

Event Guide

YOU:
COSMOPOLITAN
CULINARY
CONNOISSEURS

US:
OUTSTANDING FOOD,
ROMANTIC, UNIQUE
ATMOSPHERE &
EXCELLENT SERVICE

FRENCH ALPINE BISTRO
ESTD 2011
PREPERIE DU VILLAGEO



Table of Contents

- 03 Event Setting & Layout
- 04 Ambiance: Gemütlich
- 05 Curated Event Menus
- 06 Fondue Experience
- 07 Memorable Desserts
- 08 Your Special Celebration
- 09 Après-Ski Events
- 10 Awards & Accolades
- 13 Frequently Asked Questions
- 16 Contact Us!

Event Setting & Layout



Located on Hopkins Avenue—Aspen’s famous Restaurant Row—the French Alpine Bistro features a garden-level dining room that transports guests both to the back streets of Paris and into a cozy Alpine chalet. The welcoming space decorated with treasures afar offers seating for 48 guests with many romantic nooks, plus a 5-seat bar overlooking our charming open kitchen.

Please note: We do not have a private dining room separate from the rest of the restaurant. For events, all areas of the bistro may be reserved or only one section, such as the indoor dining room, depending on the size and/or exclusivity of the group.

Client Testimonial

“Sexy, candlelit, French ambiance; superior staff and service; sensitive and intuitive way the event team accommodated my eccentricities.”

Ambiance: Gemütlich

French Alpine Bistro's authentic Alpine atmosphere is best described in German: gemütlich. The word refers to a feeling of warmth, friendliness, and a sense of belonging, which guests experience in a charming, candlelit hideaway. Our award-winning establishment is furnished with rustic wood panels and precious Old World antiques; soft sheepskins dress comfy chairs. According to Austrian owner Karin Derly, "I envisioned this as a place for people to create happy, lasting memories."

MUSIC

Guests adore our French bistro playlists, though we are willing to accommodate other requests. A DJ or musicians who play classical music or acoustic guitar may be arranged for parties of 40 guests or fewer, just ask!

FLOWERS

Typically, our tables are decorated with flowers and candles. For weddings, we work with local florists and can arrange for flower bouquets or rose petals delivered to the restaurant.

ADDITIONAL DECORATIONS

While we're able to source balloons or additional party decorations for a private buyout upon request, we do not encourage them. Trust us, our restaurant's decor is exceptional!



WSJ

THE DESIGN SECTION

“...at the outdoor tables at French Alpine Bistro in Aspen, guests sit on chairs draped with faux sheep pelts. On hand: Creamy woolen throws ready to cosset folks enjoying Gruyère fondue by the light of hurricane candles.

Curated Event Menus



À LA CARTE OR A SPECIALLY CRAFTED EVENT MENU?

Our executive chef has crafted beautiful menus for private events, and we request that you select an event menu for 12 guests or more. Our prix-fixe menus consist of family-style sharing options, individual choices, or hors d'oeuvre menus tailored to cocktail receptions. Please ask about our private event menus for brunch, as well as wine-pairing options.

We respect our guests' dietary needs and offer a wide range of delectable vegetarian, vegan, and gluten-free dishes.

Client Testimonial

“Not just a restaurant,
an experience!”

OUR RECOMMENDATIONS

Dinner served “family-style” makes it easier for your guests to connect; we recommend these for rehearsal dinners, birthday parties, and all events where people either know each other well or would like to become better acquainted.

For more formal events, such as business meetings or company dinners, we often suggest menus with shared hors d'oeuvres and appetizers, followed by individual choices for main entrées.

Customized menus are just one of the details —
What about a quote or lyrics to a special touch?

Fondue Experience



We strongly believe that eating together is innate to human beings, as we have gathered by the fire and shared food since the beginning of time.

The French Alpine Bistro's intimate nature makes it the perfect place to share an experience while bonding with friends and celebrating with loved ones. The Food Network "fell in love at first bite" and named us one of the Top 5 Romantic Restaurants in the US, specifically for our sharable signature fondue.

Our famous fondue is a must on any event menu! Cheese Fondue is already prepared

vegetarian and gluten-free, and accoutrements may be chosen for these preferences as well.

“At the F.A.B, you need only glance at the menu once to know you’ve struck gold.”

**The
New York
Times**

“Fantastic dining option”



“ La Crêperie du Village is a cozy bistro that opened up in 2011. Here you will find a French Alpine Bistro known for its fondue, crepes and raclette, a dish of melted cheese, boiled potatoes, cornichons and cured meat.

Memorable Desserts



The French Alpine Bistro is an absolute dessert haven. It's hard to go wrong here—unless it's your pronunciation of Schokoladepalatschinke. "Schokolade" is German for chocolate. "Palatschinke" is Austrian-German for crêpe.

CAKES VERSUS OTHER DESSERTS?

We have access to a network of talented pastry chefs - we would be delighted to organize a cake for your celebration. If you prefer to bring your own cake, that is certainly an option too (we reserve the right to charge a plating fee). We're able to provide candles and/or a cake topper for your celebration with advance notice, too.

Most of the time, our guests indulge in the French Alpine Bistro's legendary smorgasbord of desserts in lieu of cake. Please discuss this popular option with your event manager to determine what your guests might enjoy best.

“FAB's one-of-a-kind dessert, Schokoladepalatschinke, was featured on the Cooking Channel's "Chuck's Eat the Street."



Your Special Celebration



Bachelorette Parties, Rehearsal Dinners, or intimate weddings, you name it!

Not only is our location popular with corporate clients, but the out-of-this-world design, the carefully chosen artifacts, and real candlelight combine to make this the perfect place.

A few of our memorable events include clients and guests from Chanel, Lamborghini and British Airways.

We customize the menu design to your chosen selection, and offer to detail it with your date or names - what about a quote or lyrics to add a special touch? For us, it is all in the details!

“TOP 5 Best Romantic Restaurants in the United States”



“... feels a bit like tucking into a cozy West Village bistro; it’s primarily candle-lit, with rustic barn wood tables & white, blue-striped napkins.

goop

“Cozy and romantic, it is one of my favorite places in town.

A E R I N LAUDER

ASPENPEAK

“Overstuffed couches and dimly lit candles greet diners in this little slice of Paris meets Switzerland. And what is more fun than sharing fondue or raclette with a loved one?”

Tasting Table.

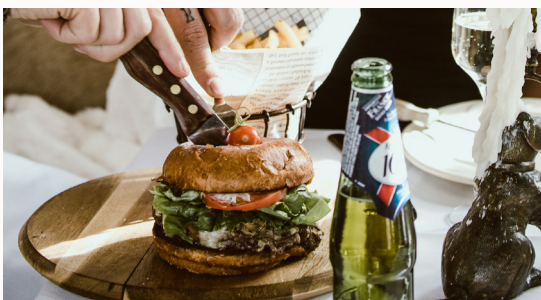
“You won’t be at a loss for romantic dining options when in Aspen. We recommend you head to The French Alpine Bistro Creperie du Village for its lush ambiance and menu thanks to its Austrian founder. “

Après-Ski Events



A great ski vacation isn't just about powder on the slopes, it's also about the celebration that comes after: après-ski.

While some places get a little wild and boast loud music, **the French Alpine Bistro offers a more refined après-ski experience.** We invite guests to kick back with a glass of wine, while savoring **authentic Alpine food in a distinctly elegant setting.**



If you would like to experience true Austrian après-ski then we can make that happen. It is a party and experience you will not forget!

“Few things can make a person feel more au courant than **drinking Champagne at the upscale French bistro**”

“Champagne and effervescent cocktails will flow from lunchtime on”.

ASPENPEAK



Awards & Accolades

The New York Times

“Fantastic dining option”

“La Creperie du Village is a cozy bistro that opened in 2011. Here you will find a French alpine bistro known for its **fondue, crepes and raclette**, a dish of melted cheese, boiled potatoes, cornichons and cured meat. The dish is served with a tabletop grill and is the main draw, along with the fondue, which comes in a cheese and beef variation.”

goop

“Walking into Creperie feels a bit like tucking into a cozy West Village cafe; it’s primarily **andle-lit, with rustic barn wood tables** and white, blue-striped napkins. The menu here is **all about fondues**, both of the meat and cheese variety. If you can carve out some space in your stomach after the appetizers, order a bottle of Grüner and a dramatically presented raclette for the full experience.”

Condé Nast Traveler

WHERE TO EAT

“French Alpine Bistro for raclette and fondue”

AERIN LAUDER

“**Cozy and romantic, it is one of my favorite places in town.** Try the foie gras marinated in sauternes to start and share a truffle-cheese fondue. The Pure Love Crepe, with butter, lemon and sugar, is simple and classic, the perfect way to end a meal.”

POWDER

Home to a toned-down local vibe and four world-class ski areas: “One of the most famous ski towns in the world, Aspen, Colorado, has a reputation for **luxurious living** [...] Luckily, tiny Aspen is a foodie’s delight [...] **Creperie du Village is worth indulging.**”

WSJ

The Design Section: “At the outdoor tables at French Alpine Bistro in Aspen, guests sit on chairs draped with faux sheep pelts. On hand: creamy woolen throws ready to cosset folks enjoying Gruyere fondue by the light of hurricane candles.”

Los Angeles Times

“Culinary SOS: Creperie du Village’s Soupe aux Haricot Blanc. The hearty ham and bean soup at the Aspen, Co, restaurant doesn’t disappoint in the slightest.”

Forbes

One of the mainstays of Aspen foodie life known for its flowing fondue, French Alpine Bistro, brings the European Chalet to Aspen.

WHERE TO EAT: “It would hardly be Aspen without fondue in which case French Alpine Bistro is the place to indulge in a bit of cheese soaked bread. A popular place to dine while in town with more than just fondue on the menu, the cozy, European ski lodge-inspired atmosphere was created with dark, reclaimed woods and maximally-adorned walls which give the space a well-worn feel.”

The Telegraph

Aspen in the Summer: “At this French-style bistro [...] **you can’t go wrong.**”

Bespoke Concierge

Bringing International Cuisine to Aspen: “With a menu that reflects the owners’ French and Austrian backgrounds, La Creperie du Village brings diners authentic alpine dishes that feel right at home in Aspen. “The Creperie du Village... takes you right from the central core of Aspen to the French Alps. [...] simply a must do.”

VOGUE

A Guide to Aspen This Winter: New Haunts and Local Favorites: “La Creperie du Village is a **cozy bistro** known for their **spectacular** (and filling) **cheese fondue**, Swiss raclette, and crêpes.”

CONDÉ NAST

Aspen is a foodie’s paradise. La Crêperie du Village serves food to beam you straight over to the Alps, including raclette, the Swiss wet dream of cheese, air-cured meat, onions, cornichons and sliced potatoes.



“**TOP 5 Best Romantic Restaurants in the United States**”

“This cozy bistro offers French cuisine served in a **chalet-inspired setting**, and the **beef fondue for two is perfect for sharing with a date.** A tender cut of top sirloin steak is thinly sliced, then served with three dipping sauces: green peppercorn glaze, saffron aioli and romesco.”

ICONIC

WHERE TO DINE

“Fashionable skiing pairs well with fabulous food, and there is no shortage in Aspen. **Check out the classic favorites like La Creperie du Village in town.**”



“C’est parfait!”

“Few things can make a person feel more au courant than **drinking Champagne at the upscale French bistro**”

“At the French Alpine Bistro you need only glance at the menu once **to know you’ve struck gold.**”

Awards & Accolades



Must-Try Restaurants in Aspen:

"When you need a breather from the Beverly Hills of the Rockies, step into this subterranean stunner, which comes by its **warm, rustic and twinkling alpine chalet atmosphere**. The food follows suit, from steak tartare to coq au vin.

"Ramping up the romance: a **rustic-chic, chalet-style ambiance**, complete with vintage photos and posters, mood lighting and a small bar overlooking the open kitchen, **plus a quaint patio**."

MR PORTER

Love is in the air at this snug little restaurant, which has **won awards for its distinctly romantic atmosphere**. Sure, it's French, and effortlessly bohemian by extension, but the amour in question also comes by way of its **charming mountain-resort setting**. Take your significant other after a day on the slopes and share a fondue (go deluxe, with vacherin and beaufort). Cheesy in the literal sense only.

RECOMMENDED BY MR ALEXANDER LEWIS



Perfect Aspen Itinerary: "You should try la Crêperie du Village - another cozy spot that mixes Swiss and French vibes into **an unforgettable dinner**."

CLIENT TESTIMONIALS

"Reflections on my event experience at the Crêperie can only be expressed in the superlatives. I could wax-lyrical all day about the sexy candlelit French ambiance, your superior staff and service level, the cuisine, the sensitive and intuitive way the event management team accommodated my eccentricities, and so much more. What made this so special was sharing this event with my best friends and the fact that they loved the experience as much as I did. Please put me on your calendar for the next one. Thank you for making my special day special!"

MONE ANATHAN



Must-Try Romantic Restaurants in Aspen, Colorado: "A **fabulous Provençal-style bistro** which is nestled **in the heart of Aspen's "Restaurant Row."**

Lifestyle

Where to Eat in Aspen: "In Aspen, you're spoiled for choice when it comes to dining options. The town prides itself on its culinary class and there are plenty of internationally renowned chefs represented.

Nobu Matsuhisa also has a restaurant in town called Matsuhisa which, like all of his establishments, is high-end modern Japanese cuisine. If you're after a **more relaxed and intimate setting try the French alpine bistro, Crêperie du Village**. Must be booked in advance."



BEST FRENCH RESTAURANT LUX AWARD CULINARY ARTS 2016

THE ZOE REPORT

How To Do Aspen In 48 Hours

"After a long soak, head to La Crêperie du Village for a **cozy alpine-inspired meal of black truffle fondue, foie gras and raclette**."



KATHY CHAIX, CO-OWNER OF CHAIX VINEYARDS

"...Lovely, tres chic. I rented the restaurant ... for a meal and went off for a late concert. The staff was excellent. They were a combination of happy for me and professional in getting everyone organized and fed. The food was delicious, the French wine served by the course interesting and unique, and the presentation perfect. If I had any other event to celebrate, I would have it there in an instant."



"First-timers to Aspen may wonder what all the fuss is about. Expensive restaurants and high-end chain stores, found also in Paris and Milan, seem to dominate the downtown. [Aspen Mountain] is a "classic, real ski town" [...] that includes a vibrant après and nightlife scene, and dining."

Dinner Pick: Crêperie du Village: "The ambience and menu are **unrivaled** at La Crêperie du Village, a French bistro whose **ever-evolving selection of culinary highlights** is as savory as its **eclectic-chalet décor is inviting**."

ASPENPEAK

"**Nighttime diners** will hope to snag one of the stools at the bar, **a prime spot to soak in**."



A Local's Guide to the Hot Restaurants, the Under-rated Gems and the Adventure Spots You Want to Know: "**Favorite restaurants include Crêperie Du Village**."

PeakPerformance

"I love the Crêperie du Village for the cozy atmosphere." - **AERIN LAUDER**



"I just wanted to send a note to say thank you for hosting me and my husband on Sunday for dinner. We absolutely loved our meal and the beautiful and cozy ambiance of French Alpine Bistro.

Our service was marvelous as was the decadent food. I will be recommending French Alpine Bistro to our readers and have suggested that we label your lovely dining room as a **Fodor's Choice pick**. Thank you for such a special and memorable experience."

Awards & Accolades

Tasting Table.

The Most Romantic Bars In The US To Celebrate Valentine's Day

"You won't be at a loss for romantic dining options when in Aspen. We recommend you head to The French Alpine Bistro Creperie du Village for its lush ambiance and menu thanks to its Austrian founder. The Creperie is likely what people think about when imagining mountain chic: dark woods, sheepskin throws, chandeliers, and decadent food and drink. In the heart of the city center, you'll discover an intimate restaurant where guests fight for a seat to taste fondue and drink champagne, rather than elbow one another to get the attention of the bartender. Aspen Sojourner recommends the crepe menu, saying one look and you'll "know you've struck gold." Trust us, you'll want to plan by calling ahead."

TimeOut

The most romantic cities in the USA Aspen, CO

"No matter the season, Aspen delights travelers looking for some luxe, mountain fun—though to be sure, no skiing and/or mountain biking is required for maximum enjoyment of this artsy enclave, home to five-star hotels like The St. Regis and restaurants like French Alpine Bistro, oozing romance (and fondue!). The city is removed enough to feel like a true escape from chaos but bustling enough to radiate big-city energy."



FAQ

HOW MANY GUESTS CAN I INVITE?

We can accommodate **48 guests** inside. We also feature a sheltered and heated patio with 20 seats. In addition, we have street level seating that is operated seasonally and weather permitting.

HOW MANY PEOPLE CAN SIT TOGETHER AT ONE TABLE?

INSIDE DINING AREA: Our community table can accommodate up to **12 guests**. On our banquet we can accommodate up to 24 guests, i.e. 3 tables of 8 guests. We have 2 tables where we can accommodate 6 guests.

In addition we can accommodate up to 5 guests at the bar and have two round tables for 2 guests each.

DO YOU HAVE A PRIVATE DINING ROOM AREA?

Please note that we do not have a private dining area that is separate in any way from the rest of the dining room.

WHAT DOES IT COST TO HOST A PRIVATE EVENT AT YOUR RESTAURANT?

Several factors determine the nature of your private event and the potential price of a partial or full buy-out. Pricing generally includes a minimum charge for food & beverage (plus sales tax and 22% service charge) and a rental fee for the venue may be applied. (Venue fees are not subject to sales tax nor service charge).

IF MY GUEST COUNT DROPS, WOULD IT BE POSSIBLE TO REDUCE THE AGREED UPON F&B MINIMUM?

If your quote includes a venue rental fee, then the F&B minimum can be reduced and allocated towards the venue rental. Venue rental is not subject to sales tax & gratuity. If the F&B minimum is not met on the day of the event then it can also be allocated towards venue rental, which would reduce the sales tax for food and beverage. The service charge amount, however, cannot be adjusted the day of the event.

WHAT HAPPENS IF MORE GUESTS THAN ANTICIPATED WERE TO JOIN MY EVENT?

For a full buy-out of the restaurant, it is totally fine to add on an additional guest, as long as this would not interfere with our maximum occupancy.

For each additional guest we will charge the agreed upon set menu price per person. For large parties, we cannot guarantee that we can accommodate additional guests as other seats will be reserved by our patrons.

OUR GUEST COUNT IS STILL NOT 100%, WHEN WOULD YOU NEED A GUEST COUNT BY?

We will need a guest count in order to provide a quote for your event. The final headcount is expected 10 days prior to the event.

STYLE OF MENU

We would like to know which type of event and menu you are looking to create. Is your event more formal, or casual? For details on our menus, please refer to our event menus.

DAY & TIME OF THE EVENT

Aspen is a luxury destination, characterized by four seasons. As a result, event prices vary, depending on the day (and time) of your event.

It is possible to rent the restaurant for specific parts of the day. For example: brunch, lunch, après-ski, or the whole evening. Here are some popular options:

BRUNCH: 10:30am - 1:00pm

LUNCH: 11:00am - 2:00pm or 12:00 - 3:00pm

LATE AFTERNOON/APRÈS SKI: 3:30pm - 6:00pm

EARLY DINNER: 5:00pm - 7:30pm

PRIME DINNER TIME: 7:30pm - 10:00pm

PRIME PRIVATE PARTY TIME: 5:00pm - 8:00pm or 8:30 pm until closing.

General information that determines your price: Unlike other restaurants who open their doors at 5:30pm or 6:00pm, we manage the flow of guests during three dining times. The first dinner reservation commences at 4:45/5:00 pm, followed by our prime dining time, which begins at about 7:15 pm. Finally, there are the late diners, who start arriving at 8:45 pm. For an event, starting at 6:00pm - 9:00pm, all

three seating times have to be reserved for your party, as we will not be able to accommodate guests for our first seating, nor the last.

EXAMPLES:

- For an event, starting at 6:00pm - 9:00pm, all three seating times have to be reserved for your party, as we will not be able to accommodate guests for our first seating, nor the last.
- For an event during our prime dinner time, i.e. 7:00pm - 9:30pm or 7:30pm - 10:00pm, two seating times have to be reserved.
- For an event starting at 8:00pm or 8:30pm - close, two seatings times have to be reserved.
- For an event starting at 6:00pm - 8:00pm, two seatings times have to be reserved.

HOW MUCH TIME DO I NEED TO HOST MY EVENT?

If you are planning on including a cocktail reception prior to your sit-down dinner, we would suggest calculating at least three hours for your event. Cocktail receptions with drinks and hors' d'oeuvres are a wonderful way for people to mix and mingle before the sit-down dinner and we highly recommend to include them in your event. If you prefer to be seated straight away, then two and a half hours may be sufficient, depending on the menu chosen.

ARE EVENT SERVICE CHARGES & SALES TAX INCLUDED IN THE QUOTE FOR THE FOOD AND BEVERAGE MINIMUM?

Event service charges and 9.3% sales tax are not included in the food and beverage minimum. For events, we stipulate a 22% event service charge in our contracts. (Please note that the venue rental fee is not subject to sales tax).

WHAT KIND OF INFORMATION DO YOU NEED FROM ME SO YOU CAN PROVIDE ME WITH A QUOTE?

Please let us know your thoughts on dates, timing, and which style of event and event menu would appeal to you the most. We can then work on creating the perfect evening for you and your guests, and provide you with a quote.

FAQ

DO MY GUESTS ORDER COCKTAILS FROM THE EXISTING MENU?

For parties of 18 and more we ask that you select an assortment of beverages for the evening to be your drink menu. Selecting drinks beforehand will ensure that all guests are welcomed with a drink upon arrival, whereas if we were to make them upon the order the wait time would be too long for large parties.

COCKTAILS

If your event includes a cocktail reception, we suggest you choose 3 cocktails and/or champagne and wine to be passed around for your guests to choose from upon arrival, in addition to sparkling water, iced tea, and Arnold Palmer. For summer lunch events we also suggest rosé wine. We recommend a cocktail w/ vodka, a tequila based cocktail and one prepared with gin. For details please refer to our cocktail menu.

WINE

Typically hosts will choose 1 white and 1 - 2 red wines for their guests. For lunch, we recommend a lighter-bodied red, such as a red Burgundy. For dinner we suggest a more medium-bodied Rhône wine in addition to a full-bodied Bordeaux. As for whites, a white Burgundy would please any guest for the special occasion. Our event manager and sommelier can help you to make the right choices.

CAN I BRING MY OWN WINES?

As a general rule no. While it may be possible in some parts of the country for guests to bring their own wines to restaurants, in exchange for a "corkage fee", the State of Colorado does not allow this practice. However, no need to worry: Our wine list offers many choices and the event management team, together with the director of our wine program, will look forward to assisting and helping answer any questions.

INSTEAD OF A PRESELECTED SET MENU IS IT POSSIBLE FOR MY GUESTS TO ORDER OFF OF THE EXISTING MENU FOR FOOD?

For small parties of less than 12 people that is possible. However, for private events, our Executive Chef and his team have crafted beautiful event menus. For

parties of 12 guests or more, we ask that an event menu be selected for the following reasons:

Similar to choosing cocktails ahead of time, a pre-selected menu would ensure that all guests can dine together at the same time as our kitchen setting is just as intimate as our dining areas. In other words, it would be challenging for our kitchen to prepare different dishes for large parties at the same time upon order. This also takes the decision making out of the event - allowing all guests to simply enjoy themselves!

WILL YOU PRINT THE MENUS FOR MY EVENT OR DO I HAVE TO DO THAT?

We will print your event menu on special paper, and customize the design for the occasion. We like to take an elegant approach for rehearsal dinners and weddings, while for birthday parties, or more casual get-togethers, we adjust the style accordingly. If you prefer to take care of the design and printing of the menu on your end, that would be perfectly fine.

WHEN DO I HAVE TO SIGN THE RESERVATION AGREEMENT?

Your date, time, and price of your event are finalized. You have chosen the menus, and you are ready to send out invites. Your personal event manager will be in touch and send you a reservation agreement that stipulates all the agreed-upon details for you to review before signing the agreement.

DO YOU REQUIRE A DEPOSIT FOR THE EVENT? IF SO, HOW MUCH WOULD THAT BE?

Once everything is approved, we ask for a 50% percent deposit to be paid upon signing the agreement prior to the event. You can do so by providing your credit card information or by wire transfer.

WHEN IS THE REMAINING BALANCE DUE?

The remaining 50% and all final charges (including sales tax and service charges, as well as any overages) are due at the end of the event and will be charged to the card provided in the contract, unless otherwise determined in writing.

WHAT IS YOUR CANCELLATION POLICY?

You can cancel your event any time. Your 50% deposit will be forfeited. If the event is canceled within two weeks of the event date, the full amount will be charged.

IF THE STATE OF COLORADO OR THE CITY OF ASPEN MANDATES THAT THE RESTAURANT CANNOT BE OPEN AND THAT WE MUST CANCEL DUE TO THE ONGOING PANDEMIC OR ANOTHER REASON (NOT A CANCELLATION ON OUR END), IS THE DEPOSIT GOING TO BE REFUNDED?

If you need to cancel the event because of COVID related shutdowns or regulations, then the deposit can be allocated towards an event in the future. (Depending on the date and time the event is moved to, the French Alpine Bistro reserves the right to review and adjust the original quote). If you wish to get a refund we reserve the right to retain a \$500 event planning fee.

CAN I PRESELECT THE WINES?

Our wine list changes on a daily basis as we run a boutique wine program, specializing in small-scale, low production wines; for many of them we only see a couple of bottles a year!

With this in mind, we recommend that wines are ordered a la carte - where our skilled team can guide you and your guests to match the perfect wine for you!

Should you really want to select beforehand, we will share our list with you two weeks before the event for you to peruse - it can give you an idea of the wine you're interested. We might not have the quantities for a big group, but rest assured that we will note your preferences and match them to the perfect wine for you!



CONDÉ NAST

“ La Crêperie du Village serves food to beam you straight over to the Alps, including raclette, the Swiss wet dream of cheese.

Recreate the French Alpine Experience in your Own Home!

Our executive chef and team of cooks and event planning pros will ensure that you have the ultimate FAB experience in the comfort of your own home.

For event planning & catering services please contact us!

Questions?

Contact Information

Jaimie Atkinson

Events Director

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