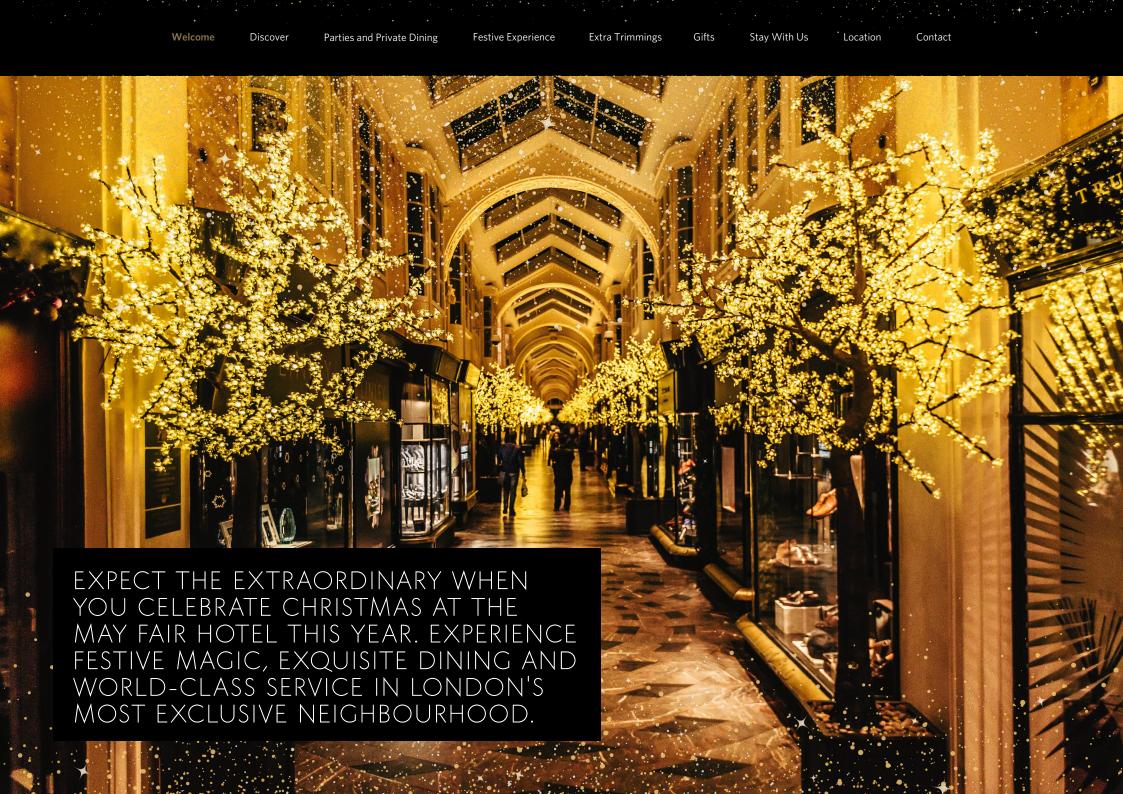




FESTIVE CELEBRATIONS AT THE MAY FAIR





A MAYFAIR ESCAPE

SINCE 1927, THE MAY FAIR HAS BEEN SOMEWHERE PEOPLE SIMPLY WANT TO BE.

A meeting of modern luxe and heritage, The May Fair Hotel is the perfect place to celebrate the festivities. The five-star hotel features 404 spacious bedrooms and suites, the award-winning May Fair Kitchen, May Fair Bar, May Fair Spa and Gym, and May Fair Theatre.

Edwardian Hotels London -Nominated for Best Hotel Brand category at the 2023 M&IT Travel Industry Awards.

Enquire Now



PARTIES AND PRIVATE DINING

MAKE IT ONE TO REMEMBER.

Parties at The May Fair tend to be talked about, and no time more so than at Christmas. Make yours one of them.

Choose the sweeping dimensions of the Crystal Room or the unabashed glamour of the Danziger Suite, complete with a bespoke or set menu created by our Executive Chefs.

Party packages start from £125 per guest, including drinks and appetisers on arrival, a three-course menu, half a bottle of house wine and May Fair Christmas crackers.

Enquire Now

Vegetarian & Vegan Menu

FESTIVE EXPERIENCE

£135 per guest

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.*

- ♦ Glass of prosecco on arrival
- ♦ Three-course set Christmas dinner menu
- ♦ Half a bottle of house wine
- Half a bottle of still or sparkling water
- ♦ Freshly brewed tea, coffee and mince pies
- Black linen and centrepiece decorations
- ♦ May Fair Christmas crackers

Enquire Now

* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £15.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill. Subject to minimum numbers.

** +£5 supplement

Menu

First Course

Seared beef carpaccio with truffledressed rocket and shaved Parmesan

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

Main Course

Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tender stem broccoli and roasted baby onions**

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and truffle peppercorn sauce

Buttered cod fillet with garlic-steamed stem broccoli and green herb sauce

Desser

Christmas pudding with Cognac crème and winter berries

Dark chocolate tart with raspberry Chantilly and glazed pecans Tea, coffee and mince pies

Vegetarian & Vegan Menu



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Vegetarian Menu

Appetise

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressings

Main Cours

Portobello mushroom, black cabbage and goat's cheese Wellington with roasted lemon heritage carrots

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Dessert

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

Vegan Menu

Appetise

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressings

Main Course

Portobello mushroom and black cabbage Wellington with roasted lemon heritage carrots

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Dassar

Sticky toffee and poached pear pudding with toffee sauce

Tea, coffee and mince pies

Extra Trimmings



EXTRA TRIMMINGS

MAKE YOUR CHRISTMAS PARTY EVEN MORE SPECTACULAR.

- ♦ Glass of mulled wine on arrival £10 per glass
- **♦** Upgrade to Champagne on arrival £13 per guest
- ♦ Three canapés served with your arrival drink £15 per guest

♦ Surcharge for a pre-ordered choice menu of three starters, three mains and three desserts

£15 per guest

♦ Cheese course (shared between 3/4 guests)

£9 per guest

- ♦ Place names £2 per per guest
- ♦ Chair covers (no sash) £5.50 per chair
- ♦ DJ
- ♦ Price available on request for: Entertainment & theming Tailored drinks package Cash bar

Prices include VAT

The Fine Print

All packages include a dedicated Events Manager, a pre-event consultation and menu tasting.

Also included are round tables, cocktail tables, chairs, black linen, cutlery and crockery, waiting staff and a manned cloakroom.

A discretionary 10% service charge will be added to your final bill.

Additional charges for security may be applicable depending on final numbers.

Enquire Now











GIFT Experiences

LET YOUR GIFT DO THE TALKING.

Whatever you want to say, say it exquisitely with a magical overnight stay, spectacular dining experience, decadent afternoon tea or a luxurious spa day, all in London's most elegant neighbourhood.

It's more than a gift. It's an ode to fabulousness.

Discover more



STAY WITH US

BRING THE FESTIVITIES TO A CLOSE WITH AN OUTSTANDING HOTEL EXPERIENCE FOR YOUR GUESTS.

Slip away after the celebrations to your luxury bedroom and wake up to a leisurely breakfast in the morning.

Price from £279*

* Accommodation rates are available from 25th November 2024-5th January 2025. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £29 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.

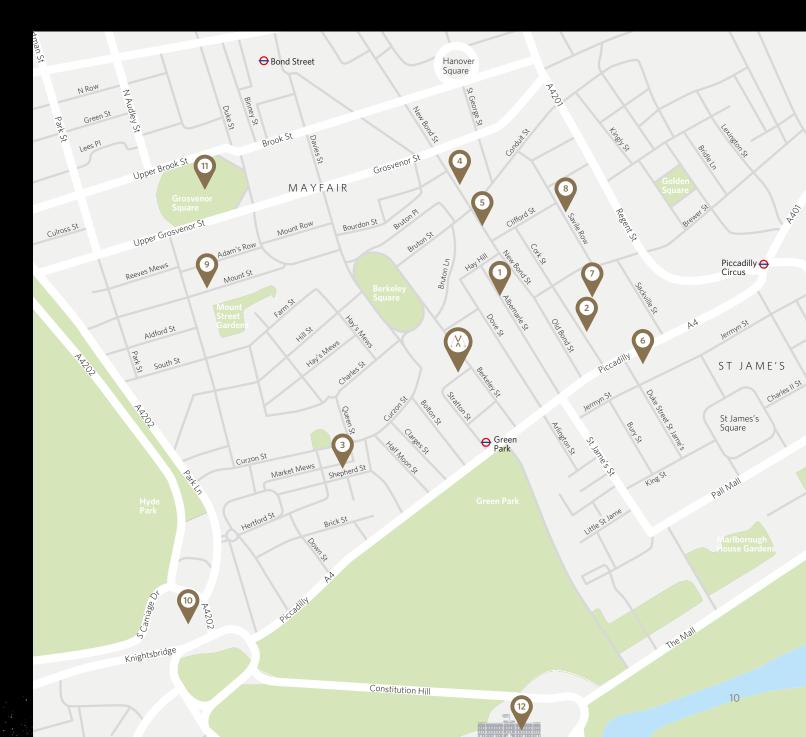
LOCATION

THERE'S NO PLACE QUITE LIKE MAYFAIR AT CHRISTMAS.

From the twinkling lights on Berkeley Square to the festive atmosphere in Burlington Arcade, it is simply the finest place to celebrate.

Points of interest

- 1 Royal Institution of Great Britain (5 mins walk)
- 2 Burlington Arcade (6 mins walk)
- 3 Shepherd Market (6 mins walk)
- 4 Sothebys (6 mins walk)
- 5 New Bond Street (6 mins walk)
- 6 Fortnum & Mason (7 mins walk)
- 7 Royal Academy of Arts (7 mins walk)
- 8 Savile Row (7 mins walk)
- 9 Mount Street (9 mins walk)
- 10 Apsley House (14 mins walk)
- 11 Grosvenor Square (10 mins walk)
- 12 Buckingham Palace (12 mins walk)





Enquire Now

THE MAY FAIR, A RADISSON COLLECTION HOTEL

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