



1

HOTEL
maufan

GATHER AT 1
MEETING & EVENTS

2024



1 Hotel Mayfair is the first of its kind in London, a natural oasis in the heart of Mayfair that celebrates the powerful exchange that happens when people gather together. Our nature-infused, flexible spaces are ideal for a range of events including intimate private dinners, full-day business meetings, product launches and special celebrations.

The 1 team can bring your event to life with a variety of seasonal menus and event planning services for an event as productive as it is memorable.



SOCIALISE AT 1

CORPORATE EVENTS AND MEETINGS

Ensure your meeting is both productive and memorable with our planning services. We can accommodate high-level board meetings, multi-day conferences, networking events and more.

CELEBRATIONS

Celebrate life's milestone events including birthdays, engagements, anniversaries, showers, rehearsal dinners, private dinner parties and more. We'll find a reason to celebrate with something special for everyone.

WEDDINGS

Host a beautiful ceremony and dinner to celebrate your perfect union in an unforgettable atmosphere.

SOCIAL EVENTS

Your one-of-a-kind event fits perfectly in our unique spaces, from product launches to runway shows, fundraising events, panel discussions, film shoots and more.

PRIVATE DINING

Our catering team at 1 Hotel Mayfair will bring your private dining experience to the next level with custom planning services and delicious food.

SHOWROOMS

Transform our first floor event spaces into product showrooms or plan a memorable brand launch in one of our signature suites. Our flexible spaces will provide a nature-inspired canvas to create an unforgettable experience for your guests.



CAPACITY CHART

Event room	Size	Dimensions	Boardroom or Dinner (with Screen)	Boardroom or Dinner (without Screen)	Cabaret (7 per table)	Classroom	Banquet Rounds (10 per table)	Banquet two long tables side by side	U-shape	Hollow Square	Theatre	Reception
FOXTAIL	32 SQM	5.99 X 5.21 M	10	10	7	10	10	-	12	15	20	25
SWEET REED	40 SQM	5.82 X 7.40 M	11	12	14	15	20	28	18	24	30	30
FIELD WOOD	43 SQM	7.25 X 6.12 M	11	12	14	15	20	28	18	24	26	30
CLOVER	42 SQM	6.26 X 7.25 M	11	12	14	15	30	28	18	24	26	30
WILD OAT	26 SQM	4.30 X 6.04 M	10	10	-	-	-	-	-	-	-	-
FOXTAIL SWEET REED	65 SQM	5.21 X 12.51 M	24	26	28	25	40	-	27	24	80	60
FIELD WOOD CLOVER	87 SQM	7.25 X 12.00 M	-	-	-	-	50	-	-	-	50	80
MEADOW	158 SQM	16.75 X 12.51 M	28	30	56 (8 X 7)	30	80	72	35	40	60	150
DOVETALE RESTAURANT	332.1 SQM		-	-	-	-	-	-	-	-	-	275
DOVETALE TERRACE	95.7 SQM		-	-	-	-	-	-	-	-	-	70
DOVER YARD BAR	164.7 SQM		-	-	-	-	-	-	-	-	-	150
NEIGHBOURS CAFE	63.2 SQM		-	-	-	-	-	-	-	-	-	30
NIGHTINGALE	46 SQM		22	22	-	-	-	-	-	-	-	60
PICADILLY GREENHOUSE SUITE (826)	82 SQM		-	-	-	-	-	-	-	-	-	30
DOVER TERRACE SUITE (726)	142 SQM		-	-	-	-	-	-	-	-	-	30
GARDEN TERRACE SUITE (710)	174 SQM		-	-	-	-	-	-	-	-	-	15
GREEN PARK PENTHOUSE (717)	274 SQM		-	-	-	-	-	-	-	-	-	60

Events booked in Signature suites will require overnight hold prior and post (subject to event timings) with check-in at 3.00pm and check-out at 12.00 Noon



EVENT SPACES

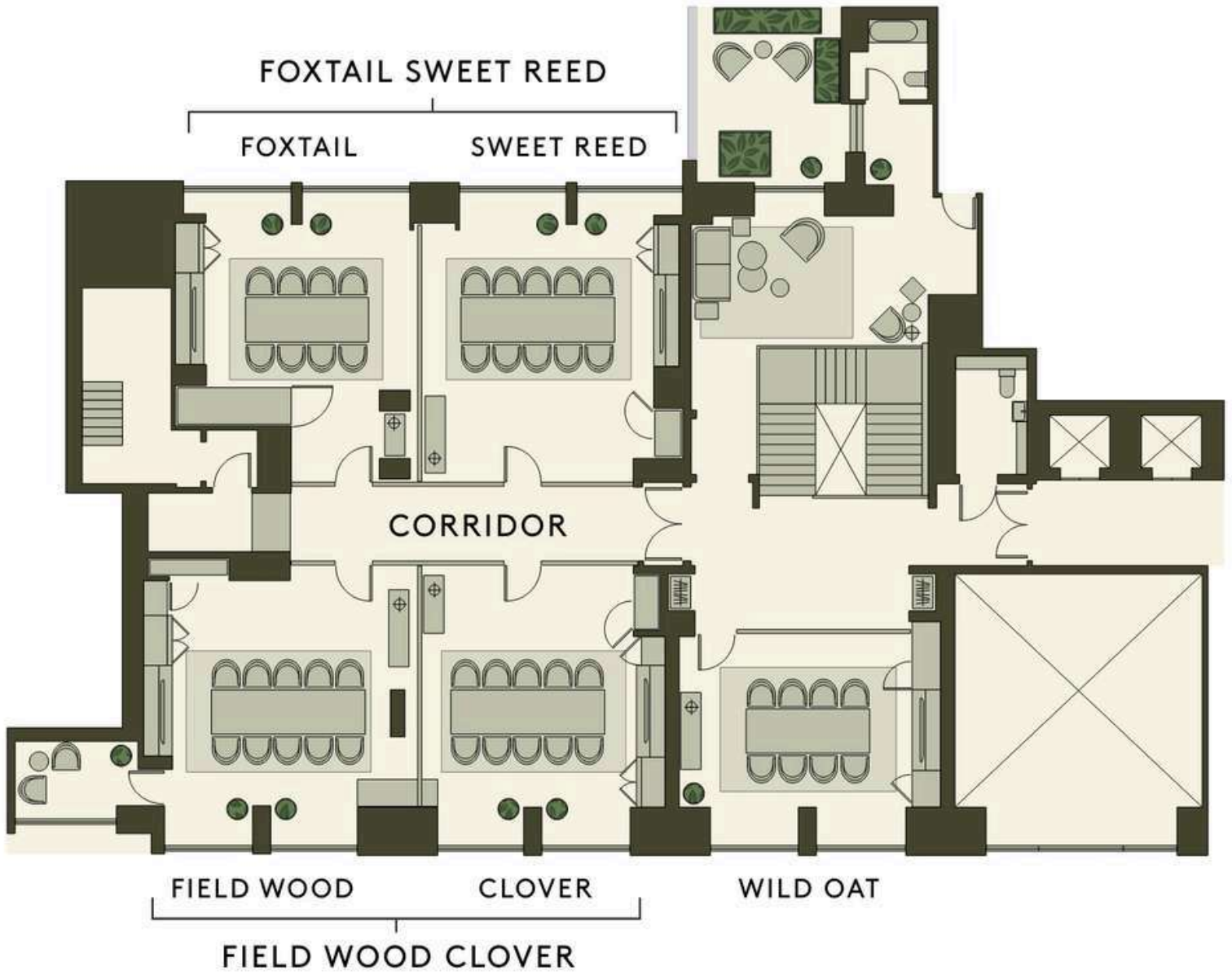
Our property features private spaces on the first floor that are integrated with a social area to gather during breaks, as well as before and after events. Inspired by nature, with thoughtful details of natural materials. Powered by technology, with sound systems and HD screens. From intimate gatherings for 8 up to 80 guests, discover your perfect space at 1 Hotel Mayfair.

MEADOW | FOXTAIL | SWEET REED | FIELD WOOD | CLOVER | WILD OAT

Meeting spaces are equipped with:

- Mounted Touch-Panel Control
- Audio Inputs (HDMI, 3.5 MM, RCA, USB)
- Multiple Power Outlets
- Surround sound
- 75" Samsung Screen with wireless clickshare connectivity

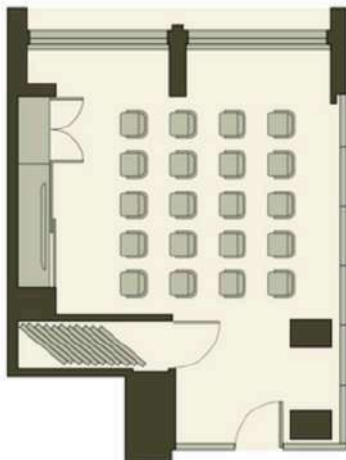
FLOORPLAN



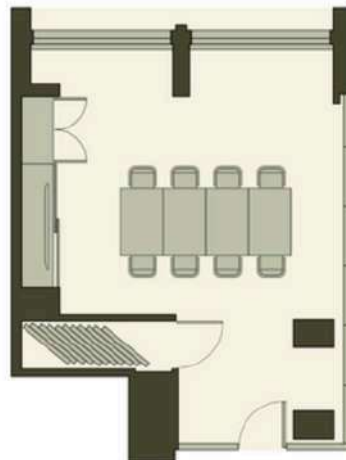
FOXTAIL



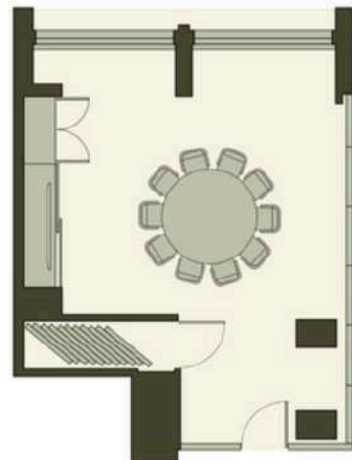
FOXTAIL THEATRE
20 GUESTS



FOXTAIL BOARDROOM
8 GUESTS



FOXTAIL BANQUET
10 GUESTS



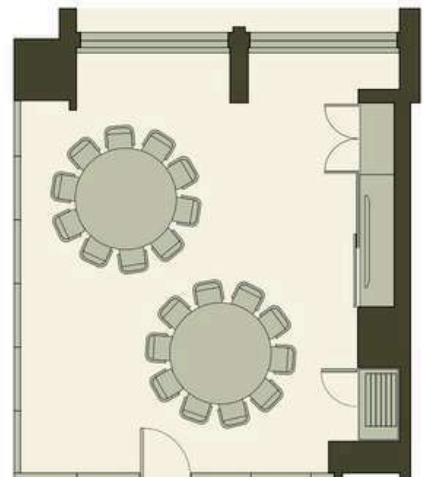
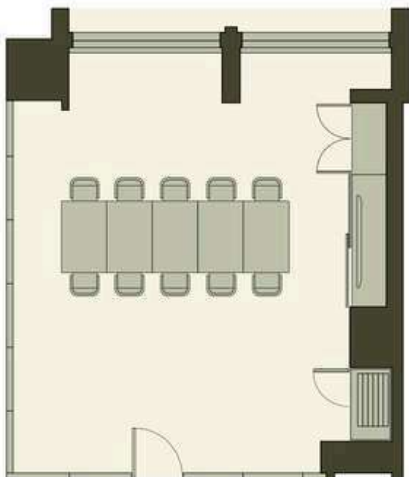
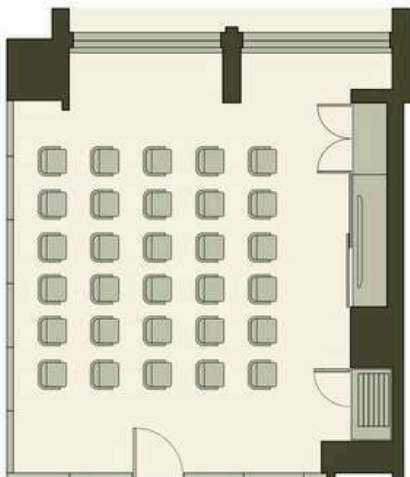
SWEET REED



SWEET REED THEATRE
30 GUESTS

SWEET REED BOARDROOM
10 GUESTS

SWEET REED BANQUET
20 GUESTS

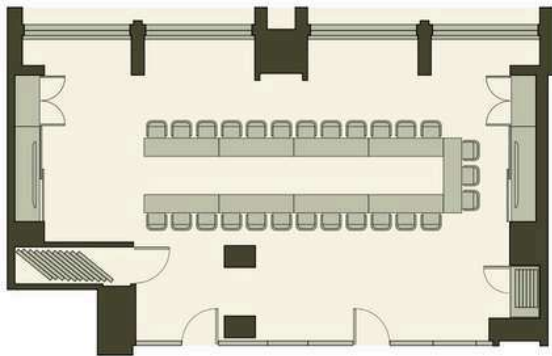


FOXTAIL SWEET REED



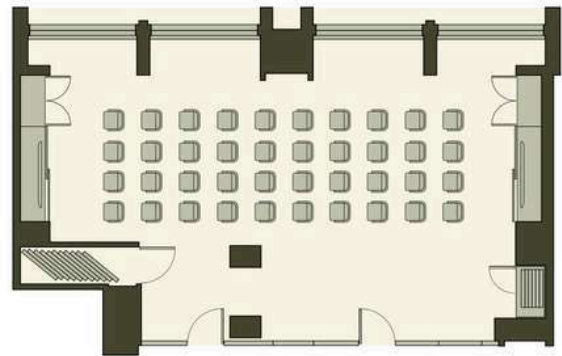
FOXTAIL SWEET REED U-SHAPE

18 WITH 2 PER TABLE, 27 WITH 3 PER TABLE
 HOLLOW SQUARE SIMILAR, WITH 2 OR 3 MORE GUESTS ON THE LEFT



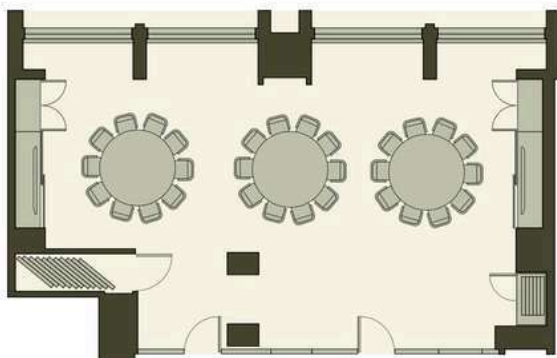
FOXTAIL SWEET REED THEATRE

40 GUESTS, 10 ROWS OF 4



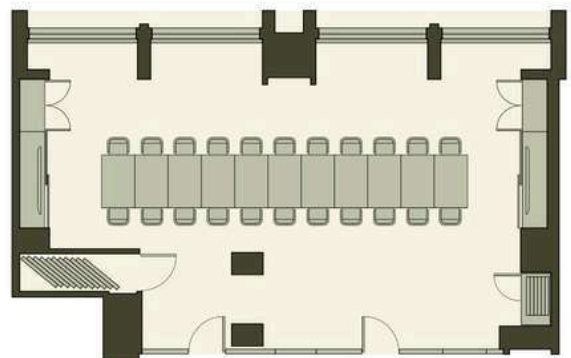
FOXTAIL SWEET REED BANQUET

3 TABLES OF 10 GUESTS EACH



FOXTAIL SWEET REED BOARDROOM

22 GUESTS



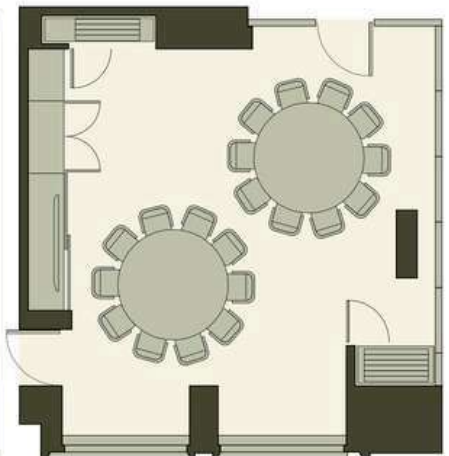
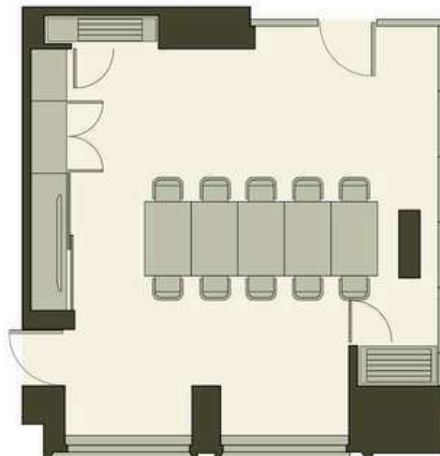
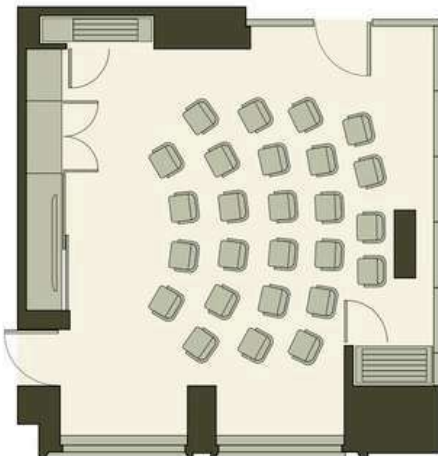
FIELD WOOD



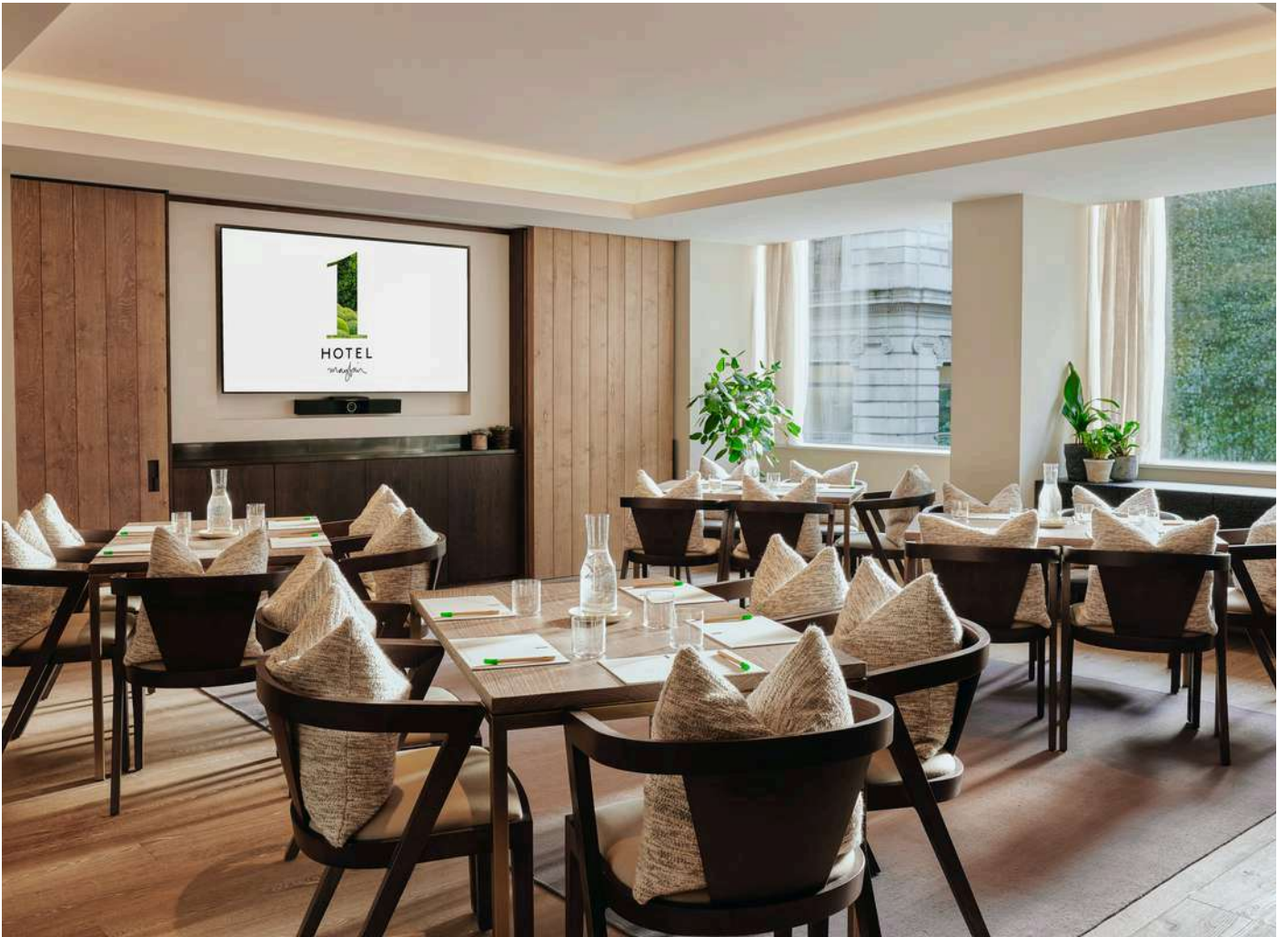
FIELD WOOD THEATRE
26 GUESTS

FIELD WOOD BOARDROOM
10 GUESTS

FIELD WOOD BANQUET
20 GUESTS



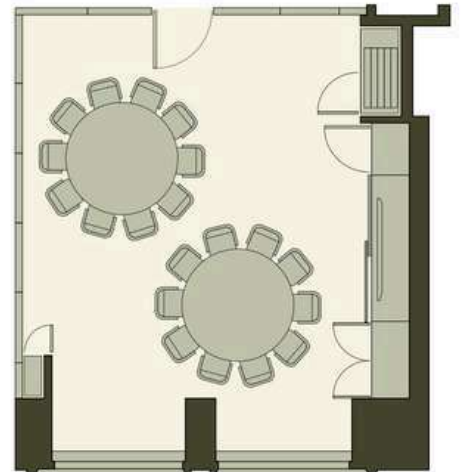
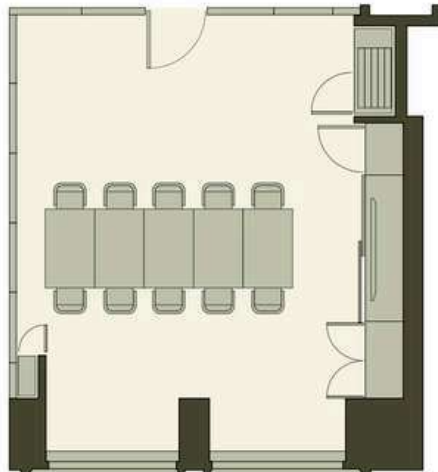
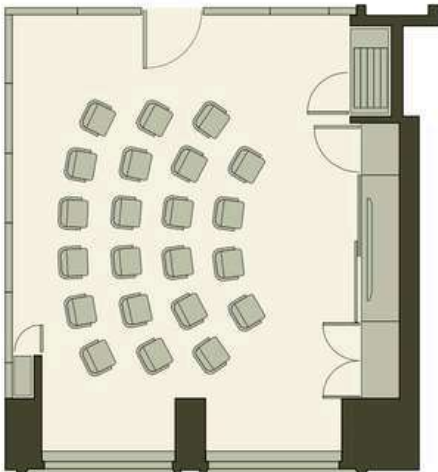
CLOVER



CLOVER THEATRE
22 GUESTS

CLOVER BOARDROOM
10 GUESTS

CLOVER BANQUET
20 GUESTS

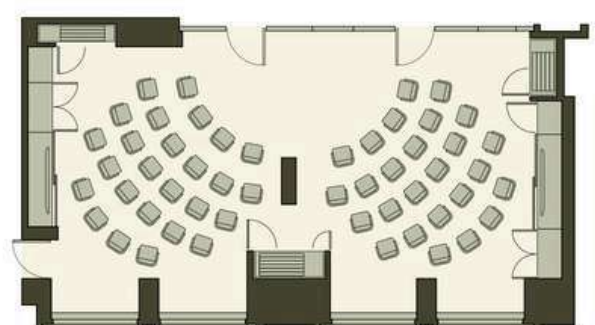
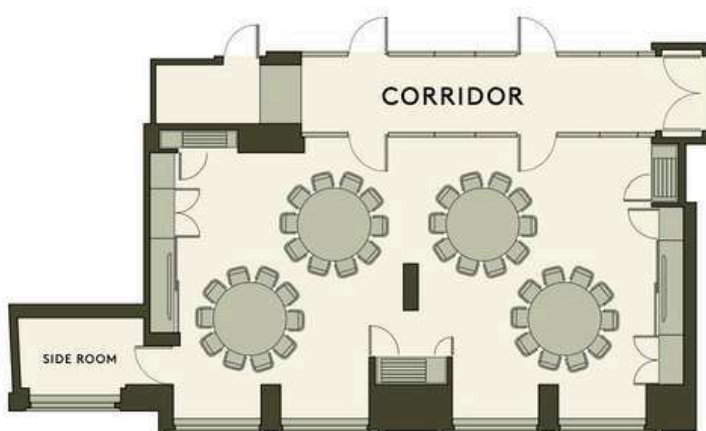


FIELD WOOD CLOVER



FIELD WOOD CLOVER BANQUET
4 ROUND OF 10 GUESTS EACH

FIELD WOOD CLOVER THEATRE
52 GUESTS WITH FRONT PROJECTION

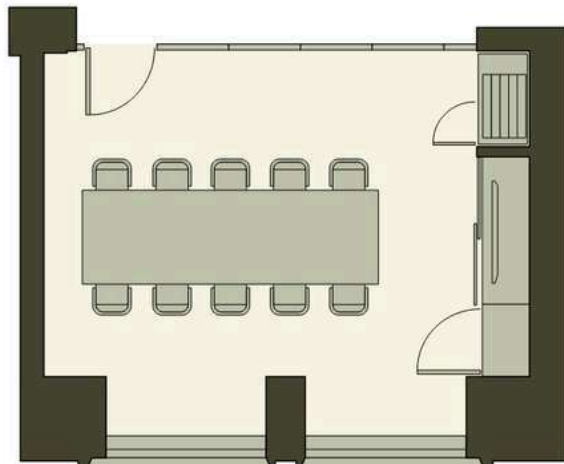


WILD OAT



WILD OAT BOARDROOM

10 GUESTS



MEADOW

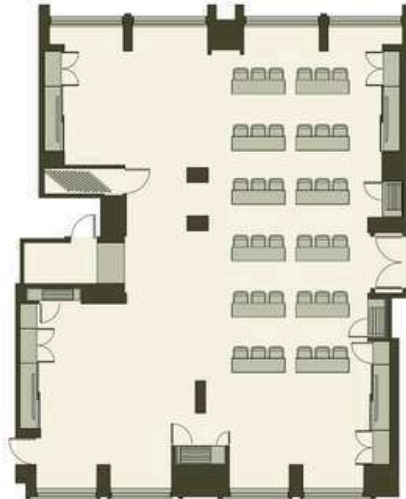


MEADOW

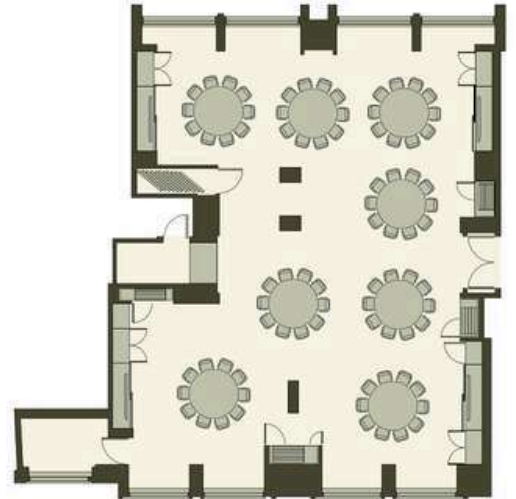
MEADOW THEATRE STYLE
60-66 GUESTS DEPENDING ON AV



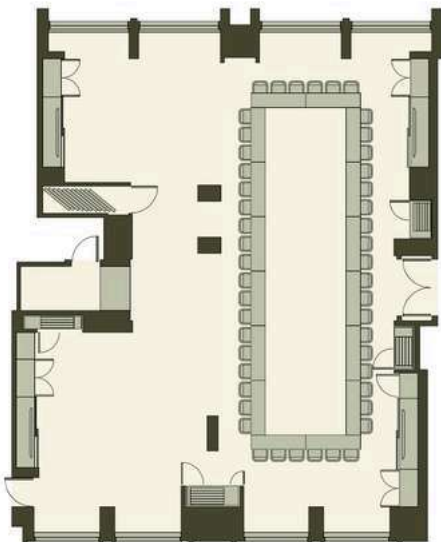
MEADOW CLASSROOM
24 WITH 2 PER TABLE, 36 WITH 3 PER TABLE



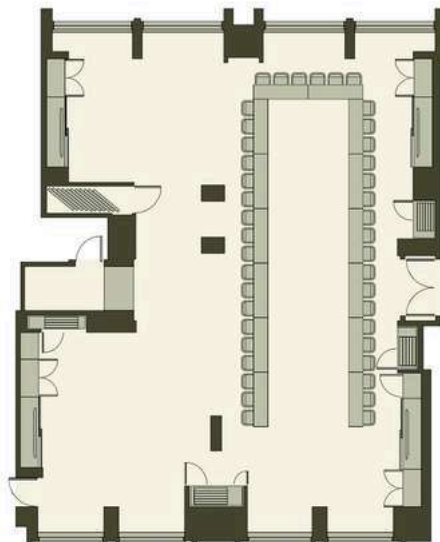
MEADOW BANQUET
8 TABLES OF 10 GUESTS EACH



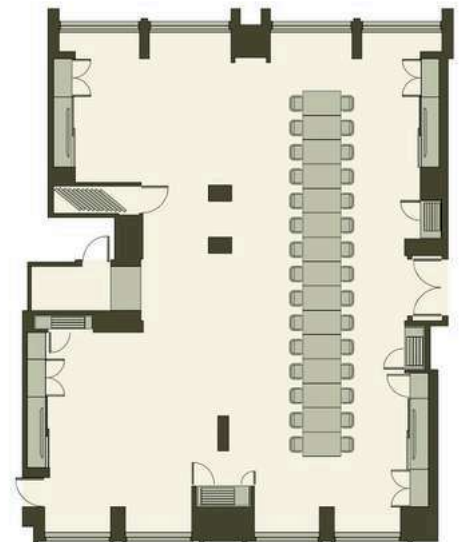
MEADOW HOLLOW SQUARE
32 WITH 2 PER TABLE, 48 WITH 3 PER TABLE



MEADOW U-SHAPE
28 WITH 2 PER TABLE, 42 WITH 3 PER TABLE



MEADOW BOARDROOM
30 GUESTS



Dovetale





DOVETALE

Two Michelin-starred Chef Tom Sellers' Dovetale, is grounded in a deep respect for seasonal, organic and locally sourced ingredients creating reimagined European classics, showcased through produce-led menus.

From intimate private dinners and semi-private gatherings to fully private parties, Dovetale accommodates different layouts with an incredible atmosphere in the heart of Mayfair. Dovetale also includes an outdoor terrace with a hammered copper fireplace and pergola, perfect for intimate gatherings.

DOVETALE RESTAURANT CAPACITIES

Seated: 90 pax (100 pax maximum)
Standing: 200 pax (furniture removed)

DOVETALE RESTAURANT TERRACE CAPACITIES

Seated: 40 pax
Standing: 70 pax (furniture removed)

TOTAL TOGETHER

Seated: 130 pax
Standing: 275 pax (furniture removed)

A warm and inviting living room featuring a rustic stone fireplace with a fire burning. The room is furnished with orange leather sofas, a large stone coffee table, and a massive dome-shaped pendant light. The walls are a mix of stone and wood paneling, and the lighting is soft and ambient.

DOVER YARD



DOVER YARD

Escape to Dover Yard, an enchanting bar and lounge that seamlessly blends nature-inspired aesthetics with a captivating ambiance. Our Bar team's sustainable and conscious approach shines through the drink menu, offering refreshing and innovative cocktails crafted with natural, locally sourced ingredients.

Located in the heart of the hotel, Dover Yard overlooks a lush botanical courtyard, providing a serene oasis for breakfast events, panel talks or receptions.

DOVER YARD CAPACITIES

Standing: 150-175 pax

NIGHTINGALE

NIGHTINGALE





NIGHTINGALE

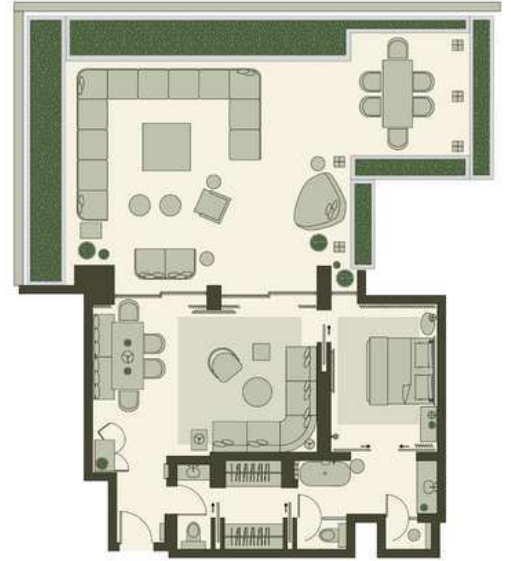
Introducing Nightingale, a modern European-inspired café in the heart of Mayfair. Nightingale is located at 3 Dover Yard with an indoor-outdoor space perfect for lunch, mid-week cocktails or hosting your next private dinner party and event.

NIGHTINGALE CAPACITIES

- Seated on 1 x table: 22 pax
- Seated on 3 x separate tables: 30 pax
- Standing Inside only: 45 pax
- Standing Inside & Outside: 60 pax

A modern, high-ceilinged living room with large windows, a chandelier of glass pendant lights, and a beige sectional sofa. The room features a neutral color palette with beige walls, light wood accents, and a mix of textures including fur, wool, and cotton. The large windows offer a view of a cityscape and greenery. The chandelier consists of numerous glass pendant lights of various sizes hanging from the ceiling. The furniture includes a large beige sectional sofa with several pillows, a wooden coffee table, and a side table with decorative items. The overall atmosphere is bright and airy.

SIGNATURE SUITES
FOR EVENTS



GARDEN TERRACE SUITE

See the city in a new light from your 102 sq.m outdoor terrace space on the hotel's 7th floor, featuring a dining table for six and sofa seating for 10.

SIZE: 1873 SQ.FT. | 174 SQ.M.

Capacity Inside: Up to 15 Standing

Outside: Up to 40 Standing

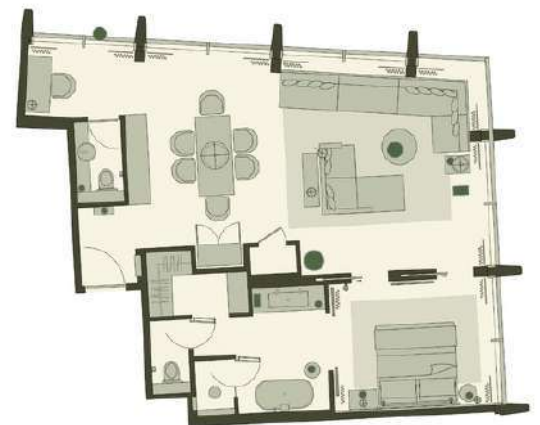


PICCADILLY GREENHOUSE SUITE

Plan your perfect event in this greenhouse getaway boasting panoramic skyline views of Green Park, Big Ben, Palace of Westminster and Piccadilly from the hotel's 8th floor. Floor to ceiling windows ensure a light-filled indoor dining area with a table for six, and a comfy corner sofa for relaxing.

SIZE: 883 SQ.FT. | 82 SQ.M.

·Capacity Inside: Up to 30 Standing



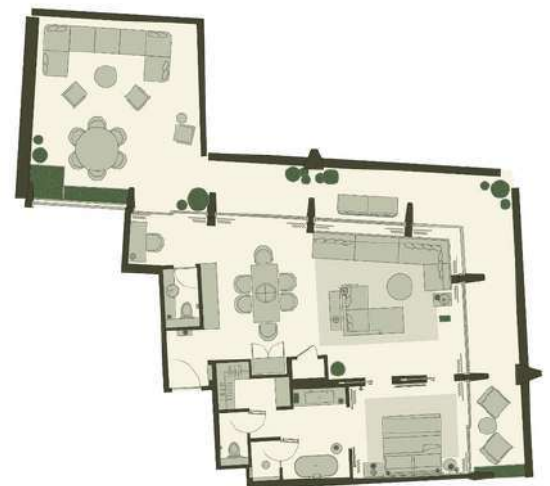


DOVER TERRACE SUITE

Take in sweeping skyline views from your 56.5 sq.m wrap-around terrace. On the inside, a host's dream with a handcrafted wooden dining table, spacious sofa, and floor to ceiling windows.

SIZE: 1528 SQ.FT. | 142 SQ.M.

·Capacity Inside: Up to 30 Standing





GREEN PARK PENTHOUSE

Mayfair's largest penthouse is a haven for hosting. Imagined as a garden room due to its prime position overlooking Green Park, this Penthouse Suite is a showstopper. Inspired by the tonal palette of the park, the suite applies natural textures to bring drama and play with light and shade. The double height living area and wrap-around terrace invite you to admire expansive views of Green Park and the city skyline. On the inside, luxurious features such as the two-sided fireplace, live textured tree stump bar, raw timber dining table that bring the calming powers of nature into your space.

SIZE: 2949 SQ.FT. | 274 SQ.M.

·Capacity Inside: Up to 60 Standing

GREEN PARK PENTHOUSE



A pair of hands is shown holding a bunch of purple broccoli florets. The hands are positioned at the bottom and sides, supporting the vegetable. The background is a dark, textured blue. The text "EVENT MENU" is overlaid in the center of the image.

EVENT MENU



NOURISH

Catering menus evolve with the changing seasons and pay homage to the fresh, local and seasonal ingredients, signature to the 1 Hotel Mayfair culinary program. The hotel's culinary team takes pride in their relationships with the local farmers, purveyors who supply their kitchens with high-quality, sustainably-made products.

Farmers across the United Kingdom provide us with quality, fresh produce so our guests can savour the seasons while the hotel works to preserve the environment by purchasing locally.

1 HOTEL MAYFAIR, BREAKFAST

CONTINENTAL BREAKFAST

£35.00 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Assorted House viennoiseries, breads, and preserves

1 Hotel granola, yogurt & berries in individual pots

Selection of sliced Neals Yard cheeses and Wescombe meats with sourdough bread (GF option available)

Sliced smoked salmon & chive cream cheese on Bagel (GF option available)

Sliced seasonal fruits (VE, GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

HOT BREAKFAST

£39.00 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot toast/muffins

Grilled applewood smoked bacon (GF)

Roast old spot sausages

Grilled black pudding

Grilled tomatoes, mushrooms & herb butter (GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

HEALTH-CONSCIOUS BREAKFAST

£35.00 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot breads (GF option available)

Dovetale granola, honey yogurt & berries in individual pots

Sliced seasonal fruits (VE, GF)

Chopped breakfast salad, green goddess dressing (VE, GF)

Sliced smoked salmon (GF)

Protein bowls (GF) (VE available)

'No More Avocado' on sourdough toast (GF option available) (VE)

HOT BREAKFAST (V)

£39.00 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot toast/muffins

Grilled halloumi, spring onion chermoula (GF)

Roast vegetarian sausages

Grilled tomatoes & mushrooms (VE, GF)

Baked beans (VE, GF)

Wilted spinach (VE available, GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

VE – Vegan | GF – Gluten Free | NF – Nut Free

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order. All our prices are inclusive of VAT. A discretionary service charge of 15% will be added to the total bill

1 HOTEL MAYFAIR, BREAKFAST

MORNING SMALL BITES

£6 per piece

Cold:

'No More Avocado' on sourdough toast
(GF option available) (VE)

Smoked salmon and cream cheese on
brioche toast

Mini spinach quiche tartelettes

Hot:

Croque Monsieur

Quail egg benedict on brioche toast

Mini Bubble and squeak with smoky
tomato relish

Grilled halloumi and watermelon skewers

INDIVIDUAL PLATED

HOT BREAKFAST

Pre-orders required - 20 guests max

Eggs Benedict £18

Eggs Royal £18

Eggs Florentine (V) £18

'No More Avocado' on sourdough toast (GF
option) toast with poached egg and herb
dressing (V) £20

Fried/scrambled eggs on toast (V) (GF
available) £12

VE - Vegan | GF - Gluten Free | NF - Nut Free

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1 HOTEL MAYFAIR, LUNCH BUFFET

WORKING LUNCH BUFFET OPTION

£45 per person, Select 6 items + £8 for each additional choice, Minimum 10 guests

COLD SELECTIONS

MEAT

Iberico Cebo Ham (GF)

Beef Pastrami and Sauerkraut (GF)

Roasted Sundays Beef cold cut (GF)

Sliced charcuterie meat (GF)

FISH

Sliced smoked salmon (GF)

Hot-smoked salmon, dill and fennel salad (GF)

Dressed crab & potato salad (GF)

Smoked haddock rillettes (GF)

1 Hotel Caesar salad

VEGETARIAN

Chargrilled halloumi with roasted vegetables, mint and spring onions chermoula (GF)

La Latteria Burrata, fried artichokes and herb gremolata (GF)

VEGAN

Heritage tomato salad (VE, GF)

Green leaf salad (VE, GF)

Roasted Beets, pickled plum and pecan salad (VE, GF)

Moroccan freekeh salad, herbs and dried fruits (VE)

Jersey royal potato salad with mustard dressing (GF, DF)

HOT SELECTIONS

MEAT

Braised 5 spiced Lake district lamb shoulder (GF)

Somerset Chicken and garden leek pot pie

Whole roast Somerset chicken (GF)

Rare seared Black Angus beef with Thai shredded salad and Nam Jim dressing (GF)

FISH

Blackened whole roast Loch Duart seabass side

Chimichurri marinated side of Scottish salmon (GF)

Seared Cornish bream fillets with garlic and rosemary (GF)

VEGETARIAN

Foraged Mushroom vegetarian lasagna

Roasted jersey royal potatoes, whey butter, lemon and parsley (GF)

Tender-stem broccoli with lemon, garlic and dukkah (GF)

VEGAN

Chargrilled shrub farms vegetables, rocket, oregano and lemon dressing (VE, GF)

Grilled 'imam byaldi' salad (VE, GF)

Vegan gnocchi, sundried tomato pesto (VE)

DESSERT

Valrhona chocolate tart

Brownies and blondies Eton mess bowl (GF)

Salt caramel and hazelnut trifle

Lemon meringue tart

Strawberry, white chocolate vanilla jars (GF)

Mixed fruit salad (VE, GF)

VE - Vegan | GF - Gluten Free | NF - Nut Free

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1 HOTEL MAYFAIR, REFRESHMENTS

EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£19 per person

Select 4 items, tea and coffee included

MEAT

Salt beef pastrami, sauerkraut & gruyere on focaccia bread

Pork and fennel sausage rolls, English mustard

Mini turkey bacon & egg sliders

FISH

Smoked Scottish salmon & cream cheese sandwiches

Cornish picked white crab and brown crab mayo on sourdough bread

VEGETARIAN/VEGAN

No more avocado on sourdough toast (VE) (GF option)

Protein bowls (VE)

La Latteria Burrata and charred lemon and orange (GF)

Chargrilled aubergine, red pepper and hummus wraps (VE,GF)

Marinated courgette and artichoke salad (VE,GF)

FRUIT

Fruit & yogurt pots (GF)

Granola & yogurt pots

Sliced fruit (V,GF)

Overnight oats and diced fruits (VE,GF)

SWEET

Carrot cupcakes (VG)

Raspberry blondies

Chocolate brownies (GF)

Chocolate chip cookies

Selection of biscuits

Selection of mini pastries

BEVERAGES

Assortment of freshly squeezed juices (VE, GF)

Energising fruit smoothie (VE, GF)

VE - Vegan | GF - Gluten Free | NF - Nut Free

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1 HOTEL MAYFAIR, EVENT CANAPÉS

SELECTION OF 6 - £36 | SELECTION OF 12 - £65 | SELECTION OF 15 - £80

Minimum order of 20 pieces per canape, pricing applies per person, not per piece.

COLD

MEAT AND FISH

Roasted beef with horseradish cream on brioche toast

Duck rillettes and spiced grapefruit on sourdough toast

Iberico ham and lemon compressed melon (DF, GF)

Cured salmon belly, avocado and yuzu tart

Carlingford oyster, Sarawak mignonette (DF, GF)

Dressed crab and yuzu on rye toast

VEGETARIAN/VEGAN

English burrata, caramelised orange and minus 8 vinegar on grilled sourdough

Bitter leaf, blue cheese pear & walnut wraps (GF)

Truffle, pickled asparagus, creme fraiche tarts

Smoked semi-dried tomato, lightly pickled artichoke skewer (VE,GF)

Pickled kohlrabi, apple, mint & clear apple gel rolls (VE,GF)

Grilled Watermelon Skewers (VE,GF)

HOT

MEAT AND FISH

English wagyu and mustard beef fat chips (DF, GF)

Chermoula grilled chicken skewers (DF, GF)

Crispy braised lamb croques, mint jelly

Smoked haddock croquettes, crushed peas

Grilled Loch Duart salmon belly, Gochujang glaze and shaved pickled nappa cabbage (DF, GF)

Warm hash browns, N25 caviar & chives (GF) (£8 suppl.)

VEGETARIAN AND VEGAN

Wild mushroom arancini, cep mayo

Cheese gougères drizzled with Epping honey

Morrocon lentil meatballs

Crispy panisse, caramelized onion and parsley (VE,GF)

Crispy cauliflower hot wings (VE)

Spiced chickpea samosas (VE)

Grilled chermoula smoked tofu skewers (VE)

DESSERT

Mini eclairs or mini tartlets

Macaroons

Brownies (GF) and blondies

Seasonal Fruit Skewers (VE,GF)

Coconut vegan rice pudding and mango cups (vegan)

Mini vegan passionfruit cheesecakes (vegan)

VE – Vegan | GF – Gluten Free | NF – Nut Free

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1 HOTEL MAYFAIR, EVENT BOWL FOOD

COLD

£10.00 per item

MEAT AND FISH

Serrano ham, Rocket and Gordal Olives tapenade (DF, GF)

Roast beef, horseradish creme fraiche and rocket sliders

Confit Duck and Celeriac Remoulade (DF, GF)

Dressed Cornish crab, avocado & yuzu (GF)

Smoked salmon, potato & dill (DF, GF)

Prawns, dressed leaves, Mary Rose dressing (GF)

VEGETARIAN/VEGAN

La Latteria Burrata, dressed tomatoes & basil (GF)

Chicory, pear & walnut salad, maple syrup dressing (GF)

Freekeh salad, herbs, seeds & apricot harissa (VE)

Shrub Farm garden crudites, Oatley herb dip (VE, GF)

Seasonal leaves, toasted pinenuts, maple syrup and herb dressing (VE, GF)

HOT

£12.00 per item

MEAT AND FISH

Wagyu & Oglesfield sliders

Fried chicken & hot honey sauce

Shredded Lake District lamb shoulder, yoghurt, mint and dried apricots (DF, GF)

Tempura Shrimp, pickled shaved vegetables and sweet chilli slider (DF)

Moroccan salmon, fennel and orange salad (DF, GF)

VEGETARIAN AND VEGAN

Portobello mushroom, rocket, cep mayo slider

Pea, mint and lemon risotto (GF)

Imam byaldi, tomato, aubergine & yoghurt (DF, GF)

Vegan gnocchi, basil pesto (VE)

Tempura sprouting broccoli, black vinegar (VE)

Charred Radicchio, blood orange and beetroot warm salad (VE,GF)

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1 HOTEL MAYFAIR, PLATED MENUS

£80/person

TO BEGIN

Sourdough with olive oil and balsamic

STARTERS

"Made this morning" Burrata, Smoked datterino tomatoes
& Oil of Life (V)

Compressed melon & 24- months Cebo Iberico Ham

Chilled heritage tomato and cucumber gazpacho (VE)

MAINS

Grilled Cornish black sea bream, roasted Romano
pepper puree & baby leeks

Chargrilled English bavette steak, shaved
garden courgettes & chimichurri sauce

Beef steak tomato, soy, basil & ginger (VE)

All served with buttered Jersey royal
potatoes & green salad

DESSERTS

Valrhona chocolate mousse,
salted caramel

Crème brûlée

English strawberries, basil,
chilled strawberry soup (VE)

Tea, coffee, petits fours

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1 HOTEL MAYFAIR, PLATED MENUS

£100/person

TO BEGIN

Sourdough with olive oil and balsamic

STARTERS

Duck & pork pate-en-croute, wholegrain mustard & frisee salad

Dressed Dorset crab salad, garden broad beans and English pea salad

Chilled baby cucumber & melon soup, almond milk & basil (VE)

MAINS

Poached Loch Duart salmon, English peas, chive beurre blanc

Roasted Lake District lamb rack, sheep's yoghurt & salsa verde

Gnocchi, aubergine Bolognese (VE)

All served with buttered Jersey Royal potatoes & side green salad

DESSERTS

Lemon meringue pie

Crème caramel

Chocolate crèmeux, strawberry & basil (VE)

Tea, coffee, petits four

VE - Vegan | GF - Gluten Free | NF - Nut Free

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1 HOTEL MAYFAIR, PLATED MENUS

£120/person

TO BEGIN

Sourdough with olive oil and balsamic

STARTERS

Day boat black bream crudo, Amalfi lemon crème fraiche & purple shiso

Pressed Somerset chicken leek & truffle terrine, 'Caesar salad'

Heritage tomato salad, tomato dashi & seaweed (VE)

MAINS

Roasted fillet of Angus beef, smoked jalapeno hollandaise

Grilled wild seabass & sauce vierge

Risotto primavera, summer truffle (VE)

All served with buttered Jersey Royal potatoes & side green salad

DESSERTS

Salted caramel tart

Eton mess

Chocolate crèmeux, boozy cherries & Oil of Life (VE)

Tea, coffee, petits four

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1 HOTEL MAYFAIR, EVENT BEVERAGES

COCKTAILS

Ginger Mule 19

Sapling vodka, British falernum, ginger ale, lime

Beekeeper 19

Beesou aperitif, English sparkling wine, Franklin & Son soda water

Green Park Swizzle 19

Appleton 12 Rum, ginger mead, fresh lime, mint, soda water

Hot Daisy 20

Don Julio Blanco, chilly mead, lime, honey

G&T, Garden Tonic 19

Sapling gin, strawberry shrub, elderflower, tonic water

Belli-no (Peach) & Rossi-no (Raspberry) 12

0% ABV sparkling wine

Citrus Sprout (Zero Proof) 12

Seedlip garden, elderflower, Franklin & Sons tonic water

SOFT DRINKS

Water 75cl 5

Karma cola 6.5

Karma diet cola 6.5

Karma gingerella 6.5

Karma lemonade 6.5

Tonic water 6.5

Light tonic 6.5

Lemonade 6.5

Ginger ale 6.5

Ginger beer 6.5

JUICES

Orange 6.5

Apple 6.5

Pineapple 6.5

Grapefruit 6.5

Rise and shine juice

(apple/carrot/ginger/turmeric) 8

Pure green juice

(apple/kale/cucumber/pineapple/mint) 8

BEER

Hepworth Blonde 9

Hepworth Premium pale Ale 9

Toast Session IPA 9

Lucky Saint 0.5% 9

1 HOTEL MAYFAIR, EVENT BEVERAGES

SPIRIT SELECTION

Vodka 50ml

Ketel One 14
Sapling 14
Belvedere 16

Gin 50ml

Tanqueray 10 16
Sapling 14
Hendricks 16

Tequila 50ml

Don Julio 1942 50
Casamigos reposado 16
Don Julio Blanco 16

Mezcal 50ml

Montelobos Espadin 16
Los Danzantesañejo 22

Rum 50ml

Zacapa 23 22
Eminente Claro 14
Plantation XO 18

Scotch Whisky 50ml

J Walker Black 14
J Walker Blue 45
Lakes Distillery The One 16
Macallan 18 105

Whiskey 50ml

Mitchers Bourbon USA 18
Bulleit Bourbon 14
Yamazaki 12yrs 105
Yamazaki 18yrs 160

Cognac 50ml

Hennessy VSOP 14
Hennessy XO 45

WINES

Sparkling (125ml Glass | Bottle)

2019 Gusbourne, Blanc de Blancs, Kent, UK 16 | 95
NV Veuve Cliquot, Yellow Label Champagne, France 24 | 140
NV Billecart-Salmon, Brut Rosé Champagne, France 29 | 165
NV Ruinart, Blanc de Blancs Champagne, France 39 | 225
NV Wild Idol Rosé, 0% Germany 14 | 60

White (175ml Glass | Bottle)

2021 Castaño, Macabeo Murcia, Spain 12 | 48
2022 Bosman Family, Sauvignon Blanc Hemel-en-Aarde, RSA
13.5 | 55
2021 Villa Bucci, Verdicchio Marche, Italy 16.5 | 65
2021 Domaine Garnier, Petit Chablis Burgundy, France 78
2021 Domaine G & J, First Flight Viognier Rhône, France 90
2021 Dom. La Choupette, Puligny-Montrachet Burgundy,
France 165

Rosé (175ml Glass | Bottle)

2023 Château Minuty Prestige Rosé Provence | France 70
2023 Château Minuty et Or Rosé Provence | France 90

Red (175ml Glass | Bottle)

2022 Bodegas Vinessens, Primeros Monastrell Levant | Spain
12 48
2022 Bodega Tapiz, Malbec Mendoza | Argentina 13.5 55
2019 Lockhart, Merlot California | USA 17 70
2019 Buon Tempo, Rosso di Montalcino Tuscany | Italy 78
2018 Château Barrail du Blanc, Saint-Émilion Bordeaux |
France 90
2022 Damascene, Syrah Stellenbosch | RSA 110

Sweet (500ml)

2018 Pieropan Le Colombare Recioto di Soave, Italy 96

