



THE CHESTERFIELD MAYFAIR WEDDING

INCLUDED IN ALL PACKAGES

from £105 including VAT per person

THE CEREMONY

Exclusive use of one of our beautiful rooms

A GLASS OF PROSECCO

DELICIOUS THREE-COURSE SEATED MEAL

from the Diamond / Platinum / Gold menu

TEA, COFFEE AND 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 AND STAND

DANCE FLOOR

BRIDAL SUITE

for the Bride and Groom's wedding night*

Please note that all of our packages 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

+44 (0) 20 7491 2622

meetch@rchmail.com

chesterfieldmayfair.com



DIAMOND MENU

£135 per person

CHOICE OF STARTERS

CHICKEN & FOIE GRAS TERRINE
with raisin chutney and toasted brioche

LOBSTER BISQUE SOUP
with rouille crouton

SCOTTISH SMOKED SALMON
with caviar and dill dressing

PROVENÇAL VEGETABLE SALAD
with rocket and goats' cheese crumble

CHOICE OF MAINS

HERB CRUSTED RACK OF LAMB
with dauphinoise potatoes, ratatouille, haricot verte and rosemary sauce (served medium)

FILLET OF SCOTTISH BEEF WELLINGTON
with fondant potato, seasonal vegetables and Madeira jus (served medium)

LINE CAUGHT FILLET OF SEA BASS
with parsley mashed potato and lobster sauce

POTATO & PANCAKE CANNELLONI
with rocket and parmesan salad

CHOICE OF DESSERTS

CHEF'S SELECTION OF BRITISH & CONTINENTAL CHEESE
with grapes, celery and biscuits

JAFFA CAKE PUDDING
with chocolate ganache and orange jelly

PLUM & ALMOND TART
with mixed berry ice cream

VANILLA & RASPBERRY CHEESECAKE

COFFEE & PETIT FOURS

*Please select one starter, one main course and one dessert from the above menu.
Please also include any dietary requirements.*



PLATINUM MENU

£120 per person

CHOICE OF STARTERS

CORNISH CRAB CAKES

with sweet pepper chutney and basil mayonnaise

TOMATO AND GOATS' CHEESE TART

with red onion jam and rocket salad

CHICKEN LIVER & FOIE GRAS PARFAIT

with toasted brioche

BEETROOT SALMON GRAVLAX

with potato and chive salad and dill dressing

CHOICE OF MAINS

CORN FED CHICKEN WRAPPED IN CURED BACON

with garlic mashed potato, baby onions and red wine sauce

NORTH YORK SLOW COOKED PORK

with bramley apples, black pudding Scotch egg and cider sauce

PAN-FRIED SEA BREAM

with fondant potato, baby vegetables and champagne butter sauce

WILD MUSHROOM RISOTTO

with parmesan, truffle and pine nuts

CHOICE OF DESSERTS

CHEF'S SELECTION OF BRITISH & CONTINENTAL CHEESE

with grapes, celery and biscuits

CHOCOLATE TART WITH RASPBERRY SORBET

VANILLA CRÈME BRULÉE

PEAR AND ALMOND TART

with toasted almonds and vanilla ice cream

COFFEE & PETIT FOURS

*Please select one starter, one main course and one dessert from the above menu.
Please also include any dietary requirements.*



GOLD MENU

£105 per person

CHOICE OF STARTERS

PLUM TOMATO SOUP

with goats' cheese crouton

WILD MUSHROOM TART

with poached egg and hollandaise sauce

HAM HOCK TERRINE

with tomato chutney and toasted granary bread

SMOKED HADDOCK FISH CAKES

with pineapple and chilli relish

CHOICE OF MAINS

BREAST OF DEVONSHIRE TRUFFLE BUTTERED CHICKEN

with fondant potato, baby leeks & wild mushroom fricassee

BARBARY DUCK BREAST

with rosti potato, spinach and port sauce

PAN-FRIED SCOTTISH SALMON

with parsley mashed potato and shrimp butter sauce

WILD MUSHROOM & GOATS' CHEESE PANCAKES

with rocket salad and hazelnut pesto

CHOICE OF DESSERTS

CHEF'S SELECTION OF BRITISH & CONTINENTAL CHEESE

with grapes, celery and biscuits

LEMON TART

with raspberry sorbet

MARBLE CHOCOLATE CHEESECAKE

with berry compote

HONEYCOMB ICE CREAM

COFFEE & PETIT FOURS

Please select one starter, one main course and one dessert from the above menu.

Please also include any dietary requirements.



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

£5 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