



PRIVATE EVENTS

breakfast * lunch * dinner * drinks

century city
dtla
malibu
newport beach
san diego
scottsdale
venice
west hollywood

zinqué



BONJOUR!

zinqué (zin-kae) is a Paris meets SoCal bistro, café & wine/ cocktail bar.

An inviting & chic home-away-from-home, we bring a casual, come-as-you-are, day-to-night locale together to work, play & socialize with excellent cuisine & craft cocktails in a stylish, comfortable environment.

- * Private events
- * Full buyouts
- * Birthday celebrations
- * Corporate events
- * Business meetings
- * Cocktail receptions
- * Baby showers
- * Wedding rehearsal dinners
- * Bachelorette parties



12 to 25 people

FAMILY STYLE DINNER

on the table for everyone to share

OPTION 1: \$64 / PERSON

APPETIZERS

Marinated Provence Olives (VG, GF) & Homemade Focaccia (V)
Burrata, Baby Heirloom Tomatoes, Seasonal Fruit (V) — Add Prosciutto \$4
Zucchini Roman Petite Pizzas (V)

MAINS & VEGETABLES

Seven Vegetables Vegetarian Couscous Tagine (V, can be made VG and/or GF)
Moroccan Couscous Royale Tagine | Chicken, Merguez, Lamb, Salmon & Seven Vegetables (can be made GF)

Market Greens & Avocado Salad (VG)

DESSERTS

Mousse Au Chocolat | valrhona guanaja, puffed buckwheat, calvados cream (V, GF)
Olive Oil Cake | crème fraîche, grilled seasonal fruit (V)



12 to 25 people

FAMILY STYLE DINNER

on the table for everyone to share

OPTION 2: \$79 / PERSON

APPETIZERS

Marinated Provence Olives (VG, GF) & Homemade Focaccia Burrata, Baby Heirloom Tomatoes, Seasonal Fruit (V)

— Add Prosciutto \$4

Clams with Chorizo (GF)

Zucchini Roman Petite Pizzas (V)

MAINS & VEGETABLES

Coq Au Vin | 3-hour braised chicken, carrots, pancetta, mushrooms, mashed potatoes

* OR *

Steak Frites | chimichurri & peppercorn sauce (GF)
+\$5 per person

Grilled Salmon | brown & forbidden rice, ratatouille, spicy yogurt sauce (GF)

Green Lasagna | zucchini, spinach, camembert, ricotta, gruyère (V)

Market Greens & Avocado Salad (VG)

DESSERTS

Mousse Au Chocolat | valrhona guanaja, puffed buckwheat, calvados cream (V, GF)

Olive Oil Cake | crème fraîche, grilled seasonal fruit (V)



minimum 8 people

BRUNCH | FAMILY STYLE

on the table for everyone to share

\$45 / PERSON

Smoked Salmon Toast, Pickled Onion, Whipped Cream Cheese,
Everything Spice

Avocado Toast, Pan con Tomate, Parmesan (V)

Assortment of Fresh Baked French Pastries (V)

Gluten-Free Blueberry Banana Bread (V, GF)

Baked Oatmeal Bowl | bananas, berries, walnuts (V)

Soft Scramble | parmesan & herbs, lime & crème fraîche sauce
(V, GF)

Baker's Bacon

Fries (V)

Lemonade

Iced Tea

Bottomless Mimosas | 2 hours | \$25 / person



minimum 12 people

COCKTAIL HOUR

every day 4:00pm - 6:00pm

\$45 / PERSON \$60 IF BEGINNING AFTER 6:00PM

Marinated Provence Olives (VG, GF) & Homemade Focaccia (V)
Ahi Tuna Crispy Saffron Rice Bites (GF)
Fries + Mayo Sriracha (V)
Burrata Roman Petite Pizzas (V)
Pepperoni Roman Petite Pizzas
Merguez Sausage Meatballs | za'atar yogurt sauce (GF)
Tomato Avocado Tartines (V)
Smoked Salmon Tartines



OPEN BAR

feat. a selection of wines, beers & cocktails

\$39 / PERSON \$55 IF BEGINNING AFTER 6:00PM

Rosé | Provence
Malbec | Argentina
Sauvignon Blanc | Chile
L'Amante | Spicy Margarita
La Française | Passion Fruit Vodka
Bavik Lager | Beer



25 to 45 people

PARTIAL BUYOUT

tray-passed menu

\$79 / PERSON

Fried Artichokes | caesar dressing

Deviled Eggs | mayonnaise sriracha, pickled cucumbers, dill, chips (V, GF)

Ahi Tuna Crispy Saffron Rice Bites (GF)

Falafel | tahini, herb salad (VG)

Burrata Roman Petite Pizzas (V)

Pepperoni Roman Petite Pizzas

Caprese Skewers | tomato, mozzarella, basil (V)

Grilled Prawn Skewers (GF)

Merguez Sausage Meatball Skewers | za'atar yogurt sauce (GF)

Ratatouille Tacos (V)

**Partial buyouts require a space rental fee per 3-hour period.
Prices below for rental of patio or PDR @ each location.**

SUNDAY - WEDNESDAY

\$700 | Century City, Malibu, Newport, Venice, West Hollywood

\$300 | DTLA, San Diego, Scottsdale

THURSDAY - SATURDAY

\$2000 | Century City, Malibu, Newport, Venice, West Hollywood

\$1200 | DTLA, San Diego, Scottsdale

Open Bar | 3 Hours | \$59 / Person





more than 50 people

FULL BUYOUT | 5 HOURS

tray-passed menu or food stations

WEEKNIGHTS

\$15k - \$25k depending on F&B options.

WEEKENDS

\$25k - \$40k depending on F&B options.

Please contact events@lezinqe.com for more info.





PAELLA PARTIES

in your home, office or venue of choice

TRADITIONAL SPANISH PAELLA

Prepared LIVE in front of your guests! Meat, fish & vegetarian options available.

TAPAS

Choose hand-carved jamón, tortilla española, merguez sausage meatballs + more from our long list of delicious appetizers.

SERVICE

Table, tray-passed and/or buffet options available.

BAR

Let our mixologists craft & serve cocktails or create a self-service bar for your guests. Wine, beer & non-alcoholic cocktails also available.

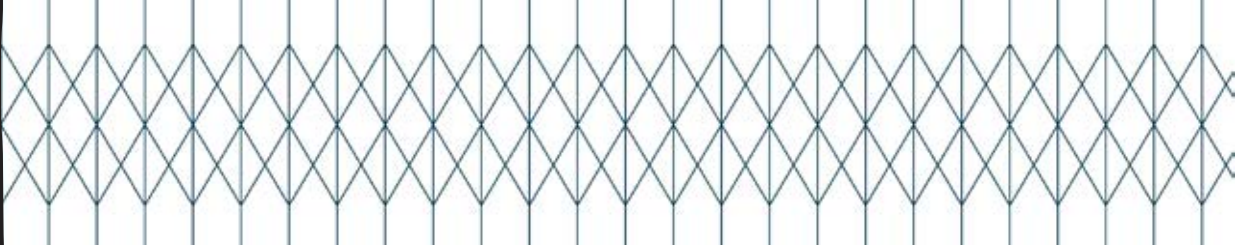
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CATERING

BREAKFAST PLATTERS
SANDWICH PLATTERS
SALADS & BOWLS
CHEESE PLATTERS
ROMAN PIZZA BITES
MAINS
VEGGIES
HORS-D'OEUVRES
BEVERAGES
DESSERTS



CONTACT

events@lezinqué.com

Cake service fee: \$20.

Corkage fee: \$30 / bottle.

All prices before taxes + gratuities.

20% gratuity will be added
to parties of 6 or more.

Split check: 6 cards MAX.

Please let us know about any
allergies or dietary restrictions.

zinqué

