





30 Bruton Place,
LONDON
W1J 6NL
T: 020 7409 1728
F: 020 7491 1442
guinea@youngs.co.uk
www.theguinea.co.uk

The Boardroom at The Guinea is an atmospheric antique pine paneled room located on the first floor of this historic building that dates back to 1423. Large bay window, patterned carpet and framed pictures of many influential people who used to live in this area of Mayfair enhance the atmosphere. Seating up to 22 people around one oval table, the Boardroom is ideal for any type of formal business lunch or dinner, client entertaining or social occasions such as birthdays or small weddings.

Capacity

The capacity of the room is 22 people seated around one oval table. We can accommodate up to 28 people when seated around three tables.

Room hire

The Boardroom can be hired free of charge for parties dining from one of our private dining menus. We require a minimum of 8 guests for lunch, or 12 guests for dinner. It is available to book from 12pm to 5pm for lunch and from 6pm to 11pm for dinner.

Menus

The Guinea is famous for its grill and award winning pies. Our meat is specially selected English and Scotch Beef from two of the finest butchers in the UK, Godfrey's and Aubrey Allen. We have recently added a new cut to our steak selection, namely the Porterhouse steak which is dry aged for 28 days and comprises prime sirloin and tender fillet separated by a T-bone.

Selection of private dining menus is available.

Parties of up to 10 guests can choose one the following menus:

Full a La Carte

Set Menu A (£39.50 Lunch time only), B (£49.50) or C (£59.50)

Parties of 10 to 14 guests can choose one the following menus:

Boardroom a La Carte Menu

Set Menu A (Lunch time only) (£39.50), B (£49.50) or C (£59.50)

Rib of Beef (£59.50 - minimum of 14 guests)

Parties of 15 up to 28 guests can choose one the following menus:

Set Menu A (Lunch time only) (£39.50), B (£49.50) or C (£59.50)

Rib of Beef (£59.00- minimum of 14 guests)

Menus change every 8 weeks to reflect the seasonal offer. We can also provide canapés upon arrival or an extra cheese course for additional charge.

Wine list

We have an extensive choice of classic Bordeaux and Burgundy, as well as other wines from around the world including fantastic Chateau Musar from Bekka Valley in Lebanon. Our fabulous sommelier Sebastiano will be delighted to help you to find the right wine to suit the occasion. An excellent selection of Champagne for pre-dinner drinks is available, as well as choice of Ports and Dessert wines to match our cheese and dessert selection.

Extras

There is 42" inch plasma screen for presentations. We will provide the connecting cable. Laptop has to be brought in by the organiser.

There is also an iPod docking station (old connection) available, iPod or mp3 player must be supplied by the client.

Decorations

Fresh flowers and candles are supplied by The Guinea. We can also provide place cards or personalized menus at no extra charge. For more photos of the Boardroom go to <http://theguinea.co.uk/the-guinea-gallery.php?gallery=3821>



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All Boardroom reservations, provisional or confirmed, are subject to the following Terms and Conditions.

HOST: _____

ORGANIZER: _____

NAME: _____

TELEPHONE NO: _____

EMAIL: _____

COMPANY NAME: _____

COMPANY ADDRESS: _____

SUBSCRIBE TO GUINEA NEWSLETTER: YES / NO

DATE OF EVENT: _____ OCCASION: _____

ARRIVAL AT: _____ SITTING DOWN AT: _____

NO OF GUESTS: _____

METHOD OF PAYMENT: _____ CONTACT PERSON: _____

Confirmation of final numbers is required 24 hours prior to the function. The Client will be charged on the basis of the confirmed number of guests. If a confirmation is not given, the Client will be charged for the number of guests stated in the most recent correspondence.

CREDIT CARD DETAILS

Please note this card will be charged in the event of late cancellation, no show, damage or if the full bill is not settled on the day of the event. Your reservation can not be confirmed without valid credit card guarantee.

CARDHOLDER NAME: _____

CARD NUMBER: _____

EXPIRATION DATE: _____

SECURITY NO: _____

MENU SELECTION: (circle the appropriate)

Canapés (£3pp)

Extra Cheese Course (£3.50)

A LA CARTE (up to 10 guests)

BOARDROOM A LA CARTE (up to 14 guests) SET MENU A (£39.50 Lunch Reservations only)

SET MENU B (£49.50)

SET MENU C (£59.50)

RIB OF BEEF MENU (£59.50)

SPECIAL DIETARY REQUIREMENTS: _____

PRE DINNER DRINKS: _____ IN THE BAR / IN THE BOARDROOM

CHAMPAGNE: _____

WHITE WINE BIN No: _____

RED WINE BIN No: _____

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PORT / DESSERT WINE: _____

OTHER REQUIREMENTS:

ROOM SET-UP REQUIREMENTS: _____

(Maximum of 22 guests around 1 table, party of 24 will be seated around 2 tables, party of 25 – 28 people will be seated around 3 tables)

NAME CARDS REQUIRED: _____

ACCESSIBILITY REQUIREMENTS: _____

Fresh flowers and candles are provided by The Guinea at no extra charge. *Please note these are property of the Guinea Grill and will be charged to the above card (charge of up to £,70) if removed by a member of the party without our consent.*

Place cards can be supplied by The Guinea at no extra charge.

By signing below you confirm you read and agree to the Terms and Conditions.

NAME IN PRINT

SIGNATURE:

DATE:

TERMS AND CONDITIONS

As on 29th July 2014

MENUS

1. All menus prices are inclusive of VAT at the standard rate
2. All menu prices are subject to 12.5% service charge
3. **Menu Options**
 - i. Full A La Carte is available for parties of 10 or less
 - ii. Boardroom A La Carte is available for parties of 14 or less
 - iii. Menu A £39.50 – Lunch Reservations only
 - iv. Menu B £49.50
 - v. Menu C £59.50
 - vi. Rib of Beef Menu £59.50
4. Only one of the above menus is to be chosen per group
5. The Guinea reserves the right to change the content of the menu without prior notice

ROOM HIRE

Minimum number or guests required:

Lunch Parties

Minimum 8
No Room Hire Charge

Dinner Parties

12 people and above
No Room Hire Charge

Room hire charge: £50.00 per person below the minimum required

ROOM HIRE TIMES

Lunch: 12:00 – 17:00
Dinner: 18:00 – 23:00

CONFIRMATION

1. All bookings are treated provisional until a completed booking form including credit/debit card details has been received.
2. Confirmation of final numbers is required 24 hours in advance
3. This confirmed number is the minimum number for which you will be charged



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CANCELLATION

1. 8 - 14 Days prior to the function - £250.00 cancellation fee is applicable
2. 0 - 7 Days prior to the function - £500.00 cancellation fee is applicable

BILL PAYMENT

1. The entire bill must be settled on the date of the event
2. Settlement can be either by personal or company credit card or by cash
3. **The Guinea will only accept a maximum of 3 credit/debit cards against a single bill.**

DAMAGE OR LOSS

The Guinea will make a charge for excessive damage or breakages.

PRICES

1. The Guinea reserves the right to change prices currently stated
2. Prices quoted at the time of booking will be honored.

PLEASE NOTE

1. As per the Liquor Licensing Law, members of The Guinea staff will be unable to serve liquor to any intoxicated person either in the Bar or in The Boardroom
2. The Guinea reserves the right to refuse entry into the premises of any members of any party who are intoxicated.
3. If such a situation arises and the function is cancelled, it will be treated as a late cancellation and £500 cancellation charge is applicable

PLEASE SIGN BELOW TO CONFIRM YOU AGREE WITH THE ABOVE TERMS AND CONDITIONS

NAME IN PRINT

SIGNATURE:

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MENU A – Available for Lunch Reservations Only
£39.50

Cauliflower Cheese Soup, *Parmesan Truffle Straws*
Rocket, Parmesan & Balsamic Onion Salad



3 times National Champion Steak & Kidney Pie, *Homemade Chips*

Steak & Mushroom Pie, *Homemade Chips*

Braised Beef Short Rib, *with Green Beans & Ratte Potatoes*

Seabass stuffed with Tapenade, *Vine Tomatoes, Black Cabbage & Honeyed Beetroot*

(v) *Homemade Creamy Brie and Seasonal Vegetable Pie*

All of the dishes are served with Broccoli tossed with Almonds and Glazed Carrots



Pecan Sticky Toffee Pudding, *with Clotted Cream*

Pistachio Ice Cream *with Chocolate Sauce*



Coffee & Chocolates



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MENU B
£49.50

Cauliflower Cheese Soup, *Parmesan Truffle Straws*
Salmon Mousse, *Rye Bread & Homemade Pickles*
Braised Ox Cheek, *Green Split Peas*



5oz Fillet of Beef *with Horseradish Mash, Wild Mushroom and Red Wine Sauce, Fine Beans*
3 times National Champion Steak & Kidney Pie, *Homemade Chips, Fine Beans and Glazed Carrots*
Steak & Mushroom Pie, *Homemade Chips, Fine Beans and Glazed Carrots*
Braised Beef Short Rib, *Green Beans & Ratte Potatoes*
Seabass stuffed with Tapenade, *Vine Tomatoes, Black Cabbage & Honeyed Beetroot*
(v) Handmade Creamy Brie & Seasonal Vegetable Pie
All of the dishes are served with Fine Beans and Glazed Carrots



Pecan Sticky Toffee Pudding, *with Clotted Cream*
Pistachio Cream *with Chocolate Sauce*
Fine English Cheeses, *served with Guinea Chutney and Biscuit Assortment*



Coffee & Chocolates



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MENU C
£59.50

Braised Ox Cheek, *Green Split peas*
Scottish Smoked Salmon, *London Cure*
Crayfish Crab Cocktail



16 oz Aberdeenshire Rib Eye Steak, *Homemade Chips*
3 times National Champion Steak & Kidney Pie, *Homemade Chips*
Steak & Mushroom Pie, *Homemade Chips*
Braised Beef Short Rib, *Green Beans & Ratte Potatoes*
Seabass stuffed with Tapenade, *Vine Tomatoes, Black Cabbage & Honeyed Beetroot*
(v) Handmade Creamy Brie & Seasonal Vegetable Pie
All of the dishes are served with Broccoli tossed with Almonds and Glazed Carrots



Pecan Sticky Toffee Pudding, *with Clotted Cream*
Pistachio Ice Cream *with Chocolate Sauce*
Fine English Cheeses, *served with Guinea Chutney and Biscuit Assortment*



Coffee & Chocolates



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Boardroom A la Carte

APPETIZERS

Caesar Salad	£ 7.10
Crayfish Crab Salad	£11.75
Cauliflower Cheese Soup, <i>Parmesan Truffle Straws</i>	£ 7.10
Scottish Smoked Salmon, <i>London Cure</i>	£13.50
Braised Ox Cheek, <i>Green Split Peas</i>	£8.50
Classic Tiger Prawn Cocktail, <i>Marie Rose & Iceberg Lettuce</i>	£9.50
Rocket, Parmesan & Balsamic Onion Salad	£ 7.60
Salmon Mousse, <i>Rye Bread & Homemade Pickles</i>	£8.50

PRIME SCOTCH BEEF

Sirloin	12oz	£33.50
Rib Eye	16oz	£32.00



SIDES

Mash / Chips	£4.00
Mixed Seasonal Vegetables	£4.00
Mixed or Green Salad	£4.60
Tomato & Red Onion Salad	£4.60
Peas, Bacon & Baby Onions	£4.00
Creamed Spinach	£4.00
Sautéed Onions	£3.50
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Steak & Kidney Pie	£14.85
Steak & Mushroom Pie	£14.85
Braised Beef Short Rib, <i>Green Beans & Ratte Potatoes</i>	£21.00
Seabass stuffed with Tapenade, <i>Vine Tomatoes, Black Cabbage & Honeyed Beetroot</i>	£20.00
5z Fillet of Beef <i>with Horseradish Mash, Wild Mushroom & a Red Wine Sauce</i>	£24.00
(v) Handmade Creamy Brie & Seasonal Vegetable Pie	£14.25



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Roast Rib of Beef Menu

(Minimum of 14 diners)

£59.50

Scottish Smoked Salmon, *London Cure*

Roast Rib of Aberdeen Angus Beef, Roast Potatoes, Yorkshire Pudding

Served with Fine Bean & Glazed Carrots

Pecan Sticky Toffee Pudding, *Clotted Cream*

Coffee & Chocolates



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Boardroom Wine List

The Boardroom wine list has been put together by our Sommelier Sebastiano. If you would like to discuss your selection, we will gladly ask Seb to contact you.

Champagnes & Sparkling Wines

112	Louis Barthélémy “Amethyste”, <i>Épernay</i>	NV	£48.00
102	Laurent-Perrier “LP” Magnum, <i>Tours-sur-Marne</i>	NV	£120.00
104	Bollinger “Grande Année”, <i>Aj</i>	2002	£125.00
106	Möet & Chandon Cuvée Dom Pérignon, <i>Épernay</i>	2003	£190.00
110	Louis Barthélémy “Amethyste” Rosé, <i>Épernay</i>	NV	£55.00
092	Nyetimber “Classic Cuvée”, <i>Sussex</i>	2007	£49.00

White Wines

300	Pouilly-Fumé “La Chantreine”, <i>Etienne de Laury, France</i>	2011	£34.00
311	Sancerre, <i>Domaine Vacheron, France</i>	2011	£48.00
201	Chablis 1er Cru “Vaillons”, <i>Domaine Jean-Marc Brocard, France</i>	2009	£49.00
500	Montagny 1er Cru “Les Loges” VV, <i>Caves de Buxy, France</i>	2010	£38.00
501	Meursault, <i>Domaine Michelot, France</i>	2010	£69.00
507	Puligny-Montrachet, <i>Jean-Louis Chavy, France</i>	2011	£70.00
403	Albariño, Bodegas La Val, <i>Spain</i>	2011	£31.00
305	Sauvignon Blanc, <i>Churton, New Zealand</i>	2010	£35.00
313	Grüner Veltliner, <i>Zantho Wines, Austria</i>	2011	£32.00



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Rosé Wine

701	Sancerre “Les Jeannettes” , <i>Domaine Etienne Loury, France</i>	2011	£35.00
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Red Wines

913	Fleurie, <i>Château de Chatelard, France</i>	2011	£34.00
1019	Mercurey, <i>Domaine de Suremain, France</i>	2008	£41.00
1040	Vosne-Romanée “Aux Reas”, <i>Domaine Jaques cacheaux, France</i>	2007	£79.00
1075	Château Lalande “Cru Bourgeois”, <i>Listrac-Médoc, France</i>	2007	£38.00
1005	Château Senejac “Cru Bourgeois”, <i>Haut-Médoc, France</i>	2007	£50.00
1003	Les Fiefs de Lagrange, <i>2nd wine of Château Lagrange, St Julien, France</i>	2006	£85.00
1010	La Reserve d’Angludet, <i>2nd wine of Château d’Angludet, Margaux, France</i>	2008	Magnum £110.00
802	Crozes-Hermitage, <i>Domaine Pierre Bénites, France</i>	2010	£31.00
1103	Gigondas, <i>Domaine Rapail-Aj, Côte-du-Rhône, France</i>	2010	£52.00
1114	Chianti Classico, <i>Casanova di Nittardi, Tuscany, Italy</i>	2010	£46.00
1104	Barolo, <i>Cantine Manfredi, Piedmont, Italy</i>	2008	£50.00
1120	Brunello di Montalcino “Castelgiocondo”, <i>Frescobaldi, Tuscany, Italy</i>	2007	£90.00
915	Rioja “Reserva Coto Real”, <i>El Coto, Rioja, Spain</i>	2005	£55.00
904	Rioja “Gran Reserva Coto de Imaz”, <i>El Coto, Rioja Spain</i>	2001	Magnum £104.00
076	Pinot Noir “Reserve”, <i>Mission Estate, Central Otago, New Zealand</i>	2012	£39.00
076	Pinot Noir “Reserve”, <i>Mission Estate, Central Otago, New Zealand</i>	2012	£39.00



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Sweet Wines & Ports

601	Muscat de Beaumes de Venise, <i>Dom. De Coyeaux, Côte-du-Rhône, France</i>	2006	375ml £26.00
604	Rutherglen Muscat, <i>All Saints Estate, Victoria, Australia</i>	NV	375ml £26.00
	Taylor's Late Bottled Vintage Port, <i>Douro Valley, Portugal</i>	2007	33.00
	Fonseca "Guimaraens" Vintage Port, <i>Douro Valley, Portugal</i>	1998	61.00