

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, Harvey Ayliff 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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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

£16 per person

Champagne, vodka, pineapple juice, lemon & vanilla sherbet,
Strega herbal liquor, viola flowers

The Maiko Punch

£14 per person

Sake, vodka, yuzu juice, shiso leaves,
jasmine tea, ginger syrup

The Queen of the Tea

£14 per person

Earl Grey tea, whisky, Port, lemon,
spiced syrup, sage

The Merchant of Venice Punch

£11 per person

Aperol, London dry gin, white wine, peach, lemon,
sparkling camomile & coriander seed tea

Classic and Contemporary Cocktails

Vesper

£12.00

Absolute Elyx Vodka, Plymouth gin,
Cocchi Americano, grapefruit bitters

Cosmopolitan

£11.00

Ketel One Citron, Cointreau, cranberry juice,
fresh lime juice

Hemingway Daiquiri

£10.50

Havana Club 7, Maraschino, fresh lime and pink
grapefruit juice, sugar syrup

Manhattan

£12.50

Bulleit Bourbon/Rye, Noilly Prat Dry, Antica
Formula, Angostura and orange bitters

French Martini

£10.50

Wyborowa Vodka, Pineapple Juice, Chambord

Mojito

£13.00

Pampero Anniversario, fresh mint, fresh lime
juice, sugar strup, soda

Old Fashioned

£12.00

Bulleit Bourbon, sugar, Angostura
and orange bitters

Caipirinha

£10.50

Sagatiba Cachaca, fresh lime, sugar, bitters

Amaretto Sour

£10.50

Amaretto Disaronno, fresh lemon juice,
sugar, egg white

Negroni

£ 11.00

Beefeater Gin, Punt e Mes,
Campari, bitters

Bloody Mary

£9.75

Wyborowa Vodka, Tio Pepe Dry,
34 Spice Mix, tomato juice

Sidecar

£11.50

Remy VSOP, Cointreau, fresh lemon juice

Champagne Cocktails

French 75

£15.00

Champagne, Beefeater 24,
fresh lemon juice, sugar

Carolinae

£15.00

Champagne, Wyborowa Vodka,
elderflower cordial, rose water, raspberry

34 Classic

£15.50

Champagne, Remy Martin VSOP, Bulleit Rye
Whiskey, Absinthe, Peychauds bitters, sugar cube

Aperol Spritzer

£12.50

Aperol, Soda Water, Prosecco

Bellini

34 Classic

£10.00

Sparkling wine, white peach purée

Elderflower & Dill

£11.50

Sparkling wine, St Germain liquor, dill

Forest Berry & Geranium

£11.50

Sparkling wines, crème de poir, mixed berry
& geranium purée

Non-Alcoholic Cocktails

The Cold Berber Tea

£7.00

English breakfast tea, pomegranate, mint, rose

Taormina Lemonade

£7.00

Fig leaves and dill syrup, lemon juice and essence, kumquat, lemonade

34 Virgin Carribean Cup

£7.00

Passion fruit, guava juice, lime, agave nectar, kaffir lime leaves

Canapés

Pre-lunch & dinner canapés – £12 per head | Please choose four canapés from the selection below

Canapé reception - £29.00 | Please choose eight canapés from the selection below

Tempura vegetables
with chilli jam (v)

Tuna & salmon nigiri
pickled ginger & wasabi

Buttermilk fried chicken
smoky barbecue sauce

Seared pepper tuna
pickled cucumber & sesame seeds

Scotch quail's egg
caper & wild herb mayonnaise

Fish goujons, tartar sauce

Rare Bannockburn beef Yorkshire pudding
with horseradish

Pea, Parmesan & polenta chips
mint crème fraîche (v)

Salt & pepper squid,
garlic mayonnaise

Fragrant Thai rolls & chilli dip (v)

Broad bean & mozzarella arancini (v)

Lobster tortilla
chilli salsa & guacamole

Foie gras, pistachio & sour cherries
on toasted brioche

Bass ceviche, avocado, lime & cucumber

Asparagus, goat's curd & basil tortellini (v)

Wild mushroom tartlets (v)

Serrano ham, caramelised black figs

Chargrilled octopus, chorizo & aioli

Mini Dishes

£48.00 per person | *Please choose six dishes from the selection below*

Wild mushroom risotto

Bass ceviche
chilli, coriander, plantain crisps

N.Y. strip
chips and Béarnaise

Salt-baked beetroots
mozzarella, honeyed walnuts

Prawn & squid tempura
wasabi mayonnaise

Lobster macaroni
truffle

Sole goujons
tartar sauce

Spiced chicken
pine nut & vegetable slaw

Chicken tikka masala
toasted almond rice

Veal meatballs
creamed polenta

Quinoa salad
grilled pumpkin, pomegranate dressing

DESSERTS

Peanut butter crunch bar

Cinnamon doughnuts
chocolate sauce

Baked vanilla cheesecake
summer berries

All prices include VAT, a discretionary 15% service charge applies





Menus available 26th September - 12th March | You are welcome to mix the below menus to create your own set menu

Menu A
£54

Roasted butternut squash
& labneh salad, burnt oranges
pecan granola & ruby leaves

—

Roast fillet of cod
Catalan bean chorizo & fried squid

—

Lemon meringue coupe

—

A selection of teas, coffee
& petits fours

Menu B
£58

Burrata
slow roasted Romano peppers
violet artichoke & basil dressing

—

Chargrilled Devonshire chicken
smoked potato, chicken oyster & cep croquet

—

Steamed blackberry
sponge pudding with custard

—

A selection of teas, coffee
& petits fours

Winter Menus

Menu C
£62

Salmon carpaccio
pickled cucumbers
crème fraîche & caviar dressing

—

Braised Highland beef
parsnip mash, glazed button onions
& king oyster mushrooms

—

Cox apple pie
cinnamon ice cream

—

A selection of teas, coffee
& petits fours

Menu D
£68

Soy & ginger seared beef fillet
green mango, toasted peanuts
& fragrant herb salad

—

Thai baked fillet of stone bass
pickled kohlrabi
& green tomato

—

Yuzu panna cotta
tropical fruits & sesame seed tuile

—

A selection of teas, coffee
& petits fours

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

Menus available 26th September - 12th March | You are welcome to mix the below menus to create your own set menu

Menu E
£74

Seared yellowfin tuna
shaved fennel, pink grapefruit
& avocado dressing

—
Peppered fillet of Glen Coe venison
heritage beetroot
wilted rainbow chard & blackberries

—
Chocolate & salted caramel fondant
mascarpone ice cream

—
A selection of teas, coffee
& petits fours

Menu F
£80

Seared Isle of Mull scallops
glazed pork belly
& pickled apple

—
Roast Rack of Cornish lamb
crispy shoulder & root vegetable hash
& rosemary jus

—
Passion fruit parfait
bitter chocolate ice cream

—
A selection of teas, coffee
& petits fours

Winter Menus

Menu G
£86

Truffled foie gras
Pedro Ximénez, fig jelly & walnut brioche

—
Fillet of halibut
lobster & cauliflower risotto
sea greens & shellfish dressing

—
Peanut butter crunch bar
blackcurrant sorbet

—
A selection of teas, coffee
& petits fours

Menu H
£90

Cornish crab
apple & celeriac remoulade

—
Chargrilled fillet of beef
oxtail & foie gras pithivier
buttered curly kale & Perigord sauce

—
The Emin Room dessert plate

—
A selection of teas, coffee
& petits fours

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

Choice Menu

The following menu is available for parties for up to 40 maximum and is priced at £95 per person. Kindly select a maximum of three starters, three main courses and three desserts from the menu below ensuring all dietary requirements will be catered for. We highly recommend including a vegetarian option for both starter and main course.

Guests are welcome to order their dishes on the day of their event.

Starter

Burrata with slow roasted Romano peppers, violet artichoke & basil dressing (v)

Argyll smoked salmon with quail egg, caper berries & horseradish cream

Roasted butternut squash & labneh salad, burnt oranges, pecan granola & ruby leaves (v)

Truffled foie gras with Pedro Ximénez, fig jelly & walnut brioche

Seared yellowfin tuna with shaved fennel, pink grapefruit & avocado dressing

Main

Braised Highland beef with parsnip mash, glazed button onions & king oyster mushrooms

Thai baked fillet of stone bass with pickled kohlrabi & green tomato

Chargrilled Devonshire chicken with smoked potato, chicken oyster & cep croquet

Roast fillet of cod with Catalan bean chorizo & fried squid

Forest mushroom, smoked garlic & stracciatella di bufala risotto (v)

Dessert

Cox apple pie with cinnamon ice cream

Lemon meringue coupe

Peanut butter crunch bar with blackcurrant sorbet

Tropical fruits & sorbet

The Emin Room dessert plate

(available only when served to the entire party)

Christmas Menus

Available throughout December

Menu 1 £80

Argyll smoked salmon
quail egg, caper berries & horseradish cream

—

Norfolk Bronze free range turkey
buttered sprouts, chestnuts, sage
& onion stuffing, wild boar sausage

—

Christmas pudding soufflé
brandy cream

—

A selection of teas, coffee
& petits fours

Menu 2 £90

34 shrimp cocktail

—

Beef Wellington
wild mushrooms, buttered winter greens
& port wine sauce

—

Cru Virunga chocolate
& Seville orange torte

—

A selection of teas, coffee
& petits fours

Cheese Course

An additional cheese course can be added to all menus at a supplement of £12.50 per person

Cropwell Bishop Stilton
with port jelly
& cheese biscuits

or

A selection of farmhouse cheeses
served with cheese biscuits and onion chutney

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



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

—

Chocolate gianduja mousse cake

—

Flourless pistachio cake with orange syrup & marzipan

—

Strawberry & vanilla cream cake with regal icing

—

Chocolate & marmalade layer cake

Cheese Course

An additional cheese course can be added to all menus at a supplement of £12.50 per person

A selection of farmhouse cheeses served with cheese biscuits and onion chutney

Chocolate Truffles

We offer homemade chocolate truffle gift bags for your guest to take away at a supplement of £5.50 per person

All prices include VAT, a discretionary 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 have a dance floor or DJ equipment for dancing
- Please note that there is lift access to the private rooms and disabled toilet facilities
- We can hire in a screen and there is WiFi access and capacity for guests to use their own iPads
- Private cloakroom provided
- Private bathroom for your parties exclusive use

Contact us

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