

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 Ayliffe 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, Fiona Kohler, will seamlessly pair exceptional wines to your bespoke menu, created by Caprice group Chef Director Tim Hughes, and 34's Head Chef Harvey Ayliffe

£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

White lady

gin, Cointreau, lemon juice, egg white

£11

Koshu cobbler

sake, orange

£14

Lychee martini

vodka, lychee juice, lemon juice

£13.50

Sparkling Cocktails

Americana Champagne cocktail

Bourbon, Angostura,

sugar cube, Champagne

£16

Bellini

peach puree, Prosecco

£13

French 75

gin, lemon juice, Champagne

£15

Tracey Emin twinkle

Hendricks, St Germain liqueur, Champagne

£15

Italicus spritz

Italicus liqueur, Prosecco, soda

£13

After Dinner Cocktails

The boulevardier

Bourbon, vermouth, Campari

£12

Old fashioned

Bourbon, sugar, Angostura

£12

American espresso martini

Bourbon or American vodka,

coffee liqueur espresso, sugar

£15

Dark 'n' Stormy

dark rum, lime juice, ginger beer

£11

Silky Russian

vodka, coffee liqueur, cream

white chocolate liqueur

£13

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

Subborn mule

Seedlip spice, oak moss syrup, lime juice

ginger beer

£12

Canapés

Pre-lunch & dinner canapés

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

£3.00 per canapé, per person

Please choose four canapés from the selection below:

Seared yellowfin tuna
pickled cucumber & sesame seeds

Crispy spring vegetable & Asian herb rolls

Lobster tortilla
guacamole & tomatillo salsa

Foie gras pâté
truffled brioche

Tempura of squid
hot & sour sauce

Pea & gorgonzola arancini
mint relish

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

£4.50 per canapé, per person

Please choose eight canapés from the selection below:

Jamon Iberico de Bellota
Catalan tomato bread

Tempura courgette flower
basil mayo

Lebanese flat bread
peas, broad bean & chickpea hummus dip

Tuna & salmon nigari
pickled ginger, soya & wasabi dip

Indonesian spiced tiger prawns
bang bang peanut sauce

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

Pea, gorgonzola & mint risotto

Shrimp & bass charcoal taco
chilli & passionfruit

Chargrilled N.Y strip steak
chips & béarnaise

Lemongrass skewed prawns
chilli dip

Lobster macaroni
shaved truffle

Goujons of Cornish sole
tartar sauce

Spiced spatchcock chicken
pine nut & vegetables

Chargrilled asparagus
white balsamic & hazelnut oil

Spring quinoa salad
broad beans, asparagus & feta

Lobster & shrimp fried noodles
edamame beans & crisp shallots

Meatballs & polenta
gremolata

Desserts

Peanut butter crunch bar

Amalfi lemon pavlova

Baked vanilla cheesecake
Spring berries

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

All prices include VAT, a 15% service charge applies





Express Lunch Menu

£38.50 for two courses | £46 for three courses

Stracciatella & tomato salad
avocado & pine nuts

—

Roasted fillet of Wester Ross salmon
primavera risotto & samphire

—

Black forest coupe

—

Tea, coffee
& petits fours



Menu One
£60

Garden vegetable & fregula salad
smoked ricotta, mint mimosa & pine nut biscotti

—

Chargrilled fillet of Westeros salmon
Jersey royals, samphire & cucumber
crème fraîche & caviar dressing

—

Amalfi lemon & meringue pie coupe

—

Tea, coffee
& petits fours

Spring Menus

Menu Two
£65

Chargrilled jumbo shrimp skewer
chilled green tomato & fennel gazpacho

—

Herb-roasted Suffolk chicken
chorizo, spring peas, smoked garlic
& saffron potatoes

—

Baked vanilla cheesecake
raspberries

—

Tea, coffee
& petits fours

Menu Three
£70

Buffalo burrata
Prosciutto de Parma & caramelized peaches
blue nasturtiums & Champagne dressing

—

Fillet of cod
shrimp & Cornish potato hash
charred asparagus, shellfish & tarragon dressing

—

Cru Virunga chocolate tart
Morello cherries & Chantilly

—

Tea, coffee
& petits fours

Menus available from Monday 18th March until Sunday 16th June | You are welcome to interchange the dishes from different menus

Menu Four

£75

Yellowfin tuna tartare
chilli & creamed avocado
shaved rainbow radish & rice crackers

—

Roast rack of Cornish lamb
crispy shoulder croquette, broad bean hummus
barrel-aged feta, tomatoes & olives

—

Champagne & rhubarb trifle

—

Tea, coffee
& petits fours

Spring Menus

Menu Five

£80

Chargrilled Wye Valley asparagus salad
soft boiled quail eggs, wood sorrel
truffled Pecorino crisps

—

Indonesian spiced stone bass
shrimp fried rice, chilli & ginger dipping sauce

—

Toasted coconut parfait
mango & passion fruit

—

Tea, coffee
& petits fours

Menu Six

£85

Baked native lobster & broad bean tart
shellfish & tarragon dressing

—

Chargrilled fillet of Black Angus beef
morel & wild garlic risotto
charred spring leeks & Madeira jus

—

Lime panna cotta
gariguetta strawberries & shortbread

—

Tea, coffee
& petits fours

Please note, a bespoke supplementary middle and cheese course can 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

Side Dishes

*Please select a maximum of two side dishes for the whole party – served family style
£5.50 per person*

Truffled mash
Creamed sweetcorn
Minted Spring vegetables

Sprouting broccoli,
chilli & almonds
Fries

Cheese Course

*An additional cheese course can be added to all menus at a supplement of £12.50 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 £5.50 per person*

All prices include VAT, a 15% service charge applies



The Duke of York

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
- Limited disabled access

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