



*MISTRESS*  
*OF MAYFAIR*

EVENTS & PRIVATE HIRE

WELCOME

## *MISTRESS OF MAYFAIR*

*Dreamt up from late nights in Paris, MISTRESS OF MAYFAIR is an intimate restaurant on St. James Street, Mayfair, mixing exquisite modern Mediterranean cuisine with fine drinks and lounge ambience.*

Our prestigious Mayfair venue offers the perfect setting for your private event. Immersive live entertainment and unparalleled luxury.





PRIVATE DINING 04

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EXCLUSIVE HIRE 06

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FOOD & BEVERAGE 07

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SERVICES 10

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WEDDINGS  
BIRTHDAYS & CELEBRATIONS  
CORPORATE PRESENTATIONS  
BUSINESS MEETINGS  
AWARDS CEREMONIES  
COCKTAIL RECEPTIONS  
ANNIVERSARY PARTIES  
BAT & BAR MITZVAHS  
PRODUCT LAUNCHES  
FASHION SHOWS  
EXHIBITION SPACES  
PHOTOSHOOTS & FILMING



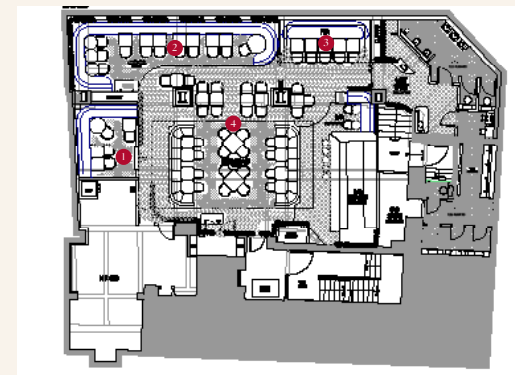
PRIVATE DINING



*VENUE* DETAILS

- ① VIP ROOM
- ② SIDE TABLE
- ③ ENTRY TABLE
- ④ MIDDLE SECTION

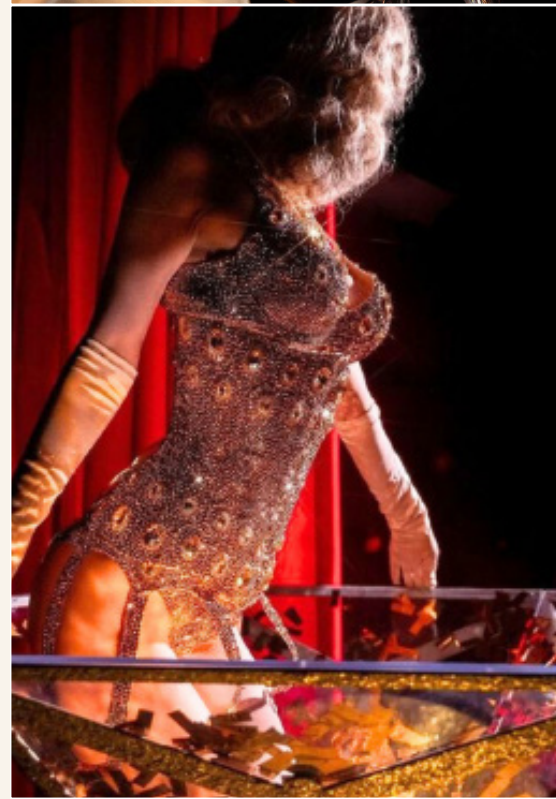
UP TO 14PAX  
UP TO 25PAX  
12 PAX  
UP TO 50PAX



EXCLUSIVE HIRE

## *THE MISTRESS EXPERIENCE*

- Bespoke menus based on your preferences, designed by our executive chef
- Curated cabaret show available for hire inclusive of crew, cast and dj
- Experienced technical and entertainment teams available for hire
- State-of-the-art sound and lighting equipment



## MENUS

For exclusive hires and large parties our skilled kitchen team specialise in crafting unforgettable culinary journeys tailored to you preferences.

Sourcing the finest seasonal ingredients, preparing these with skill and adding bold flavours is the definition of *MISTRESS OF MAYEARIR* dining. With a menu for every occasion, from light supper to long dinners,





**CANAPES**  
5.5

**OYSTERS**  
Apple Pickles, Champagne Granita

**SCALLOPS GF**  
Jerusalem Artichoke Puree, Chicken Jus

**BLINIS & SMOKED SALMON**  
Soured Cream

**BURRATA OR BURRELLA vg v GF**  
Tomato Concasse, Figs, Dill Oil

**TUNA TARTARE**  
Sesame, Avocado, Citrus Vinaigrette

**WAGYU BEEF TARTARE**  
Toasted Sourdough Bread

**AVOCADO TARTARE v**  
Toasted Sourdough Bread

**EGGPLANT PARMIGIANA v**  
Mozzarella Cheese

**MINI LOBSTER ROLLS**  
Calamansi, Marie Rose Sauce

V - Vegetarian VG - Vegan GF - Gluten Free

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. All prices are inclusive of VAT at 20%. Discretionary 15 % service Charge will be added tom your final bill.

*\*Sample menu*



**SET MENU**  
**SILVER "D'OR"**  
110

**OYSTERS NOUVEAU**  
Champagne Granita, Pickle Apple

**STARTERS**

**BLUEFIN TUNA TARTARE**  
Sesame, Avocado, Citrus Vinaigrette

**EGGPLANT PARMIGIANA v**  
Mozzarella Cheese

**PIZZA TRUFFLE v**  
Truffle Crème, Cheese, Fresh Truffle

**MAIN COURSES**

**SALMON MEUNIÈRE**  
Buttery Lemon Caper Sauce

**VEAL MILANESE**  
Rocket and Cherry Tomatoes Salad

**SIDES**

**FRENCH BEANS vg**

**MAC & CHEESE v**  
Gruyère Cheese

**BABY GEM SALAD v**

**DESSERT**

SELECTION OF SEASONAL DESSERTS

V - Vegetarian VG - Vegan

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Please note menu concept is sharing and all menu items will be served in the middle of the table.

*\*Sample menu*



**SET MENU**  
**GOLD "D'OR"**  
140

**OYSTERS CLASSIC**  
Served with Mignonette, Tabasco and Lemon

**STARTERS**

**WAGYU BEEF TARTARE**  
Toasted Sourdough Bread

**OCTOPUS CARPACCIO**  
Pink Peppercorn, Lemon, Octopus Aioli

**LOBSTER ROLL**  
Calamansi, Marie Rose Sauce

**MAIN COURSES**

**CHILEAN SEABASS**  
Golden Beetroot, Tarragon

**WAGYU BEEF RIBEYE**  
Bearnaise Sauce

**SIDES**

**POTATO & TRUFFLE GRATIN v**  
Fresh Black Truffle

**TENDERSTEM BROCCOLI v**  
Garlic Oil, Sea Salt

**MISTRESS SALAD v**  
Beetroot, Avocado, Clementine, Red Radish

**DESSERT**

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## *BEVERAGES*

Our extensive wine list showcases a diverse Champagne offering, constantly evolving and developing.

Our experienced sommeliers provide a traditional yet accessible wine service, tailored to your preferences.

Additionally, a variety of cocktails, spirits, mixers, soft drinks and beer are available throughout.



## *TAILOR MADE SERVICES*

*MISTRESS* of Mayfair delivers the ultimate event experience, catering even for the most discerning palate. Whilst exclusive hire of our spaces is all-encompassing, those wishing to add a personal touch can make use of our tailor made services, which include:

- PLACE CARDS
- HANDWRITTEN CALLIGRAPHY CARDS
- PERSONALISED FANS

Enquire with the event team for more information on our approved suppliers for:

- FLORISTRY
- TABLESCAPING
- EVENT PHOTOGRAPHY
- EVENT CINEMATOGRAPHY
- ENTERTAINMENT
- PRODUCTION
- FURNITURE REMOVAL
- DECOR ARTISTRY
- PHOTOBOOTH HIRE
- EVENT DESIGN
- EQUIPMENT HIRE





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