



Le Jardin

Le Jardin's Motorcoach Program

The Space

Le Jardin is a 44 seat French bistro that is nestled in the Beaverdale neighborhood of Des Moines and is focused on locally sourced ingredients. Le Jardin is located just 15 minutes from downtown and less than 10 minutes from the Des Moines Playhouse. Convenient coach parking is available across the street from the restaurant.



Available Dates

Le Jardin is available for lunch and dinner group dining experiences. Available days are:

- Lunch- Monday through Saturday between 11 a.m. and 2 p.m.
- Dinner- Sunday through Tuesday from 4 p.m. to 8 p.m.

Dinner

Treat your guest to a two or three course meal- perfect for before or after a show! A two course dinner with salad and entrée is \$21. A three course meal with salad, entrée and dessert is \$25. Table bread and butter as well as beverage service (Coke, diet coke, sprite and iced tea) are included in the price. Menu items vary by season. Sample entrées include:

Mustard Crusted Chicken

Brown butter, maple syrup and Sunrise Farm Beauregard sweet potato, rosemary and bacon hash.

Berkwood Farms Pork Loin

Parsnip mashers, Red Rambler beer-braised fennel, apple, balsamic and fig sauce.

Interested in the full culinary experience? Allow the culinary team to prepare a 5 course tasting menu for your group! The tasting menu is \$40 and includes 5 small plates of the chef's choice. The chef will be on hand to introduce and talk about each course. He will also be available to answer questions from the group.



Le Jardin

Le Jardin's Motorcoach Program (cont.)

Lunch

Le Jardin's lunch package includes one wrap/sandwich and two sides/salads. Coke, diet coke, sprite and iced tea are included in price. Lunch is \$13 per person, add dessert for \$3 per person.

Sandwich/Wraps

Grilled chicken caprese, fresh mozzarella, roma tomatoes, leaf lettuce, basil aioli
Italian combo, ham, salami, pepperoni, roasted peppers, leaf lettuce
Curried chicken salad, leaf lettuce
Dill chicken salad, leaf lettuce
Grilled portobello, roasted vegetables, herbed cream cheese, leaf lettuce

Sides

Cucumber and tomato salad
Orzo pasta salad
Brussels sprouts, raisins, pecans, dijon vinaigrette
Farro, white bean, basil balsamic vinaigrette
Three bean salad, mustard vinaigrette

Salads

Mesclun salad, dried cherries, candied walnuts, crumbled chevre, white truffle balsamic vinaigrette
Spinach salad, dried blueberries, red onions, sliced almonds, lemon poppy seed dressing
Caesar salad, romaine lettuce, garlic croutons, parmesan cheese, creamy Caesar dressing

Details

Custom packages are available upon request as is host or cash bar (wine and beer). Final menu choices are due two weeks prior to the event. Final guest count is due 4 days prior to the event. There is some flexibility with last minute additions to the guest count, please discuss with the Chef. A six percent sales tax and 20 percent gratuity will be added to your total bill. A 25% deposit is due with return of signed contract with final balance due at event conclusion. Le Jardin provides a complimentary meal for the planner and coach driver with a minimum of 30 guests.

We look forward to working with you!

Cheers,
Tag and Megan Grandgeorge