

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



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

£10.50

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

£10.50

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

£ 10.50

Beefeater Gin, Punt e Mes,
Campari, bitters

Bloody Mary

£9.75

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

Sidecar

£10.50

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

Emin Room Special

Penny Panther

£14.50

Olmecca Altos Plata tequila, Yellow Chartreuse,
elderflower cordial, pink grapefruit juice

Yuzu Gimlet

£13.50

Homemade yuzu cordial, Beefeater 24

The Last G&T

£12.00

Beefeater Gin, Chartreuse Vert,
Maraschino, fresh lime juice, tonic water

Pisco Sour

£10.50

Pisco, fresh lemon and lime juice,
sugar syrup, eggwhite, bitetrs

Non-Alcoholic Cocktails

Blossom Lake

£7.00

Apple juice, raspberry, rose water,
elderflower, soda

Yuzu Lemonade

£7.00

Yuzu cordial, lemonade,
orange blossom water

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)

Spring vegetable tartlets (v)

Serrano ham, caramelised black figs

Asparagus, Prosciutto, feta & mint

Chargrilled octopus, chorizo & aioli

Mini Dishes

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

Wild mushroom risotto

Stone bass ceviche
chilli, coriander, plantain crisps

N.Y strip
chips and Béarnaise

Salt-baked beetroots
burrata, 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

Crème brûlée
with poached rhubarb & vanilla shortbread

Baked vanilla cheesecake
with spring berries

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





Menus available until 12th June | You are welcome to mix the below menus to create your own set menu

Menu A
£54

Spring vegetable & quinoa salad
with goat's curd, toasted sunflower seeds
& Champagne vinaigrette

—

Fillet of cod
with braised Sicilian aubergine
& Parmesan fried zucchini flower

—

Lemon meringue pie sundae

—

A selection of teas, coffee
& petits fours

Menu B
£58

Bass ceviche
with pink grapefruit, avocado,
chilli & plantain crisps

—

Roast Devonshire chicken
with sautéed morels, wild garlic mousseline
& broad beans

—

Crème brûlée
with poached rhubarb & vanilla shortbread

—

A selection of teas, coffee
& petits fours

Spring Menus

Menu C
£62

Burrata with baked asparagus & coppa ham tart
with salsa verde

—

Fillet of Cornish bass
with spring vegetable minestrone fregula
& basil dumplings

—

Elderflower panna cotta
with Gariguetta strawberries

—

A selection of teas, coffee
& petits fours

Menu D
£66

Mixed asparagus salad
with crispy duck egg, wild herbs & caper dressing

—

Fillet of Wester Ross salmon
with crushed Jersey Royals, Datterini tomatoes,
Cornish crab & seashore vegetables

—

Peanut butter crunch bar
with blackcurrant sorbet

—

A selection of teas, coffee
& petits fours

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

Menus available 12th June | You are welcome to mix the below menus to create your own set menu

Menu E
£70

Yellowfin tuna tartare
with blue nasturtium, wood sorrel & shaved truffles

—

Roast Suffolk duck
with buttered spring greens, duck roll,
caramelised apple & cider sauce

—

Mango & pineapple fruit parfait
with coconut & macadamia ice cream

—

A selection of teas, coffee
& petits fours

Menu F
£74

Seared Isle of Mull scallops
with wasabi, edamame & crispy nori

—

Roast rack of Cornish lamb
Provençal vegetables, smoked aubergine
& Niçoise sauce

—

Warm Cru Virunga chocolate tart
with raspberries & crème fraîche

—

A selection of teas, coffee
& petits fours

Spring Menus

Menu G
£78

Crispy duck & watermelon salad
with spiced cashew nuts & Asian shoots

—

Fillet of halibut
with braised peas, smoked salmon,
grilled gem hearts, scallions & tarragon sauce

—

Baked vanilla cheesecake with spring berries

—

A selection of teas, coffee
& petits fours

Menu H
£85

34 Mayfair shrimp cocktail
with spiced avocado

—

Fillet of beef
with smoked short rib, chargrilled asparagus,
creamed spring onion & truffle sauce

—

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

£95

*The following menu is available for parties for up to 30 maximum.
Guests are welcome to order their dishes on the day of their event.*

Smoked salmon

or

Burrata with baked Sicilian tomato tart & basil pesto

or

Asparagus salad with prosciutto, wild herb & caper dressing

–

Fillet of Cornish Bass with braised peas, grilled gem hearts & tarragon sauce

or

Chargrilled fillet of beef, with seared foie gras, creamed spinach & truffle crisps

or

Risotto primavera, courgette flower & summer truffle

–

Emin Room dessert plate

–

A selection of teas, coffee & petit 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



Celebration Cakes

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

Minimum of 12 guests | One weeks' 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

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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