

34

MAYFAIR

The Emin Room at 34 Mayfair

The Emin Room is located above 34 Mayfair, on South Audley Street. The room houses specially commissioned art by celebrated artist Tracey Emin and is filled exclusively with her works, evolving as she adds one-off creations from tapestries to individual bronzes and upholstery, paintings and neons to the collection. An icon of our generation, Tracey Emin has been strongly involved with 34 Mayfair from its inception, from being present at the restaurant's launch in November 2011, to creating 34 Mayfair's famous 'doggy bags' (a striking pencil and water colour portrait of Roxy, Richard Caring's favourite Alsatian).

Accommodating up to 60 people for a seated lunch or dinner on six round tables or 36 on one long oval table, the room is suitable for a wide variety of private and corporate events – from wedding receptions, to birthday meals, presentations, book launches and networking events. Oak panelled walls, a rust and ebony coloured marble bar, deep vermilion leather chairs and the Tracey Emin collection makes this one of the most desirable private rooms in the area.

34 Mayfair's menu is mainly focused on a modern British approach to cooking. Head chef, John Edwards has created a selection of menus especially for The Emin Room. Seasonality plays a major part in the dishes at 34 Mayfair, and guests will be served a selection of seasonal game, vegetables, fish and meat from a series of carefully crafted menus. Seasonal vegetarian options are also available.

Contact Us

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34 Mayfair, 34 Grosvenor Square (entrance on South Audley Street), London, W1K 2HD
020 3350 3434 www.34-restaurant.co.uk



The Emin Room Wine Experiences

For those looking to enhance their events, we now offer the opportunity to have your wines exclusively selected and harmonized to your chosen menu.

Wine Discovery

Enjoy a diverse selection of international wines, specially selected by our Sommelier and designed to elevate each dish
£60 per person

Definitive Wine Experience

Now available for all private events at 34 Mayfair, our in-house sommelier, will seamlessly pair exceptional wines to your bespoke menu, created by Caprice group Chef Director Tim Hughes, and 34's Head Chef, John Edwards
£85 per person



Punch

Punch originated from East India and was brought to England by sailors of the British East India Company in the early seventeenth century.

Punch is made with five ingredients and was created especially for the celebration of important events. To this day punch remains a convivial gesture and a great reception drink to share at a party.

At 34 Mayfair we have created four delicious punches specifically for The Emin Room.

Whilst many of the ingredients are very current, their diversity and variety of origin is in keeping with the eclectic nature of the original drink.

Punch bowls are available for a minimum of 15 guests

The Emin Punch

Champagne, vodka, pineapple juice, lemon & vanilla sherbet

Strega herbal liquor, viola flowers

£16 per person

The Maiko Punch

Sake, vodka, yuzu juice, shiso leaves

jasmine tea, ginger syrup

£14 per person

The Queen of the Tea

Earl Grey tea, whisky, Port, lemon

spiced syrup, sage

£14 per person

The Merchant of Venice Punch

Aperol, London dry gin, white wine, peach, lemon

sparkling camomile & coriander seed tea

£11 per person

All prices include VAT, a 15% service charge applies

Pre-Dinner Cocktails

Negroni

gin, vermouth, Campari
£15

Vesper martini

vodka, gin, Lillet Blanc
£16

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice
£14

White lady gin

gin, Cointreau, lemon juice, egg white
£11

Lychee martini vodka

vodka, lychee juice, lemon juice
£13.50

Non-Alcoholic Cocktails

Shirley temple

ginger ale, grenadine, fruit
£6

Virgin bellini

peach puree, ginger ale
£6

Carribbean cup

pineapple juice, passion fruit
lime juice, agave syrup
£9

The secret garden

Seedlip garden, lavender cordial, lemon juice
£12

Stubborn mule

Seedlip spice, oak moss syrup
lime juice, ginger beer
£12

Sparkling Cocktails

Americana Champagne cocktail

Bourbon, Angostura, sugar cube, Champagne
£16

Bellini

peach puree, Prosecco
£13

French 75

gin, lemon juice, Champagne
£15

Twinkle

Vodka, elderflower cordial, Champagne
£15

After Dinner Cocktails

The boulevardier

Bourbon, vermouth, Campari
£12

Old fashioned

Bourbon sugar, Angostura
£12

Caipiroska

Vodka, lime, sugar
£10.50

Dark 'n' Stormy

dark rum, lime juice, ginger beer
£11

French Martini

Vodka, Chambord, pineapple juice
£11

Espresso Martini

Vodka, coffee liqueur, espresso, sugar
£15

Moscow Mule

Vodka, lime, ginger beer
£11

White Russian

Vodka, coffee liqueur, double cream
£10.50

Frank & Leo



Canapés

Pre-lunch & dinner canapés

Designed as small individual bites, served on arrival prior to a seated lunch or dinner

£3.25 per canapé, per person

Please choose four canapés from the selection below:

Seared yellowfin tuna
pickled cucumber & sesame seeds

Crispy crab rolls
lime & chilli dressing

Seared foie gras
on crispy apple gelette

Lobster tortilla
guacamole & tomatillo salsa

Truffled stracciatella arancini

Tempura of squid
hot & sour sauce

Chargrilled teriyaki beef
ginger soya dip

Salmon tartare & crushed avocado
seaweed crisps

Buffalo chicken wings
blue cheese sauce

Parmesan fried zucchini

Standing reception canapés

Designed as a more substantial bite as part of a standing reception

£4.75 per canapé, per person

Please choose eight canapés from the selection below:

Baked smoked haddock
with Welsh rarebit tart

Stuffed piquillo peppers
with goat's cheese and green olives

Lebanese flat bread
pumpkin & beetroot hummus

Tuna, salmon and avocado nigiri
pickled ginger, soya & wasabi dip

Louisiana spice tiger prawns
lime soya dip

Shrimp & chorizo skewers
romesco sauce

Buttermilk fried chicken
lemon crème fraîche

Rare roast sirloin of beef
Yorkshire pudding & horseradish

Tempura of tofu
chilli coriander jam

Confit of lamb croquettes
plum tomato & mint relish

These can also be mixed with our mini dishes & will be priced accordingly

All prices include VAT, a 15% service charge applies

Mini Dishes

£8.50 per dish, per person

Served in small bowls to create a more substantial offering as part of a standing reception

Stir-fried Asian rice
shitake mushrooms & edamame beans

Shrimp & bass
charcoal taco chilli & passionfruit

Chargrilled N.Y strip steak
chips & béarnaise

Chargrilled satay prawns
peanut sauce

Lobster macaroni
shaved truffle

Goujons of Cornish sole
tartar sauce

Spiced spatchcock chicken
winter vegetable slaw, pine nuts

Cajun spice sweet potato fries
avocado lime dip & sriracha mayo

Roasted pumpkin & quinoa salad
purple kale and maple glaze pecan

Thai fish cake with crab & shrimp
chilli and lime leaf dressing

Meatballs & polenta
gremolata

Mini Desserts

Peanut butter crunch bar

Amalfi lemon pavlova

Baked vanilla cheesecake
summer berries

These can also be mixed with our reception canapes & will be priced accordingly

All prices include VAT, a 15% service charge applies



Menu One
£65

Salt-baked beetroot & pomegranate salad
with hummus, sesame snaps & wild herbs

Chargrilled Suffolk chicken
chorizo, coco beans, smoked garlic & wilted kale

Bramley apple & blackberry crumble
with ripple ice cream

Tea, coffee
& petits fours

Winter Menus

Menu Two
£72

Roasted Jerusalem artichoke soup
shaved winter truffles & truffle brioche

Slow-cooked Highland beef
with roasted shallot mash
sautéed forest mushrooms & burnt leeks

Steamed treacle sponge pudding
with custard

Tea, coffee
& petits fours

Menu Three
£75

Crispy duck & green mango salad
shaved carrots, fragrant herbs & lotus root

Miso glazed cod
chargrilled shrimp skewers
& stir-fried asian greens

Coconut parfait
with marinated pineapple and mango

Tea, coffee
& petits fours

Menu Four
£80

Seared ahi Yellowfin tuna tataki
with creamed avocado, smoked ponzu & toasted sesame

—

Moroccan-spiced rack of lamb
*with chargrilled kofta, smoke almonds
sultana cous cous, mint yoghurt*

—

Baked vanilla cheesecake
with Maraschino cherries & toasted pistachios

—

Tea, coffee
& petits fours

Winter Menus

Menu Five
£85

Burrata with prosciutto di San Daniele
caramelised black fig & shaved walnuts

—

Roasted fillet of sea bass
*slow-baked Piquillo peppers
ratte potatoes, cavolo nero & green olive dressing*

—

Peanut butter crunch bar
blackcurrant sorbet

—

Tea, coffee
& petits fours

Menu Six
£90

Carpaccio of salmon
*with soft boiled quails eggs, bronze fennel
caviar dressing*

—

Chargrilled fillet of USDA beef
*creamed spinach, crispy onion rings
truffle sauce*

—

Cru Virunga chocolate & salted caramel tart
with vanilla ice cream

—

Tea, coffee
& petits fours

Please note, a bespoke supplementary middle and cheese course can be added to all menus

Christmas Menu

Menu One £95

*Argyll smoked salmon
with caper berries, shallots, watercress
& horseradish cream*

*Norfolk Bronze free-range turkey
wild boar sausage, buttered sprouts
sage, onion & chestnut stuffing*

*Christmas pudding soufflé
with brandy cream*

*Tea, coffee
& petits fours*

Menu Two £120

for four courses

Emin Room shellfish cocktail

Champagne & truffle risotto

*Beef wellington
with wild mushrooms
buttered winter greens & Port sauce*

*Cru Virunga chocolate fondant
with Seville orange*

*Tea, coffee
& petits fours*

Celebration Cakes

Please choose one cake from the selection below, these are priced at £4.00 per person

Minimum of 12 guests | One week's notice is required

Amalfi lemon & raspberry sponge cake

Cru Virunga chocolate & caramel mousse cake

Flourless coconut & pineapple cake

Vanilla & passion fruit layer cake

Side Dishes

Please select a maximum of two side dishes for the whole party – served family style

£5.50 per person

Truffled mash

Fries

Creamed sweetcorn

Thyme-roasted winter root vegetables

Sprouting broccoli, chilli & almonds

Cheese Course

An additional cheese course can be added to all menus at a supplement of £13.50 per person

Farmhouse cheese served with biscuits & onion chutney

Chocolate Truffles

We offer homemade chocolate truffle gift boxes for your guests to take away

at a supplement of £6.50 per person

All prices include VAT, a 15% service charge applies



Further Information

- Capacity: 60 people seated / 80 standing reception
- Access, service & departure times:
Lunch – access: 11.30am | service: noon | guests' departure: 5pm
Dinner – access: 6pm | service: 6.30pm | guests' departure: midnight
- Service charge: 15%
- Menu cards can be printed and dedicated to your requirements
- Place cards can be supplied for your own use
- Flowers (one arrangement per table) are provided in the private room. We can provide details of the florist should the guest require more arrangements
- Candles can be supplied to suit your table layout
- A pianist, jazz trio, saxophonist, string quartet or other musical entertainment can be arranged. You may also organise your own musicians
- We do not allow DJs or amplified music in the space
- Please note that there is limited disabled access. Please speak to your Event Manager for more information
- We offer complimentary WIFI and can hire equipment for an additional cost
- Private cloakroom provided
- Private bathroom for your guest's exclusive use

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