

# Your Event at Coq d'Argent



**Host your exclusive event at Coq d'Argent,  
enjoying the astonishing surroundings of the rooftop gardens before relaxing  
in the stylish restaurant.**

Coq d'Argent's restaurant, bar, terraces and garden can be hired for exclusive use, whether for a celebratory dinner dance, corporate entertaining or a birthday party. You can also hire our stunning covered and heated Bar terrace without the need to hire the venue exclusively.

The choice is yours!

The space offers attractive flexibility should you wish to transform it completely or simply to keep the style of the interior as it is.

The restaurant can accommodate up to 150 guests for a seated dinner or up to 300 guests for a standing cocktails and canapés reception.

Our experienced events manager will be on site to guide you through every detail, from menu planning and seating plans to flowers and finishing touches.

**Capacity:**

**Exclusive hire up to 110 guests** – Seated with dance floor

**Exclusive hire up to 150 people** – Seated with dance floor on bar terrace (Summer only)

**Exclusive hire 200 – 300 guests** – Drinks and canapés

**Bar Terrace events up to 100 guests** - Drinks and canapés

**Your room hire includes**

Furniture removal & storage cost

Silver table number stands

White linen

5 & 6 foot tables delivery and removal

Easel

A5 Coq d'Argent stationary menu printing

**For any extras please see our preferred suppliers list below**  
**DJ's/Bands/Entertainment**

**DJ - Mixtunes**

Simon Embleton  
07540 827 269  
[Simon@mixtunes.co.uk](mailto:Simon@mixtunes.co.uk)

**DJ – The Wedding Smashers**

Max 07886 525 844  
[info@weddingsmashers.com](mailto:info@weddingsmashers.com)

**Entertainment - Planned 2 Perfection**

Colin Richman or Nicky  
020 8769 7177  
[enquiries@planned2perfection.co.uk](mailto:enquiries@planned2perfection.co.uk)

**Cakes - Maisie Fantaisie**

020 8671 5858  
[enquiries@maisiefantaisie.co.uk](mailto:enquiries@maisiefantaisie.co.uk)

**Creative Florist**

**Trish Haunton Flowers**  
Trish Haunton  
0776 85 12105  
[www.trishhaunton.com](http://www.trishhaunton.com)

**Photographer**

**Julie Kim photography**  
Julie Kim  
07772 524 334  
[julie@juliekimphotography.com](mailto:julie@juliekimphotography.com)

**Photobooth Hire**

Picture Perfect  
024 7643 1840  
[info@pictureperfectbooths.co.uk](mailto:info@pictureperfectbooths.co.uk)

**Fireworks display**

**Absolutely Fabulous Fireworks**  
Freddie Leithal  
020 8896 2866  
[team@abfabfireworks.co.uk](mailto:team@abfabfireworks.co.uk)

## **Pre meal canapés**

### **Vegetarian**

Goat cheese and chive terrine with sauce vierge  
Caramelized onion and blue cheese tartlet  
Wild mushroom & parmesan vol-au-vent  
Arrancini risotto of seasonal vegetables  
Wild mushroom parfait & pickled vegetables  
Leek and blue cheese tartlet

### **Meat**

Ham hock and parsley cube, sauce grebiche  
Tandori marinated lamb skewers with minted yogurt  
Char-grilled chicken skewer, pepper pesto  
Honey glazed cocktail sausages  
Suckling pig belly, lightly caramelized apple  
Brochette of devil on horseback

### **Fish**

Smoked salmon and cream cheese pancake rolls  
Goujonettes of haddock with tartare sauce  
Fish cakes with tartare sauce  
Prawn & herb salad, curry dressing  
Snails, garlic butter and toast  
Salmon and spinach ravioli with herb beurre blanc

**6 Canapés for £15.00 per person**

**10 Canapés for £22.00 per person**

## MENUS

Please choose one dish from each course to create a set menu for your party

### Menu £50.00

#### First course

Smoked salmon, mini capers, shallots, crème fraiche and lemon  
Confit pepper salad with goat cheese and basil dressing  
Coq d'Argent prawn cocktail  
Beef carpaccio, rocket salad and provencale dressing

#### Main course

Confit duck leg, potato fondant,  
braised savoy cabbage and orange sauce  
Supreme of corn fed chicken with truffle sauce  
Sea bream filet, mini ratatouille and green basil pesto  
Seasonal vegetable risotto

Served with seasonal vegetables

#### Dessert

Vanilla crème brûlée  
Lemon tart  
Chocolate marquise, black cherry sorbet  
Passion fruit vacherin

Cafetiere and petits fours

### Menu £60.00

#### First course

Spinach and goat cheese ravioli with sauce vierge  
Pressed foie gras terrine, pear chutney and toasted brioche  
Mushroom parfait with seasonal vegetable salad,  
port wine jelly and truffle dressing  
Hand picked South Devon cock crab salad, brown parfait and toast  
Seared scallop provencale

#### Main course

Slow cooked lamb rump, carrot and cumin purée,  
rosemary and orange sauce  
Stone bass with saffron rice and seasonal vegetables  
Fillet of beef Wellington with vegetable printanière  
Smoked aubergine cannelloni, vegetable tian

Served with seasonal vegetables

#### Dessert

Strawberry charlotte & sorbet  
Bitter chocolate fondant, rum caramel sauce and vanilla ice cream  
Passion fruit tart with crème fraiche  
Pineapple poached in vanilla with pineapple mousse,  
coconut tuile and sorbet

Cafetiere and petits fours

**Exclusive Hire Canapé Selection**  
**(available for exclusive hire standing receptions only)**

**Menu A £38.00**

Smoked salmon cream cheese pancake roll with keta caviar  
Ham hock and parsley cube, sauce grebiche  
Wild mushroom parfait & pickled vegetables  
Mini beef burger, red onion compote  
Fish cakes & chips cones with tartare sauce  
Honey glazed cocktail sausages  
Tandori marinated lamb skewers with minted yogurt  
Snails, garlic butter and toast  
Salmon and spinach ravioli with herb beurre blanc  
Arrancini risotto of seasonal vegetables  
Wild mushroom & parmesan vol-au-vent  
Caramelized onion and blue cheese tartlet  
  
Mini choux and éclair with vanilla & caramel cream  
Passion fruit mousse or Raspberry mousse  
Lemon tartlet

**Menu B £44.00**

Smoked salmon, crab and keta caviar roll  
with horseradish cream on blinis  
Foie gras & chutney on toast  
Wild mushroom parfait & pickled vegetables  
Caramelized onion and blue cheese tartlet  
Mini beef burger, red onion compote  
Chicken and tarragon pie  
Tandori marinated lamb skewers with minted yogurt  
Snails, garlic butter and toast  
Suckling pig belly, lightly caramelized apple  
Fish finger & chips cones with tartare sauce  
King prawn tail in filo pastry with basil mayonnaise  
Arrancini risotto of seasonal vegetables  
Wild mushroom ravioli, herb butter sauce  
Warm brie and chutney toasted mini sandwich  
Spinach falafel with minted crème fraiche  
  
Mini choux and éclair with vanilla & caramel cream  
Passion fruit mousse or Raspberry mousse  
Opera cake  
Lemon tartlet

# Evening food and kids menu

## Evening food available up to 10pm

- Mini beef burger, red onion compote £3.50
- Medium beef burger, red onion compote £5.50
- Large beef burger, red onion compote £10.50
- Fish gougeonette and chips with tartare sauce £7.00
- Cumberland sausages and mash potatoes with onion sauce £7.00
  - Bacon ciabatta £5.50
- Lamb koftas in pita yogurt and mint sauce £5.50
- Fish cakes in bowls with sauce tartare £5.50

## Evening food available up to Midnight

- Charcuterie Platter served with bread and pickles, olives £50.00
- Cheese Platter served with grapes, nut bread, biscuit, chutney £50.00
- Antipasti platter with mozzarella, grilled vegetables, olives, crostini £45.00
  - hummus with pita £15.00
- Large bowls of chips with mayo £4.75
- bowls of vegetables and dips £7.50

## Finger sandwich menu: Minimum order 40 portions @ £15.00

- Brie and chutney
- Smoked salmon
  - Cucumber
- Bayonne ham

## Kids Menu

### 2 courses £17.50

- Seared salmon with spinach and mash or chips
- Grilled chicken breast, chips and green beans
  - Chicken goujons with chips or mash
  - Fish goujons with chips or mash
- Baked cod fillet, chips and green beans
  - Pasta of your choice
  - (tomato, pesto, ham & tomato, salmon...)
  - Seasonal vegetable risotto
- Vanilla ice cream and chocolate sauce
- Chocolate fondant and vanilla ice cream
- Crème brûlée and lemon shortbread

# Wine List

## Champagne, Prosecco & English sparkling wine

750 ml

Jeio Prosecco Valdobbiadene, Bisol	38.00
Devaux Grande Reserve N.V	52.00
Ridgeview Blanc de Blancs Grosvenor Cuvée Merret 2010	69.00

## White Wine

Jean Paul Gascogne Blanc De Blancs Sec 2012	21.50
Arpeggio Catarrato, Sicily, Italy 2012	23.00
Ugni Blanc La Cadence, Vin de France 2012	25.00
Chenin Blanc, Stormy Cape, Stellenbosch, South Africa 2013	26.00
Sauvignon Blanc, La Paz, Central Valley, Chile 2013	29.50
Sauvignon Blanc, Serame collection, Languedoc – Roussillon, France 2012	32.00
Vioignier Serame collection, Languedoc – Roussillon, France 2012	32.00

## Red Wine

Araldica Piemonte Barbera, 2012	21.50
Arpeggio Nerello Mascalese, Sicily, Italy, 2012	23.00
Merlot La Paz , Central Valley, Chile 2013	25.00
Carignan La Cadence, Vin de France 2012	26.00
Merlot Serame collection, Languedoc, France 2012	29.50

## Rosé Wine

Pretty Gorgeous Languedoc, France 2012	34.00
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**Please contact the Events Manager for a further wine selection including dessert and fortified wines.**

**Please be aware that vintages and prices are subject to change and should a wine be unavailable, a suitable replacement will be recommended. All prices are inclusive of vat however a discretionary service charge is added at 12.5%**

## Beer, soft drinks & virgin cocktails

### Beers & Cider

Asahi, Japan	330ml	4.50
Samuel Adams	330ml	4.50
10 Saint	330ml	4.75
Cusquena	330ml	4.75
Saint	330ml	4.75
Rekorderling apple	500ml	5.95

### House Spirits including Mixers (50ml)

Tanqueray	8.50
Smirnoff Black Copper Pot	8.50
Havana Club 3yr old	8.50
Canadian Club	8.50
Glenmorangie 10yo	9.00

**Premium Spirits are also available on request**

### Soft drinks

	Glass	Bottle
Freshly squeezed orange juice	4.25	
Apple, grapefruit, tomato	3.95	
Cranberry, pineapple,	2.95	
Belu water, still or sparkling		4.25
Coca cola	2.95	
diet coke	2.95	
Tonic Water	2.95	
ginger ale	2.95	
bitter lemon	2.95	

### Virgin Apple Mojito

4.50  
Apple juice, mint, fresh lime and topped with soda

### Elderflower Collins

4.50  
Elderflower cordial, mint and sugar married with  
Lemonade

### Virgin Pina Colada

4.50  
Coconut, mango, pineapple and cream

### Lychee Collins

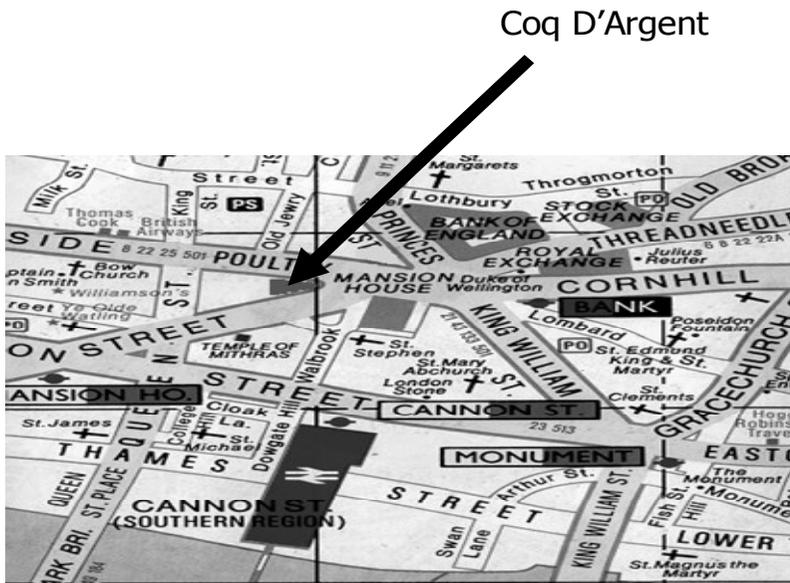
4.50  
Fresh Lychees, mint, lime and sugar finished with  
Lemonade

### Fruit Punch

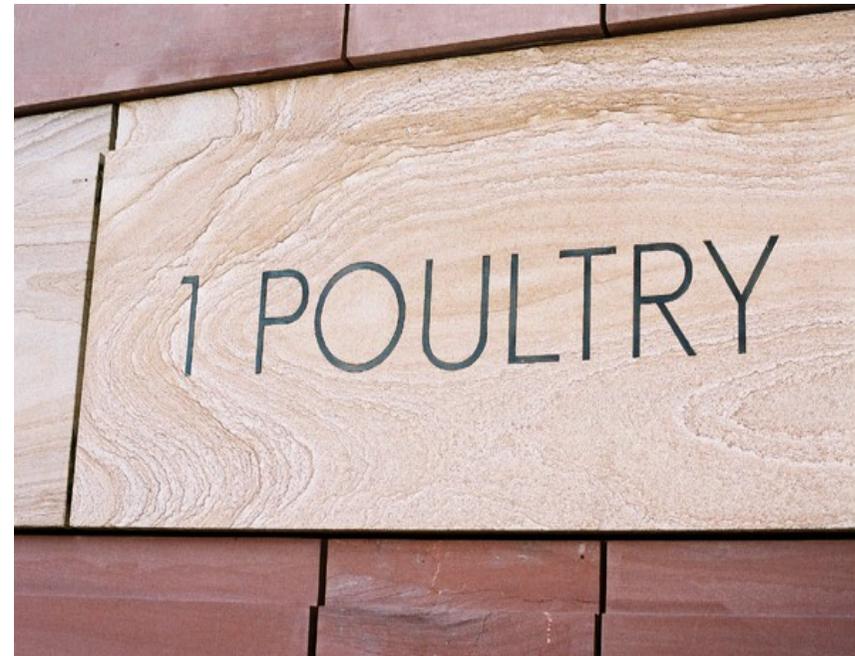
4.50  
Mango, orange and pineapple finished with  
grenadine float

**We can offer bespoke cocktails to add a personal touch to your party or we can provide your favourite choice of cocktail from our menu. Prices start from £11.50**

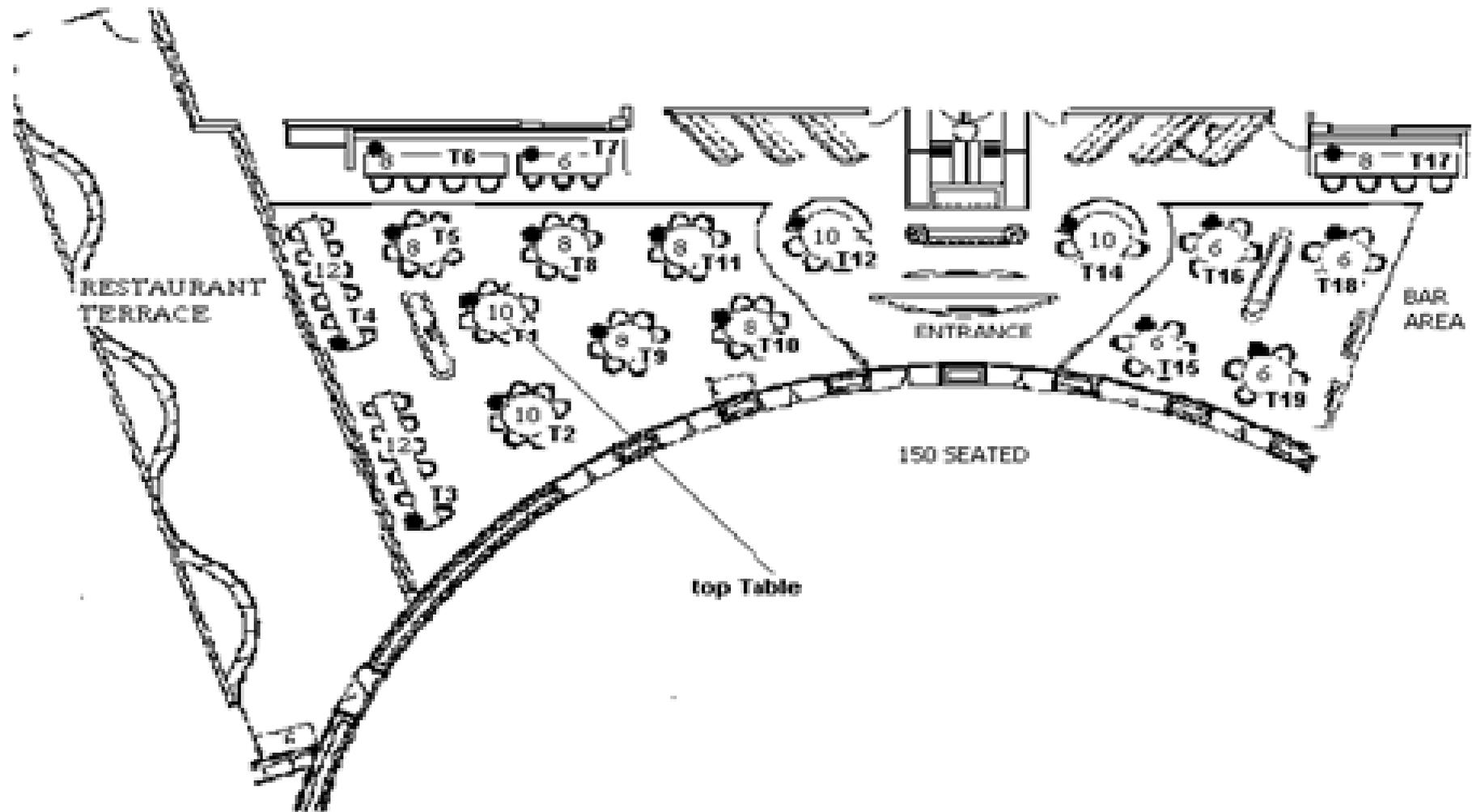
**Where to find us....**



**If you are to arrive by tube, please exit Bank Tube station via "Exit 9". This will bring you into the basement of No.1 Poultry. The lifts to Coq D'Argent are located on the ground floor of the building.**



# Coq d'Argent Floor Plan



## **Something about the venue...**

Perched on the rooftop of No. 1 Poultry, Coq d'Argent makes subtle reference to a gentleman's club and yet is every inch a modern space, with spectacular views of many of London's major landmarks including St Paul's Cathedral, Mansion House, Monument, the Bank of England, Nat West Tower and the Lloyd's Building. Two glass lifts take guests to the restaurant and its stunning gardens on the sixth floor.

The rooftop garden, originally designed by Arabella Lennox-Boyd, takes its inspiration from Corbusier's Fifth Elevation, bold and formal. Coq d'Argent has its own private garden and terrace with views to St Paul's Cathedral at the rear. The garden and terrace is popular on sunny days, the atmosphere made more evocative by the aromatic planting scheme and tubs of herbs. The two central terraces are surrounded by huge oak pergolas planted with wisteria and uva fragola vines. The interior of the restaurant is sleek and elegant using rich walnut veneer wall paneling, jura limestone flooring, soft leather chairs and mocha upholstered banquettes. An oval bar is separated from the restaurant by three curved walnut screens. Designed by Terence Conran and Conran & Partners, Coq d'Argent contrasts the dramatic impact of the building by creating a calm, luxurious environment where guests can relax and enjoy great food, good wine, superb service and spectacular views.

The regional French food is seasonal and prepared by Head Chef, Mickael Weiss. Mickael joined Coq d'Argent in December 2000 and focuses his talents on traditional French dishes including coq au vin and canard rôti à l'orange.

"Coq d'Argent really is a great place to meet for drinks, lunch and dinner; we think it's probably the most glamorous place in the whole of London - but that's up to you to decide." Sir Terence Conran

