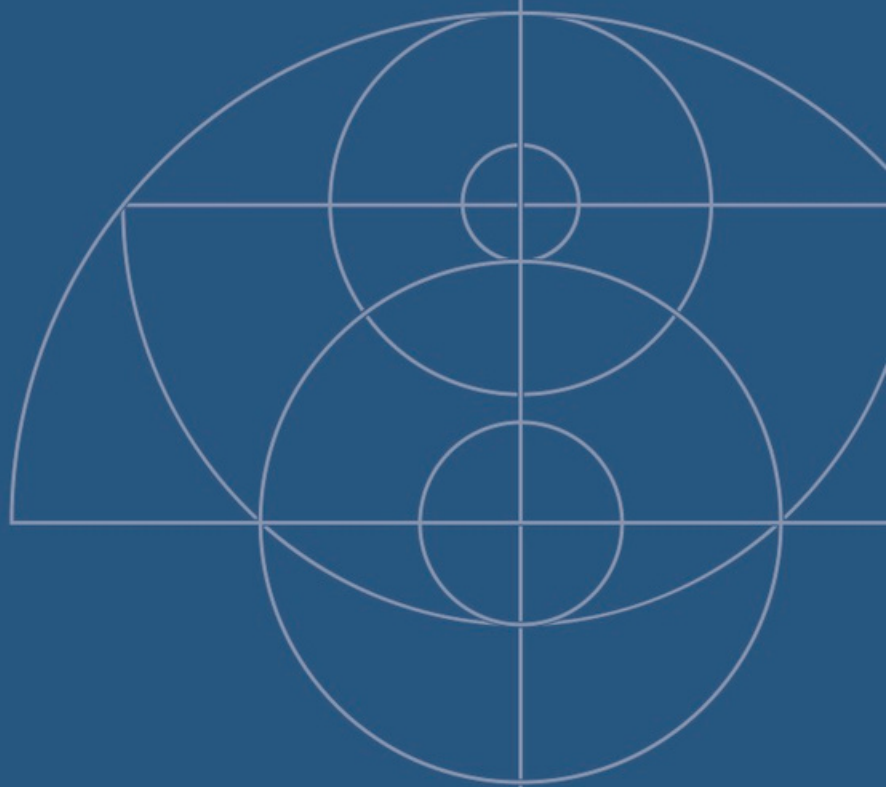


FAUBOURG



PRIVATE DINING

WELCOME TO FAUBOURG



OWNERS OLIVIER MULLER & DOMINIQUE PAULIN

WELCOME TO FAUBOURG MONTCLAIR! Following many years working for acclaimed French chef Daniel Boulud in New York City and around the world Dominique Paulin and Olivier Muller set out to create a modern French brasserie in the heart of Montclair, NJ.

Faubourg opened in summer 2019 and has since been recognized as one of the best restaurants in New Jersey by NJ Monthly, Essex Magazine, NorthJersey.com and more.

Faubourg serves seasonal, French-inspired fare paired with unique wines, craft cocktails and attentive service in an elegant bi-level, indoor-outdoor space. Private events are a specialty at Faubourg, with multiple dining options throughout the restaurant accommodating groups from 10 to 60+ guests.

TO START PLANNING AN EVENT

**SUBMIT AN EVENT REQUEST FORM AT
FAUBOURGMONTCLAIR.COM**

Once we receive your event request form we will be glad to provide more information on menus and answer any of your questions about hosting an event at Faubourg. Next we will send a proposal with pricing breakdown. Rooms are confirmed upon receipt of a signed contract and credit card authorization form. Due to the volume of requests for private rooms, they cannot be officially secured without these two items and dates/rooms are booked on a first come, first served basis.

There are different food and beverage minimums dependent on day, time, season and the space utilized for your event. Detailed pricing is provided during the event inquiry process. If your event does not meet the minimum stated in the event contract the difference is charged at the conclusion of the event as a "room fee" or "unmet minimum."

We offer both cocktail reception style events and seated events. For seated events, a prix fixe menu is required for parties larger than 8 guests. A final guest count is required five business days before your event date.

A 6% administrative fee and 20% service charge is added to food and beverage sales. Sales tax (6.625%) is applied to the subtotal of the event before gratuity and a 3% processing fee is added to payments by credit card. Checks are accepted day of event to avoid credit card fee.

We look forward to working with you and making your event truly special!

Joan Paulin

EVENTS DIRECTOR

EVENT SPACES

SALON SAINT HONORÉ

CAPACITY: UP TO 16 PEOPLE SEATED

SEATING STYLE: LONG TABLE

DETAILS: DEDICATED SPEAKER SYSTEM



LOCATED ON THE MEZZANINE, SAINT HONORÉ IS A COZY ROOM WITH A LONG BUILT-IN WOODEN TABLE. WINDOWS OVERLOOK THE MAIN DINING ROOM AND WINE CELLAR. THIS ROOM IS PERFECT FOR INTIMATE SEATED EVENTS.

SALON SAINT GERMAIN

CAPACITY: UP TO 40 PEOPLE SEATED OR UP TO 30 PEOPLE FOR A COCKTAIL STYLE RECEPTION WITH LOUNGE FURNITURE

SEATING STYLE: ROUND TABLES (SEAT UP TO 10 PEOPLE EACH)

DETAILS: DEDICATED MUSIC SYSTEM, APPLE TV



LOCATED ON THE RESTAURANT'S UPPER LEVEL, SAINT GERMAIN IS A FLEXIBLE PRIVATE ROOM THAT CAN BE SET UP WITH DINNER TABLES OR LOUNGE FURNITURE. THE ROOM CAN ACCOMMODATE A COCKTAIL RECEPTION OR A SEATED DINNER.



SAINT GERMAIN PLUS LOUNGE

CAPACITY: UP TO 60 PEOPLE FOR A COCKTAIL RECEPTION

SEATING STYLE: LOUNGE FURNITURE, FOOD PASSED + STATIONED

DETAILS: DEDICATED MUSIC SYSTEM



ADJACENT TO SALON SAINT GERMAIN, THE LOUNGE HAS AN ELEGANT AND METROPOLITAN VIBE AND CRAFT COCKTAILS TO MATCH. THE SPACE IS AVAILABLE FOR EVENTS WHEN COMBINED WITH SALON SAINT GERMAIN. THE LOUNGE IS NOT AVAILABLE TO RESERVE ON ITS OWN.



FULL PATIO

CAPACITY: UP TO 90 PEOPLE SEATED, UP TO 120 COCKTAIL RECEPTION
SEATING STYLE: A MIX OF BUILT-IN BOOTHS AND TABLES SEATING 4 TO 10 PEOPLE EACH



OUR PATIO IS A YEAR-ROUND OUTDOOR OASIS.

ITS RETRACTABLE GLASS ROOF ALLOWS THE SPACE TO BE UTILIZED NO MATTER THE WEATHER OR SEASON.

HEATERS KEEP IT COZY IN WINTER AND FANS KEEP IT COOL IN SUMMER.



THE PATIO HAS ITS OWN BAR AND CAN BE BOUGHT OUT FOR COCKTAIL STYLE EVENTS OR A SEATED EVENT.

ITS MULTIPLE LEVELS MAKES IT FLEXIBLE FOR ALL KINDS OF EVENTS.

BACK PATIO

CAPACITY: UP TO 40 PEOPLE SEATED, UP TO 40 COCKTAIL RECEPTION
SEATING STYLE: A MIX OF BUILT-IN BOOTHS AND TABLES SEATING 6 TO 10 PEOPLE EACH



THE UPPER LEVEL OF THE PATIO CAN BE RESERVED FOR A SEMI-PRIVATE EVENT SEATING UP TO 40 GUESTS, OR FOR A CASUAL COCKTAIL STYLE EVENT.



PATIO BALCONY

CAPACITY: UP TO 16 PEOPLE SEATED



THE PATIO BALCONY IS A COVERED SPACE CONNECTED TO THE UPSTAIRS LOUNGE.

IT OVERLOOKS THE PATIO AND ALLOWS GUESTS TO ENJOY THE CELEBRATORY VIBE OF THE RESTAURANT WHILE PROVIDING NICE PRIVACY.



THERE ARE TWO SMALL COLUMNS IN THIS SPACE BUT TABLES ARE PLACED AROUND THEM TO SEAT UP TO 16 GUESTS MAXIMUM

MENUS



COCKTAIL RECEPTIONS

MENUS CHANGE SEASONALLY

BEVERAGE

STANDARD OPEN BAR	\$25 PER PERSON, PER HOUR
PREMIUM OPEN BAR	\$35 PER PERSON, PER HOUR

STATIONS

NUTS & OLIVES	\$6 PER PERSON, PER HOUR
BABAGANOUSH & RICOTTA	\$6 PER PERSON, PER HOUR
CHEESE OR CHARCUTERIE	\$8 PER PERSON, PER HOUR
CHEESE & CHARCUTERIE	\$12 PER PERSON, PER HOUR

PLATTERS

EAST COAST OYSTERS	\$42 (SERVE 6-8)
SHRIMP COCKTAIL	\$48 (SERVE 6-8)
SEASONAL VEGETABLES	\$32 (SERVE 6-8)

HORS D'OEUVRES PACKAGE	GOUGÈRES, BARBAJUANS, TARTE FLAMBÉE, BEEF AND TUNA TARTARE, CHICKPEA PANISSE, SMOKED SALMON MILLE FEUILLES	\$18 PER PERSON, PER HOUR
HORS D'OEUVRES A LA CARTE	GOUGERES	\$13
	BARBAJUANS	\$13
	TARTE FLAMBÉE	\$16
	CHICKPEA PANISSE	\$13
	CHEESE BOARD	\$18
	CHARCUTERIE BOARD	\$18
PASSED TAPAS STYLE SMALL PLATES	ORECCHIETTE & LAMB RAGOUT	\$40 PER PERSON, PER HOUR
	GRILLED SIRLOIN, SAUCE AU POIVRE	
	OCTOPUS & LENTILS, TAHINI	
	BRANZINO, FENNEL, SAUCE VIERGE	
TO END ON A SWEET NOTE	ASSORTED MACARONS (4)	\$14
	MACARONS FOR 6-8 PPL	\$28
	BASKET OF FRESH BAKED MADELEINES	\$12
	MADELEINES FOR 6-8 PPL	\$24



SEATED EVENTS

MENUS CHANGE SEASONALLY

THREE COURSE MENUS

PRIX FIXE STYLE WITH CHOICES FOR EACH COURSE
APPETIZER, MAIN, DESSERT

BRUNCH: \$45 PER PERSON

DINNER: \$70-\$85 PER PERSON

(NOT INCLUDING BEVERAGES, SERVICE FEES AND TAX)

FOUR COURSE MENU FAMILY-STYLE

ALLOW US TO SELECT A VARIETY OF FAUBOURG'S MOST POPULAR DISHES FOR A FEAST SERVED FAMILY-STYLE. START WITH COLD APPETIZERS FOLLOWED BY HOT APPETIZERS, MAIN COURSE, AND DESSERT.

PRICED AT \$95 PER PERSON

(NOT INCLUDING BEVERAGES, SERVICE FEES AND TAX)

MORE IMAGES



VIEW OF THE DINING ROOM FROM THE MEZZANINE LEVEL. SALONS SAINT HONORÉ, SAINT GERMAIN, AND THE LOUNGE ARE LOCATED ON THE MEZZANINE. THE MEZZANINE IS WHEELCHAIR AND STROLLER ACCESSIBLE VIA AN ELEVATOR.



THE LOUNGE IS A VIBEY AND ELEGANT SPACE THAT CONNECTS TO SALON SAINT GERMAIN AS WELL AS THE PATIO BALCONY.



THE PATIO GETS AMAZING LIGHT DURING THE DAY AND TURNS INTO AN OASIS AT NIGHT WITH WARM STRING LIGHTS, WATER FEATURES AND A FIRE PIT.



OUR INDOOR-OUTDOOR BAR SERVICES THE PATIO

