



COUQLEY

— Host an **ELEGANT SOIRÉE** at Cougley —

We Cater, You Host, They Applaud



Couqley French Brasserie - Downtown



Couqley French Bistro & Bar - JLT

# MAKE YOUR GROUP BOOKING

— at Cougley —

Select one of our food package options below.

You can also combine the canapes & bites package with one of our dining offers to enjoy the full Cougley experience.

## CANAPÉS & BITES

AED 79 / Person

### THE 2-COURSE EXPERIENCE

STARTER & MAIN COURSE

AED 179 / Person

### THE 2-COURSE EXPERIENCE

MAIN COURSE & DESSERT

AED 179 / Person

### THE PREMIUM 3-COURSE EXPERIENCE

STARTER & MAIN COURSE  
& DESSERT

AED 279 / Person

### THE 5-COURSE EXPERIENCE

AMUSE-BOUCHE & SOUP &  
SALAD & MAIN COURSE & DESSERT

AED 399 / Person

- The displayed package price is per person, in AED, and inclusive of 7% municipality fee & 5% vat.
- The chosen food package(s) will be unique and applied for all guests of the group, beverage packages can be mixed according to your guests' preferences



# CANAPÉS & BITES

AED 79 / Person

STANDING AND SOCIALIZING SETUP.

OFFER AVAILABLE FROM 4PM UNTIL 7PM

## Option 1

### Couqley's bite-sized classics

WE OFFER A DELIGHTFUL SELECTION OF 6 CANAPÉS PER PERSON, SERVED TO YOU AS PASS-AROUND BITES.

Raw steak tartare on toast

Roasted sweet pepper on toast

Wild mushroom vol-au-vent

Lightly smoked salmon carpaccio on toast

Grilled beef cubes on brioche with Couqley sauce

Mini burger

## Option 2

### Build your own canapé selection

COUQLEY'S  
CLASSIC CANAPÉS  
AT AED12/PC

Fried calamari  
Wild mushroom vol-au-vent  
Steak tartare  
Beef brochette  
Roasted sweet pepper  
Grilled shrimp brioche  
Lightly smoked salmon carpaccio

COUQLEY'S  
PREMIUM CANAPÉS  
AT AED19/PC

Foie gras  
Mini burger  
Brioche lobster  
Canapé octopus  
Goat cheese tartine

OYSTERS  
AT AED29/PC

Shucked Fine  
de Claire 2#  
served on ice

\*Oysters available  
for dine-in only

## TIPS!

Get ready to make your event absolutely unforgettable!

Choose Couqley's amazing canapés pass-around to kickstart your evening with a standing and socializing setup.

After 7PM, indulge in our delicious two-course meal, for the main course and dessert.

Get ready to sit back, relax, and enjoy the incredible experience we have in store for you!

## PICK UP & DELIVERY

All toasts and brioche slices will be lovingly presented in individual containers to ensure the preservation of their delightful freshness and delectable qualities.

Get it delivered and let's make your home event absolutely amazing!

A Minimum Spend of AED 1,000  
Minimum 48-hour Advance Notice.



Lobster Brioche



Goat Cheese Tartine



Beef Brochette



Grilled Shrimp Brioche



Foie gras



Steak Tartare



Fried Calamari



Roasted Sweet Pepper



Octopus Canapé



Mini Burger



Smoked Salmon  
Carpaccio



Wild mushroom  
vol-au-vent

A group of people are dining at a restaurant with a brick wall and string lights. The scene is warm and social, with people smiling and interacting. A man in a yellow shirt is raising his hand in the air. The table is set with plates, glasses, and silverware. The background features a brick wall, framed pictures, and a bookshelf.

# THE COURSE EXPERIENCE

## THE 2-COURSE EXPERIENCE STARTER & MAIN COURSE

AED 179 / Person

2 Course Meal

### STARTERS

#### A Shared Experience

To elevate your dining experience, we've designed our starter offerings to be shared among your group. All six starters will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, two sets of each starter will be crafted for you. For a group of 20, we'll prepare three sets of each of our six starters, along with two additional chef-selected starters. These starters will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Escargots de Bourgogne

Salade Endive Roquefort

Tarte de Tomates et Chèvre

Salade de Lentilles

Calamars Grillés

Salade Sauvage et Betterave

### MAIN COURSES

#### Individual Selections

Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience

Cougley's Steak Frites

Free-range Chicken

Grilled Chicken aux Tagliatelles

Spinach Ravioli

Rigatoni Aubergines et Burrata

Cheeseburger

Saumon

Steak Tartare



## THE 2-COURSE EXPERIENCE MAIN COURSE & DESSERT

AED 179 / Person

2 Course Meal

### MAIN COURSES

#### Individual Selections

Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience

Cougley's Steak Frites

Free-range Chicken

Grilled Chicken aux Tagliatelles

Spinach Ravioli

Rigatoni Aubergines et Burrata

Cheeseburger

Saumon

Steak Tartare

### DESSERTS

#### A Shared Experience

To elevate your dining experience, we've designed our dessert offerings to be shared among your group. All four desserts will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, three sets of each dessert will be crafted for you. For a group of 18, we'll prepare four sets of each of our four desserts, along with two additional chef-selected desserts. These desserts will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Pain Perdu

Chocolate Fondant

Mousse au Chocolat

Crème Brûlée

# THE PREMIUM 3-COURSE EXPERIENCE

AED 279 / Person

## 3 Course Meal

### STARTERS

#### A Shared Experience

To elevate your dining experience, we've designed our starter offerings to be shared among your group. All six starters will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, two sets of each starter will be crafted for you. For a group of 20, we'll prepare three sets of each of our six starters, along with two additional chef-selected starters. These starters will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Escargots de Bourgogne

Salade de Chèvre Chaud

Heirloom Tomato and Burrata Salad

Tartare de Thon

Calamars Frits

Wild mushroom vol-au-vent

### MAIN COURSES

#### Individual Selections

Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience.

Couqley's Steak Frites

Free-range Chicken

Pappardelle aux Champignons et Truffes

Cèpes Ravioli

Raclette Burger

Duck Confit

Steak Tartare

Sea Bass en Papillote

### DESSERTS

#### A Shared Experience

To elevate your dining experience, we've designed our dessert offerings to be shared among your group. All four desserts will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, three sets of each dessert will be crafted for you. For a group of 18, we'll prepare four sets of each of our four desserts, along with two additional chef-selected desserts. These desserts will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Pain Perdu

Chocolate Fondant

Mousse au Chocolat

Crème Brûlée

# THE 5-COURSE EXPERIENCE

AED 399 / Person

## 5 Course Meal

### 1. AMUSE BOUCHE

An exquisite assortment featuring our delectable Steak tartare, succulent Salmon tartare, and chilled Foie gras.

### 2. SOUP

Velvety lobster bisque, elegantly garnished with a succulent piece of lobster atop.

### 3. CREAMY BURRATA SALAD

Delectable, and enticing salad, featuring a harmonious blend of exquisite burrata, heirloom tomatoes, caramelized plum, and truffle-infused balsamic dressing.

### 4. CHOICE OF

#### COUCLEY STEAK FRITES

Our famous, mouthwatering signature steak, served with a generous portion of fries and a refreshing side salad.

OR

#### FREE-RANGE CHICKEN FRITES

Grilled tender French chicken, complemented by our signature creamy herb-infused sauce, crispy fries, and a fresh green salad.

OR

#### GRILLED SALMON

Pan-seared fresh Scottish salmon, elegantly accompanied by a delightful combination of asparagus, mashed potato, and a flavorful smoky bell pepper and tomato purée.

### 5. PAIN PERDU

Must have French toast, crispy caramelized brioche with a custardy interior. Topped with salted caramel, almond crumble and vanilla ice-cream.





*elle*  
**BEVERAGES**

SELECT AMONG OUR DIFFERENT BEVERAGE PACKAGES

VALID FOR 3 HOURS



## HOT DRINKS

ADD AED 19/Person

COFFEE & TEA  
Comptoirs Richard, Paris

## NON-ALCOHOLIC BEVERAGES

ADD AED 39/Person

Still & Sparkling Water

Soft Drinks

Juices

### MOCKTAILS

Lemon & Mint / Mojito Zero

Le Soleil

## HOUSE WINES IN CARAFES

Inclusive of Non-Alcoholic Beverages

ADD AED 89/Person

### RED, WHITE AND ROSÉ WINES

Merlot, Sauvignon Blanc, Blush

Wilderness Bay, South Africa

## EASY GOING WINES

Inclusive of Non-Alcoholic Beverages

ADD AED 139/Person

### RED WINE

The Riddle, Australia  
Cabernet Sauvignon, Merlot

### WHITE WINE

Arcadian, Australia  
Pinot Grigio

### ROSÉ WINE

FALSE BAY WHOLE BUNCH  
Cinsault - Mourvèdre,  
Coastal, South Africa

## CURATED FRENCH WINES

Inclusive of Non-Alcoholic Beverages  
Options may change per location

ADD AED 169/Person

### RED WINE

Downtown

Cuvée Spéciale Rouge, Région de Bordeaux, France  
Cinsault, Grenache, Tempranillo, Carignan

JLT

Marius Chapoutier, IGP Pays d'Oc, France  
Grenache, Syrah

### WHITE WINE

Downtown

Moulin de Cassac, France  
Sauvignon Blanc, Colombard

JLT

Marius Chapoutier, IGP Pays d'Oc, France  
Vermentino

### ROSÉ WINE

JLT & Downtown

Colombelle, Côtes de Gascogne, France  
Tannat, Cabernet Sauvignon

## SPIRITS & BEERS

Inclusive of Non-Alcoholic Beverages

ADD AED 139/Person

### HOUSE SPIRITS

Vodka  
Rum  
Gin

Whiskey  
Tequila

### BEERS

Beer Bottle  
Zero Alcohol Bottle

### COCKTAILS

JLT

Gin Basil  
Lemon Vodka Martini  
Daiquiri

Downtown

Gin Basil  
Margarita  
Cosmopolitan

## FULL BAR

Inclusive of Non-Alcoholic Beverages

ADD AED 199/Person

### HOUSE SPIRITS

Vodka  
Rum  
Gin  
Whiskey  
Tequila

### BEERS

Beer Bottle  
Zero Alcohol Bottle

### COCKTAILS

JLT

Gin Basil  
Lemon Vodka Martini  
Daiquiri

Downtown

Gin Basil  
Margarita  
Cosmopolitan

### WHITE WINE

Arcadian, Australia  
Pinot Grigio

### ROSÉ WINE

Colombelle, Côtes de Gascogne, France  
Tannat, Cabernet Sauvignon

### RED WINE

THE RIDDLE, SOUTH AFRICA  
Cabernet Sauvignon / Merlot

Couqley French Bistro & Bar - JLT

COUQLEY

✉ [uae@couqley.com](mailto:uae@couqley.com)

☎ 055 491 0097

🌐 [couqley.ae](http://couqley.ae)

📷 [@couqleyuae](https://www.instagram.com/couqleyuae)