

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 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](#).



PRIVATE SPACES.....	pg. 3-4
LARGE PARTIES.....	pg. 4
PRIVATE & LARGE PARTY MENUS.....	pg. 5-6
WINE LIST.....	pg. 7
COCKTAIL PARTY MENUS.....	pg. 8-9
GUEST EXPERIENCE ADD-ONS.....	pg. 9
PARTY SELECTION FORM.....	pg. 10
SAMPLE SPACE SET UP.....	pg. 11

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
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Seated Dinner	20 guests max 5pm - 11:30pm
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F&B minimum	\$1,600
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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
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+ Seated Dinner	5pm-11:30pm
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F&B minimum	\$1900
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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
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F&B minimum	Mon.-Wed. \$1,000 Thurs.-Sat. \$1,200
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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
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Seated Dinner	40 guests max 5pm - 11:30pm
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F&B minimum	Monday	\$3,500
	Tues.-Wed.	\$4,500
	Thurs.-Sat.	\$5,500



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

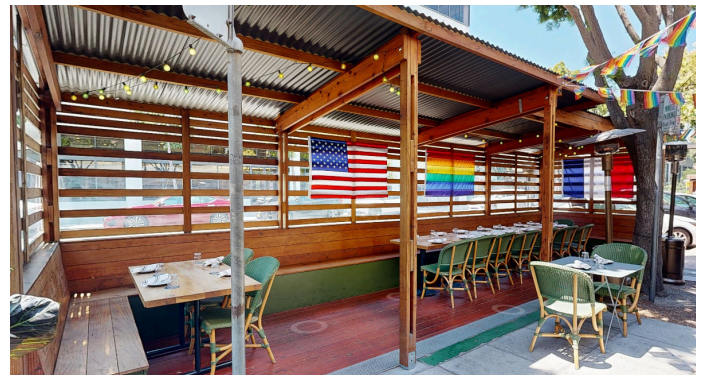
Event Type / Capacity / Timing / Pricing

Cocktail Reception	30 guests max 4pm - 11:30pm
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Seated Dinner	20 guests max 5pm - 11:30pm
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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
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Dinner	5pm-11:30pm
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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

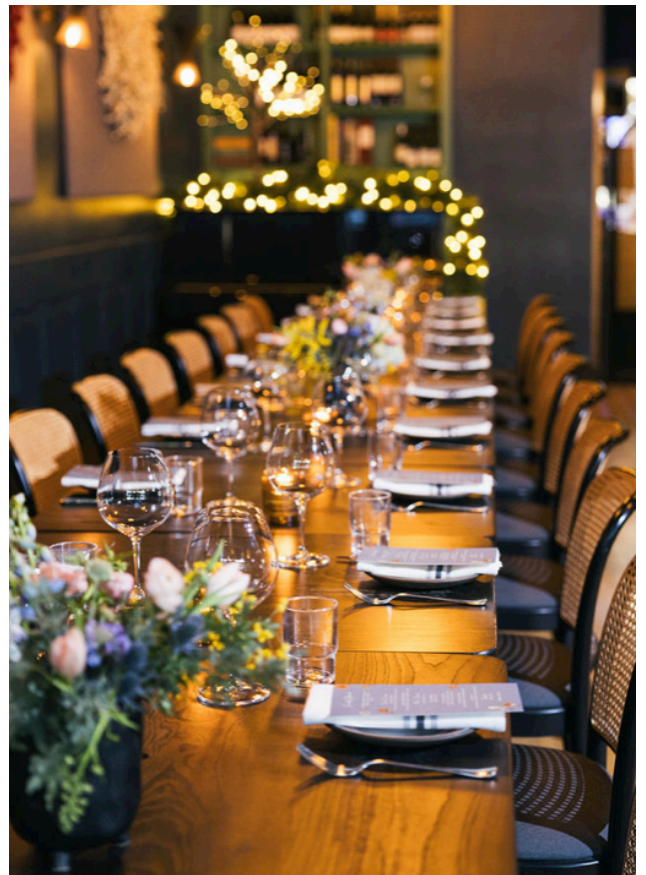
Standing Cocktail 100 guests max

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 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 \$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

OLIVES MARINÉE | citrus – fennel – coriander – garlic
SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | pickled ramps – fava beans – english peas – pine nuts – endive
MIDWIFE & THE BAKER BREAD | Vermont creamery butter

MAIN COURSE

ROASTED CHICKEN BREAST | Sauce Robert
CHICKPEA PANISSE & SEASONAL VEGETABLES (vegan)
MIXED SUMMER BEANS | black garlic – marcona almonds – preserved lemon – brown butter
SPRING PEAS & PEARL ONIONS | english peas – sugar snap peas – fines herbes
POMMES FRITES | sauce dijonnaise

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

CHOCOLATE MOUSSE CUPS | vanilla chantilly – cocoa crumb
CRÈME BRULÉE | caramelized valrhona “ivoire” chocolate

Menu A – \$98.00 per person

STARTERS

OLIVES MARINÉE | citrus – fennel – coriander – garlic
SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | pickled ramps – fava beans – english peas – pine nuts – endive
MIDWIFE & THE BAKER BREAD | Vermont creamery butter

MAIN COURSE

FLATIRON STEAK | sauce Bordelaise
CHICKPEA PANISSE & SEASONAL VEGETABLES (vegan)
MIXED SUMMER BEANS | black garlic – marcona almonds – preserved lemon – brown butter
SPRING PEAS & PEARL ONIONS | english peas – sugar snap peas – fines herbes
POMMES FRITES | sauce dijonnaise

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

CHOCOLATE MOUSSE CUPS | vanilla chantilly – cocoa crumble
CRÈME BRÛLÉE | caramelized valrhona “ivoire” chocolate

Menu B – \$122.00 per person

STARTERS

OLIVES MARINÉE | citrus – fennel – coriander – garlic
SALADE VERTE | gem lettuce – red wine vinaigrette – sieved egg
HUMBOLDT FOG GOAT CHEESE MOUSSE | pickled ramps – fava beans – english peas – pine nuts – endive
MIDWIFE & THE BAKER BREAD | Vermont creamery butter

MAIN COURSE

FLATIRON STEAK | sauce Bordelaise
CREATIVE KING SALMON | chimichurri
CHICKPEA PANISSE & SEASONAL VEGETABLES (vegan)
MIXED SUMMER BEANS | black garlic – marcona almonds – preserved lemon – brown butter
SPRING PEAS & PEARL ONIONS | english peas – sugar snap peas – fines herbes
POMMES FRITES | sauce dijonnaise

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

CHOCOLATE MOUSSE CUPS | vanilla chantilly – cocoa crumble
CRÈME BRÛLÉE | caramelized valrhona “ivoire” chocolate

DINNER PARTY MENU ADD-ONS

Customize your celebration with optional menu add-ons or substitutions – from premium ingredients to supplemental dishes.

Filet Mignon	+ \$20 per guest	<i>Substitution for the Flat Iron Steak</i>
Local White Fish	+ \$10 per guest	<i>Substitution for the Salmon</i>
Gratin de Macaroni	+ \$5 per guest	<i>Add-on</i>
Stone Ground White Grits	+ \$5 per guest	<i>Add-on</i>
Frisee & Apple Salad	+ \$5 per guest	<i>Substitution for the Salade Verte</i>

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	\$88
WHITE BURGUNDY	CHARDONNAY	\$76
RED BURGUNDY	PINOT NOIR	\$88
FRENCH BORDEAUX	CABERNET SAUVIGNON & MERLOT	\$86
RHONE BLEND	GRENACHE BLEND	\$86

PREMIUM

NV	CHARTOGNE TAILLET CUVÉE SAINTE ANNE BRUT	\$160
2023	GERARD BOULAY CHAVIGNOL MONTS DAMNES	\$150
2021	PIERRE-YVES COLIN-MOREY HAUTES-COTES DE BEAUNE	\$145
2021	DOMAINE JOSEPH ROTY COTE DE NUITS-VILLAGES	\$150
2020	ROC DE CAMBES COTES DE BOURG	\$178
2020	JULIEN BARROCHE CHATEAUNEUF-DU-PAPE	\$170

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

PASSED OR STATIONARY

\$100 (20 pieces; minimum order)

\$50 add-on for an add'l 10 pieces

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

\$200 per selection (20 pieces; minimum order)

\$100 add-on for an add'l 10 pieces of the same item

■ **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 Gougère** | gruyere - parmesan (vegetarian)

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

\$250 per selection (20 pieces; minimum order)

\$125 add-on for an add'l 10 pieces of the same item

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

■ **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.)

■ **Portobello Mushroom Slider** | black truffle aioli - frisée, pickled peppers (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 PLATTERS

\$50 per platter (serves 8-10 guests)

■ **Salade Verte** | gem lettuce - red wine vinaigrette - bread crumb - sieved egg

\$60 per platter (serves 8-10 guests)

■ **Cheese Board** | seasonal jam - pickles - grilled bread

■ **Charcuterie Board** | mustard - pickles - grilled bread

■ **Humboldt Fog Goat Cheese Mousse** | beets - pumpkin seeds - endive - burnt orange vinaigrette

■ **Catalan Meatball** | Hobbs bacon & porcini tomato sauce - parmesan | 8 each meatballs

DESSERT

\$200 per selection (20 pieces; minimum order)

\$100 add-on for an add'l 10 pieces of the same item

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

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

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

COCKTAIL PARTIES

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

Elevate your bar experience with an optional selection of house-crafted cocktails curated for your event. Each drink is mixed to order using premium spirits and seasonal ingredients with all cocktails priced à la carte.

- **L’Abeille** | abstinence cape citrus - mandarin - lapsing - honey - lemon (non-alcoholic)
- **Bee’s Knees** | gin - honey - acacia lemon
- **Colette** |
- **Margarita** | tequila - lime - cointreau - salt rim
- **Negroni** | gin - cocchi torino - Campari
- **Sidecar** | cognac - dry curaçao - lemon

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GUEST EXPERIENCE ADD-ONS

Enhance your event with thoughtful touches and upgraded amenities.

- **Custom Printed Menus** – Complimentary, individually printed menus with a custom logo and/or greeting.
- **Custom Printed Place Cards** – \$2 per guest.
- **Champagne and Caviar** – Begin your celebration with a moment of indulgence. Each guest is greeted with a glass of chilled Champagne, elegantly paired with a single, premium caviar selection...**pricing is per bottle and per ounce of caviar.**
- **Welcome Champagne or Champagne Toast** – A celebratory greeting on arrival...**pricing dependent on selection.**
- **Seasonal Floral Accent** – Simple arrangements to elevate your table...**pricing dependent on selection.**
- **Sommelier Led Wine Dinner** – Enjoy a guided wine experience featuring a curated selection thoughtfully paired with each course. Guests are taken through the stories, regions, and nuances behind the wines in a relaxed, conversational style...**inquire about pricing.**
- **Parting Treats** – A sweet farewell for your guests. House-made cookie bags (3 cookies)...**\$15 per guest.**
- **A/V Equipment** – TV screen/monitor, microphones (3)...**\$200.**
- **Cake Cutting/Plating** – **\$5 per guest.**



LARGE/PRIVATE PARTY SELECTIONS

DESIRED SPACE (Choose One)

Space	Privacy	Event Format	Max # of Guests	Food & Beverage Minimum
Bar Zola Lounge	Not private	<input type="checkbox"/> Seated Large Party Dinner Reservation	12 guests	Menu selection required
	Semi-private	<input type="checkbox"/> Seated Dinner	8 guests	Mon.-Wed. \$1,000 Thurs.-Sat. \$1,200
Zola Dining Room	Not private	<input type="checkbox"/> Seated Large Party Dinner Reservation	18 guests	Menu selection required
	Private	<input type="checkbox"/> Seated Dinner	40 guests	Monday \$3,500 Tues.-Wed. \$4,500
		<input type="checkbox"/> Cocktail Party	50 guests	Thurs.-Sat. \$5,500
The Gallery + The Library	Private	<input type="checkbox"/> Pre-Dinner Cocktail Party (one hour) + Seated Dinner	20 guests	\$1,900
The Gallery	Private	<input type="checkbox"/> Seated Dinner	20 guests	\$1,600
		<input type="checkbox"/> Cocktail Party	30 guests	
The Library	Semi-private	<input type="checkbox"/> Cocktail Party	20 guests	Mon.-Wed. \$1,000 Thurs.-Sat. \$1,200
Outdoor Patio	Not private	<input type="checkbox"/> Seated Large Party Dinner Reservation	16 guests	Menu selection required
	Private	<input type="checkbox"/> Seated Dinner	20 guests	Seasonal pricing - see pg. 4
		<input type="checkbox"/> Cocktail Party	30 guests	
Full Restaurant	Private	<input type="checkbox"/> Seated Dinner	70 guests	M-Th \$19,000
		<input type="checkbox"/> Cocktail Party	100 guests	F-S \$22,000

Event Policies:

Food & Beverage sales are subject to a 9.25% 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.

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)

