

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 Alto Restaurants](#).



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PRIVATE SPACES SPACES & CONFIGURATION

To take a 360 virtual tour of each space, click on the hyperlinks below.

[The Gallery](#) – fully private

Event Type / Capacity / Timing / Pricing	
Cocktail Reception	30 guests max 4pm - 11:30pm
Seated Dinner	20 guests max 5pm - 11:30pm
F&B minimum	\$1,600
Full A/V Capabilities / Private Restroom	



[The Gallery + The Library](#) – fully private

Event Type / Capacity / Timing / Pricing	
Pre-Dinner Cocktail Reception (one hour)	20 guests max
+ Seated Dinner	5pm-11:30pm
F&B minimum	\$1900
Full A/V Capabilities / Private Restroom	



[The Library](#) – semi private

Event Type / Capacity / Timing / Pricing	
Standing Cocktail Reception (only)	20 guests max 4pm-11:30pm
F&B minimum	\$600

PRIVATE SPACES SPACES & CONFIGURATION

To take a 360 virtual tour of each space, click on the hyperlinks below.



[Zola Dining Room](#) – fully private

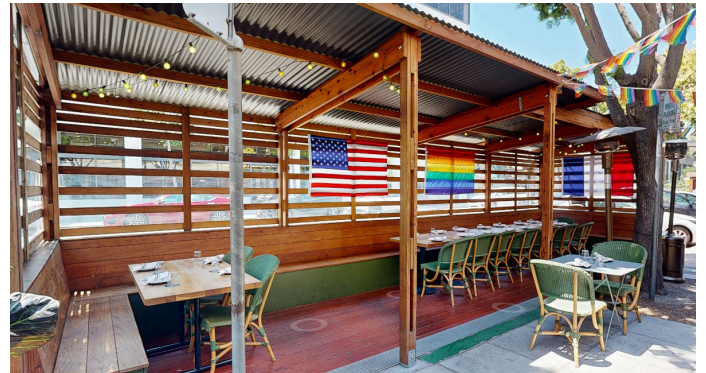
Event Type / Capacity / Timing / Pricing

Cocktail Reception	50 guests max	4pm - 11:30pm
Seated Dinner	40 guests max	5pm - 11:30pm
F&B minimum	Monday	\$3,000
	Tues.-Wed.	\$4,500
	Thurs.-Sat.	\$5,500

[Outdoor Patio](#) – fully covered and heated

Event Type / Capacity / Timing / Pricing

Cocktail Reception	30 guests max	4pm - 11:30pm
Seated Dinner	20 guests max	5pm - 11:30pm
F&B minimum (Nov. - Apr.)	Monday	\$2,000
	Tues.-Wed.	\$2,500
	Thursday	\$3,000
	Fri.-Sat.	\$3,500
F&B minimum (May - Oct.)	Monday	\$3,000
	Tues.-Wed.	\$3,500
	Thursday	\$4,000
	Fri.-Sat.	\$4,500



[The Bar Lounge](#) – semi private

Event Type / Capacity / Timing / Pricing

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

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 rooms + 20 guests outdoor patio + separate reception space
Cocktail/Dinner	5pm-11:30pm
F&B minimum	Mon-Wed. \$19,000 Thurs.-Sat. \$22,000

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



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	\$84 Bistro Menu \$98 Menu A \$122 Menu B

For larger groups please refer to the private spaces on pg. 4.



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 – 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 | winter squash – salsify – maitake – broccolini – sunchoke cream – slow egg

ROASTED CAULIFLOWER | vadouvan vinaigrette – parmesan – parsley oil

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 – 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 | winter squash – salsify – maitake – broccolini – sunchoke cream – slow egg

ROASTED CAULIFLOWER | vadouvan vinaigrette – parmesan – parsley oil

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 – 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 | winter squash – salsify – maitake – broccolini – sunchoke cream – slow egg

ROASTED CAULIFLOWER | vadouvan vinaigrette – parmesan – parsley oil

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	\$80
WHITE BURGUNDY	CHARDONNAY	\$76
RED BURGUNDY	PINOT NOIR	\$88
FRENCH BORDEAUX	CABERNET SAUVIGNON & MERLOT	\$85

PREMIUM

NV	CHARTOGNE TAILLET CUVÉE SAINT ANNE BRUT	\$160
2024	GERARD BOULAY CHAVIGNOL LE MONTS	\$150
2021	JEAN MARC PILLOT SAINT-ROMAN LA PÉRIÈRE	\$135
2018	ROSSIGNOL-CHANGARNIER VOLNAY	\$175
2020	ROC DE CAMBES COTES DE BOURG	\$178

WINE PAIRINGS

Enhance your dining experience with curated wine selections chosen to complement each course. Our Chef and Sommelier work together to highlight seasonal ingredients, balance flavors, and create a harmonious progression from start to finish. Pairings are served with each course and are designed to elevate the menu while offering guests a seamless, memorable tasting experience.



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

STATIONARY HORS D'OEUVRES

- **Humboldt Fog Goat Cheese Mousse** | roasted beets - toasted pumpkin seeds - Belgian endive - burnt orange vinaigrette | Serves 8-10 guests \$50
- **Salade Verte** | gem lettuce - red wine vinaigrette - bread crumb - sieved egg | 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 guest per selection

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

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

(optional & priced a la carte)

- **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

DESIRED SPACE (Choose One)

Space	Privacy	Event Format	Max # of Guests	Food & Beverage Minimum
Bar Zola Lounge	Not private	 Seated Large Party Dinner Reservation	12 guests	Menu selection required
	Semi-private	 Seated Dinner	8 guests	Mon.-Wed. \$1,000 Thurs.-Sat. \$1,200
Zola Dining Room	Not private	 Seated Large Party Dinner Reservation	18 guests	Menu selection required
	Private	 Seated Dinner	40 guests	Monday \$3,000 Tues.-Wed. \$4,500
		 Cocktail Party	49 guests	Thurs.-Sat. \$5,500
The Gallery + The Library	Private	 Pre-Dinner Cocktail Party (one hour) + Seated Dinner	20 guests	\$1900
The Gallery	Private	 Seated Dinner	20 guests	\$1,600
		 Cocktail Party	30 guests	
The Library	Semi-private	 Cocktail Party	20 guests	\$600
Outdoor Patio	Not private	 Seated Large Party Dinner Reservation	16 guests	Menu selection required
	Private	 Seated Dinner	20 guests	Seasonal pricing - see pg. 4
		 Cocktail Party	30 guests	
Full Restaurant	Private	 Seated Dinner	70 guests	M-Th \$19,000
		 Cocktail Party	100 guests	F-S \$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	FEATURED COCKTAILS <i>(optional)</i>	_____
	☐ MENU A		_____
	☐ MENU B		_____

PASSED HORS D'OEUVRES <i>(for cocktail parties, or in addition to dinner)</i>	_____

STATIONARY HORS D'OEUVRES <i>(for cocktail parties, or in addition to dinner)</i>	_____

PRE-SELECTED WINE <i>(optional)</i>	_____	# OF BOTTLES	_____
	_____		_____
	_____		_____
	_____		_____
	_____		_____

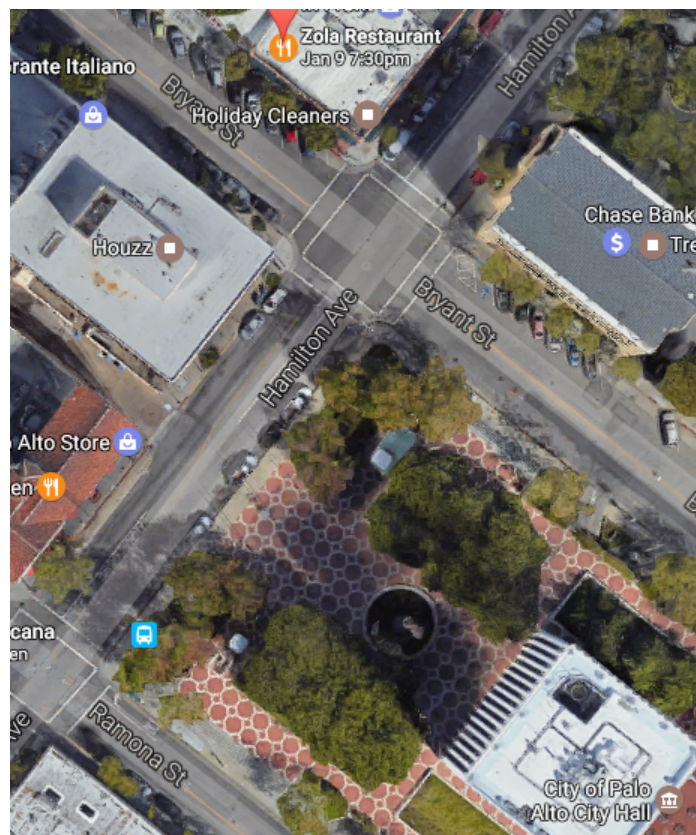
DIETARY
RESTRICTIONS

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



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)

