

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!”



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 park-let 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](#)



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PRIVATE DINNER SPACES SPACES & CONFIGURATION

Zola Dining Room – fully private

Capacity/Pricing/Timing

Seated Dinner	40 guests max
Dinner	5pm–11:30pm
F&B minimum	Mon–Thurs. \$3,500 Fri–Sat. \$4,500

The Gallery + The Library – fully private

Capacity/Pricing/Timing

Seated Dinner + Cocktail Space	20 guests max
Dinner	5pm–11:30pm
F&B minimum	Mon–Thurs. \$2,100 Fri–Sat. \$2,300

The Bar Lounge – semi private

Capacity/Pricing/Timing

Intimate Seated Dinner	8 guests max
Dinner	5pm–11:30pm
F&B minimum	Mon–Thurs. \$1,000 Fri–Sat. \$1,200

The Gallery – fully private

Capacity/Pricing/Timing

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

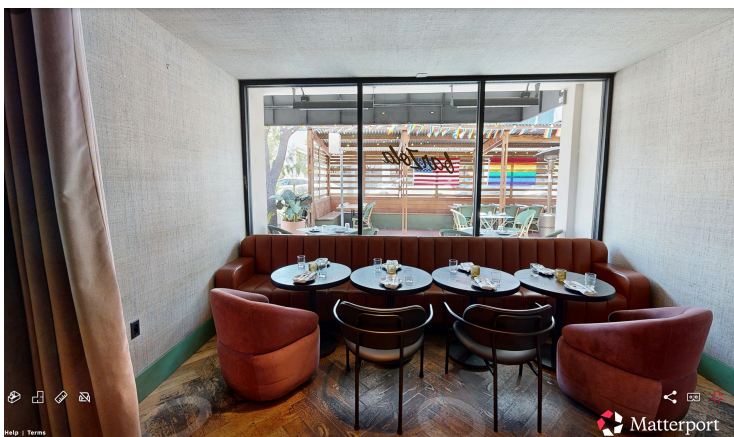
Full A/V Capabilities / Private Restroom



Outdoor Patio – fully covered and heated

Capacity/Pricing/Timing

Seated Dinner	20 guests max
Dinner	5pm–11:30pm
F&B minimum	Mon–Thurs. \$3,000 Fri–Sat. \$4,000



FULL RESTAURANT BUY-OUT

Zola Dining Room + Outdoor Patio +
BarZola + The Gallery + The Library

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	Mon-Thurs. \$19,000 Fri-Sat. \$22,000

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



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 the private dinner spaces page



DINNER PARTY MENUS

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

Menus change seasonally based on availability.

Bistro Menu – \$84.00 per person

STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | roasted beets – toasted pumpkin seeds –
Belgian endive – burnt orange vinaigrette
MIDWIFE & THE BAKER BREAD | Vermont creamery butter
OLIVES MARINÉE | citrus – fennel – coriander – garlic

MAIN COURSE

ROASTED CHICKEN BREAST | spinach spatzle – roasted celery root – wild mushrooms –
Sauce Robert
PARISIAN GNOCCHI | spring onion – carrots – mushroom & ramp velouté – slow egg
SUMMER BEANS | Romano, yellow wax & blue lake beans – almonds – brown butter – fromage blanc
POMMES FRITES | sauce dijonnaise

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

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

Menu A – \$98.00 per person

STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | roasted beets – toasted pumpkin seeds –
Belgian endive – burnt orange vinaigrette
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
SUMMER BEANS | Romano, yellow wax & blue lake beans – almonds – brown butter – fromage blanc
POMMES FRITES | sauce dijonnaise

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

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

Menu B – \$122.00 per person

STARTERS

SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | roasted beets – toasted pumpkin seeds –
Belgian endive – burnt orange vinaigrette
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
SUMMER BEANS | Romano, yellow wax & blue lake beans – almonds – brown butter – fromage blanc
POMMES FRITES | sauce dijonnaise

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

MOUSSE AUX CHOCOLAT | valrhona “Illanka” – chantilly – cocoa crumb
TARTE L'ORANGE | orange curd ~ elderflower ~ berry coulis ~ meringue cookies

WINE LIST

SUGGESTED WINES (optional)

[Full wine list](#) selections upon request and availability

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

HOUSE

CHAMPAGNE	NV HOUSE CHAMPAGNE	\$96
SANCERRE	SAUVIGNON BLANC	\$76
WHITE BURGUNDY	CHARDONNAY	\$76
RED BURGUNDY	PINOT NOIR	\$88
FRENCH BORDEAUX	CABERNET SAUVIGNON & MERLOT	\$85

PREMIUM

NV	PAUL BARA RÉSERVE GRAND CRU BRUT	\$150
2023	GERARD BOULAY CHAVIGNOL LE MONTS	\$150
2020 VINTAGE MAY VARY	ANNE GROS HAUT-CÔTES DE NUIT CUVÉE MARINE	\$140
2022	ANNE GROS CHAMBOLLE MUSIGNY	\$185
2017	CROIX CANON SAINT EMILION	\$130



COCKTAIL PARTIES

SPACES & CONFIGURATION

[Zola Dining Room](#) Cocktail

fully private

Capacity/Pricing/Timing

Standing Cocktail	49 guests max
Cocktail	4pm-11:30pm
F&B minimum	Mon-Thurs. \$3,500 Fri-Sat. \$4,500



[The Gallery](#) Cocktail

fully private

Capacity/Pricing/Timing

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

[The Gallery + The Library](#) Cocktail

fully private

Capacity/Pricing/Timing

Standing Cocktail	40 guests max
Cocktail	4pm-11:30pm
F&B minimum	Mon-Thurs. \$2,100 Fri-Sat. \$2,300

[The Library](#) Cocktail

semi private

Capacity/Pricing/Timing

Standing Cocktail	20 guests max
Cocktail	4pm-11:30pm
F&B minimum	Mon-Thurs. \$500 Fri-Sat. \$700

COCKTAIL PARTIES

HORS D'OEUVRES SELECTION

HORS D'OEUVRES (served passed or stationary) -

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

- **Truffle Panisse** | maitake mushroom - green onion - smoked paprika - porcini aioli (vegan, G.F.)
- **Seasonal Crostini** | 20 year balsamic (vegetarian or vegan)
- **Stuffed Mushroom** | duxelles - parmesan (vegetarian or vegan)
- **Artichoke Lettuce Cups** | marinated artichokes - potato - lemon thyme vinaigrette (vegan, G.F.)
- **Stuffed Espelette Gougeres** | gruyere - parmesan (vegetarian)
- **Black Truffled Grilled Cheese** | gruyere, 9 month Comté - green onion (vegetarian)
- **Smoked Salmon Rillettes** | chive creme fraiche - smoked trout roe - brioche rounds (pescatarian)
- **Dungeness Crab Cakes** | sauce remoulade - green onion (D.F.)
- **Grilled Prawns Skewer** | marinated prawns - Sauce Verte (D.F., G.F.)
- **Catalan Meatball Skewers** | Hobbs bacon & porcini tomato sauce - parmesan
- **Steak Poivre Skewer** | hanger steak, sauce Bordelaise (G.F.)
- **Crispy Pork Belly Skewer** | fruit mustard (D.F., G.F.)

SLIDERS (served passed or stationary) - \$15 per guest

- **Portobello Mushroom Slider** | black truffle aioli - frisée, pickled shallot (D.F., Vegetarian)
- **Wagyu Beef Slider** | Aged Cheddar - pickled shallots - arugula, tomato jam

STATIONARY HORS D'OEUVRES

- **Tomato & Burrata** | stone fruit - basil pistou - crostini | Serves 8-10 guests \$50
- **Cheese Board** | seasonal jam - pickles - grilled bread | Serves 8-10 guests \$60
- **Charcuterie Board** | mustard - pickles - grilled bread | Serves 8-10 guests \$60
- **Catalan Meatball** | Hobbs bacon & porcini tomato sauce - parmesan | 8 each meatballs \$40

PASSED DESSERT (served passed or stationary) - \$10 per selection

- **Chocolate Mousse Cups** | chantilly - cocoa crumble (G.F.)
- **Lemon Sponge Cake** | pastry cream - raspberry - candied almond
- **Profiteroles** | orange diplomat - seasonal fruit compote

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 curaçao - 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

DESIRED SPACE (Choose One)

	Event Format	Space	Privacy	Max # of Guests	Food & Beverage Minimum	
<input type="checkbox"/>	Seated Large Party Dinner Reservation	Bar Zola Lounge	Not private	12 guests	Menu selection required	
<input type="checkbox"/>	Seated Large Party Dinner Reservation	Zola Dining Room	Not private	18 guests	Menu selection required	
<input type="checkbox"/>	Seated Large Party Dinner Reservation	Outdoor Patio	Not private	16 guests	Menu selection required	
<input type="checkbox"/>	Cocktail Party	The Library	Semi-private	20 guests	M-Th F-S	\$500 \$700
<input type="checkbox"/>	Cocktail Party	Full Restaurant	Private	100 guests	M-Th F-S	\$19,000 \$22,000
<input type="checkbox"/>	Cocktail Party	Zola Dining Room	Private	49 guests	M-Th F-S	\$3,500 \$4,500
<input type="checkbox"/>	Cocktail Party	The Gallery	Private	30 guests	M-Th F-S	\$500 \$700
<input type="checkbox"/>	Cocktail Party	The Gallery + The Library	Private	40 guests	M-Th F-S	\$2,100 \$2,300
<input type="checkbox"/>	Seated Dinner + Cocktail Party	The Gallery + The Library	Private	20 guests	M-Th F-S	\$2,100 \$2,300
<input type="checkbox"/>	Seated Dinner	The Gallery	Private	20 guests	\$1,600	
<input type="checkbox"/>	Seated Dinner	Bar Zola Lounge	Semi-private	8 guests	\$1,000	
<input type="checkbox"/>	Seated Dinner	Zola Dining Room	Private	40 guests	M-Th F-S	\$3,500 \$4,500
<input type="checkbox"/>	Seated Dinner	Outdoor Patio	Private	20 guests	M-Th F-S	\$3,000 \$4,000
<input type="checkbox"/>	Seated Dinner	Full Restaurant	Private	80 guests	M-Th F-S	\$19,000 \$22,000

Event Policies:

Food & Beverage sales are subject to a 9.13% sales tax, 5% living wage fee, and 20% service fee which will be included in the check. Food and beverage minimums are pre-tax and pre-service fees. Payment is due in full at the close of your event, and will be applied to one payment type. Cancellations made within 7 days of the event will result in a charge of \$50 per guest. The head count for the event is required three (3) days prior to the event. This is the minimum number for which you will be billed. Cancellations made within 48 hours will result in a charge of \$100 per person for large parties and the full f&b minimum for private events.

LARGE/PRIVATE PARTY SELECTIONS

NAME OF PARTY

DATE OF PARTY

OF GUESTS

MENU CHOICE
(SELECT ONE)

- ☐ BISTRO MENU
☐ MENU A
☐ MENU B

FEATURED
COCKTAILS
(optional)

PASSED
HORS D'OEUVRES

(for cocktail parties, or in
addition to dinner)

STATIONARY
HORS
D'OEUVRES

(for cocktail parties, or in
addition to dinner)

PRE-SELECTED
WINE

(optional)

OF BOTTLES

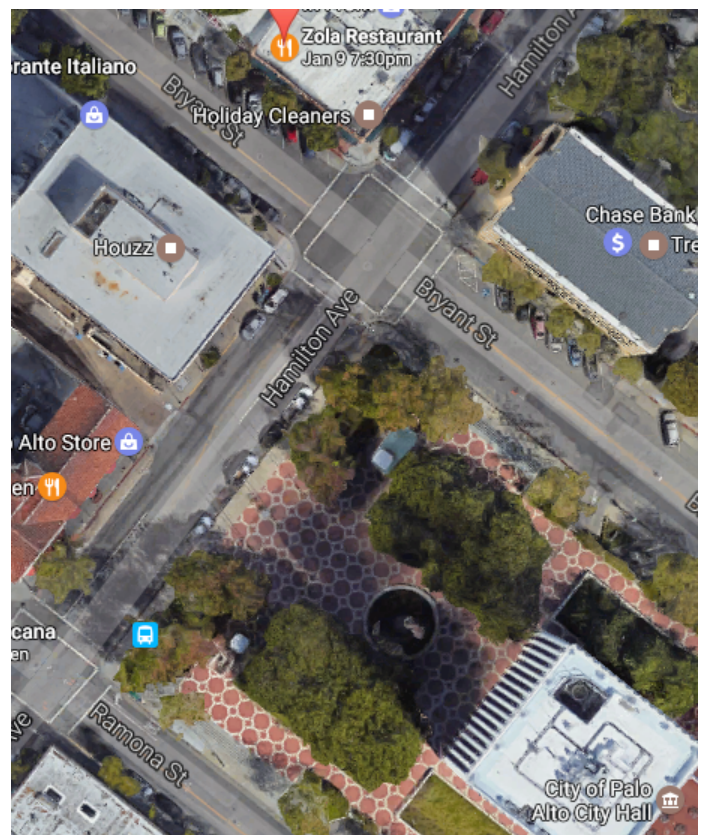
DIETARY
RESTRICTIONS

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.



SAMPLE SPACE SET-UP

Zola Dining Room

for Thirty Guests (private)



The Bar Lounge

for Eight Guests (semi-private)



The Gallery

for Fourteen Guests (private)



Outdoor Parklet

for Fourteen Guests (semi-private)

