

pan-seared Scottish salmon with  
French green lentils, matignon of  
root vegetables & red wine jus

#### **Gnocchi à la Parisienne**

sautéed gnocchi with a  
fricassée of vegetables

### DESSERTS

*Choose One*



#### **Tarte au Citron**

lemon sabayon & pine nut crust

#### **Crème Brûlée**

vanilla bean custard

#### **Profiteroles**

vanilla ice cream &  
chocolate sauce

*\$95.00 per person*



# { BOUCHON }

## Private Dining Menu—Dinner

### APPETIZERS

*For the Table*

*Choose Two*



#### **Oeufs Mimosa**

deviled eggs

#### **Rillettes aux Deux Saumons**

fresh and smoked salmon rillettes  
served with croutons

#### **Olives Marinées**

marinated olives

#### **Petit Plateau\***

lobster, oysters, shrimp,  
clams, mussels

*additional +30 per person*

#### **Regiis Ova Caviar**

*additional +75 per person*

### FIRST COURSE

*Choose Two*



#### **Laitue**

Bibb lettuce & garden herbs with  
house vinaigrette

#### **Pâté de Campagne**

country style pâté with water-  
cress, cornichons & radishes

#### **Soupe du Jour**

soup of the day

### ENTRÉES

*Choose Two*



#### **Steak aux Pommes de Terre**

pan-seared flat iron steak,  
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pan-seared Scottish salmon with  
French green lentils, matignon of  
root vegetables & red wine jus

#### **Gnocchi à la Parisienne**

sautéed gnocchi with a  
fricassée of vegetables

### DESSERTS

*Choose One*



#### **Tarte au Citron**

lemon sabayon & pine nut crust

#### **Crème Brûlée**

vanilla bean custard

#### **Profiteroles**

vanilla ice cream &  
chocolate sauce

\$105.00 per person

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## En Supplément

*Additional items shared family style*

### Grand Plateau\*

lobster, oysters, shrimp,

clams & mussels

\$159.00



### Terrine de Foie Gras de Canard

served with toasted baguette

\$32.00 (2.5 oz.)



### Assiette de Charcuterie

served with pickled vegetables,

Dijon mustard & petite baguette

\$22.00

## Open Bar Packages

*Available for pre-dinner reception and full cocktail reception events*

### Beer & Wine

*{selections include}*

bottles of beer,  
sommelier's selection of  
red & white wines,  
soft drinks & Nordaq water



*1 hr: \$40.00 per person*

*Any additional hour:*

*\$30.00 per person*

### Premium Bar

*{selections include}*

premium brand spirits,  
standard cordials,  
select bottles of beer,  
sommelier's selection of  
red & white wines,  
soft drinks & Nordaq water



*1 hr: \$50.00 per person*

*Any additional hour:*

*\$40.00 per person*

## Consumption Bar Package

Premium Bar

*\$18.00 each*

# { B O U C H O N }

## Private Dining Menu—Reception

### PASSED CANAPÉS

\$35.00 for 30 minutes with 3 canapes

\$60.00 for one hour with 5 canapes

**Pommes Frites**

**Truffle Gougères au Fromage**

*Vegetarian*

**Ancient Grain Croquette**

*Vegan*

**Panisse with Piperade**

*Vegan*

**Tomato Tarte**

with Olive & Petite Basil

*Vegetarian*

**Leek Croquette**

*Vegetarian*

**Tarte Flambée**

**Mushroom Arancini**

*Vegetarian*

**French Onion Soup Tart**

**Bacon Wrapped Date**

**Pork Belly Truffle B.L.T.**

**Shrimp Cocktail**

**Ad Hoc**

**Fried Chicken Bite**

**Classic Steak Tartare**

on Crostini

**Big Eye Tuna Tartare**

on Rice Crisp

**Open-Face**

**Lobster Roll**

**Wagyu Beef Slider**

**Foie Gras Parfait**

**Caviar Bavarois**



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## Parting Gifts

To enhance any private dining experience, welcome or parting gifts for guests are available, including signed copies of Chef Keller's best-selling cookbooks, K+M Chocolate, Bouchon candles and carafes.

### K+M CHOCOLATE FOUR PACK | \$49.95



*\*Our chocolate ships from California and requires additional lead time*

### FINESSE THE STORE BOUCHON CANDLE

\$60.00 each



### SIGNED COOKBOOKS

\$62.00—\$77.00 each



### BOUCHON CARAFE

\$29.00 each

