

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

Zola Dining Room – *fully private*

Capacity/Pricing/Timing

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

The Gallery + The Library – *fully private*

Capacity/Pricing/Timing

Seated Dinner + Cocktail Space	18 guests max
Dinner	5pm-11:30pm
F&B minimum	Weekdays \$2,100 Weekends \$2,300

Full A/V Capabilities | Private Restroom

The Lounge – *semi private*

Capacity/Pricing/Timing

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

The Gallery – *fully private*

Capacity/Pricing/Timing

Seated Dinner	20 guests max
Dinner	5pm-11:30pm
F&B minimum	\$1,600

Outdoor Patio – *fully covered and heated*

Capacity/Pricing/Timing

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



FULL RESTAURANT BUY-OUT



Zola Dining Room + Outdoor Patio + BarZola

Capacity/Pricing/Timing

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 \$19,000 Weekends \$22,000

For full restaurant buy-out, food and wine will be customized



OUR DINNER PARTY MENUS

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

Bistro Menu – \$80.00 per person

STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
GOATS CHEESE MOUSSE | artichoke – maitake – fava beans – red pepper emulsion
MIDWIFE & THE BAKER BREAD | Vermont creamery butter
OLIVES MARINÉE | citrus – fennel – coriander – garlic

MAIN COURSE

ROASTED CHICKEN BREAST | fregola – spring vegetables – sauce velouté
PARISIAN GNOCCHI | spring onion – carrots – mushroom & ramp velouté – slow egg
GRILLED ASPARAGUS | garlic gremolata – mustard vinaigrette – cured egg yolk
POMMES FRITES | sauce dijonnaise

DESSERT (individually plated – gluten free upon request)

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

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

Menu A – \$95.00 per person

STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
GOATS CHEESE MOUSSE | artichoke – maitake – fava beans – red pepper emulsion
MIDWIFE & THE BAKER BREAD | Vermont creamery butter
OLIVES MARINÉE | citrus – fennel – coriander – garlic

MAIN COURSE

FLATIRON STEAK | sauce Bordelaise
PARISIAN GNOCCHI | spring onion – carrots – mushroom & ramp velouté – slow egg
GRILLED ASPARAGUS | gremolata – mustard vinaigrette – cured egg yolk
POMMES FRITES | sauce dijonnaise

DESSERT (individually plated – gluten free upon request)

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

OUR DINNER PARTY MENUS

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

Menu B – \$115.00 per person

STARTERS

- SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
- GOATS CHEESE MOUSSE | artichoke – mistake – fava beans – red pepper emulsion
- MIDWIFE & THE BAKER BREAD | Vermont creamery butter
- OLIVES MARINÉE | citrus – fennel – coriander – garlic

MAIN COURSE

- FLATIRON STEAK | sauce Bordelaise
- ORA KING SALMON | braised winter greens – leeks – sauce amandine
- PARISIAN GNOCCHI | spring onion – carrots – mushroom & ramp velouté – slow egg
- GRILLED ASPARAGUS | gremolata – mustard vinaigrette – cured egg yolk
- POMMES FRITES | sauce dijonnaise

DESSERT (gluten free upon request)

- MOUSSE AUX CHOCOLAT | valrhona “Illanka” – chantilly – cocoa crumb
- RHUBARB TART | strawberry compote – candied kumquat – chantilly

SUGGESTED WINES – OPTIONAL – full wine list upon request

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

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

COCKTAIL PARTIES

COCKTAIL PARTY SPACES & CONFIGURATION

The Library Cocktail

semi private

Capacity/Pricing/Timing

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

The Gallery Cocktail

fully private

Capacity/Pricing/Timing

Standing Cocktail	30 guests max
Cocktail	4pm-11:30pm
F&B minimum	\$1,600

The Gallery Cocktail + The Library

fully private

Capacity/Pricing/Timing

Standing Cocktail	40 guests max
Cocktail	4pm-11:30pm
F&B minimum	Weekdays \$2,100 Weekends \$2,300

Zola Dining Room Cocktail

fully private

Capacity/Pricing/Timing

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

Full Restaurant Rental (Buy-Out)

Capacity/Pricing/Timing

Standing Cocktail	100 guests max
Cocktail/Dinner	5pm-11:30pm
F&B minimum	Weekdays \$19,000 Weekends \$22,000



COCKTAIL PARTIES

HORS D'OEUVRES SELECTION

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

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

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

L'Abeille | abstinence cape citrus - mandarin - lapsing - honey - lemon (non-alcoholic)

LARGE/PRIVATE PARTY SELECTIONS

NAME OF PARTY _____

DATE OF PARTY _____

NUMBER OF GUESTS _____

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 \$1,600
_____ The Gallery + The Library	Cocktail Party	private - up to 40 people - min. F&B \$2,100/\$2,300
_____ Full Restaurant	Cocktail Party	private - up to 60/100 people - min. F&B \$19,000/\$22,000
_____ Full Restaurant	Seated Dinner	private - up to 60/100 people - min. F&B \$19,000/\$22,000
_____ Zola Dining Room	Seated Dinner	private - up to 40 people - min. F&B \$3,000/\$4,500
_____ The Gallery	Seated Dinner	private - up to 20 people - min. F&B \$1,600
_____ The Gallery + The Library	Seated + Cocktail	private - up to 18 guests - min. F&B \$2,100/\$2,300
_____ Outdoor Patio	Seated Dinner	private - up to 20 people - min. F&B \$3,000/\$4,000
_____ Bar Zola Lounge	Seated Dinner	semi-private - up to 8 people - min. F&B \$1,000

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.

