

ASSOULINE

PRIVATE DINNING AT MAISON ASSOULINE



MAISON
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Since opening its doors in 2014, Assouline's first international flagship, Maison Assouline is London's cultural concept store, an oasis of culture and style in the heart of bustling Piccadilly.

Originally a banking hall designed by Sir Edwin Lutyens in 1922, the Grade II-listed building was one of the most iconic locations in the capital and is now home to the all-encompassing Assouline cultural lifestyle hub.

Elected one of the world's most beautiful bookstores by Town & Country (January 2017), Maison Assouline embodies the brand's signature style and all that accompanies it.





PRIVATE DINNING

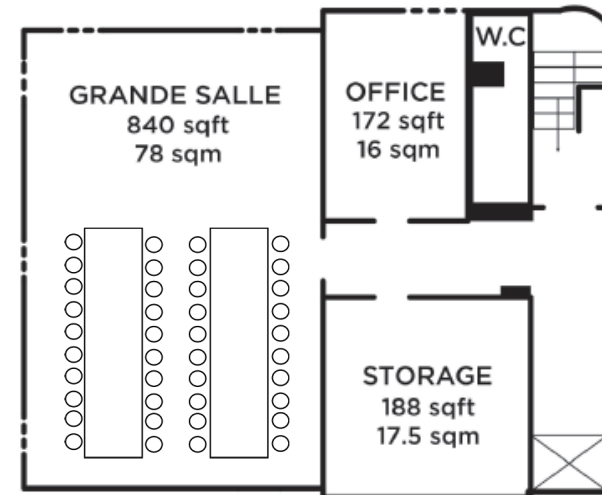
The Grande Salle

The Grande Salle our private room located on Maison Assouline's 1st floor is ideal for intimate dinners - its complimenting backdrop undeniably creates an unforgettable experience.

Minimum Capacity for Dinner 15

Maximum Capacity for Dinner 35

840 sqft | 78 sqm



FIRST FLOOR



BEVERAGES

From our iconic Swans Bar we present our Bar Manager Gabor Onufer an award-winning bartender whom established himself as part of London's elite during his six years at Claridge's Fumoir Bar. In 2021 he joined the team at Maison Assouline and has already transformed Swans Bar into one of London's top destinations for elegant cocktails and rare spirits.

His commitment to providing exceptional service has earned him a reputation as one of the industry's most accomplished professionals. He takes pride in sourcing only the finest bottles, and has built relationships with some of the world's most respected spirits and wine producers. The cocktail menu is inspired by classic literature and art, and is a reflexion of Maison Assouline's commitment to craftsmanship and luxury.

Each menu comes with suggested cocktail and/or wine pairings, however access to our entire wine list is available upon request.

SWANS
BAR





FOOD

Maison Assouline is currently working with Yann Florio is a third-generation chef from Lorraine in the North East of France. Classically trained in Culinary Arts & Pâtisserie, he went on to apprentice at two Michelin starred La Pomme Cannelle under Anthony Pean.

After moving to London, Yann Florio was made head pastry chef at Corrigan's in Mayfair at just 23 years of age. He reached wider recognition following his run to the finals of BBC's MasterChef The Professionals in 2019. Today, Yann Florio boasts a career running a 3 AA rosette kitchen and continuing develop menus with and for restaurants around the world.

In addition to Yann Florio, Maison Assouline partners with a number of top London chefs and caterers.



SAMPLE MENU

Starters

Violet artichoke, black fig & Lincolnshire poacher v

Smoked ham, burford yolk & parsley aspic

Mains

Chestnut gnocchi, goats curd, dandelion, madeira & truffle sauce v

River trout, smoked almond sauce, lemon verbena & tangy cucumber

Desserts

Acacia honey crèmeux, lemon, puffed barley & thyme

Or

Petit Fours

tonka bean & passionfruit mini macaroon

lavender, raspberry & pistachio nougat

conference pear & vanilla pâte-de-fruit

Est £150pp



SAMPLE MENU

Starters

Beaufort & sweetcorn quiche soufflé, girolles v

Razor clam, truffled burford yolk, roasted leek vinaigrette

Mains

Braised celeriac pithivier, wild mushrooms & brown butter v

Lamb tomahawk, preserved summer tomatoes, tapenade & bread sauce

Desserts

Peruvian chocolate tarte fine, clarified cocoa, Armagnac & mascarpone

Or

Petit Fours

tonka bean & passionfruit mini macaroon

lavender, raspberry & pistachio nougat

conference pear & vanilla pâte-de-fruits

Est £160pp



SAMPLE MENU

Starters

Waldorf salad, nashi pear, stilton & pickled walnuts v

Lobster bisque, smoked beetroot kimchi & lemongrass

Mains

Charred leak, wild mushrooms, toasted nori & brown butter v

Wild duck, Chinese cabbage, kombu dashi turnips, smoked eel & roasted nori oil

Desserts

Yorkshire rhubarb, milk bread & matcha ice cream

Or

Petit Fours

tonka bean & passionfruit mini macaroon

lavender, raspberry & pistachio nougat

conference pear & vanilla pâte-de-ruits

Est £190pp



EVENT SPACES

Peak | (Oct - Feb)

Swans Bar (Only)

£3,600 *minimum spend*

(evening hire only 6pm - 11pm)

Ground Floor & Mezzanine

Including Swans Bar

£7,000

Grande Salle (Private Room)

£2,200

Entire Maison Assouline

£12,500

Off-Peak | (Mar - Sep)

Swans Bar (Only)

£2,950 *minimum spend*

(evening hire only 6pm - 11pm)

Ground Floor & Mezzanine

Including Swans Bar

£6,000

Grande Salle (Private Room)

£2,000

Entire Maison Assouline

£11,000

Please note these costs are on a room hire basis only, and not inclusive of food and beverage costs.

Room hire is available during Maison opening hours (Mon - Wed 10:30am - 9pm, Thur - Sat 10:30am - 11pm).





CONTACTS

To book your forthcoming exclusive events, please contact:

Events | Maison Assouline

196a Piccadilly, London, W1J 9EY

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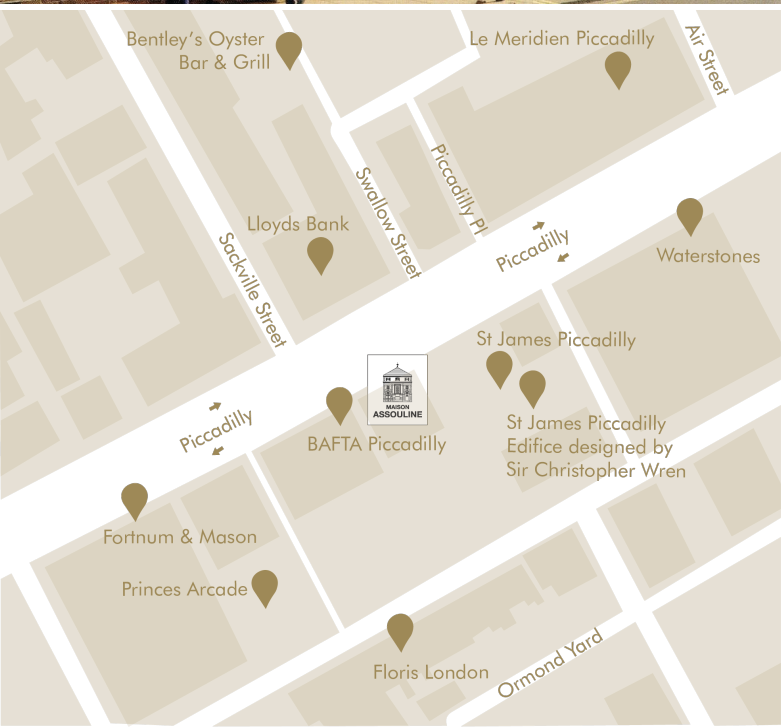


PHOTO CREDITS

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