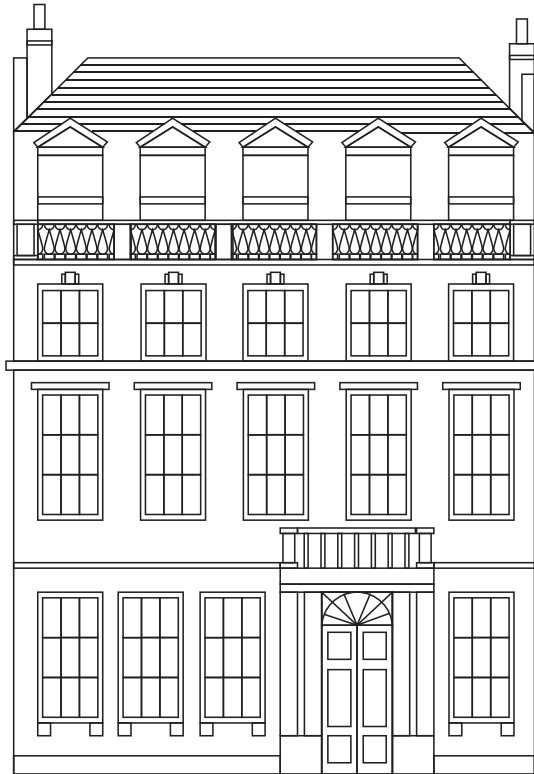


The
MAINE
MAYFAIR



“The MAINE is the revival of this historical townhouse in the heart of Mayfair - blending old world elegance, a New England extravagance and a touch of subterranean decadence.”

J. Ghazal
JOEY GHAZAL

M

EVENTS & PRIVATE DINING

Excellent for large groups and special occasions, the menu at The Maine is full of crowd-pleasing brasserie favourites, accompanied by a slim unpretentious wine list. For reservations of 10 persons or more, please ask to speak with our events team, who can suggest a variety of tailor-made menus for you and your guests to enjoy.

For all private dining enquiries, please email reserve@themainemayfair.com.



THE
DRAWING
ROOM

The TERRACE

BRASSERIE

THE TAVERN

To enquire, please contact our private dining team: events@themainemayfair.com or call +77 108 27 309.

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THE HISTORY



Built in 1720, 20 Hanover Square is the only surviving Georgian 'Grade II' listed building on the newly renovated garden square, much of which was dug up for air raid shelters during the Second World War. No. 20 was the former residence of James Graham, Duke of Montrose, and is the first time this heritage property is being unveiled as the home of The MAINE Mayfair.

This historical townhouse in the heart of Mayfair is a dream location rich with British heraldry, style and elegance. No expense has been spared to preserve the heritage and integrity of the property. The MAINE Mayfair will have all of the elements that people have come to expect from The MAINE – excellent quality brasserie favorites, warm service and ambience, with just the right touch of revelry and mischief.

“Rich with British heraldry, style and elegance.”

THE PROPERTY

The MAINE breathes fresh life into Mayfair, grafting the present onto the past, with a blend of period fidelity and contemporary gloss. Joey Ghazal, together with London based designers, Brady Williams, have conceived an immersive town house experience divided across three levels with five distinct rooms and a 350 seat capacity. The hidden gardens of 20 Hanover Square have been reimagined from the original stables that backed onto Dering Yard, now named Medici Courtyard.

“A blend of period fidelity and contemporary gloss.”



M

OFF THE PRESS

"ARGUABLY THE BIGGEST, MOST ANTICIPATED LAUNCH OF 2021"

URBAN JUNKIES
LONDON

"IT WAS ALL EXCELLENT, QUITE EXCELLENT"

THE  TIMES

"RESTAURANT WITH A SIDE OF RAZZMATAZZ"

FINANCIAL TIMES

"INDULGE IN MARTINIS & MISCHIEF"

Wallpaper*

"THE MAINE IS THE PLACE TO BE IN MAYFAIR"

HOUSE & GARDEN

"FASHIONS GO-TO-SPOT FOR DRINKING, DINING AND DANCING"

GQ

"THIS IS A BIG BUDGET BLOCKBUSTER OF A PLACE"

AD
ARCHITECTURAL DIGEST

"UNIQUE YET FAMILIAR, GRANDIOSE YET HOMELY"

VOGUE

"DINNER TO DEBAUCHERY TRANSITION SEAMLESSLY - A PLACE WHERE MAYFAIR PROPER CAN RUB SHOULDER WITH EMERGING CREATIVES"

L'OFFICIEL

"MAYFAIR MEETS DUBAI"

mayfair times

"ONE OF THE MOST TALKED-ABOUT LAUNCHES IS THIS NEW HOTSPOT"

Evening Standard.

"A JAZZY ENSEMBLE OF GENEROUS BRASSERIE, TAVERN, BARS, AND A SECLUDED OUTDOOR TERRACE"

R B I O P

"ONE OF THE MOST RECENT TALKED ABOUT LAUNCHES IS THIS HOTSPOT SET IN A GRAND GEORGIAN HOUSE IN MAYFAIR"

THE SUNDAY TIMES
STYLE

"DIAL UP THE GLAMOUR WITH DINNER AND LIVE MUSIC IN THE CABARET INSPIRED BRASSERIE, FURNISHED WITH EXTRAVAGANT CHANDELIERS"

ES
Magazine

"IT'S A PLACE DESIGNED FOR MISCHIEF OF THE BEST KIND"

ELLE

"A REALLY FUN NIGHT OUT IN TOWN"

VANITY FAIR

"OLD - WORLD BRITISH ELEGANCE MARRIES NEW ENGLAD GLAMOUR"

Livingetc

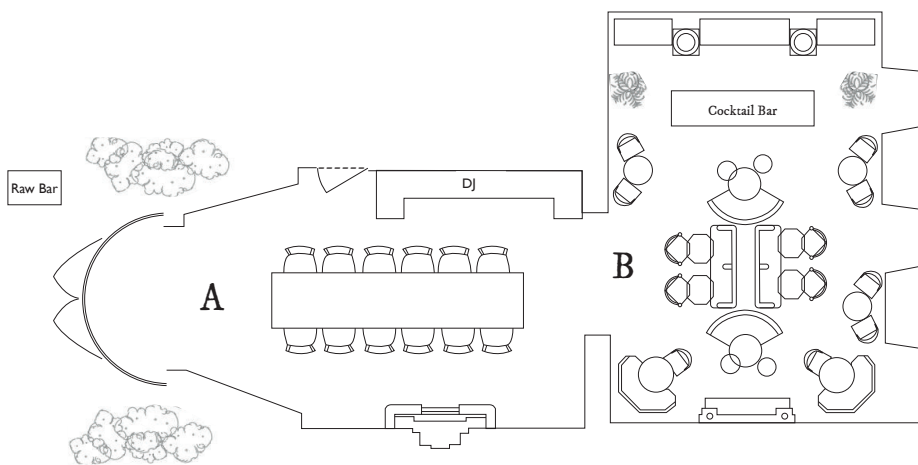
"CHOOSE FROM THE DRAWING ROOM THE TAVERN, THE BRASSERIE AND THE TERRACE — ALL SLICKLY DESIGNED AND PERFECT FOR WHILING AWAY AN AFTERNOON OR EVENING"

METRO

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THE DRAWING ROOM

The original drawing room of the Duke of Montrose, this is one of London's most iconic private dining rooms. Built in 1720, this room has been carefully re-imagined with mid-century aesthetic and a laid-back vibe. A low-key nod to the East Coast, the room features a giant capiz shell chandelier, mirrored cocktail bar and sumptuous banquettes that add retro touches to the room, blending period fidelity and contemporary gloss.



The Reading Room
Seated Dinner - 15 to 30 persons

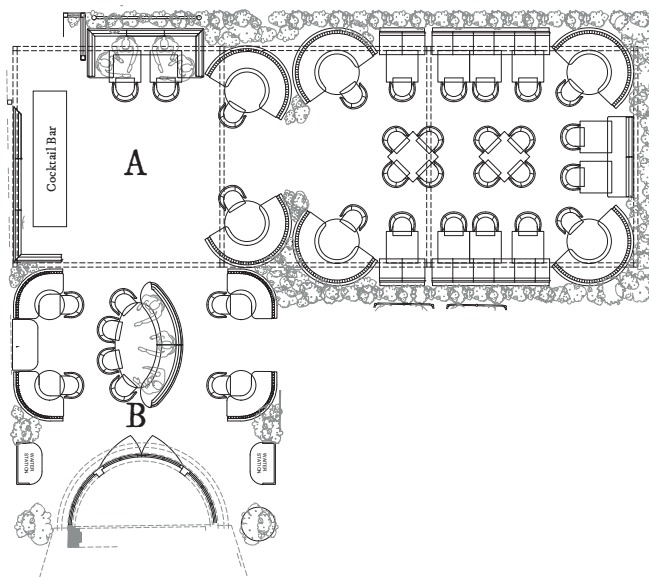
The Cocktail Bar
Standing cocktail - 30 to 80 persons

Ideal for a variety of private and corporate events – from cocktail dinatoire, corporate presentations, product launches, wedding receptions and any form of celebrations. Available 7 days a week at both lunch and dinner • AV system available on request • Vinyl DJ available on request • Bookings may be subject to a minimum spend.

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The TERRACE

Directly accessed via Hanover Square and New Bond Street, in the heart of Mayfair, The MAINE's terrace is a hidden gem that can accommodate up to 100 persons. Enveloped by foliage, atmospheric by day and seductive by night, the gardens have been reimaged from the original stables that backed onto Dering Yard, now named Medici Courtyard. Fresh linen and rust mohair, along with black and white print, immediately set the tone; New England heritage meets a modern take on a traditional British garden.



The Terrace Bar
A - Breakfast Cocktail - 20 to 40 persons

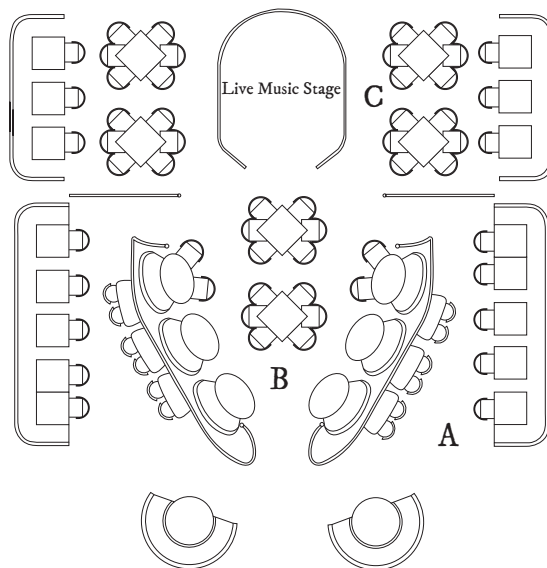
The Terrace Oyster Bar
B - Afternoon Cocktail - 20 to 40 persons

Available 7 days a week at both lunch and dinner • Outdoor Bar available • Bookings may be subject to a minimum spend

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The **BRASSERIE**

An homage to The Maine's defining New England extravagance, this room captures the clubby spirit of a handsomely timeworn brasserie, with the essence of a debauched cabaret club. Every seat in the house faces the main stage featuring live entertainment. Designed with a jaw dropping neo-speakeasy aesthetic, every detail – from the OTT chandeliers, Hollywood regency sofas, bentwood chairs, distressed brick and the open exhibition grill and oyster bar that dominate the room – will make you feel as though The MAINE has been in business (and you've been a regular) forever.



A - Upper Balcony
Seated Dinner 12 to 20 persons

B - Grand Circle
Seated Dinner 40 persons maximum

C - Lower Stalls
Seated Dinner - 15 to 30 persons

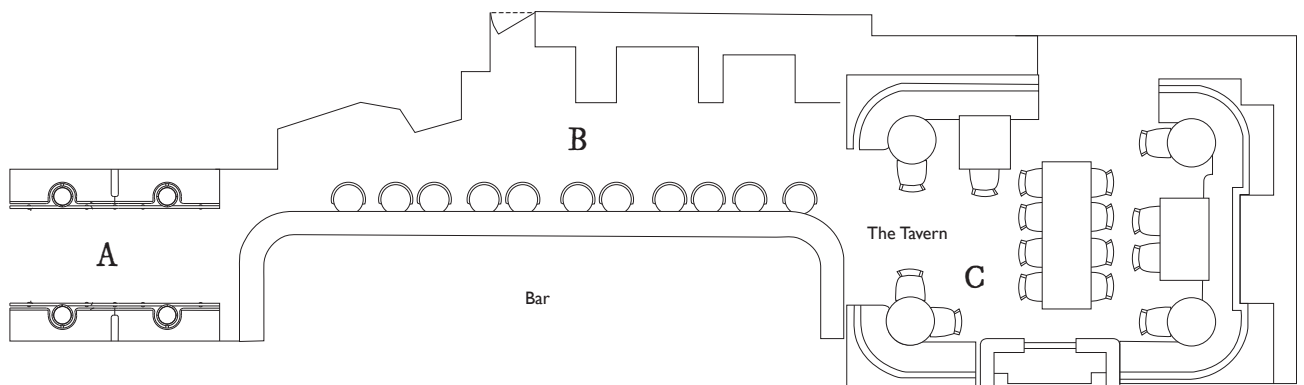
Ideal for a variety of private and corporate lunches and dinners – birthdays,
Available 7 days a week at lunch and dinner • Live Jazz Performances and Cabaret acts available upon request
• Bookings may be subject to a minimum spend

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THE TAVERN

Tucked within the original brick vaulted cellars of the house, this former servants quarters has been transformed into a speakeasy tavern – a collision of the quintessential British pub with Shaker style and New England architecture. Timber perforated banquettes, reminiscent of Shaker church pews, have been designed to cocoon the front room flanking the fireplace, whilst the long zinc bar is the ‘crown jewel’ of the room, manned by an army of skilled mixologists with a slavish allegiance to the craft of fine cocktail making.

A few ‘war horses’ from the Brasserie menu have been summoned, but the bar menu mainly features Lobster Rolls, Pork Belly, Crispy Fish Tacos, Oysters Rockefeller, Tavern Burger and many more. Expect a buzzing happy hour with an oyster ‘Shuck Fest’ – making The Tavern the ultimate after work destination.



A - Standing Cocktail 10 - 15 persons

B - Standing Cocktail 10 - 15 persons

C - Standing Cocktail 20 - 30 persons
Seated Dinner 8 - 12 persons

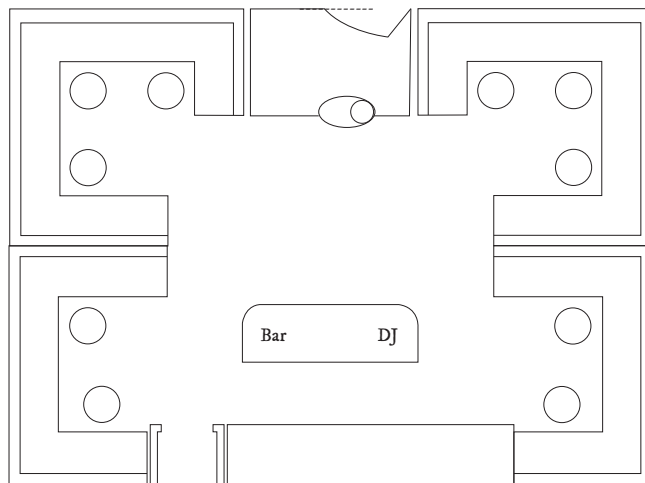
Ideal for a variety of private and corporate lunches and dinners – birthdays,
Available 7 days a week at lunch • AV system available on request
• Bookings may be subject to a minimum spend

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The Club

Mayfair's best kept secret, The Club at The MAINE is hidden behind a mirrored wall in the stylized psychiatric ward toilets set in the underbelly of Hanover Square.

This mirrored jewel-box room with a seventies retro aesthetic is ideal for birthdays and celebrations from 20 to 50 people.



The Club
20 to 50 persons

Available 3 days a week • DJ available upon request • Private Cloakroom
• Bookings may be subject to a minimum spend

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ADDITIONAL SERVICES

Food & Beverage Packages

We offer a variety of tailor-made menus to cater to the widest and most discerning palate. Seasonal vegan and vegetarian options are also available.

Live Music & Entertainment

As a live music venue we have access to a wide variety of jazz musicians. With the requisite notice we can arrange this for you; further details and prices are available upon request.

Audio Visual Equipment

Whether you require a PA system for live music, or a plasma screen for your corporate presentation, we can arrange everything for you on your behalf so that you can simply turn up, plug in and play.

Menus & Place Cards

Menus are printed specially for your event and upon request we can provide named place cards.

Décor & Floral Arrangements

We can arrange for balloons and floral centrepieces created specifically for your event with colours and flowers of your choice.

Security

Security can be provided upon request of the client.

Exclusive use of The MAINE

The MAINE can be hired in its entirety for your event; this will be subject to contract and a minimum spend.

Location Shoots

The MAINE is ideal for photo shoots and film shoots; ; this will be subject to contract and a minimum spend.

Virtual tour

Please visit our website and view our virtual tour – this will give you a better feel for the style and dimensions of each room.

Dietary Requirements

If your guests have any dietary requirements please inform us with 24 hours' notice prior to your event.



WINE MENU

SPARKLING		CHAMPAGNE		ROSE	
	gls	btl		gls	btl
La Folie Sparkling Rosé Mirabeau	52		Laurent-Perrier La Cuvée Brut NV	18	97
Wild Idol English Alcohol Free Sparkling Rosé	50		Palmer & Co Blanc de Blancs NV	120	
Ferrari Maximum Blanc de Blanc NV	13	55	Laurent Perrier Vintage Brut 2008	140	
Ferrari Perle 2015	72		Laurent-Perrier Cuvée Rosé Brut NV	26	150
Imperial Brut Coppinat Organic, Gramona 2015	85		Veuve Clicquot Extra Brut Extra Old	145	
			Ruinart Rose	170	
MAGNUMS			Laurent-Perrier Blanc de Blancs Brut Nature NV	165	
Laurent-Perrier La Cuvée Brut NV	195		Laurent-Perrier Grand Siècle Brut NV	300	
Palmer & Co Blanc de Blancs NV	245				
			Perrier-Jouët Belle Epoque 2012	320	
			Perrier-Jouët Belle Epoque Brut	320	
			Krug Grande Cuvée Brut	420	
			Bollinger La Grande Année 2012	200	
			Dom Perignon 2013	450	
			Louis Roederer Cristal Brut 2012	460	
			Dom Perignon P2	800	
			Azure, Mirabeau, 2020		55
			Ultimate Provence, 2020		13
			Rascas, Chateau Bertrands, Provence 2019		69
			La Reserve Mirabeau 2020		19
			Idris Elba Porte Noire Rosé, 2020		89
			Ultimate Provence Magnum 2020		135
			Ultimate Provence, Cotes de Provence 2019, Jeroboam		299

WHITE WINES		RED WINES		RED WINES	
	gls	btl		gls	btl
Vinho Verde Branco, Conde Villar, 2020		34	Moonseng Merlot Manseng Noir MV, 2019	38	
2020 Blanco Sobre Lias, Bodegas Care		36	Secret de Famille Cotes du Rhone Rouge, Paul Jaboulet Aine 2018	9	39
Pinot Blanc, Jean Biecher, 2020		38	Dolcetto d'Alba, Paolo Conterno 2019	41	
Cadireta Chardonnay, Domaine Lafage, 2020	9	41	2020 Negroamaro Primitivo Salento, Bacchanera	40	
Albarino, Domingo Martin, 2019/20	9,5	42	2019 Garnacha Nativa, Bodegas Care	42	
Grillo, Natural Bio, Sicily, Italy 2019		44	2019 Douro Red, Quinta do Crasto	45	
Douro white, Quinta do Crasto 2020		45	Chiroubles Les Farges Beaujolais, Domaine Cheysson 2019	10	48
Quinta de la Rosa Branco, 2019		47	Rioja Tinto, Bhilar, Rioja Alavesa 2019	50	
Chardonnay Tupongato Appellation, Catena, 2019		50	Catena Appellation Vista Flores Malbec 2019	10	51
2020 Assyrtiko, Ktima Kir-Yianni		50	Velvet Devil Merlot, Charles Smith 2019	54	
2020 Gavi di Gavi, La Minaia, Nicola Bergaglio		54	Chinon Canal des Grands Pieces, Domaine de l'R 2020	55	
Kung Fu Girl Riesling, Charles Smith, 2020		54	2020 Fleurie La Bonne Dame, Louis Tête	57	
Te Muna Sauvignon Blanc, Craggy Range 2020	12	59	V2 Merlot, Journey's End 2016	59	
Te Muna Sauvignon Blanc, Craggy Range 2021	12	59	2019 Rosso di Montalcino, Il Poggione	62	
Skye's Chardonnay, Balfour 2019		62	Terrazas Selection Malbec, 2019, Mendoza, Argentina	63	
Eden Valley Riesling, St Hallett, 2019		64	Liar's Dice Zinfandel, Murphy Goode, 2015	65	
2020 Capitel Croce, Anselmi		72	Pinot Noir Biodynamic, Alois Lageder 2019	67	
G de Guiraud Bordeaux Blanc 2017		67	Cotes du Crows, Morgan 2018	69	
G de Guiraud Bordeaux Blanc 2019		67	2016 The Galvo Garage Cabernet Blend, d'Arenberg	70	
Taronja de Gris, Orange Wine, Maison Lafage 2020		69	2017 Altitudes Red, Ixsir	68	
Chenin Blanc, Swan Valley, Corymbia 2019		70	2018 Leah Pinot Noir Organic, Seresin Estate	78	
2020 Pouilly-Fumé Cuvée de Boisfleury, Alain Cailbourdin		76	Butchers Cart Shiraz, St Hallett, 2018	14,5	74
Rheingau Riesling Trocken, Robert Weil 2020		72	2018 Indian Wells Cabernet Sauvignon, Chateau Ste. Michelle	78	
2020 Sancerre Blanc, Franck Millet	14	76	Mercury Rouge Vieilles Vignes, Domaine	76	
Arneis, Vietti 2020		75	Tupinier-Bautista 2019	76	
Porer Pinot Grigio, Alois Lageder 2019		78	Perbacco Nebbiolo, Vietti 2018	80	
2018 Chablis, 1er Cru VAILLONS, La Chablisienne		86	Gimblett Gravels Syrah, Craggy Range 2019	78	
2018 Chablis 1er Cru Montmain, Louis Michel		110	2018 Sonoma Cabernet Sauvignon, Louis Martini	82	
Hanlin Hill Riesling, Petaluma Yellow Label, 2019		90	2019 Saint-Joseph Rouge Les Pierres Sèches, Yves Cuilleron	90	
Chardonnay, Truchard 2018		95	2014 Rioja Reserva, Sierra Cantabria	86	
Truchard Chardonnay 2019		98	Morgon, Marcel Lapierre 2020	89	
Savigny les Beaune Blanc, Domaine Pavelot 2018		100	2017 Pinot Noir Willamette Valley, Omero	92	
Bugia, Toscana Bianco, Bibi Graetz, 2018		125	2020 BenMarco Expresivo, Susana Balbo	95	
2018 Mannequin, Orin Swift		140	Cabernet Sauvignon, Truchard 2018	18	98
Savagnin "ouillé", Arbois, Domaine du Pelican 2016		145	Shiraz, Yellow Label, Petaluma 2018	100	
2017 Chablis Grand Cru Bougros, Domaine de Vauroux		155	Finger Lakes Pinot Noir, Forge Cellars 2017	100	
Condrieu, St Cosme 2019		160	Savigny les Beaune, Domaine Pavelot Rouge 2017	102	
Condrieu, St Cosme 2020		160	St Joseph, St Cosme 2019	103	
To Kalon Napa Valley Fume Blanc, Robert Mondavi		170	Chateau de Fonbel, St Emilion Grand Cru 2012	21	105
Winery Reserve 2019		170	Alta Malbec, Catena 2018	108	
Mersault 2017, Domaine Henry Boillot		190	K de Kirwan Margaux 2016	113	
2018 Puligny-Montrachet 1er Cru Les Folatières, Alain Chavy		220	Marsannay Mogottes Domaine Michel Magnien 2017	115	
Unfiltered Chardonnay, Newton, 2016		175	Rocca di Frassinello 2016	120	
2018 Chassagne-Montrachet 1er Cru 'Les Chaumées'		230	2017 The Dead Arm Shiraz, d'Arenberg	118	
Clos de La Truffière, Vincent et Francois Jouard		150	2016 Saint Emilion Grand Cru, Dame Gaffelière	122	
2017 Chardonnay Lidia, La Spinetta			Home Vineyard Pinot Noir, Prophet's Rock, 2018	130	
Chassagne Montrachet Les Champs Gain 1er Cru,			Prophet's Rock Home Vineyard Pinot Noir 2019	130	
Caroline Lestime, 2018		210	Coonawarra Cabernet Merlot, Petaluma Yellow Label 2015	134	
2013 Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux		250	La Rioja Alta Ardanza Reserva 2012	135	
2017 Beaune 1er Cru Clos des Mouches Blanc, Joseph Drouhin		360	Goulee Rouge, Chateau Cos d'Estournel, 2016	140	
Meursault Grands Charrons Domaine Boisson-Vadot 2017		510	Barolo Castiglione, Vietti 2017	150	
Corton-Charlemagne Grand Cru, Domaine			Le Sol Syrah, Craggy Range 2016	164	
Bonneau du Martray 2013		640	Craggy Range Le Sol Syrah 2019	164	
Kistler Chardonnay, Kistler Vineyard, 2009		700	2017 Gevrey-Chambertin, Joseph Drouhin	170	
Bienvvenues Batard Montrachet Grand Cru Etienne Sauzet 2017		1400			
Chevalier-Montrachet Grand Cru Domaine Leflaive 2012		1600			
			Oakville Cabernet Sauvignon, Robert Mondavi Winery, 2018		185
			Nicolas Catena Zapata Malbec 2016		197
			2011 Chateau Haut Batailley, Pauillac		195
			2007 Chateau Langoa Barton, St Julien		200
			Valpolicella Classico Superiore, Quintarelli 2013		205
			Clos du Marquis, St Julien 2008		215
			Opening Gambit Merlot, Checkmate 2014		220
			Chateau Beaucastel Chateaneuf du Pape 2009		225
			Napanook 2012		230
			Testamatta Rosso, Bibi Graetz, 2019		250
			2015 Barbaresco Vigneto Staderi, La Spinetta		290
			2014 Chateau Talbot, Saint-Julien, 4ème Cru Classé		270
			2014 Chateau La Gaffelière, Saint Emilion Grand Cru Classé		280
			2008 Chateau Smith Haut Lafitte Rouge, Pessac Leognan		330
			2018 Chateau Lynch Bages, 5ème Cru Classe Pauillac		420
			Pommard 1er Cru Clos des Epenaux Domaine Comte		
			Armand 2017		350
			Hermitage La Chapelle Paul Jaboulet Aine 2006		365
			Overture by Opus One (2018 Release)		410
			Tignanello 2018, Antinori, Italy		440
			Chateau Pichon Longueville Baron Pauillac 2010		500
			Dominus 2017		600
			Clos de Vougeot Grand Cru Jean Grivot 2005		650
			Tenuta San Guido Sassicaia 2010 / 2006		700
			Chateau Palmer Margaux 2010		800
			2011 Vega Sicilia Unico		820
			2016 Opus One, Mondavi		860
			Chateau Cheval Blanc St Emilion, 1996		1350
			Chateau Mouton Rothschild Pauillac 2004		1400
			Chateau Petrus, Pomerol 2007		5100
			Screaming Eagle, 2011		6700
			LARGE FORMAT		
			Appellation Vista Flores Malbec, Magnum		100
			Catena Appellation Vista Flores Malbec 2019 Magnum		100
			Chateaneuf du Pape Rouge Domaine Grand Veneur		200
			'Le Miocene' 2013 Magnum		
			SHERRY & PORT		
			La Guita, Manzanilla		22
			Quinta de la Rosa LBV 2015	10	65
			Quinta do Vallado 20 yr Tawny Port	14	89
			Alvear Pedro Ximenez de Anada 2015		45
			DESSERT WINE		
			Vietti Cascinetta Moscato d'Asti 2020, 37.5cl		30
			Petit Guiraud Sauternes 2016 37.5cl	10	47
			Lafage Muscat de Rivesaltes 2019	8	49
			Petaluma Yellow Label Cane Cut Riesling EU	14	65
			Stratus Riesling Icewine 2017		79
			Castellare di Castellina San Niccolo Vinsanto		89
			del Chianti Classico 2015, 37.5cl		
			Royal Tokaji Blue Label 5 Puttonyos 2016, 50cl		90
			Chateau D'Yquem 2006		350

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SPIRITS MENU

VODKA

Belvedere	13	270	650	850
Grey Goose	14	240		
Haku (Japan)	12	220		
L'orbe Caviar Vodka	27	380		
Beluga Gold Line	30	400		
Ciroc	12	240		

TEQUILA

Don Julio Blanco	14	260		
Fortaleza Blanco	15	280		
Casamigos Reposado	15	320		
Casamigos Añejo	16	340		
Don Julio Añejo	15	300		
Sauza Très Generaciones Añejo	15	300		
Don Julio 1942	45	550		
Patron Gran Burdeos	92	1,100		

RUM

Diplomatico Reserva	13	240		
Diplomatico Ambassador	41	500		
Hanava Selection De Maestros	14	240		
Havana Maximo	245	3,000		
Santa Teresa 1796	14	240		
Zacapa 23	13	240		
Zacapa XO	20	300		

BOURBON

Bulleit 10 y.o	14	240		
Knob Creek 9 y.o	13	220		
Michter's Small Batch	17	260		
Reservoir Bourbon	40	300		
Rowan's Creek	16	260		
St George Baller Single Malt	40	550		
Jack Daniel's Single Barrel	14	240		

BLEND WHISKEY

Johnnie Walker Black	12	220		
Johnnie Walker Gold	14	240		
Johnnie Walker Blue	28	300		

JAPANESE WHISKEY

Ichiro's Malt Double Distilleries	25	350		
Suntory Hakushu 12 y.o	45	600		

WATER

Hildon Still	5.5			
Hildon Sparkling	5.5			

BEER

Menabrea Blonde	6			
Small Beer Ipa	6			
Lucky Saint (Alcohol Free)	6			

GIN

Tanqueray 10	14	270		
Le Tribute	14	280		
Death's Door	14	280		
Jensen's Old Tom	14	240		
Ki No Bi Kyoto Dry	14	280		
Monkey 47	14	280		
Nolet Silver Dry	14	360		

MEZCAL

Los Danzantes Añejo	28	300		
Casamigos Mezcal	16	300		
Del Maguey Vida	15	260		
Del Maguey Chichicapa	18	320		
Del Maguey Tobala	32	450		

COGNAC / BRANDY

Hennessy V.S	12	220		
Hennessy XO	32	320		
Hennessy Paradis	220	2,500		
Remy Martin Louis XIII	550	6,000		
Remy Martin XO	35	360		

MALT WHISKEY

Balvenie 14 Rum Wood	16	260		
Bowmore 15 y.o	16	260		
Laphroaig Lore (Islay)	16	260		
Macallan 18yrs Sherry Oak 2020 Release	195	550		
Macallan 25yrs Sherry Oak 2020 Release	340	3,500		
Mortlach 16yo	16	260		
Mortlach 20yo	35	360		

IRISH WHISKEY

Redbreast 12 y.o.....	14	240		
Roe & Co	12	220		
Teeling	14	240		

RYE WHISKEY

Woodford Rye	14	240		
Mitcher's Single Barrel Rye	15	240		

SOFT DRINKS

Coca Cola	4			
Coca Cola Light	4			
Franklin & Sons Tonic Water	4			
Franklin & Sons Slim Line Tonic	4			
Franklin & Sons Lemonade	4			
Franklin & Sons Soda Water	4			
Franklin & Sons Ginger Beer	4			
Tree Cents Pink Grapefruit Soda	4			
Eager Cloudy Apple	4			
Eagle Cranberry	4			
Eagle Orange	4			
Eagle Pineapple	4			
Eagle Pink Grapefruit	4			
Eagle Tomato	4			

M

COCKTAILS MENU

APERITIFS



SOUTH SIDE

Mirabeau Gin, Mint Mastiha, Cucumber
Ginger, Agave, Lemon, Lavender

14



REMEMBER THE MAINE

Bulleit Bourbon 10y.o., White Coconut
Tuffle Tea, Fresh Lemon, Aromatic Bitters

14



DIRTY PICKLE MARTINI

Ciroc Vodka, Dry Vermouth,
Pickled Carrot

14



ORANGE BREW MANHATTAN

Bulleit Bourbon 10 y.o., Cold Brew Coffee,
7 Citrus Cordial, Chocolate Bitters

14

ANYTIME



DON'T COME DOWN

Zacapa Centenario Rum, Hennessy VS,
Tonka & Raspberries Syrup

15



SPICY PALOMA

El Jimador, Yuzu Cordial, Fresh Lime,
Jalapeno & Jasmine Tea Soda

14



BLOODY SHELL

Ketel One Vodka, Bloody Mix, Lobster Bisque
Tomato and Clamato Juice, Lemon Juice

16



MAYFLOWER MARTINI

Parsley Infused Tanqueray Gin,
Dill Oil and A Hint of Lemon Essence

14



TOMMY'S MARGARITA

Don Julio Blanco,
Agave, Fresh Lime

14



THE CURE

Johnnie Walker Black, Talisker 10 y.o.,
Ginger Lemon, Honey

14



TOASTED ALMOND SWIZZLE

Zacapa Centenario Rum, Banana and
Mango, Almond, Basil, Bitters

14



GINGER MULE

Ketel one Vodka, Lime Juice,
Bitters, Ginger Bee

14

DIGESTIFS



HONEY BEE

Aperol, Skinos Mastiha, Apricot,
Honey, Lemon

14



OH DARLING!

Calvados, Casa Amigos Mezcal,
Merlet Peach, Lemon, Egg White

15



FROM CUBA WITH LOVE

Eminente Reserva Rum, Sherry,
Apricot Brandy, Lime, Aromatic bitters

14



CUCUMBER GIMLET

Tanqueray Ten Gin, Maraschino,
Yuzu Cordial, Cucumber Oil

14

ALCOHOL FREE

CITRUS SPARKLER

7 Citrus Cordial, Beetroot, Agave,
Sparkling Water

10

PASSION FRUIT COOLER

Fresh Mandarin, Passion Fruit Shrub,
Honey, Lemon

10

CREOLE

Strawberry, Almond, Lime,
Agave

12

MATCHA NITRO

Elderflower cordial, Matcha, Apple,
Lemon

12

HAPPY HOUR WEEKDAYS 4PM - 6PM

M

GROUP MENUS 85 PP

FAMILY STYLE DINNERS

85pp

STARTERS

TUNA TARTARE

Avocado, wonton cup, soy ginger dressing

MUSHROOM & TRUFFLE FLATBREAD (D)(G)

Fontina, chestnut mushrooms, black truffle

LENTIL SALAD (N)(VE)

Puy lentils, edamame, golden raisins, sundried tomatoes, jalapeño, pickled onions, toasted hazelnuts, balsamic vinaigrette

BETROOT SALAD (D)(N)

Rocket, candied walnuts, goat's cheese crumble

CHARGRILLED OCTOPUS (D)

Puttanesca sauce, sunchoke purée, chorizo oil, samphire

BURRATA (V)(D)

La Latteria mozzarella, heirloom tomatoes, wildflower honey, fresh basil

MAINES

RIB EYE 800g (D)

Galway, 48 days dry aged

DOVER SOLE MEUNIÈRE 600g (D)(G)

Dover sole fillet, brown caper butter

SIDES

BRUSSELS SPROUTS (D)

TRIPLE COOKED FRIES

WILD MUSHROOMS (D)

PADRON PEPPERS

TENDERSTEM BROCCOLI

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

STICKY TOFFEE PUDDING (D)(G)

English cream

M

GROUP MENUS 100 PP

FAMILY STYLE DINNERS 100pp

CLASSIC SEAFOOD PLATTER

12 oysters, U10 shrimps, tuna tartare, hamachi ceviche,
native mussels, brown crab claws

STARTERS

KALE CAESAR (D)(G)

Baby gem lettuce, bacon shards, kale chips, garlic croutons

MARYLAND CRAB CAKE (G)

Crab meat, classic tartar sauce

BURGUNDY SNAILS (D)(N)

Herbs and garlic butter

FENNEL AND SAGE CHORIZO

House made pork chorizo, clobbered cranberry mustard

SURF & TURF

NY SIRLOIN 800g

Australian Wagyu, grade F2, marble 6-7

PRAWNS A LA PLANCHA

U7 prawns, rosemary, garlic, green chili

SIDES

BRUSSELS SPROUTS (D)

TRIPLE COOKED FRIES

WILD MUSHROOMS (D)

PADRON PEPPERS

TENDERSTEM BROCCOLI

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

STICKY TOFFEE PUDDING (D)(G)

English cream

M

GROUP MENUS 120 PP

FAMILY STYLE DINNERS 120pp

SEAFOOD TOWER

POSEIDON TOWERS (D)(G)

18 oysters, 10 shrimps, tuna tartare, hamachi ceviche, whelks, cockles, clams, native mussels, brown crab claws

STARTERS

LOBSTER ROYALE TAILS (OSSETRA)

Poached Maine lobster served with aioli and Ossetra caviar

FRESH HAND DIVED SCALLOPS

Olive oil & lemon

MAINES

TOMAHAWK STEAK 1.2KG

On the bone, cooked to perfection, not for the faint of heart'

ANGRY LOBSTER PASTA (D)(G)

Linguine with Maine lobster, spicy bisque and bottarga

CHOICE OF BUTTERS & SAUCES

SIDES

BRUSSELS SPROUTS (D)

TRIPLE COOKED FRIES

WILD MUSHROOMS (D)

PADRON PEPPERS

TENDERSTEM BROCCOLI

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

SOFT BAKED COOKIE (D)(G)

Chocolate chips

KEY LIME PIE (D)(G)

Lime meringue, Chantilly cream

M

FOOD & WINE PAIRING
150 PP

M

THE DRAWING ROOM PLATTERS

M

CANAPÉS

by the Dozen

RAW BAR

FRESH SHUCKED OYSTERS

Served with mignonette, tiger milk and fresh squeezed lemon

HAMACHI CEVICHE (D)

Aji Amarillo, coriander, sweet potato

TUNA TARTARE

Avocado, wonton cup, soy ginger dressing

MINI LOBSTER ROLLS (G) (D)

Brioche bun, aioli, paprika, celery, chives, oak leaves

COLOSSAL SHRIMP COCKTAIL

U7 Prawns horseradish cocktail sauce

SMOKED SALMON BLINIS (D) (C)

Smoked salmon, crème fraiche, salmon roe

CLASSIC STEAK TARTARE

Raw Tenderloin, served in a potato bark crisp

CLASSIC MAINE

ROMAN ARTICHOKEs

Fried artichokes, green olive tapenade, smoked garlic

MARYLAND CRAB CAKES

Crab meat, classic tartar sauce

CRISPY FISH TACOS (D) (G)

Crispy battered cod, soft tortilla, pico de gallo

FRIED CHICKEN (D)

Crispy buttermilk fried chicken with ranch & smoked chili dipping sauce

SHORT RIB CROQUETTES (D) (G)

Pulled short rib, pork bacon, gruyère, jalapeño

MUSHROOM AND TRUFFLE FLATBREAD (G)(D)

Chestnut mushrooms, fontina black truffle

VERDE FLATBREAD (VE)

Pesto, zucchini, pardon peppers, rocket, artichokes

TRUFFLE FRIES

Triple cooked, pecorino, truffle oil

PARDON PEPPERS

Viking salt

M

MENU PRICING MATRIX

FUNCTION PACKAGES (ON PER HEAD BASIS)	BASIC PACKAGE	SOFT PACKAGE	HOUSE PACKAGE	HOUSE SPIRITS PACKAGE
BREAKFAST FUNCTION MENU	100	INCLUSIVE	N/A	N/A
CHEFS PLAT DU JOUR	100	100	100	100
THE MAINE EXPERIENCE	100	100	100	100
THE CLASSICS	100	100	100	100
TASTE OF THE MAINE	100	100	100	100
2X CANAPES	100	100	100	100
4X CANAPES	100	100	100	100
8X CANAPES	100	100	100	100
THANKSGIVING	100	100	100	100
CHRISTMAS 1	100	100	100	100
CHRISTMAS 2	100	100	100	100



TERMS AND CONDITIONS

Minimum Spend

A 'minimum spend' will be agreed upon prior to your event and signed off on the 'booking sheet'/ contract. Should the amount owing at the end of the event fall short of the pre-agreed figure, the 'minimum spend' will then apply; in this instance the restaurant reserves the right to add a hire charge to make up the difference.

Deposits

In order to secure your booking we require a deposit to the value of 50% of the total price – deposits can be made by credit card at the restaurant in advance, cheque or cash. Please note that we cannot accept credit card payments over the phone and cheques should be made payable to The MAINE Mayfair. Refunds can indeed be issued, but only up to (and including) 14 days before the agreed event, after which point deposits will be non-refundable.

Confirmed Guests

One week prior to the event the customer is required to confirm the number of guests that will be in attendance. On the night of the event, should the numbers fall below the confirmed amount then the restaurant will charge for the 'confirmed' number of guests (i.e. minimum spend) unless notice of 48 hours has been given. If attendance is above the confirmed amount then the customer is required to pay the excess amount.

Credit Facility

Should you wish to be invoiced post-event then you will have to set up a credit agreement with The MAINE Mayfair – this process requires 4 weeks' prior notice. Upon application we will send you the relevant application forms – please fill in the details and return them to The MAINE Mayfair together with a copy of your valid trade license.

Tax and Service Charge

All food and beverage charges are inclusive of 10% municipality tax and 15% service charge.

Food and Beverage

The restaurant's menus change according to seasonality and availability. Should the circumstance arise where a certain item is not available then this will be suitably substituted and the customer made aware as soon as possible. The customer must confirm their menu choice to the restaurant one week prior to the event.

Cancellation Policy

We do not require credit details to confirm the reservation, however we would ask that a weeks' notice is given for a cancellation subject to the 'Deposits' terms above.

Declaration

Upon confirming an event, the customer must complete and sign the 'booking form', in so doing the customer is entering into an agreement to abide by the above terms and conditions.