

# barZola

## PRIVATE EVENTS & LARGE PARTIES AT BARZOLA

LOCATED IN THE HEART OF DOWNTOWN PALO ALTO,  
BARZOLA OFFERS SEASONAL FRENCH COOKING IN AN INTIMATE  
AND SOPHISTICATED SPACE



# FROM OUR GUESTS

*“Among the comments I received : "five star" "effortless" "perfect planning on the menu which allowed us to just enjoy each others' company" "food was BEYOND" and last but not least "we must book there again!" Sincere thanks for making this an OUTSTANDING experience for my team and their guests. It means a lot to me when I send them to a spot that they are well taken care of, you clearly did so!”*

*“We had a larger group for a graduation dinner and Nathan and team helped facilitate everything and made it easy. Great service and great food; wonderful.”*

*“We visited here as a large group for a business dinner. The staff was exceptionally professional and the food was incredibly good, especially considering the volume and timing of each course. Will definitely be returning!”*

San Francisco Chronicle

## Top French Restaurants

Where to find the best escargots, steak frites and fluffy souffles.

“Since 2014, Zola, a restaurant and bar in Palo Alto, has become a source for market-driven French cuisine. The stylish space has dark, sea-green tones throughout, with plush booths indoors, and a covered parklet out front. If you’re looking for the best deal, try the pre-set bistro menu (\$60), which is only available in the first 30 minutes of service. It comes with a salad, tender steak frites doused in flavored butter and a dessert. The pommes frites are especially strong here, the fries are extra crisp, with plushy centers, and come with a side of Dijon mayonnaise. If you don’t do beef, the coq au vin is lovely, too. On weekends, reservations are encouraged or you can try your luck with bar seating, which is first come, first served.”

Also featured on [Top Fries](#) and [Top Palo Alto Restaurants](#).



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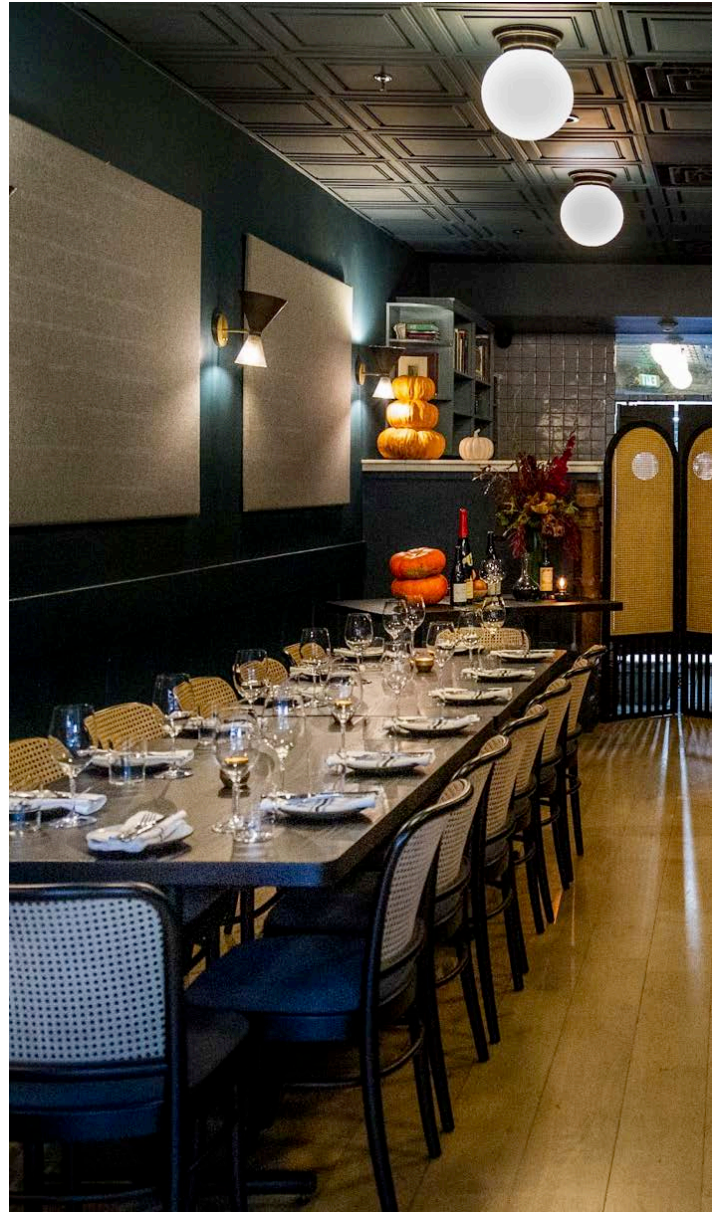
# LARGE PARTIES

9 or more guests

## Capacity/Pricing/Timing

BarZola Dining	12 guests max
Zola Dining Room	18 guests max
Outdoor Patio	16 guests max
Dinner	5pm-10:00pm
Menus	\$80 bistro menu
	\$95 menu A
	\$115 menu B

*For larger groups please refer to private events page*



# OUR PRIVATE DINNER SPACES

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## Zola Dining Room – *fully private*

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### Capacity/Pricing/Timing

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Seated Dinner	40 guests max
Dinner	5pm-11:30pm
F&B minimum	Weekdays \$3,500 Weekends \$4,500

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## The Gallery + The Library – *fully private*

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### Capacity/Pricing/Timing

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Seated Dinner + Cocktail Space	18 guests max
Dinner	5pm-11:30pm
F&B minimum	Weekdays \$2,500 Weekends \$2,700

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Full A/V Capabilities | Private Restroom

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## The Lounge – *semi private*

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### Capacity/Pricing/Timing

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Intimate Seated Dinner	8 guests max
Dinner	5pm-11:30pm
Dinner F&B minimum	Weekdays \$1,000 Weekends \$1,200

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## The Gallery – *fully private*

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### Capacity/Pricing/Timing

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Seated Dinner	20 guests max
Dinner	5pm-11:30pm
F&B minimum	\$2,000

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Full A/V Capabilities | Private Restroom

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## Outdoor Patio – *fully covered and heated*

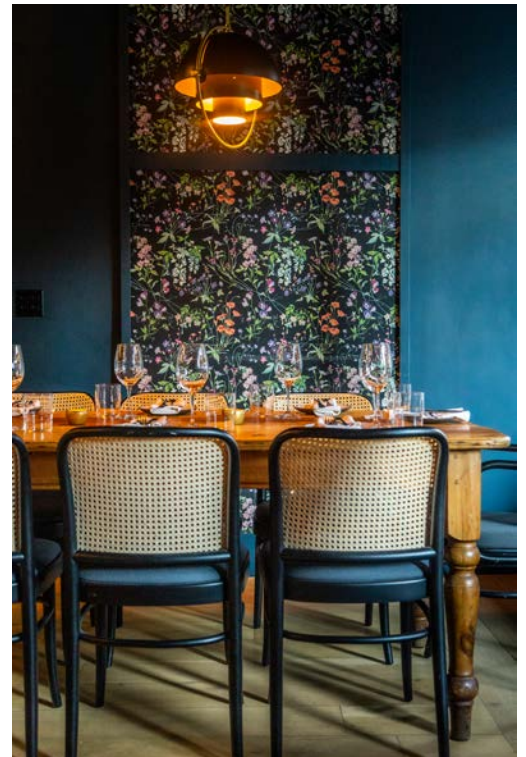
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### Capacity/Pricing/Timing

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Seated Dinner	20 guests max
Dinner	5pm-11:30pm
F&B minimum	Weekdays \$3,000 Weekends \$4,000

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# FULL RESTAURANT BUY-OUT



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## Zola Dining Room + Outdoor Patio + BarZola

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### Capacity/Pricing/Timing

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Standing Cocktail	100 guests max
Seated Dinner	70 guests max 50 guests dining room + 20 guests outdoor patio + separate reception space
Cocktail/Dinner	5pm-11:30pm
F&B minimum	Weekdays \$18,000 Weekends \$21,000

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For full restaurant buy-out, food and wine will be customized with the Chef and Sommelier



# OUR DINNER PARTY MENUS

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## LARGE PARTY (9 or more guests) FAMILY STYLE PRE SET MENU

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### Bistro Menu – \$80.00 per person

#### STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg  
GOAT CHEESE MOUSSE | roasted beets – pears – thyme vinaigrette – almonds  
MIDWIFE & THE BAKER BREAD | Vermont creamery butter  
OLIVES MARINÉE | citrus – fennel – coriander – garlic

#### MAIN COURSE

ROASTED CHICKEN BREAST | parsnip puree – kohlrabi – sauce bigarade  
RICOTTA GNOCCHI | chanterelles – Brussels sprouts – Nantes carrot nage – slow egg  
CRISPY BRUSSELS SPROUTS | honey candied walnuts – parmesan  
POMMES FRITES | sauce dijonnaise

#### DESSERT (individually plated – gluten free upon request)

MOUSSE AUX CHOCOLAT | valrhona “Illanka” – chantilly – cocoa crumb

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## LARGE PARTY (9 or more guests) FAMILY STYLE PRE SET MENU

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### Menu A – \$95.00 per person

#### STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg  
GOAT CHEESE MOUSSE | roasted beets – pears – thyme vinaigrette – almonds  
MIDWIFE & THE BAKER BREAD | Vermont creamery butter  
OLIVES MARINÉE | citrus – fennel – coriander – garlic

#### MAIN COURSE

ROASTED FILET OF BEEF | sauce Bordelaise  
RICOTTA GNOCCHI | chanterelles – Brussels sprouts – Nantes carrot nage – slow egg  
CRISPY BRUSSELS SPROUTS | honey candied walnuts – parmesan  
POMMES FRITES | sauce dijonnaise

#### DESSERT (individually plated – gluten free upon request)

MOUSSE AUX CHOCOLAT | valrhona “Illanka” – chantilly – cocoa crumb

# OUR DINNER PARTY MENUS

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## LARGE PARTY (9 or more guests) FAMILY STYLE PRE SET MENU

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### Menu B – \$115.00 per person

#### STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg  
GOAT CHEESE MOUSSE | ratatouille – bell pepper – balsamic – pine nuts  
MIDWIFE & THE BAKER BREAD | Vermont creamery butter  
OLIVES MARINÉE | citrus – fennel – coriander – garlic

#### MAIN COURSE

ROASTED FILET OF BEEF | sauce Bordelaise  
MOUNT LASSEN TROUT | braised winter greens – garleek – sauce amandine  
RICOTTA GNOCCHI | chanterelles – Brussels sprouts – Nantes carrot nage – slow egg  
CRISPY BRUSSELS SPROUTS | honey candied walnuts – parmesan  
POMMES FRITES | sauce dijonnaise

#### DESSERT (gluten free upon request)

MOUSSE AUX CHOCOLAT | valrhona “Illanka” – chantilly – cocoa crumb  
SPICED APPLE CAKE | citrus marmalade – blood orange diplomat

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## SUGGESTED WINES – full wine list upon request

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In order to create a seamless experience for you and your guests, we suggest pre-selecting from our selection of French wines.

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CHAMPAGNE	NV Lanson Brut	\$88
SANCERRE	Sauvignon Blanc	\$75
WHITE BURGUNDY	Chardonnay	\$85
RED BURGUNDY	Pinot Noir	\$75
FRENCH BORDEAUX BLEND	Cabernet Sauvignon & Merlot	\$85

# COCKTAIL PARTIES

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## COCKTAIL PARTY SPACES & CONFIGURATION

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### The Library Cocktail

*semi private*

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#### Capacity/Pricing/Timing

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Standing Cocktail	20 guests max
Cocktail	4pm-11:30pm
F&B minimum	Weekdays \$500 Weekends \$700

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### The Gallery Cocktail

*fully private*

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#### Capacity/Pricing/Timing

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Standing Cocktail	30 guests max
Cocktail	4pm-11:30pm
F&B minimum	\$2,000

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### The Gallery Cocktail + The Library

*fully private*

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#### Capacity/Pricing/Timing

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Standing Cocktail	40 guests max
Cocktail	4pm-11:30pm
F&B minimum	Weekdays \$2,500 Weekends \$2,700

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### Zola Dining Room Cocktail

*fully private*

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#### Capacity/Pricing/Timing

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Standing Cocktail	49 guests max
Cocktail	4pm-11:30pm
F&B minimum	Weekdays \$3,500 Weekends \$4,500

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### Full Restaurant Rental (Buy-Out)

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#### Capacity/Pricing/Timing

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Standing Cocktail	100 guests max
Cocktail/Dinner	5pm-11:30pm
F&B minimum	Weekdays \$18,000 Weekends \$21,000

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# COCKTAIL PARTIES

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## HORS D'OEUVRES SELECTION

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**PASSED** - \$15 for first selection, \$10 per additional selection (i.e. 5 choices \$55)

**Seasonal Crostini** | 20 year balsamic (vegetarian or vegan)

**Stuffed Mushroom** | duxelles - parmesan (vegetarian or vegan)

**Smoked Salmon Rillettes** | chive creme fraiche - smoked trout roe - brioche rounds (pescatarian)

**Stuffed Espelette Gougeres** | gruyere - parmesan (vegetarian)

**Artichoke Lettuce Cups** | marinated artichokes - potato - lemon thyme vinaigrette (vegan, G.F.)

**Chicken Liver Mousse Crostini** | green apple - pickled shallot

**Black Truffled Grilled Cheese** | gruyere, 9 month Comté - green onion (vegetarian)

**Dungeness Crab Cakes** | sauce remoulade - green onion (D.F.)

**Truffle Panisse** | maitake mushroom - green onion - smoked paprika - porcini aioli (vegan, G.F.)

**Catalan Meatball Skewers** | Hobbs bacon & porcini tomato sauce - parmesan

**Steak Poivre Skewer** | hanger steak, sauce Bordelaise (G.F.)

**Grilled Prawns Skewer** | marinated prawns - Sauce Verte (D.F., G.F.)

**Crispy Pork Belly Skewer** | fruit mustard (D.F., G.F.)

**Smoked Scallop Skewer** | citrus vinaigrette - seasonal fruit - toasted almond (G.F., D.F.)

**Portobello Mushroom Slider** | black truffle aioli - frisée, pickled shallot (D.F., Vegetarian)

**Wagyu Beef Slider** | Aged Cheddar - pickled shallots - arugula, tomato jam

**Grilled Chicken Slider** | marinated chicken thigh - oven dried tomato - arugula - herb aioli

**Chocolate Mousse Cups** | chantilly - cocoa crumble (G.F.)

**Lemon Sponge Cake** | pastry cream - raspberry - candied almond

**Profiteroles** | orange diplomat - seasonal fruit compote

## STATIONARY

**Goats Cheese Mousse** | smoked beets - pears - crostini | Serves 8-10 people \$50

**Cheese Board** | seasonal jam - pickles - grilled bread | Serves 8-10 people \$60

**Charcuterie Board** | mustard - pickles - grilled bread | Serves 8-10 people \$60

**Catalan Meatball** | Hobbs bacon & porcini tomato sauce - parmesan | Serves 8 people \$40

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## COCKTAIL SELECTION – pick 3 for your guests to choose from

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**Margarita** | tequila - lime - cointreau - salt rim

**Bee's Knees** | gin - honey - acacia lemon

**Sidecar** | cognac - dry curacao - lemon

**Barry's Manhattan** | rye - carpano antica - bitters - hand cut ice

**Negroni** | gin - cocchi torino - Campari

**Agnes Varda** | fig - cardamom - cabernet verjus - lime - tonic (non-alcoholic)

# LARGE/PRIVATE PARTY SELECTIONS

NAME OF PARTY \_\_\_\_\_

Menu Choice (choose one): BISTRO MENU \_\_\_\_\_ MENU A \_\_\_\_\_ MENU B \_\_\_\_\_

Passed Hors D'Oeuvres Choices: \_\_\_\_\_

(For cocktail parties or in addition \_\_\_\_\_

to dinner) \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Stationary Hors D'Oeuvres Choices: \_\_\_\_\_

(For cocktail parties or in addition \_\_\_\_\_

to dinner) \_\_\_\_\_

Pre-Selected Wine #1 (optional) \_\_\_\_\_ Bottle Quantity \_\_\_\_\_

Pre-Selected Wine #2 (optional) \_\_\_\_\_ Bottle Quantity \_\_\_\_\_

Cocktail Choice #1 (optional) \_\_\_\_\_

Cocktail Choice #2 (optional) \_\_\_\_\_

Cocktail Choice #3 (optional) \_\_\_\_\_

Dietary Restrictions \_\_\_\_\_

## DESIRED SPACE (Choose One)

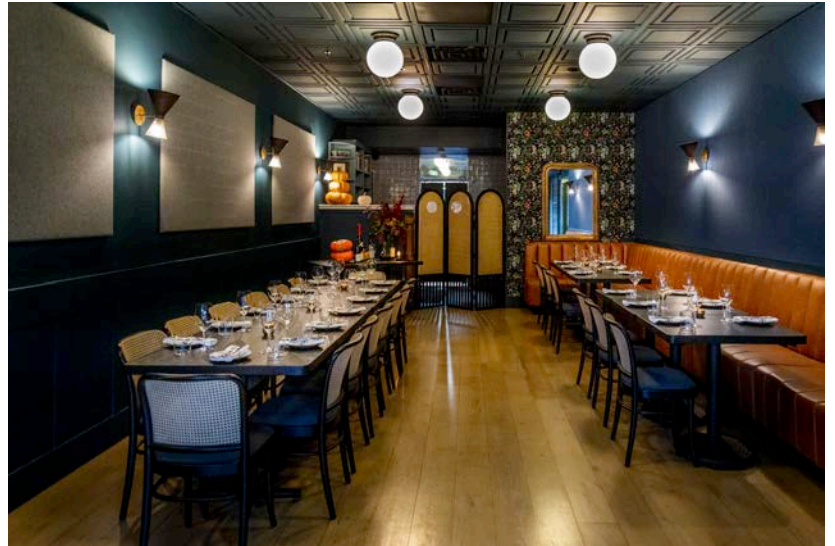
- \_\_\_ Bar Zola Lounge      **Seated Large Party**    **not private** - up to 12 people - menu selection required
- \_\_\_ Outdoor Patio      **Seated Large Party**    **not private** - up to 16 people - menu selection required
- \_\_\_ Zola Dining Room    **Seated Large Party**    **not private** - up to 18 people - menu selection required
- \_\_\_ The Library          **Cocktail Party**          **semi-private** - up to 20 people - min. F&B \$500/\$700
- \_\_\_ Zola Dining Room    **Cocktail Party**          **private** - up to 49 people - min. F&B \$3,500/\$4,500
- \_\_\_ The Gallery          **Cocktail Party**          **private** - up to 30 people - min. F&B \$2,000
- \_\_\_ The Gallery + The Library **Cocktail Party**    **private** - up to 40 people - min. F&B \$2,500/\$2,700
- \_\_\_ Full Restaurant      **Seated or Cocktail**    **private** - up to 60/100 people - min. F&B \$18,000/\$21,000
- \_\_\_ Zola Dining Room    **Seated Dinner**          **private** - up to 40 people - min. F&B \$3,500/\$4,500
- \_\_\_ The Gallery          **Seated Dinner**          **private** - up to 20 people - min. F&B \$2,000
- \_\_\_ The Gallery + The Library **Seated & Cocktail**    **private** - up to 18 people - min. F&B \$2,500/\$2,700
- \_\_\_ Outdoor Patio      **Seated Dinner**          **private** - up to 20 people - min. F&B \$3,000/\$4,000

# SAMPLE SET-UP

Outdoor Parklet Set  
Up For Fourteen Guests



Dining Room Set Up as a Private  
Event For Thirty Guests



The Gallery

The Lounge Set Up for Eight



# DIRECTIONS TO BARZOLA

**585 Bryant Street, Palo Alto CA 94301**

BarZola is located in downtown Palo Alto, on the corner of Bryant and Hamilton. Public parking is available street-side, with a large parking lot under City Hall. Street parking is free after 5pm and all day on weekends.

We are approximately 45 minutes away from downtown San Francisco and 30 minutes from San Jose.

