



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 PREMIUM 3-COURSE EXPERIENCE

STARTER & MAIN COURSE
& DESSERT

AED 279 / Person

THE 2-COURSE EXPERIENCE

MAIN COURSE & DESSERT

AED 179 / 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 seated at a round table in a restaurant with a brick wall and string lights. The atmosphere is warm and social. A man on the left is raising his hand, and others are smiling and waving. The table is set with plates, glasses, and cutlery. The text "THE COURSE EXPERIENCE" is overlaid in a decorative banner.

THE COURSE EXPERIENCE

Couqley French Bistro & Bar - JLT

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

Couqley French Bistro & Bar - JLT

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 99/Person

RED, WHITE AND ROSÉ WINES

Merlot, Sauvignon Blanc, Blush

Wilderness BAY, South Africa

EASY GOING WINES

Inclusive of Non-Alcoholic Beverages

ADD AED 149/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

ADD AED 179/Person

RED WINE

Marius Chapoutier, IGP Pays d'Oc, France

Grenache, Syrah

WHITE WINE

Marius Chapoutier, IGP Pays d'Oc, France

Vermentino

ROSÉ WINE

Colombelle, Côtes de Gascogne, France

SPIRITS & BEERS

Inclusive of Non-Alcoholic Beverages

ADD AED 159/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 229/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

☎ 055 491 0097

🌐 couqley.ae

📷 @couqleyuae