

MARK'S CLUB

PRIVATE DINING & ENTERTAINING

46 CHARLES STREET, LONDON W1J 5EJ



The Reception

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 away from home for Members.

Here, timeless, traditional décor, perfect comfort, understanding and attentive service create a peaceful retreat far removed from the bustle of city life.

A home away from home in the heart of Mayfair

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 three 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 Bar

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 art 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.

CAPACITIES

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





The Garden Room



The Garden Room



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.



CAPACITIES

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 Indian Room
Styled by Tony Marklew



The Circus Room
Styled by Cabana



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.

CAPACITIES

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.



*Playful details make
The Circus Room a
perfect space in which
to entertain*





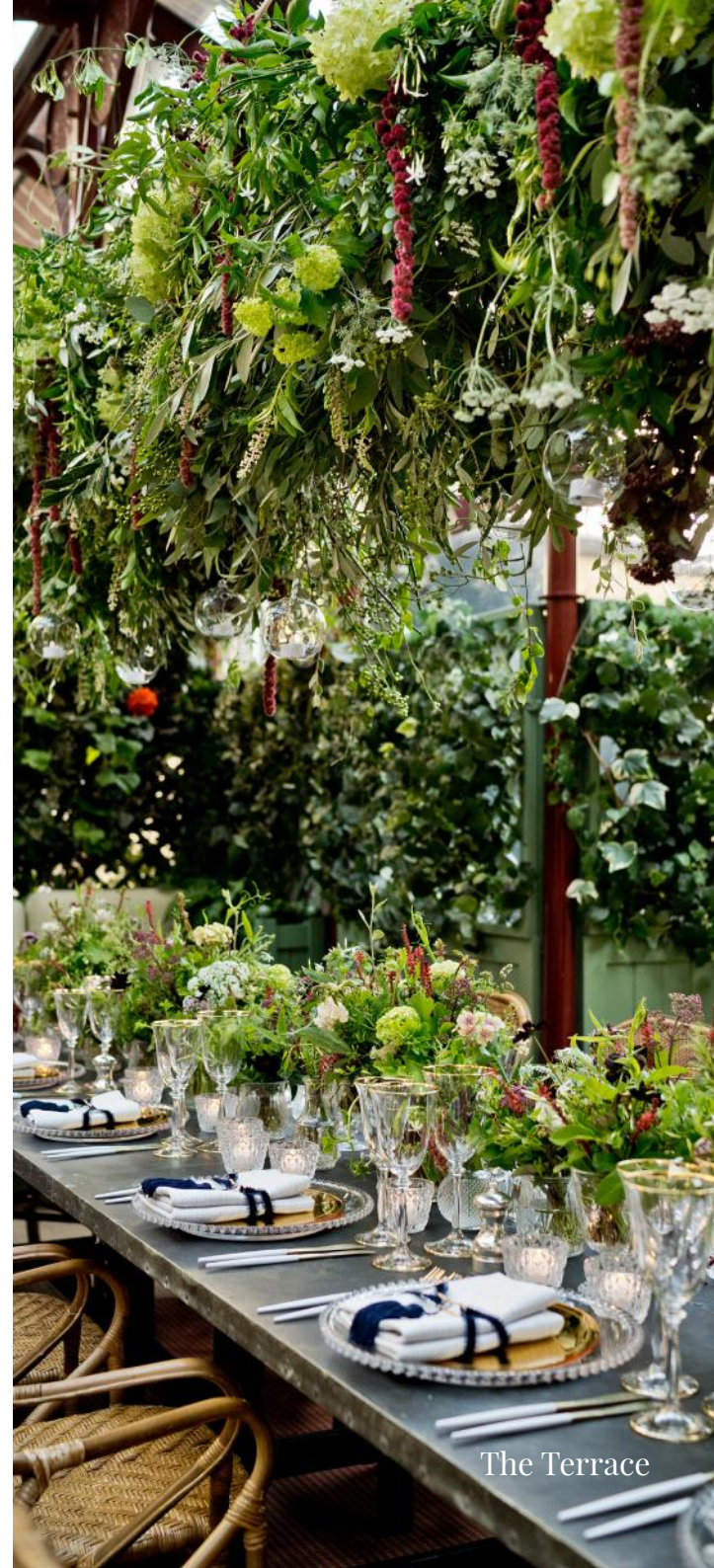
The Terrace

THE TERRACE

The Terrace at Mark's Club provides the perfect space for an intimate drinks party. Heated and covered, the Terrace is adorned with evergreen plants, flowers and glowing lanterns, providing a secluded oasis in the heart of Mayfair.

Private drinks parties for under 35 guests can be hosted on The Terrace





SAMPLE CANAPÉ MENU

Please select a choice from the below
(custom quantities can be accommodated
upon request):

6 x canapés £25 per person

8 x canapés £30 per person

COLD

Crêpe & Crab, Pomegranate, Lime Zest
Sesame Seared Tuna, Julienne in Soy Sauce
Gazpacho Shot Glass (V)
Rice Cracker, Pea & Truffle (V)
Wild Bream Tartare, Dill & Caviar
Cured Ham, White Port Wine, Melon Ball
Parmesan Sable, Beef Carpaccio, Truffle
Smoked Salmon Roulade, Cream Cheese,
Lemon, Asparagus, Crudités, Mint Yogurt (V)
Goat's Cheese, Basil & Sun Dried Tomato,
Focaccia Toast (V)
Croustade of Celeriac Remoulade &
Quail's Egg (V)
Blini of Smoked Salmon & Sour Cream

WARM

Lemon Sole Goujons, Tartare Sauce
Tandoori Prawn Skewer
Buttermilk Fried Chicken, Lemon Mayonnaise
Zucchini Fritti, Sweet Pepper Sauce (V)
Welsh Rarebit (V)
Mushroom Arancini (V)
Baby Calamari, Saffron Risotto & Peas
Iberico Croquette
Lobster Tempura, Wasabi Mayonnaise
Grilled Scallop wrapped in Iberico Ham
Chickpea Panisse, Salsa Verde (V)
Crispy Duck Parcels, Plum Sauce

SWEET

Strawberry Tartlet
Raspberry Macaroon
Chocolate & Pistachio Truffle
Mint Jello Shot & Lychee
Mint Citrus Crème Brûlée
Lemon Meringue Tartlet
Praline Eclair
Seasonal Fruit Skewer

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



The Games Room

SAMPLE MENUS

SET MENU ONE

£90

Roasted Tomato Soup, Smoked Paprika, Herb Dumplings
Crab & Avocado
Mark's Winter Salad, Miso Dressing

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Roasted Cornfed Chicken Breast, Tarragon Jus
Grilled Seabream, Braised Fennel, Sauce Vierge
Wild mushroom Risotto, Parmesan Shavings

~

Mashed potatoes, Chantenay Carrots, Broccoli,
Green Salad & Toasted Seeds

~

Tiramisu

Rhubarb Crumble with Confit Ginger
Or

Cheese Selection, Crackers and Garnish

~

Tea & Coffees Petit Fours

SET MENU TWO

£100

Wild Mushroom & Truffle Cream Soup, Parmesan Croutons
Tuna Tartare
Super Green Salad

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Roast Venison Loin, Poivrade Sauce with Cranberries
Pan-fried Wild Seabass, Salsa Verde
Grilled Vegetable & Potato Mille-feuille, Chestnut Velouté

~

Roast Potatoes, Spinach, Parsnips,
Rocket & Parmesan Salad

~

Sticky Toffee Pudding
Lemon Posset Tart, Crème Fraiche, Orange Sauce
Or

Cheese Selection, Crackers and Garnish

~

Tea & Coffees Petits Fours

SET MENU THREE

£125

Watercress Soup, Poached Duck Egg and Crispy Bacon
Seared Diver Scallops, Basil Pesto and Balsamic
French Bean Salad, Pickled Mushrooms & Deep-fried Shallots

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Roasted Veal Filet, Peppercorn Cream Sauce
Grilled Turbot, Sauce Choron
Tagliolini with Black Truffles

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Thick Cut Chips,
Cauliflower Cheese, French Beans,
Cherry Tomato Salad

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Tarte aux Poires "Bourdaloue"
Dark Chocolate Fondant, Praline Ice-Cream
Or

Cheese Selection, Crackers and Garnish

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Tea & Coffees Petits fours

FURTHER INFORMATION

Please note that for parties larger than 8 guests are offered a 'One Group Choice Menu' of one starter, one main and one dessert or an 'Individual Choice Menu' where we kindly ask for your guests' individual choices beforehand. Dietary requirements will of course be accommodated, where possible.

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





WINE & CHAMPAGNE

WHITE WINE

Viré-Clessé - Tradition - Domaine Michel 2015 - Bottle £60
Chenin blanc - Swartland - Old Vines - Mullineux 2016 - Bottle £64
Sancerre - Mark's Club - P. Jolivet 2016 - Bottle £72
Châteauneuf-du-Pape - Château Mont-Redon 2015 - Bottle £95
Igt Umbria - Cervaro della Sala - Marchesi Antinori 2015 - Bottle £150
Chassagne-Montrachet 1er cru - Abbaye de Morgeot - O. Leflaive 2013 - Bottle £180

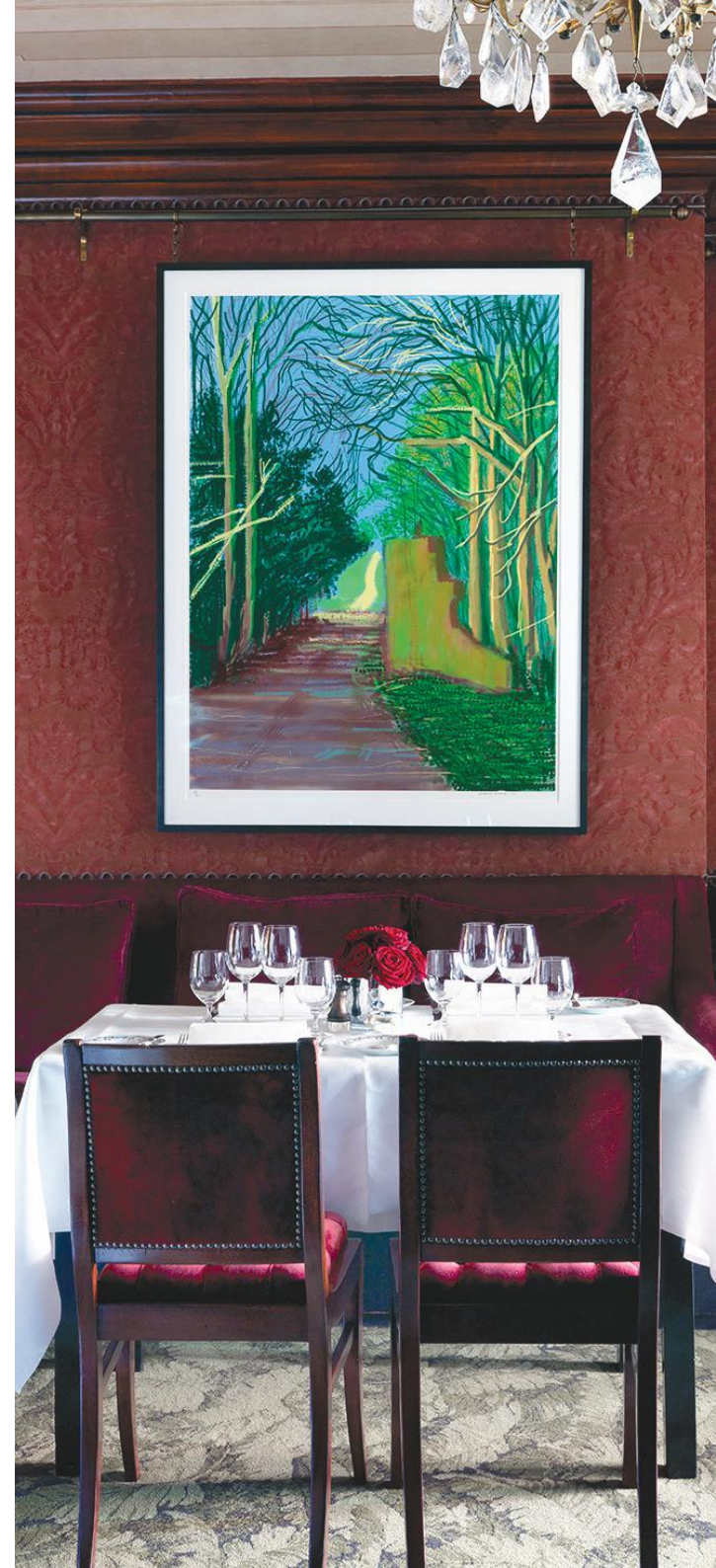
RED WINE

Castillon-Côtes de Bordeaux - Château Cap de Faugères 2012 - Bottle £65
Ribera del Duero - PSI - Dominio de Pingos 2016 - Bottle £110
Cabernet sauvignon - Hemel-en-Aarde Valley - Restless River 2013 - Bottle £115
Brunello di Montalcino - Castiglion del Bosco 2012 - Bottle £125
Gevrey-Chambertin - Les Jeunes Rois - Geantet-Pansiot 2013 - Bottle £165
Saint-Julien - Clos du Marquis 2002 - Bottle £200

CHAMPAGNE

Prosecco Treviso - Fiol n.v. - Bottle £50
Champagne - Delamotte - Private Cuvée n.v. - Bottle £90
Champagne - Ruinart - Blanc de Blancs n.v. - Bottle £148
Champagne - Bruno Paillard - Première Cuvée Rosé n.v. - Bottle £135

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FURTHER DETAILS

MARK'S CLUB DINING

Breakfast available for private events

Lunch - 12.00pm – 2.30pm

Dinner - 7.00pm – 10.00pm

For additional opening hours including weekends please contact the Events Team.

DRESSCODE

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 before 6pm. Trainers, light coloured footwear 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.

EXCLUSIVE HIRE

Available in exceptional circumstances upon request.

PRIVATE EVENT ENQUIRIES

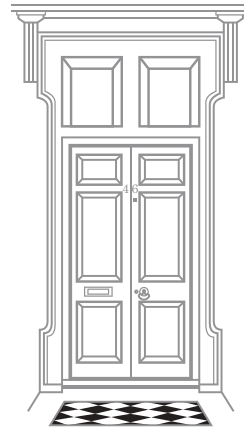
For more information and to make an enquiry, please contact:

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