

PRIVATISATIONS MENU

ROSE BAKERY PARIS

Who we are

35 years since our first restaurant in London, and 20 years full of salads, quiches and carrot cakes in Paris, Rose Bakery has become a Restaurant, tea room, takeaway shop and green grocer. The founders, Anglo-French couple Rose and Jean-Charles Carrarini, are still at the helm, imprinting their unique style.

Privatisations

We work with individuals and professionals alike, holding events in our various tea rooms in Paris.

Our cocktail style events, always keep the spirit simple, healthy and original, with organic fruit and vegetables at the heart of the menu.





Formule Cocktail

From 75€HT
per person

1 glass of champagne
1 soft
1 glass of wine

A serving of salade

4 savoury canapés

A board of 3 cheeses

2 mini desserts

*Price for a buffet,
service and material included*

Mini polenta cake, mini quiche and gougère



salad of melon, jambon serrano and mozzarella



Plate of mixed salads



Formule Mariage

From 100€HT
per person

2 glasses of champagne
2 softs
2 glasses of wine

Starter of 3 savoury bites

Plate of 3 salads served with
a piece of fish or meat

A board of 3 cheeses

2 mini desserts or
a wedding cake

*The price is for a buffet,
service and material included*



Polenta cake with tomato sauce and seasonal vegetables



Tofu steak with teriyaki sauce, sprouts and grated ginger

Service and material

Price includes white tablecloths for buffet tables, white paper napkins, white porcelain, stainless steel cutlery, glassware and kitchen equipment.

The number of staff required to set up and serve the event depends on the number of guests, with one main waiter and one additional waiter for every 20 guests.





Scones plain and raisin



Morroccan slice with amandes and fleur d'oranger



Les lieux

To privatize one of our tearooms, you must first contact the person in charge of the venue you wish to organize. They will be able to tell you the cost and availability.

Please note that museums only accept privatisations outside of opening hours.



The cheese room at Rose Bakery



Rose Bakery shop at 1 rue de Navarin

Maison de Balzac

Capacity: 100 people

Availability:

Monday all day

Tuesday to Sunday

7.30pm - 12am

47, rue Raynouard, 75016 Paris

Contact for privatisation
requests :

Chantal Millet 06.07.18.19.54

chantal.millet2@paris.fr





Event at Le Maison Balzac



The tea room at Le Maison Balzac

Le Musée de la Vie Romantique

Capacity: 120 people

Availability:

Monday all day

Tuesday to Sunday

7:30pm - 12am

16, Rue Chaptal, 75009 Paris

Contact for privatisation
requests :

Sophie Adelle 01.71.19.24.03

sophie.adelle@paris.fr



Event at the Musée de la vie Romantique



Rose Bakery au Musée de la vie Romantique



Event at the Musée de la vie Romantique



The steps

step 1

Contact the museum for rates and availability

step 2

Send us an email to request a quote at catering@rosebakery.fr

Please provide the following information:

Date of event

Location

invoicing address

number of guests

date and time of the event

and budget



The steps

Step 3

For professional events:
The quote must be validated and the
deposit paid at least 1 week before
the event to guarantee the catering
for the privatisation

For individuals:
Once the contract with the museum
has been signed the quote for the
catering must be validated and a
deposit paid within 48 hours to
guarantee the privatisation

Terms and conditions

All our dishes are seasonal and our ingredients depend on the availability of our suppliers. We therefore reserve the right to modify menus.

The VAT rate applicable to products is 10%, except for services and alcohol, where it is 20%.

Customers may change quantities by up to 10% +/- of the original total up to 72 hours before the event. Changes of more than 10% (limited to 20%) must be made one week before the event.

A corkage fee will be charged for all drinks brought by customers to the event.

All food consumed at events must be provided by Rose Bakery, customers are not permitted to bring their own food.



Terms and conditions

Deposits on catering orders are non-refundable. If an event is cancelled, a credit note may be issued.

Orders are not guaranteed until a quotation has been signed and a deposit paid.

The price is paid by the customer as follows:

50% on validation of the order

The balance and any additional costs are payable 7 days after the invoice date.

The prices given in this brochure are an estimate. Each event is tailored to the customer's needs and wishes, and prices may therefore vary.

Mini quiches, gougères and mini pizzettes

