

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 & pink
grapefruit juice, sugar syrup

Manhattan

£12.50

Bulleit Bourbon, Noilly Prat dry, Antica
Formula, Angostura & 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
& 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 Spritz

£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 poire, 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 & 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 – £12.00 per person | Please choose four canapés from the selection below

Standing reception – £29.00 per person | 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
smoked haddock & caper mayonnaise

Fried scampi, 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

Smoked aubergine & pine nut tortellini (v)

Summer vegetable tartlet (v)

Serrano ham, cantaloupe melon

Chorizo croquette with aioli

Mini Dishes

£8.50 per mini dish

Please select a minimum of four canapés & six mini dishes per person for a standing reception

Risotto primavera (v)

Bass ceviche
chilli, coriander, plantain crisps

N.Y. strip
chips and Béarnaise

Salt-baked beetroot
mozzarella, honeyed walnuts (v)

Prawn & squid tempura
wasabi mayonnaise

Lobster macaroni
truffle

Sole goujons
tartar sauce

Spiced chicken
pine nut & vegetable slaw

Chicken tikka masala
toasted almond rice

Chili con carne, cumin rice
guacamole & corn crisps

Quinoa salad
spring vegetables, feta & mint (v)

DESSERTS

Peanut butter crunch bar

Cinnamon doughnuts
chocolate sauce

Baked vanilla cheesecake
summer berries

*You are welcome to mix and match the canapé & mini dish menus,
these will be priced accordingly*

All prices include VAT, a 15% service charge applies





Express Lunch Menu

£39.50 for two courses

£46.00 for three courses

Watermelon & feta salad
broad beans, cos hearts, olive dressing

—

Fillet of Wester Ross salmon
mixed summer beans, crushed Jersey Royals,
sauce vierge

—

Raspberry & Amalfi lemon coupe

—

Tea & coffee
£3.50 supplement per person

Summer Menus

Menu 1 *£56*

Burrata
shaved courgette & peas shoot salad,
courgette flower, mint & lemon dressing

—

Roast fillet of cod
asparagus & seashore vegetable risotto
smoked tomato dressing

—

Black cherry and almond tart
Mascarpone ice cream

—

Tea, coffee
& petits fours

Menu 2 *£62*

Wester Ross salmon carpaccio
pickled cucumber, bronze fennel
crème fraîche & caviar dressing

—

Chargrilled Devonshire chicken
Parmesan mousseline, sautéed girolles
runner beans & tarragon jus

—

Pavlova, strawberries & clotted cream

—

Tea, coffee
& petits fours

Menus available 19th June to 24th September | You are welcome to mix the dishes to create your own set menu

Menus available 19th June to 24th September | You are welcome to mix the below dishes to create your own set menu

Menu 3
£68

San Daniele ham
caramelised nectarines, gorgonzola & nasturtium

—

Roasted fillet of stone bass
baba ganoush, cauliflower tabbouleh
chermoula dressing

—

Vanilla panna cotta, summer fruits

—

Tea, coffee
& petits fours

Menu 4
£74

Yellowfin tuna & avocado poke
toasted macadamia
radish & seaweed crisps

—

Soy & honey glazed duck
Asian greens, dashi broth, edamame & enoki

—

Peanut crunch bar, blackcurrant sorbet

—

Tea, coffee
& petits fours

Summer Menus

Menu 5
£80

Seared scallops
chorizo croquette, peas, aioli & harissa

—

Rack of Cornish lamb
crispy shoulder, Heritage potato & broad bean hash,
smoked garlic sauce

—

Peach & Champagne jelly,
lemonade sorbet

—

Tea, coffee
& petits fours

Menu 6
£90

Lobster, shrimp & bass ceviche
roast corn & plantain crisps

—

Chargrilled fillet of USDA beef
braised cheek, crushed broad bean & mint
charred scallions & crispy truffled potato

—

The Emin Room dessert plate

—

Tea, coffee
& petits fours

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

*34 Mayfair
Classic Menu*

*The following four course menu offers a selection of 34 Mayfair's well-loved classic dishes
and is priced at £110 per person*

Stracciatella, datterini tomatoes
basil & pine nut biscotti

—

Emin room shellfish cocktail
lobster & avocado

—

Chargrilled fillet of USDA beef
wilted spinach, truffled chips & Béarnaise sauce

—

34 Mayfair cheesecake, raspberries

—

Tea, coffee
& petits fours

34 Mayfair Choice Menu

*The following menu is available for parties for up to 40 maximum and is priced at £100 per person.
Guests are welcome to order their dishes on the day of their event.*

Wester Ross salmon carpaccio
pickled cucumber, bronze fennel, caviar & sour cream dressing

Or

Salad of shaved & grilled summer vegetables
Cerney Ash goat's cheese & toasted sunflower seeds

Or

Dressed Cornish crab, chilled green apple & fennel gazpacho

—

Chargrilled fillet of USDA beef
wilted spinach, truffled chips & béarnaise sauce

Or

Baked Indian spiced stone bass
Jasmine rice, coconut chutney, shaved fennel & green tomato salad

Or

Baked pale aubergine, buffalo mozzarella, caper, olive & tomato relish

—

Peanut crunch bar, blackcurrant sorbet

Or

Pavlova, strawberries & clotted cream

Or

Peach & Champagne jelly, lemonade sorbet

—

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

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



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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