

CLARETTE

BLANDFORD  
STREET W1  
CITY OF WESTMINSTER

CLARETTE



Clarette is a refined wine bar and restaurant nestled in the heart of Marylebone, located just a short walk away from Marylebone Town Hall.

Based in Tudor townhouse reimagined with a sophisticated art deco interior, Clarette aims to bring a refreshing burst of life to the London wine scene.

Open for lunch, dinner, bar snacks and drinks, Clarette comprises an elegant ground floor wine bar, classic yet modern first floor Dining Room, and an intimate Private Dining Room tucked away on the second floor.







## *Dining Room*

Equipped with it's own bar, our first floor Dining Room can be hired as a private space for intimate weddings. The vibrant art deco inspired interior with plush furnishings creates a warm and inviting atmosphere for your special day.

## *Capacity*

30 SEATED

45 STANDING

## *Venue Features*

PRIVATE BAR

WIFI AVAILABLE

TABLE SERVICE









## *Private Dining Room*

Tucked away on the second floor, our elegant Private Dining Room is the perfect setting for an wedding celebration. This stunning room boasts a central dining table that seats up to 18, and features signature stained glass windows that pour natural light throughout the space.

### *Capacity*

18 SEATED

25 STANDING

### *Venue Features*

WIFI AVAILABLE

TABLE SERVICE









## *Exclusive Hire*

For larger weddings, we can offer exclusive hire of our full venue for up to 100 people, including our al fresco terrace, ground floor wine bar, first floor Dining Room and second floor Private Dining Room.

## *Capacity*

70 SEATED / 100 STANDING

## *Venue Features*

WIFI AVAILABLE  
TABLE SERVICE









## *Our Food*

Clarette opened in 2017 as a destination for true food and wine lovers.

Our food menu features simple and beautifully prepared French-inspired dishes with a twist, curated to perfectly complement our wines.

For groups of more than 10, we offer a choice of our Private Dining Menu (dishes to be chosen per person) or our Sharing Menu (served family style).

For weddings, we have curated two special food packages for you to choose from, with the option to tailor them to your requirements.





# Wedding Packages

## JEROBOAM PACKAGE

10 to 30 Guests | £75 per person

### Starters (choose from)

Tuna & Avocado Crudo, Spring Onions, Red Chilli, Sesame  
Chicken Liver Parfait, Fig Chutney, Cornichons, Toasted Brioche  
Gin Cured Loch Durat Smoked Salmon, Pickled Cucumber, Sea  
Purslane, Horseradish

### Mains (choose from)

Corn Fed Chicken Supreme, Confit Potato, Black Garlic & Onion  
Puree, Grilled Leeks, Braised Shallot  
Seared Chalk Farm Trout, Orange Glazed Chicory, Cauliflower  
Puree, Monks Beard  
Goat Cheese & Caramelized Red Onion Tart, Sauteed Spinach,  
Pickled Walnut & Pine Nut Dressing  
Braised Featherblade, Parsnip Puree, Wild Mushrooms

### Desserts (choose from)

Vanilla & Pistachio Crème Brulee, Homemade Shortbread  
Double Chocolate & Lime Cheesecake, Pear Sorbet  
French Cheese Board, Apple Raisin Chutney, Crackers

### For the Table

Sparkling & Still Water  
Fresh Baguette with Normandie Butter  
Tea or Coffee, Petit Fours





# Wedding Packages

## METHUSELAH PACKAGE

10 to 30 Guests | £95 per person

### Starters (choose from)

Scottish Scallops, Curried Parsnip Purée, Crisps & Pomegranate  
Cornish Game Terrine, Pickled Blackberries, Walnuts,  
Sourdough  
Salad of Fennel, Chicory & Celery, Pickled Pear, Crispy Shallots,  
Yuzu Truffle Dressing

### Mains (choose from)

Slow Braised Lamb Shoulder, Creamy Polenta, Tropea Onions,  
Wild Mushrooms, Lamb Jus  
Fillet of Beef Tournedos Rossini, Brioche, Foie Gras, Maderia Jus  
Roasted Pumpkin, Chestnuts Pear Barley Risotto, Pecorino,  
Crispy Kale, Sage Oil

### Desserts (choose from)

Dark Chocolate Fondant, Pistachio Ice Cream  
Apple Tarte Tartin, Vanilla Ice Cream, Caramel French  
Cheese Board, Apple Raisin Chutney, Crackers

### For the Table

Sparkling & Still Water  
Fresh Baguette with Normandy Butter  
Tea or Coffee, Petit Fours





## *Our Wine*

Led by Alexandra Petit-Mentzelopoulos of the Château Margaux family and leading restaurateur Natsuko Perromat du Marais, wine is at the heart and soul of everything we do.

We offer a uniquely curated wine list, so that wine-loving novices, connoisseurs and enthusiasts can enjoy old favourites, or discover new grape types, wine regions and styles.

French varieties and vineyards are given particular attention, as is Château Margaux itself. Many fine wines are available by the glass, or as part of our daily wine flights.





# Wedding Wines

Choose from one of our Wine Packages below for your special day  
or work with our sommelier to create a bespoke wine selection

## **Standard Tier £55 pp**

NV BRT, Valdobbiadene Prosecco Superiore, Duca di Dolle, Veneto, Italy  
2021 Secret de Famille, Paul Jaboulet-Ainé, Côtes du Rhône, France  
2020 Minervois Vieilles Vignes, l'Azerolle, Ch. Mirausse, Languedoc, France

## **Magnum Tier £75 pp**

NV Crémant de Limoux, Monsieur S, Etienne Fort, Languedoc, France  
2021 Lindi Carien, Lourens Family Wines, Hemel-en-Aarde Valley, South Africa  
2021 Sangiovese/Cab.Sauvignon, Le Difese, Tenuta San Guido, Tuscany, Italy

## **Imperial Tier £125 pp**

NV Grande Reserve Brut, Gosset, Champagne, France  
2020 Pouilly-Fumé Barre a Mine, Michel Redde et Fils, Loire, France  
2017 Marguax du Château Margaux, Bordeaux, France



# *Wish List*

Optional upgrades available on request

TABLE LINEN

FLOWERS

CANDLE HOLDERS AND CANDLESTICKS

CHAMPAGNE TOWER

BESPOKE COCKTAILS

PLACE CARDS AND PRINTED MENUS



# Frequently Asked Questions

## HOW DO I SECURE MY BOOKING?

We require a deposit payment to secure your booking - this is usually 50% of the quoted minimum spend. Your booking will be considered provisional until we receive your deposit.

## CAN I USE MY DEPOSIT TOWARDS FOOD AND DRINK?

Your deposit will be fully redeemable on the day of your event against the final bill. The remaining minimum spend is due on the day of your booking. Should you not reach your required minimum spend, the outstanding amount will be charged as room hire.

## DO YOU APPLY A SERVICE CHARGE?

For all bookings, we add a discretionary 13.5% service charge to your final food and drinks bill. Note that any minimum spend that applies to your booking excludes service charge.

## DO YOU ALLOW EXTERNAL CATERING?

We do not allow any external catering.

## CAN YOU RECOMMEND ANY WINES FOR MY EVENT?

We have a dedicated inhouse sommelier available on request to discuss wine pairings prior to your event.



# *Frequently Asked Questions*

## DO YOU CATER FOR DIETARY REQUIREMENTS?

We are happy to cater to your specific dietary and allergen requirements. All dietary requirements need to be confirmed at least one week prior to your booking.

## CAN I HAVE LIVE MUSIC AND DECORATIONS?

We do not hold any music equipment on site. If you require any, we can connect you with our preferred suppliers. We allow table decorations, flowers and helium balloons in the venue. We do not allow items to be stuck to the walls.

## HOW DO I AMEND THE NUMBER OF GUESTS FOR MY EVENT?

Please inform us as soon as possible of any changes to your expected number of guests. Amendments to guest numbers made after your deposit payment must be confirmed to us in writing and at least one week prior to your event.





## *Contact*

44 Blandford Street,  
London W1U 7HS

[info@clarettelondon.com](mailto:info@clarettelondon.com)

020 3019 7750

[@clarettelondon](#)

[Click Here to Enquire](#)

