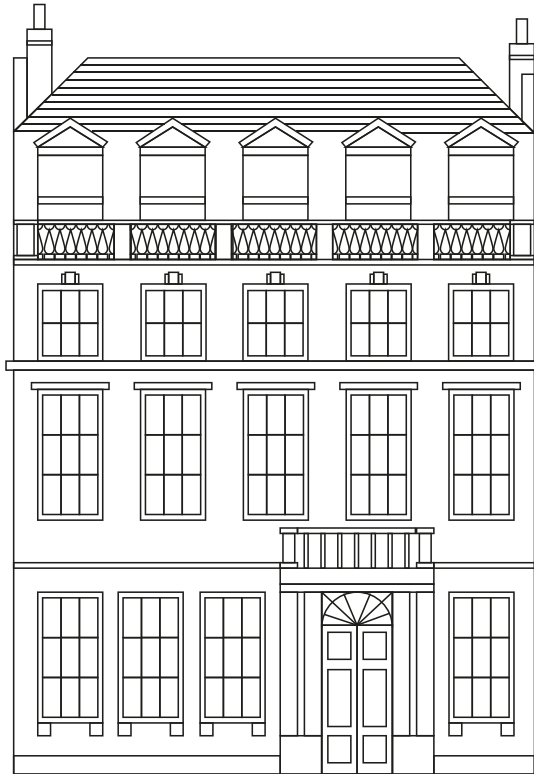


The
MAINE
MAYFAIR



“The MAINE is the revival of this historical townhouse in the heart of Mayfair - blending old world elegance, a New England extravagance and a touch of subterranean decadence.”

J. Ghazal
JOEY GHAZAL

M

EVENTS & PRIVATE DINING

The MAINE boasts a variety of unique spaces to suit events of all sizes and occasions – from birthdays, to wedding receptions, fashion showcases and networking events. There are a multitude of unique spaces to choose from and the menu is full of crowd-pleasing brasserie favorites, accompanied by a slim unpretentious wine list. For reservations of 9 persons or more, please ask to speak with our events team, who will tailor-make a menus for you and your guests to enjoy.

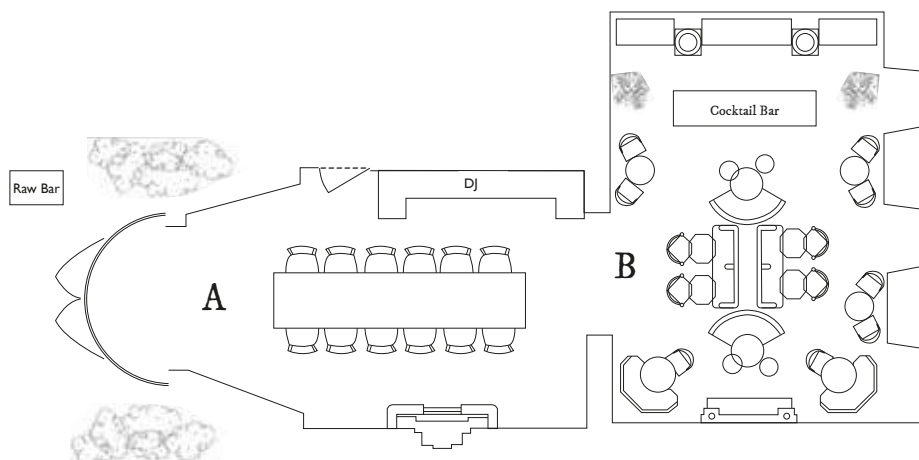
For all private dining enquiries, please email events@themainemayfair.com.



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THE DRAWING ROOM

The original drawing room of the Duke of Montrose, this is one of London's most iconic private dining rooms. Ideal for a variety of private and corporate events – from cocktail dinatoire, corporate presentations, product launches, wedding receptions and any form of celebrations. Built in 1720, this room has been carefully re-imagined with a mid-century aesthetic and a laid-back vibe. A low-key nod to the East Coast, the room features a giant capiz shell chandelier, mirrored cocktail bar and sumptuous banquettes that add retro touches to the room.



The Reading Room
Seated Dinner - 15 to 30 persons

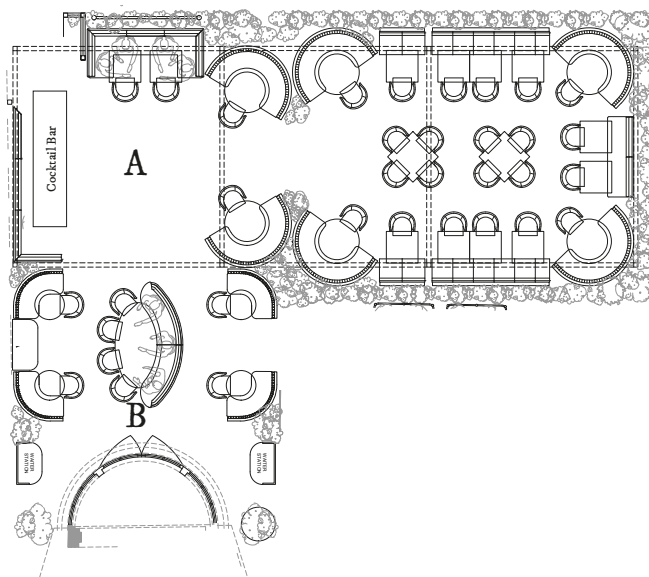
The Drawing Room
Standing cocktail - 30 to 80 persons

Available 7 days a week at both lunch and dinner • AV system available on request •
Vinyl DJ available on request • Bookings may be subject to a minimum spend.

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The TERRACE

Directly accessed via Hanover Square and New Bond Street, in the heart of Mayfair, The MAINE's terrace is a hidden gem that can accommodate up to 100 persons. Enveloped by foliage, atmospheric by day and seductive by night, the gardens have been reimagined from the original stables that backed onto Dering Yard, now named Medici Courtyard. Fresh linen and rust mohair, along with black and white print, immediately set the tone; New England heritage meets a modern take on a traditional British garden.



The Terrace Bar

A - Breakfast Cocktail - 20 to 40 persons

The Terrace Oyster Bar

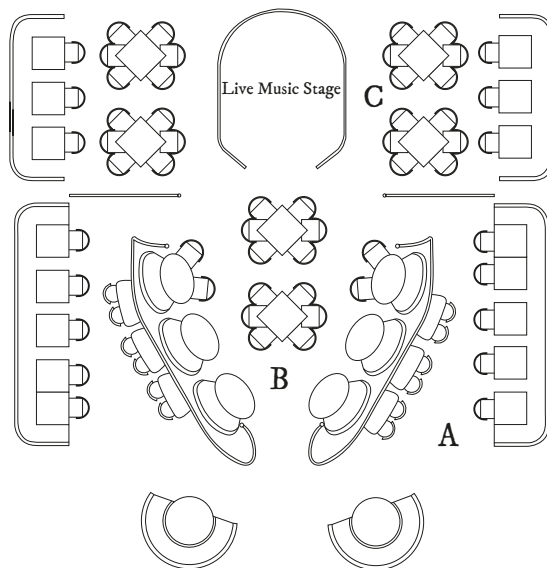
B - Afternoon Cocktail - 20 to 30 persons Standing

Available 7 days a week at both lunch and dinner • Outdoor Bar available • Bookings may be subject to a minimum spend

M

The **BRASSERIE**

An homage to The Maine's defining New England extravagance, this room captures the clubby spirit of a handsomely timeworn brasserie, with the essence of a debauched cabaret club. Every seat in the house faces the main stage featuring live entertainment. Designed with a jaw dropping neo-speakeasy aesthetic, every detail – from the OTT chandeliers, Hollywood regency sofas, bentwood chairs, distressed brick and the open exhibition grill and oyster bar that dominate the room – will make you feel as though The MAINE has been in business (and you've been a regular) forever.



A - Upper Balcony
Seated Dinner 12 to 20 persons

B - Grand Circle
Seated Dinner 40 persons maximum

C - Lower Stalls
Seated Dinner - 12 to 22 persons

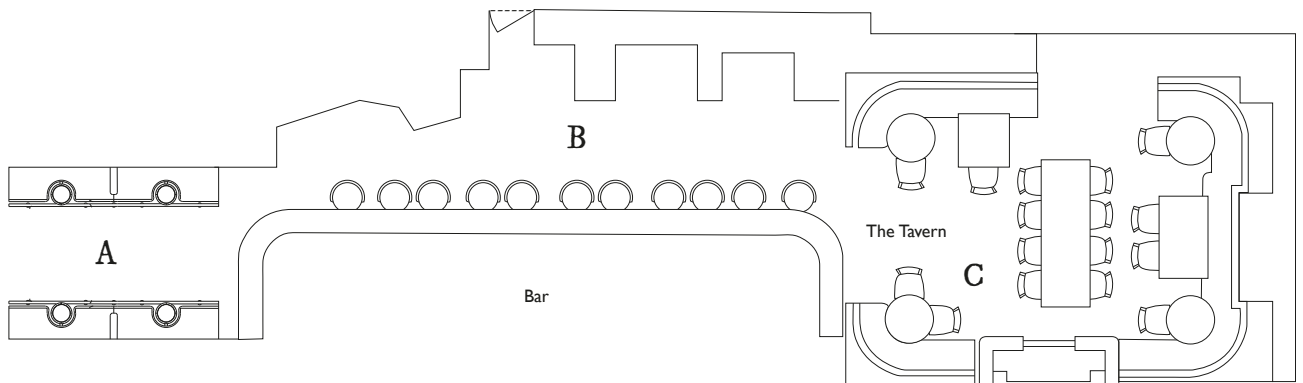
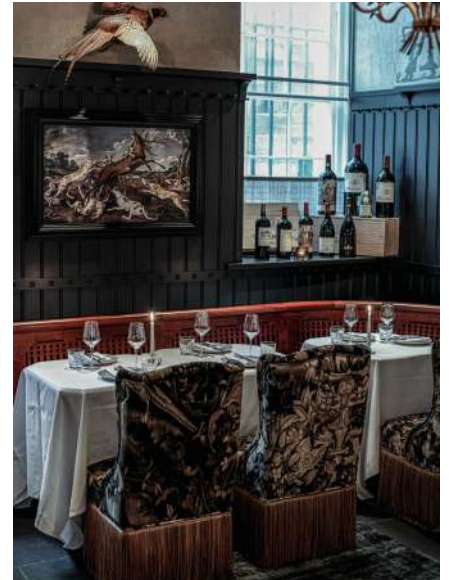
Ideal for a variety of private and corporate lunches and dinners – birthdays,
Available 7 days a week at lunch and dinner • Live Jazz Performances and Cabaret acts available upon request
• Bookings may be subject to a minimum spend

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THE TAVERN

Tucked within the original brick vaulted cellars of the house, this former servants quarters has been transformed into a speakeasy tavern – a collision of the quintessential British pub with Shaker style and New England architecture. Timber perforated banquettes, reminiscent of Shaker church pews, have been designed to cocoon the front room flanking the fireplace, whilst the long zinc bar is the ‘crown jewel’ of the room, manned by an army of skilled mixologists with a slavish allegiance to the craft of fine cocktail making.

A few ‘war horses’ from the Brasserie menu have been summoned, but the bar menu mainly features Lobster Rolls, Pork Belly, Crispy Fish Tacos, Oysters Rockefeller, Tavern Burger and many more. Expect a buzzing happy hour with an oyster ‘Shuck Fest’ – making The Tavern the ultimate after work destination.



A - Standing Cocktail 10 - 15 persons

B - Standing Cocktail 10 - 15 persons

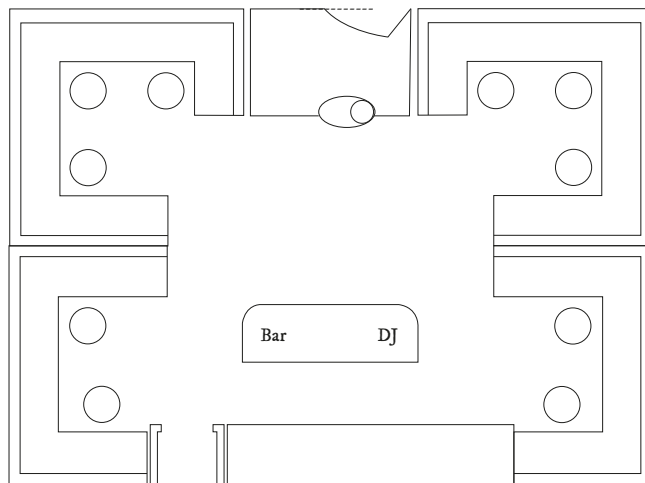
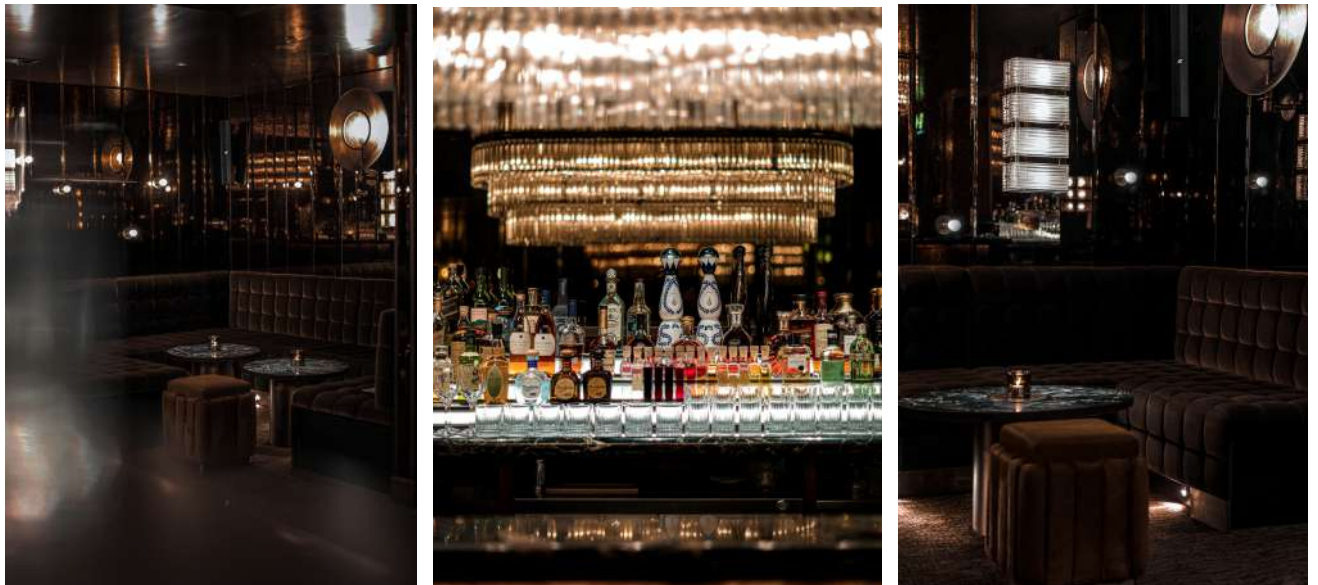
C - Standing Cocktail 20 - 30 persons
Seated Dinner 9- 20 persons

Available 7 days a week at lunch • AV system available on request
• Bookings may be subject to a minimum spend

M

The Club

Mayfair's best-kept secret, The Club at The MAINE is a private bar hidden behind a mirrored wall in the stylized psychiatric ward toilets set in the underbelly of Hanover Square. This mirrored jewel-box room with a seventies retro aesthetic is ideal for birthdays and late night celebrations from 20 to 50 people.



The Club
20 to 50 persons

Available days a week • DJ available upon request • Private Cloakroom
• Bookings may be subject to a minimum spend

The
MAINE

MAY FAIR

GROUPS SAMPLE MENU

100pp

..... **STARTERS**

TUNA TARTARE (G)

Avocado, wonton crisp, soy & ginger dressing

MUSHROOM & TRUFFLE FLATBREAD (D)(G)

Fontina, chestnut mushrooms, black truffle

LENTIL SALAD (N)

Sundried tomatoes, silverskin onions, jalapeños, toasted hazelnuts

BEEF CARPACCIO (D)

Parmesan, garlic chips, rocket, fried capers, aioli

BURRATA SALAD (D)

Heirloom tomatoes, wildflower honey, fresh basil

..... **SURF & TURF**

RIB EYE (D)

Grass fed Native Shetland, 35 day dry aged

CHOICE OF BUTTERS & SAUCES

PRAWNS A LA PLANCHA

U7 prawns, rosemary, garlic, green chili

..... **SIDES**

TRIPLE COOKED FRIES
GARLIC MASHED POTATOES (D)
PADRON PEPPERS
TENDERSTEM BROCCOLI

..... **DESSERTS**

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

STICKY TOFFEE PUDDING (D)(G)

English cream

The
MAINE
MAYFAIR

GROUPS SAMPLE MENU

120pp

.....
CLASSIC SEAFOOD PLATTER
.....

Fresh shucked Oysters, U7 shrimps, Tuna tartare (G),
Blue swimmer crab, Native mussels (A)

.....
STARTERS
.....

KALE CAESAR (D)(G)

Baby gem lettuce, bacon shards, kale chips, garlic croutons

CRAB & AVOCADO SALAD

Green apple, radish, lamb's lettuce, lemon vinaigrette, chili

BEEF CARPACCIO (D)

Parmesan, garlic chips, rocket, fried capers, aioli

MUSHROOM & TRUFFLE FLATBREAD (D)(G)

Fontina, chestnut mushrooms, black truffle

.....
SURF & TURF
.....

NY SIRLOIN (D)

USDA Grain fed Creekstone Angus striploin

CHOICE OF BUTTERS & SAUCES

SPICEY SHRIMP LINGUINI (D)(G)

Pan roasted shrimp, spicy tomatosauce, bottarga

.....
SIDES
.....

TRIPLE COOKED FRIES

GARLIC MASHED POTATOES (D)

PADRON PEPPERS

TENDERSTEM BROCCOLI

.....
DESSERTS
.....

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

STICKY TOFFEE PUDDING (D)(G)

English cream

The
MAINE
MAYFAIR

GROUPS SAMPLE MENU
150pp

POSEIDON SEAFOOD TOWER

Fresh shucked oysters, U7 shrimps, Tuna tartare (G),
Hamachi ceviche (D), Fresh hand dived scallops,
Blue Swimmer crab, Native mussels (A)

STARTERS

KALE CAESAR (D)(G)

Baby gem lettuce, bacon shards, kale chips, garlic croutons

CRAB & AVOCADO SALAD

Green apple, radish, lamb's lettuce, lemon vinaigrette, chili

BEEF CARPACCIO (D)

Parmesan, garlic chips, rocket, fried capers, aioli

MUSHROOM & TRUFFLE FLATBREAD (D) (G)

Fontina, chestnut mushrooms, black truffle

MAINES

TOMAHAWK STEAK (D)

On the bone, cooked to perfection, not for the faint of heart

CHOICE OF BUTTERS & SAUCES

DOVER SOLE MUNIÈRE (D)(G)

Beurre Noisette, capers, parsley

SIDES

TRIPLE COOKED FRIES

GARLIC MUSHROOMS (D)

PADRON PEPPERS

TENDERSTEM BROCCOLI

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

SOFT BAKED COOKIE (D)(G)

Chocolate chips

KEY LIME PIE (D)(G)

Lime meringue, Chantilly cream

The
MAINE
MAY FAIR

CANAPES



FRESH SHUCKED OYSTERS

Served with mignonette, fresh squeezed lemon

HAMACHI CEVICHE (D)

Aji Amarillo, coriander, sweet potato

TUNA TARTARE (G)

Avocado, wonton cup, soy & ginger dressing

MINI LOBSTER ROLLS (G) (D)

Brioche bun, aioli, paprika, celery, chives

SMOKED SALMON BLINIS (D)

Smoked salmon, crème fraiche, salmon roe

CLASSIC STEAK TARTARE

Raw Tenderloin, served in a potato bark crisp

MINI KALE CAESAR (D)(G)

Baby gem lettuce,, kale chips, garlic croutons

ROMAN ARTICHOKE (VE)

Fried artichokes, green olive tapenade, smoked garlic

MINI CAULIFLOWER TACOS (VE) (G)

Mexican beans salsa, tahini dressing, sweetcorn, guacamole

FRIED CHICKEN (D) (G)

Crispy buttermilk fried chicken with ranch & smoked chili dipping sauce

SHORT RIB CROQUETTES (D) (G)

Pulled short rib, pork bacon, gruyère, jalapeño

MUSHROOM AND TRUFFLE FLATBREAD (G)(D)

Chestnut mushrooms, fontina, black truffle

DESSERTS

KEY LIME PIE (D)(G)

Lime meringue, chantilly cream

MAINE MUD PIE (D)(G)

Rich chocolate mousse with caramel merengue

VEGAN CHEESECAKE (VE)

Vegan cheese, Fresh Raspberries



The **MAINE**

MAYFAIR

GROUPS VEGETARIAN SAMPLE MENU 100pp

STARTERS

BURRATA SALAD (D)(A)

Heirloom tomatoes, wildflower honey, fresh basil

LENTIL SALAD (N)(VE)

Puy lentils, edamame, golden raisins, sundried tomatoes, jalapeño, pickled onions, toasted hazelnuts, balsamic vinaigrette

BETROOT SALAD (D)(N)

Rocket, candied walnuts, goat's cheese crumble

CAULIFLOWER TACOS (VE)(G)

Mexican beans sals, tahini dressing, sweetcorn, guacamole

MUSHROOM & TRUFFLE FLATBREAD (G)(D)

Chestnut mushrooms, fontina black truffle

MAINS

NO MEAT SHORT RIB (VE)

120g Beyond meat, truffle mash, kale chips, vegetable jus

CHARRED CELERIAC & CAULIFLOWER (VG)(N)

Lentils, sundried tomatoes, toasted hazelnuts, salsa verde

DESSERTS

COCONUT PANNA COTTA (V)

Marinated pineapple, lime and spiced rum.

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

STICKY TOFFEE PUDDING (D)(G)

English cream



ADDITIONAL SERVICES

Tailor Made Menus

We offer a variety of tailor-made menus to cater to the widest and most discerning palate. Seasonal vegan and vegetarian options are also available.

Live Music & Entertainment

As a live music venue we have access to a wide variety of jazz musicians. With the requisite notice we can arrange this for you; further details and prices are available upon request.

Audio Visual Equipment

Whether you require a PA system for live music, or a plasma screen for your corporate presentation, we can arrange everything for you on your behalf so that you can simply turn up, plug in and play.

Menus & Place Cards

Menus are printed specially for your event and upon request we can provide named place cards.

Décor & Floral Arrangements

We can arrange for balloons and floral centrepieces created specifically for your event with colours and flowers of your choice.

Transportation & Chauffeur Services

A fleet of limousines is available to you and your guests through our preferred partners.

Celebration Cakes

A selection of luxurious and bespoke celebration cakes that will provide an extra touch of elegance to your event.

Security

Professional security services are available through our preferred partners.

Exclusive use of The MAINE

The MAINE can be hired in its entirety for your event; this will be subject to contract and a minimum spend.

Location Shoots

The MAINE is ideal for photo shoots and film shoots; this will be subject to contract and a minimum spend.

Virtual tour

Please visit our website and view our virtual tour – this will give you a better feel for the style and dimensions of each room.

Dietary Requirements

If your guests have any dietary requirements please inform us with 24 hours' notice prior to your event.



TERMS AND CONDITIONS

Minimum Spend

A 'minimum spend' will be agreed upon prior to your event and signed off on the 'booking sheet'/ contract. Should the amount owing at the end of the event fall short of the pre-agreed figure, the 'minimum spend' will then apply; in this instance the restaurant reserves the right to add a hire charge to make up the difference.

Deposits

In order to secure your booking we require a deposit to the value of 50% of the total price – deposits can be made by debit credit card via a third party email link. Please note that we cannot accept credit card payments over the phone and cheques should be made payable to The MAINE Mayfair. Refunds can indeed be issued, but only up to (and including) 14 days before the agreed event, after which point deposits will be non-refundable.

Confirmed Guests

One week prior to the event the customer is required to confirm the number of guests that will be in attendance. On the night of the event, should the numbers fall below the confirmed amount then the restaurant will charge for the 'confirmed' number of guests (i.e. minimum spend) unless notice of 48 hours has been given. If attendance is above the confirmed amount then the customer is required to pay the excess amount.

Credit Facility

Should you wish to be invoiced post-event then you will have to set up a credit agreement with The MAINE Mayfair– this process requires 4 weeks' prior notice. Upon application we will send you the relevant application forms –please fill in the details and return them to The MAINE Mayfair together with a copy of your valid trade license.

Service Charge

All food and beverage charges are inclusive of VAT tax and exclusive of 15% service charge.

Food and Beverage

The restaurant's menus change according to seasonality and availability. Should the circumstance arise where a certain item is not available then this will be suitably substituted and the customer made aware as soon as possible. The customer must confirm their menu choice to the restaurant one week prior to the event.

Cancellation Policy

We require credit details to confirm the reservation. We would ask that a 2 weeks' notice is given for a cancellation subject to the 'Deposits' terms above.

Declaration

Upon confirming an event, the customer must complete and sign the 'booking form', in so doing the customer is entering into an agreement to abide by the above terms and conditions.