



MARK'S CLUB

The Private Rooms





The Drawing Room, first floor

Est. 1973

Located in the heart of Mayfair, Mark's Club was opened by Mark Birley in 1973 as an alternative to the St James's gentlemen's clubs. Situated in a beautiful Mayfair townhouse, it is indeed a home from home for Members, perhaps an ideal one. Here, timeless, traditional décor, perfect comfort, understanding and attentive service create a peaceful retreat far removed from the bustle of city life.

Members can dine on classic British fare, take tea or drinks around the open fire in the drawing room, enjoy a cigar on the covered terrace or entertain in one of the two private dining rooms. A classic setting for both business and pleasure, Mark's Club is a haven fiercely cherished by its Members.

In the summer of 2015 Mark's Club underwent an extensive yet gentle refurbishment, carried out by Tino Zervudachi of MHZ Paris.



The Indian Room with its own private bar

The Indian Room

Located on the second floor of the Club, The Indian Room is a vibrant and sumptuous private dining room complete with its own ornate bar, a new addition from the Club's 2015 refurbishment.

The walls are hung with striking works, notably two large insects by Sarah Graham, which were commissioned for the Club in 2015. Deep crimson silk folds cover the walls and a decadent 19th Century French gilt chandelier with coloured drops hangs from the iridescent ceiling. The fireplace can be lit in the colder months, while the large south-facing windows let in lots of natural light. Richly coloured soft furnishings fill each corner and a bohemian carpet runs throughout.

The Indian Room can seat up to 16 guests and can be reserved for lunches, dinners, drinks and canapés. The room can also be arranged 'theatre' style for talks and presentations.



The Circus Room

In 2015, a new private room was created on the Club's third floor, aptly named The Circus Room after a bold and beautiful trompe l'oeil Big Top tent style ceiling was revealed. Rich jewel colours fill the room through the patterns, prints and soft furnishings. Soft lighting further affirms a fun and playful nature. The Circus Room can seat up to 12 guests at one oval table. As well as dining, there is ample space for presentations, meetings, drinks and canapé receptions.

The Garden Room

The serene Garden Room is situated on the ground floor of the Club, beyond the dramatic Red Dining Room. The walls are wood panelled and hung with charming paintings of landscapes and seascapes from the Club's collection. Vivid green velvet banquettes run the length of either side of the room and can be used for seating when two long tables are required for larger parties. When a central rectangular table is required these banquettes can be used for lounging. There is a private terrace and a sumptuous red velvet curtain, which can separate The Garden Room from the main dining room.

The Garden Room can seat up to 20 guests on one Imperial table and up to 40 guests on two long tables. The room can also be reserved for drinks and canapé receptions.







The Terrace, first floor



Menus

MENU 1 £90

Gazpacho Andaluz

Devon Crab & Avocado

Stracciatella, Watermelon, Basil & Mint

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Chicken Paillard

Stone Bass, Fennel Salad, Citrus Dressing

Tomato Risotto, Basil Pesto, Courgette Flower

with

New Potatoes, Spinach, Peas & Mint,

Green Salad & Toasted Seeds

~

Summer Pudding

Dark Chocolate Fondant, Vanilla Ice-Cream

Cheese Selection, Crackers & Garnish

MENU 2 £110

Lobster Salad, Mango, Basil & Pea Shoots

French Beans, Heritage Tomatoes, Aged Port Vinegar

Pea Soup, Chives & Smoked Salmon

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Roasted Rack of Lamb, Rosemary Jus

Grilled Organic Salmon, Garlic & Chorizo

Mushroom Tortelloni, Saffron & Fennel Broth

with

Roast Potatoes, Asparagus, Broccoli,

Rocket & Parmesan Salad

~

Pavlova & Berries

Crème Brûlée

Cheese Selection, Crackers & Garnish

MENU 3 £130

48mth Iberico Ham, Melon, Grilled Focaccia

Tuna Tartare

Grilled Vegetable & Kaniwa Salad

~

Beef "Wellington", Port Wine Sauce

Dover Sole, Lobster Sauce & Marjoram

Petits Farcis Provencaux, Salsa Verde

with

Crushed Olive Oil Potatoes, French Beans,

Honey-Glazed Carrots, Cherry Tomato & Basil Salad

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Chocolate & Hazelnut Indulgence

Poached Yellow Peach, Rose Petal Confiture

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Cheese Selection, Crackers & Garnish

ADDITIONAL EXTRAS

Lobster, caviar, celebratory cakes and side orders etc can be provided on request and subject to a revised cost per guest.

Please note that for parties up to 12, three choices per course can be offered, for parties up to 20 two choices can be offered and anything over 20 guests a single option set menu is required.

Dietary requirements will of course be accommodated.

All followed by a choice of Teas, Speciality Grade Coffee and Petits Fours.

All prices include VAT and are subject to a 15% service charge.

Canapés

Please select a choice from the below:

6 x canapés £22 per person

8 x canapés £28 per person

(Custom quantities can be accommodated upon request.)

COLD

Asparagus Vol au Vent
Grilled Vegetable Tartlet
Crab Marie-Rose on Baby Gem
Trout Tartare with Lime & Ginger
Cured Ham, Fig and Balsamic Dressing
Blini of Smoked Salmon & Sour Cream
Smoked Salmon & Crème Fraîche Sable
Asparagus wrapped in Bresaola, Rocket & Parmesan
Croustade of Celeriac Remoulade and Quail's Egg (V)
Goat's Cheese, Basil & Sun Dried Tomato on Focaccia

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WARM

Welsh Rarebit (V)
Mushroom Arancini (V)
Tandoori Prawn Skewer
Grilled Scallop in Iberico Ham
Crispy Duck Parcels, Plum Sauce
Pea and Mozzarella Arancini (V)
Lemon Sole Goujons, Tartare Sauce
Mini Beef Burger Gherkin & Tomato
Courgette & Polenta Fritter, Mint Yoghurt (V)
Chickpea Panisse Chips, Sweet Pepper Sauce (V)
Mini Crab Cake, Spring Onions, Coriander, Sweet Chilli Sauce

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SWEET

Berry Tartelette
Raspberry Macaroon
Dark Chocolate Truffle
Lemon Meringue
Chocolate Eclair
Seasonal Fruit Skewer

All prices include VAT and are subject to a 15% service charge.

Wine

*Below you will find a selection of wines from the Club's extensive wine list, which is available upon request.
The Club's Sommelier is also available to discuss particular requirements.*

SPARKLING

Herbert Hall Brut 2012 KENT £60
R de Ruinart Brut, Champagne FRANCE £100
Gyéjacquot Brut Rosé n.v. Aube CHAMPAGNE £82

WHITE

Bourgogne Blanc 2012 Leflaive, Burgundy FRANCE £115
Puligny Montrachet 2013 Terres de Velle, Burgundy FRANCE £122
Sancerre 'Le Grande Cote', François Cotat 2014 LOIRE £120
Gruner Veltliner 'Loibner Klostersatz' 2015 Krutzler Pichler (SF) WACHAU £69
Vernaccia di San Gimignano 2015 Falchini, Tuscany ITALY £46

RED

Clos de la Vielle Ecole 2012 POMEROL £102
Lacoste Borie, Chateau Grand Puy Lacoste 2009 Pauillac £90
Pinot Noir 2013 Eyrie Vineyards OREGON £88
Gevrey Chambertin VV Reniard 2013 Michel Guillard Burgundy FRANCE £118
Nerello Capuccio 2009 Calabretta Sicily ITALY £76
Malbec, Cinco Tierras 2009 Mendoza £46

ROSÉ

'Redoma' Rosado, Niepoort 2014/15 Douro £42
Roc d'Anglade Rémy Pedreno 2013 VdP du Gard, LANGUEDOC £58

DESSERT

Climens 2003, Barsac, Sauternes FRANCE £175 or £25 by the glass
Vin Santo 2009 Montellori 50cl ITALY £58

HOUSE WINES

Mark's Club Chablis Vaillons 2013 Ecuelle FRANCE £63
Mark's Club St Emilion 2013 J.P. Moueix FRANCE £55

*All wines are by the bottle unless stated otherwise.
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Cocktails

SIGNATURE

£15

MARK'S CLUB ROB ROY

Scotch Whiskey, Sweet Vermouth, Dry Vermouth,
Angostura Bitters, Cigar Smoked

MY NAME IS DESIRE

Old Rum, Lemongrass, Lime Juice, Licor 43,
Angostura Bitters, Sugar Syrup

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CLASSIC

£15

THE LAST WORD

Gin, Green Chartreuse, Luxardo Maraschino, Lime Juice

MOSCOW MULE

Vodka, Lime Juice, Angostura Bitters, Ginger Beer

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MOCKTAILS

£8

VIRGIN PUNCH

Cranberry Juice, Lime, Mint, Cherry Syrup, Soda Water

ELDERFLOWER COOLER

Elderflower Cordial, Lime Juice, Apple Juice

All prices include VAT and are subject to a 15% service charge.

Further Details

MARK'S CLUB DINING

Breakfast available for private events

Lunch - 12.00pm – 2.30pm

Dinner - 7.00pm – 10.00pm

CLUB OPENING TIMES

10.30am – 1.00am



THE INDIAN ROOM

Up to 16 guests on one round or oval table

THE CIRCUS ROOM

Up to 12 guests on one round or oval table

THE GARDEN ROOM

Up to 20 guests for Imperial setting

Up to 40 guests on across three tables

THE TERRACE

Private drinks parties for up to 35 guests can be hosted on the Terrace



DRESS CODE

Ladies should be elegantly dressed and gentlemen are required to wear a jacket and collared shirt at all times. Whilst suits are actively encouraged, in recognition of evolving style, chinos and smart, dark jeans will be permitted.

Trainers and sportswear are not permitted.

CLUB RULES

Mobile telephones and cameras are not permitted anywhere in the Club.

However, mobile telephones can be used in The Circus Room

if it is not occupied.

For more information and to make an enquiry, please contact:

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