



## WEDDINGS

### INCLUDED IN THE PACKAGE

*£115 including VAT per person*

#### THE CEREMONY

Exclusive use of one of our beautiful rooms

#### A GLASS OF PROSECCO

#### DELICIOUS THREE-COURSE SEATED MEAL

Please select four starters, four mains, four desserts for your wedding party from the following menus. Pre-order for each guest required.  
*Please also include any dietary requirements.*

#### TEA, COFFEE & PETIT FOURS

#### HALF A BOTTLE OF HOUSE WINE

with your meal

#### PRINTED MENUS

#### INDIVIDUAL NAME CARDS

#### TABLE PLAN

#### WHITE CHAIR COVERS

with gold, navy or ivory sashes

#### CAKE KNIFE & STAND

#### DANCE FLOOR

#### BRIDAL SUITE

for the Bride and Groom's wedding night\*

*Please note that our package can be personalised, and ceremony and dining rooms can be booked separately.*

*\*Applies to minimum booking of 50 people*

35 Charles Street, Mayfair, London, W1J 5EB  
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**CHESTFIELDMAYFAIR.COM**



CHOICE OF  
STARTERS

CHICKEN LIVER & FOIE GRAS PARFAIT

*Homemade brioche, pickled Dorset cucumbers, Golden Raisin puree*

MAPLE GLAZED JIMMY BUTLERS PORK RIB EYE

*Pea velouté and crispy hen's egg*

AGED BEEF CARPACCIO

*Tete de Moine, marinated artichokes, Dorset rocket and horseradish*

SALAD OF DRESSED CORNISH CRAB

*Wild herbs, radishes and sourdough*

HAND DIVED ORKNEY KING SCALLOPS

*Pigs cheek croquette, Granny smith Apple, Parsnip and sprout*

CURED SEA TROUT

*Horseradish crème fraiche, pickled cucumber, orange and dill*

H FOREMAN IRISH AND SCOTTISH SMOKED SALMON

*Rye sourdough, Exmoor caviar, lemon*

CELERIAC VELOUTÉ (v)

*Fresh seasonal truffle and tarragon oil*

CAULIFLOWER VALOUTÉ (v)

*Coriander, flaked almonds, curried apple*

HERITAGE BEETROOT & TOMATO SALAD (v)

*Whipped goats cheese, candied walnuts and basil*

WARM SALAD OF HERITAGE BEETROOT (vegan)

*Salt baked celeriac with red endive, toasted hazelnuts and blood orange*

BEETROOT FALAFEL BAO (vegan)

*Harissa and mint tzaziki, hummus, pickled red cabbage*

ONION AND CARAWAY TART (vegan)

*Roasted cep, marmite and chive*



CHOICE OF  
MAINS

TRUFFLE BUTTER ROASTED CHICKEN

*Confit fondant, baby leeks, celeriac puree, wild mushroom fricassee*

ROASTED CANNON OF LAMB

*Black garlic, burnt onion, Hipsi cabbage, goat's cheese, lamb fat and mint sauce*

DRY AGED FILLET OF HEREFORD BEEF WELLINGTON

*Baby vegetable bundle, Madeira sauce*

CREEDY CARVER DUCK BREAST

*Parsnip and Vanilla puree, Kale, Heritage beetroots, plum sauce*

BRAISED JACOBS LADDER SHORT RIB

*Pea and wasabi puree, pickled onion, asparagus*

CORNISH HALIBUT

*Champagne and caviar sauce, Broccoli, Baby carrots*

LINE CAUGHT FILLET OF SEA BASS

*Spinach, Red Lentil and coconut Dahl with toasted almonds and King prawn Bhaji*

SEARED LOIN OF COD

*Parsley, Crab and tarragon Risotto*

WALNUT & GORGONZOLA GNOCCHI (v)

*Wilted spinach, roasted Squash and Heritage beetroots and trompette*

FOREST MUSHROOM & TRUFFLE ORZO (v)

*Tarragon, Aged parmesan, pine nuts and mascarpone*

GIANT COUS-COUS (v)

*Roasted baby vegetables, English Feta, basil pesto, sunflower seeds*

CHICKPEA, SPINACH & SWEET POTATO CURRY (vegan)

*Coconut rice, chapatti*

FOREST MUSHROOM ORZO RISOTTO (vegan)

*Tarragon, cashew parmesan, pine nuts and black truffle*

GRILLED AUBERGINE (vegan)

*Black quinoa, marinated courgettes, dukkah, cashew and coriander hummus*



CHOICE OF  
DESSERTS

SELECTION OF NEAL'S YARD CHEESES  
*Crapes, celery, biscuits and chutney*

CHOCOLATE & PRALINE DELICE  
*Salted caramel ice-cream*

WHITE CHOCOLATE & ELDERFLOWER CHEESECAKE  
*Textures of strawberries*

PEAR & RICOTTA CAKE  
*Lavender ice-cream*

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE  
*Strawberry coulis*

BEA TOLLMAN'S HONEYCOMB ICE-CREAM  
*Created by our founder and president Bea Tollman*

CHOCOLATE & CARAMEL SLICE  
*Peanut butter ice-cream*

WARM PEAR & STEM GINGER CAKE  
*Pine butter, caramelized pear, earl grey ice-cream*

HONEYCOMB ICE-CREAM  
*Created by our founder and president Bea Tollman*

BAKED LEMON TART  
*Fresh raspberry*

STICKY TOFFEE PUDDING  
*Butterscotch sauce, vanilla bean ice-cream*

CHOCOLATE & MATCHA BROWNIE (vegan)  
*Vanilla ice-cream*

FRESH FRUIT & BERRY SALAD

SELECTION OF SORBET



ENHANCE YOUR PACKAGE  
WITH THESE OPTIONAL EXTRAS

**HALF-HOUR PROSECCO RECEPTION**

*£15 per person*

**HALF-HOUR CHAMPAGNE RECEPTION**

*£30 per person*

**THREE CANAPÉS ON ARRIVAL**

*£8 per person*

**PREMIUM BAR**

One bottle of wine per person and after-dinner drinks (unlimited house spirits, soft drinks and bottled beers for up to two hours)

*£45 per person*

**BOTTLE OF MINERAL WATER**

*£7 per person*

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## WEDDING TESTIMONIALS

*'I CAN SAY WITH CONFIDENCE that we had the best experience and day a couple can possibly have. From the first visit through to the planning and then on to the wedding day (and after), everything was beautiful and extremely easy. All of the staff at the hotel did everything they could to make us feel special, happy and welcome.*

*As for other aspects of the hotel, they were just as perfect. Our guests have absolutely raved about the service, food, drinks and atmosphere. The hotel itself looked beautiful. Thank you everyone for making our day so special!'*

**SARA & DAVID**

October 2018

*'I WANT TO THANK THE STAFF and all involved in the preparation and day of celebrations for my wedding. Coming to the hotel for the actual wedding was like a dream and the surprises before, during and after the wedding touched my heart so much. Champagne, cards, rose tea to calm my nerves, cake... this was not just a hotel to hold my wedding, this was an experience, a service beyond what I had asked or paid for. My husband and I will be back to the hotel for years to come to celebrate anniversaries. We are so grateful to all of you for your genuine hospitality. You have created a truly special experience and hotel.'*

**MR & MRS SHAW**

August 2018

*'WE WOULD LIKE TO SAY A HUGE THANK YOU to all the team at The Chesterfield Mayfair Hotel. They made sure the setup was absolutely beautiful, the food was world class and the attention to detail during the whole dining experience was like no other. We felt like there was no one else more important than us and every measure was taken to show us care at all times.*

*Thank you for making our wedding day truly magical. We've gained another home at The Chesterfield Mayfair Hotel and look forward to seeing you all again.'*

**MR & MRS CROSBIE**

October 2018

*'MY WIFE AND I GOT MARRIED at The Chesterfield Mayfair Hotel in January 2018. We were looked after by our dedicated events manager who thought of every little detail and undoubtedly spent countless hours behind the scenes to ensure our day would be a roaring success.*

*We received the royal treatment with early room access, room upgrades and some nice touches for after the wedding. This included congratulatory cards and Romantic Turndown with rose petals and Champagne. The pre-ceremony canapes and three-course reception meal were simply divine. The servings were generous with no compromise to quality and flavour. Every staff member was exemplary in providing exceptional service and making us feel like honoured guests.'*

**TIM & LIZ**

January 2018