

# The Lansdowne Club





The Lansdowne Club

## A Stunning Events Venue in the Heart of London's Mayfair...

I am delighted to enclose details of the events facilities available at the Lansdowne Club.

Located in the heart of Mayfair, the Lansdowne Club is a private members club where 18<sup>th</sup> Century grandeur meets stylish Art Deco. The club offers a central yet private location, tucked away from the hustle and bustle of the West End. Situated in the original Lansdowne House designed in 1763 by Robert Adam, the Club today houses architecture of both the elegance of the eighteenth century and the Art Deco style of the 1930s.

We have 5 private rooms of varying sizes, the majority of which benefit from natural daylight. Each room has its own individual style, ensuring an event your guests will never forget.

From a breakfast meeting or presentation in the Sun Room to a dinner dance for 150 people in our Ballroom, we can complement any event with superb catering from our own kitchen.

The club also boasts 73 luxurious en-suite bedrooms, in which we can accommodate members and their guests overnight.

We look forward to welcoming you to the Lansdowne Club. For further information, or to make a booking please do not hesitate contact me on the number below.

Yours sincerely,

*Berenika*

Berenika Kaczmarska  
Events Coordinator

T: 020 7318 6125  
F: 020 7318 6124  
E: [Berenikakaczmarska@lansdowneclub.com](mailto:Berenikakaczmarska@lansdowneclub.com)



The Lansdowne Club

# Room Capacities

		Room Styles			
Room	Location	Theatre	Boardroom	Dinner	Standing Reception
<b>Ballroom</b>	Ground Floor	150	66	150	250
<b>Shelburne Room</b>	3 <sup>rd</sup> Floor	60	30	50	80
<b>Findlay Room</b>	3 <sup>rd</sup> Floor	N/A	18	18	N/A
<b>Sun Room</b>	4 <sup>th</sup> Floor	N/A	14	14	N/A
<b>5<sup>th</sup> Floor Meeting Room</b>	5 <sup>th</sup> Floor	N/A	6	N/A	N/A



The Lansdowne Club

## Room Hire Charges

<b>Room</b>	<b>Day Hire</b>
<b>Ballroom</b>	£4,000.00
<b>Shelburne Room</b>	£850.00
<b>Findlay Room</b>	£750.00
<b>Sun Room</b>	£550.00
<b>5<sup>th</sup> Floor Meeting Room</b>	£350.00

The 5<sup>th</sup> Floor Meeting Room is available to hire at an hourly rate of £45.00 per hour

- All rates are subject to change at the discretion of the Lansdowne Club Council.
- Partial day events (morning, afternoon or evening) will be charged at 50% of the rates shown.
- Any events outside these times will be subject to the full rates.
- A minimum food spend applies for events held during peak times, details of which can be made available on request.
- Please note there is a total minimum spend of £7,000.00 for events taking place in the Ballroom at weekends.
- For events finishing after 10:30pm, an additional charge of £200 in the Ballroom and £100 in the Shelburne, Findlay or Sun Room will apply.
- A service charge of 12.5% will be added to the total of all final invoices.
- All prices are inclusive of VAT at the current rate.

Please note that the above rates are applicable from 1<sup>st</sup> September 2018



The Lansdowne Club

## Breakfast Menus

### Continental Breakfast Buffet

Freshly Baked Croissants, Danish,  
Pain au Chocolate and Bread Rolls  
Selection of Preserves, Honey and Marmalade  
House Made Yoghurt and Granola Pots  
Fruit and Natural Yoghurts  
Fruit Basket  
Selection of Teas and Coffee  
Freshly Squeezed Orange Juice  
Fresh English Apple Juice  
Cranberry Juice  
Still and Sparkling Water

£18.00 per person  
(Minimum numbers of 10 people required)

### Full English Breakfast

Scrambled Eggs, Butlers Bangers, English Bacon,  
Tomato, Mushrooms, Black Pudding,  
Hash Browns and Baked Beans  
Freshly Baked Croissants, Danish,  
Pain au Chocolate and Bread Rolls  
Selection of Preserves, Honey and  
Marmalade  
Selection of Teas and Coffee  
Freshly Squeezed Orange Juice  
Fresh English Apple Juice  
Cranberry Juice  
Still and Sparkling Water

28.50 per person  
(Buffet served, minimum 20 people)

£30.00 per person  
(Plated service, minimum 10 people,  
maximum 40 people)

### À la Carte Breakfast

Bacon Bap or Baguette	£ 6.50 per person
Butlers Banger Bap or Baguette	£ 6.50 per person
Free Range scrambled Egg and Chive Bap	£ 5.75 per person
Freshly Baked Croissants, Danish, Pain au Chocolate and Bread Rolls <i>(Served with a Selection of Preserves, Honey and Marmalade)</i>	£ 6.50 per person
Fruit Basket	£ 5.75 per person
Sliced Fruit Platter	£ 8.25 per person
Freshly Squeezed Orange Juice (Jug)	£12.00 per person
Selection of Teas, Coffee and Biscuits	£ 5.00 per person



The Lansdowne Club

## Working Lunches

### Working Lunch 1

Selection of Sandwiches and Wraps  
(1.5 rounds per person)  
French Fries with Tomato Ketchup  
and Mayonnaise  
(or Veg Crudités and Dips)  
Selection of Teas and Coffee  
with Chocolate Chip Cookies  
Mineral Water and Fresh Orange Juice

£21.00 per person  
(Minimum numbers of 5 people required)

### Working Lunch 2

Selection of Sandwiches  
(1.5 rounds per person)  
French Fries with Tomato Ketchup and Mayonnaise  
(or Veg Crudités and Dips)  
Warm Home-Made Savoury Tarts  
British Cheeseboard with Crackers, Grapes  
and Chutney  
Fruit Bowl  
Selection of Teas and Coffee  
with Chocolate Chip Cookies  
Mineral Water and Fresh Orange Juice

£27.00 per person  
(Minimum numbers of 5 people required)

### Working Lunch 3

Selection of British Artisan Cured Meats and Patés  
with Pickles  
Falafels with Beetroot Houmous  
Warm Artisan Breads  
Ginger Pig Sausage Rolls with Brown Sauce  
Tomato and Mozzarella Bruschetta Bread  
Smoked Mackerel and Guacamole Focaccia Toasts  
French Fries with Tomato Ketchup and Mayonnaise  
British Cheese Board with Crackers, Grapes and  
Chutneys  
Tossed Baby Leaf Salad  
Watermelon and Feta Salad  
Selection of Teas and Coffee  
with Chocolate Chip Cookies  
Mineral Water and Fresh Orange Juice

£32.00 per person  
(Minimum numbers of 10 people required)

### Healthy Working Lunch

Ryvita Crisps topped with Smoked Salmon and  
Cream Cheese, Avocado, Tomato and Feta and  
Chicken Caesar  
Mini Salad Jar Selection  
Vegetable Crudités, Corn Chips and Pitta Breads  
with Guacamole, Houmous and Yoghurt and Mint  
Dip  
Yakitori Chicken Skewers with Sesame Aioli  
Fruit Kebabs with Honey and Yoghurt Dip  
Selection of Teas and Coffee  
Mineral Water and Fresh Orange Juice

£29.00 per person  
(Minimum numbers of 5 people required)



## The Lansdowne Club

### Optional Extras

Sweet Potato Fries	£4.00 per person
Ginger Pig Sausage Roll	£8.50 per person
Ginger Pig Lamb Sausage Roll	£8.50 per person
Quail Egg Scotch Egg	£6.50 per person
Yakatori Chicken with Sesame Aioli	£3.75 per person
Honey and Mustard Glazed Mini Sausages	£3.50 per person
Mini Cod and Parsley Cakes with Tartare Sauce	£3.25 per person
Falafels with Beetroot Houmous	£2.50 per person
Tomato and Mozzarella Bruschetta Breads	£3.25 per person
Smoked Mackerel and Guacamole Focaccia Toasts	£4.75 per person
Fruit Basket	£5.75 per person
Sliced Fruit Platter	£8.25 per person
Fruit Skewers with Chocolate Sauce	£5.75 per person
British Cheese Platter with Grapes, Figs, Quince Jelly, Celery and Crackers	£9.00 per person
Mixed Tender Leaf Salad with Balsamic	£10.00 per person
Rocket and Parmesan Salad	£10.00 per person
Tomato, Onion and Basil Salad	£10.00 per person

Minimum numbers of 5 people are required for the above items  
with the exception of the salads and cheese platter where a minimum order of 10 is required

### Coffee Breaks

Filter coffee and a selection of Twinings teas served with your choice of the below:

Biscuits	£5.00 per person
Homemade Cookies	£5.75 per person
Portuguese Custard Tarts	£5.75 per person
Doughnuts	£5.75 per person
Granola, Honey and Greek Yoghurt Pots	£5.75 per person
Magnum Ice Creams White or Dark	£5.75 per person
Muffins	£6.00 per person
Pastries and Croissants	£6.00 per person
Fruit Skewers with Chocolate Sauce	£7.25 per person
Scones with Jam and Clotted Cream	£7.00 per person
Free Range Scrambled Egg and Chive Baps	£8.25 per person
Smoked Salmon and Cream Cheese Bagels	£8.50 per person
English Bacon Baps or Baguettes	£8.75 per person
Sausage Baps or Baguettes	£8.75 per person



The Lansdowne Club

# Finger Buffet Menu

## Sandwiches (please select 1)

1. Mixed Platter of Sandwiches (1 round per person)
2. Selection of Wraps, Filled Bagels and Baguettes
3. British Artisan Charcuterie Platter and Homemade Patés with Sourdough Bread and Chutneys

## Cold Bites (please select 3)

4. Tomato and Mozzarella Brochettes (v)
5. Quail Scotch Eggs with Sauce Gribiche
6. Smoked Mackerel and Guacamole on Focaccia Toasts
7. Mini Falafels with Beetroot Ricotta (v)
8. Pea and Mint Quiches (v)
9. Grilled Asparagus served with Minted Hollandaise (v)

## Hot Bites (please select 3)

10. Mini Sausages with a Honey and Mustard Glaze
11. Yakitori Chicken with Sesame Aioli
12. Ginger Pig Lamb Sausage Rolls
13. Peking Duck Spring Rolls
14. Quinoa and Spiced Squash Lollipops with Tzatziki (v)
15. Halloumi Sticks with Tomato Chutney (v)

£31.00 per person

## Optional Extras

4oz Cheeseburgers	£7.50
Mini Pizza Pockets	£3.75
Thick Cut Chips with Chilli Mayo	£3.75
Posh Fish Finger Rolls	£8.00
Grilled Halloumi and Tomato Focaccia	£8.50
Fresh Fruit Tartlets	£5.00
Oreo Brownie with White Chocolate Ganache	£5.00
Caramel and Banana Cheesecake Pots	£5.00
Lemon Drizzle Cake with Lemon Cream	£5.00

Minimum numbers of 10 are required for the Finger Buffet Menu

Please note that the above rates are applicable from 1<sup>st</sup> September 2018





The Lansdowne Club

# Fork Buffet Menu

## Starter (please select one)

British Artisan Charcuterie Boards  
with homemade patés, Artisan breads, vegetarian mezze and a selection of chutneys

OR

Platters of Smoked and Potted Fish  
Smoked salmon, smoked mackerel, potted shrimps and crayfish tails  
with vegetarian mezze, rye bread and house pickles

## Meat Main Course (please select one)

Aged Steak, Ale and Mushroom Pie  
Roast Breast of English Chicken with Thyme Gravy  
Lamb Rogan Josh  
Pork Cutlets 'Au Poivre'

## Fish Main Course (please select one)

Keralan Fish Curry  
Lansdowne Fish Pie topped with Dill Mash  
Seared Scottish Salmon on Courgette Spaghetti with Sunflower Pesto  
Moroccan Spiced Seabream and Tahini Dressing

## Vegetarian Main Course (please select one)

Seasonal Vegetable and Lentil Madras  
Mediterranean Vegetable and Borlotti Bean Lasagne  
Macaroni and Cheese Bake  
Seasonal Mushroom and Sweet Potato Stroganoff

## Sides (please select 2)

Creamed Potatoes • Lemon and Cardamom Pilau Rice  
Minted Buttered New Potatoes • Garlic and Thyme Roasted Seasonal Vegetables  
Buttered Peas and Carrots • French Beans with Shallots  
Broccoli and Toasted Almonds • Saag Aloo

Cont'd Over



The Lansdowne Club

**Salads** (please select one from each section)

Leafy

Rocket and Parmesan

Mixed Tender Leaf

Caesar

Radicchio and Orange with Sumac Yoghurt Dressing

Compound

Moroccan Spiced Aubergine and Mint Yoghurt with Pomegranate

Roasted Beetroot and Orange with Tahini Dressing

Watermelon and Feta with Fresh Mint

Tomato and Basil

Starch

Potato and Chive

Oriental Vegetable and Quinoa with Lime and Chilli Dressing

Italian Pasta with Sundried Tomato and Artichokes in a Pesto Dressing

Pea, Mint, New Potato and Goat's Cheese with Honey and Mustard Dressing

**Desserts** (please select two)

Seasonal Fruit Crumble with Custard

Baked Vanilla Cheesecake with Raspberry Coulis

Tropical Fruit Salad with Thick Single Cream

Rich Chocolate Torte with Berry Coulis

Tiramisu

2-Course £39.00 per person

3-Course £49.00 per person

Minimum numbers of 20 are required for the Fork Buffet Menu

Please note that the above rates are applicable from 1<sup>st</sup> September 2018



The Lansdowne Club

# Bowl Food Menu

A perfect solution for standing events where canapés are just not enough!  
Each dish is served in a small bowl or plate that fits into the palm of your hand

## Meat (please select one)

1. Jimmy's Bangers with Mash and Rich Onion Gravy
2. Moroccan Spiced Chicken with Apricot and Saffron Cous Cous and Tahini Dressing
3. Grilled Lamb Cutlet with Roasted Rosemary and Sea Salt Potatoes and Chimichurri Sauce
4. Sticky Short Rib of Beef with Chive Creamed Potato and Red Wine Jus
5. Char Siu Pork with Sticky Rice

## Fish (please select one)

6. Keralan Fish Curry with Lemon and Cardamom Rice
7. Miso Glazed Salmon with Asian Salad and Ponzu Dressing
8. Flaked Haddock on Pea and Lemon Risotto
9. Baked Cod with Champ Potato and Chive Cream Sauce
10. Salt and Pepper Squid with Aioli

## Vegetarian (please select one)

11. Seasonal Vegetable and Lentil Curry with Lemon Rice
12. Baked Gluten Free Gnocchi with Tomato and Basil Sauce and Basil Pesto
13. Chicory, Apple, Quinoa and Pecan Salad tossed in a Blue Cheese Dressing
14. Penne in Tomato and Basil Sauce with Parmesan and Pinenuts
15. Courgette Spaghetti with Sundried Tomato, Olives, Roasted Pumpkin and Salsa Verde

3 Bowls - £25.00 per person

Or

£9.50 Per Bowl

Minimum numbers of 20 are required for the Bowl Food Menu

Please note that the above rates are applicable from 1<sup>st</sup> September 2018



The Lansdowne Club

# Day Delegate Package

£65.00 per person

The all-inclusive Day Delegate Package is an ideal way to control your conference budget. The package includes:

Room Hire  
Arrival tea, coffee and bacon sandwiches  
Mid morning tea, coffee and biscuits  
Finger Buffet Lunch (see below) with juice and water  
Mid afternoon tea, coffee and cakes  
Mineral water, pads, pens and mints  
Service and VAT

This rate applies from Monday to Friday - 8am to 5pm (subject to availability)  
50 - 150 delegates in the Ballroom, 20 - 50 in the Shelburne Room

## Finger Buffet Menu

### Sandwiches (please select 1)

1. Mixed Platter of Sandwiches (1 round per person)
2. Selection of Wraps, Filled Bagels and Baguettes
3. British Artisan Charcuterie Platter, Homemade Patés, Sourdough Bread and Chutneys

### Cold Bites (please select 3)

4. Tomato and Mozzarella Brochettes (v)
5. Quail Scotch Eggs with Sauce Gribiche
6. Smoked Mackerel and Guacamole on Focaccia Toasts
7. Mini Falafels with Beetroot Ricotta (v)
8. Pea and Mint Quiches (v)
9. Grilled Asparagus served with Minted Hollandaise (v)

### Hot Bites (please select 3)

10. Mini Sausages with a Honey and Mustard Glaze
11. Yakitori Chicken with Sesame Aioli
12. Ginger Pig Lamb Sausage Rolls
13. Peking Duck Spring Rolls
14. Quinoa and Spiced Squash Lollipops with Tzatziki (v)
15. Halloumi Sticks with Tomato Chutney (v)



The Lansdowne Club

# Canapé Menu

## Meat (Hot)

1. Yakitori Chicken with Sesame Aioli
2. Grilled Lamb Skewer with Chimichurri Dip
3. Mini Beef and Horseradish Yorkshire Pudding
4. Honey and Mustard Glazed Mini Sausage
5. Peking Duck Spring Roll with Plum Sauce

## Meat (Cold)

6. Trealy Farm Smoked Duck Breast on Crostini with Mango Salsa
7. Ham Hock Bite with Piccalilli
8. Aged English Beef Tartare on Savoury Sable with Parmesan Custard
9. Chargrilled Chicken and Spiced Avocado on Tortilla Chip
10. Crisp Parma Ham and Gorgonzola Tartlet

## Fish (Hot)

11. Cod and Parsley Fishcake with Tartare Sauce
12. Smoked Haddock Arancini with Lemon and Dill Mayo
13. Baked Scottish Salmon on Brioche with Hollandaise
14. Tempura King Prawn with Ponzu Vinaigrette
15. Devilled Whitebait Cone with Marie Rose Sauce

## Fish (Cold)

16. Tuna Tartare and Miso Mayo Spoon
17. Curried Crab and Avocado Croustade
18. Smoked Scottish Salmon Blini with Soured Cream and Caviar
19. Cajun King Prawn and Pineapple Skewer with Spiced Rum Syrup
20. Citrus Cured Seabream with Pickled Beetroot on Pumpernickel Bread

## Vegetarian (Hot)

21. Macaroni and Cheese Bon Bon with Red Onion Marmalade
22. Mini Falafel with Beetroot Ricotta
23. Mini Vegetable Spring Roll
24. Paneer with Lentil Dhal on a Mini Naan with Coriander Oil
25. Quinoa and Spiced Squash Lollipop

## Vegetarian (Cold)

26. Pumpkin and Ricotta Tart with Truffle Honey
27. Goat's Cheese Round with Pinenuts, Balsamic Glaze and Sweet Pepper Drops
28. Ratatouille Croustade with Basil and Tahini Dressing
29. Compressed Melon with Feta, Pistachios and Mint
30. Miso Glazed Celeriac with Sesame Aioli

£4.25 per canapé, per person

Minimum 5 canapés per person  
Minimum numbers of 20 are required for the Canapé Menu



The Lansdowne Club

# Lunch and Dinner Menus

## Starters (please select **one**)

1. Miso Mariated Yellowfin Tuna Tartare with Soya Pickled Kohlrabi, Shimeji Mushrooms, Wasabi Mayo and Coriander and Ponzu Dressing £13.95
2. 50°C Sous-Vide Salmon with Soused Cucumber, Soured Yoghurt and Rye Crumb £11.50
3. Carpaccio of Marinated Atlantic Scallops with Golden Raisins, Pinenuts, Variations of Pink Grapefruit and Curry Oil £16.50
4. Crayfish Cocktail with Avocado, Baby Gem, Sundried Tomato, Cucumber and Marie Rose Sauce £11.50
5. Forman's London Cured Smoked Salmon with Shallots, Watercress a Pickled Pink Quail's Egg and Lemon Dressing £12.95
6. Cured Cornish Mackerel with Marinated Cucumber, Roasted Beetroot and Yuzu and Lime Gel £9.50
7. Rare Aged English Beef Salad with Watercress, Peas, Radish, Goat's Milk Purée and Horseradish Mayonnaise £14.50
8. Ham Hock and Pea Terrine with Apricot Chutney, Focaccia Croute and Babyleaf Salad £8.95
9. Smoked English Duck Breast with Marinated Carrots, Compressed Pineapple and Sorrel and Orange Oil £11.50
10. Goat's Curd and Watercress with Pickled Mooli, Radish, Beetroot, Batavia Lettuce and a Red Wine and Shallot Vinaigrette (v) £11.95
11. Pea, Ricotta and Mint Tart served with a Pickled Herb Salad and Rapeseed Oil Mayonnaise (v) £9.50
12. Heritage Tomato and Burrata Salad with Balsamic Glaze, Basil Oil and Sourdough Croutons (v) £9.95
13. Chopped Salad of Baby Gem, Radish, Sugarnap Peas, Heritage Tomato and Muscatel Vinaigrette (v) £10.95
14. Gluten Free Gnocchi bound in Tomato and Basil Sauce and served with Pumpkin Seed Salsa Verde and Marinated Courgette (v) £10.95

## Main Courses (please select **one**)

- |   |        |
|---|--------|
| 15. Roast Breast of Guinea Fowl with Dauphinoise Potato, a Kale and Carrot Medley and Thyme Gravy                                       | £25.50 |
| 16. Roast Chump of Kentish Lamb with Roasted Crushed Minted New Potatoes, Flageolet Bean Mash, Aubergine and a Capers and Basil Sauce   | £37.50 |
| 17. Aged Fillet of English Beef with Roasted Chateau Potatoes, Turned Carrots, Parsnip Purée, Cavolo Nero and a Madeira and Truffle Jus | £38.95 |
| 18. Breast of Barbary Duck with Potato Terrine, Medley of French Beans, Broccoli, Cabbage and a Sour Cherry Jus                         | £26.50 |
| 19. Herb and Garlic Marinated Corn Fed Chicken, Courgette Spaghetti, Roasted Squash and Artichoke with Pumpkin Seed Salsa Verde         | £25.95 |
| 20. Aged British Featherblade of Beef braised in Ale and served with Horseradish Creamed Potato, Parsnip, Cabbage and Braising Liquor   | £22.95 |
| 21. Kentish Lamb Cutlets with Confit Potato, Roasted Beetroot, Variation of Peas and Mint Jus   | £34.50 |
| 22. Fillet of Black Seabream with Moroccan Cous Cous, Sumac Roasted Vegetables, Rocket Cress, Rose Harissa Dressing and Orange Oil      | £26.95 |
| 23. Baked Fillet of Scottish Salmon with Courgette Spaghetti, Clams, Seashore Vegetables and Caviar Fish Cream                          | £32.50 |
| 24. Roasted Seabass with Saag Aloo, Ginger Infused Straw Vegetables, Coriander Salsa and Chilli Oil                                     | £24.50 |

## Vegetarian Main Courses (please select **one**)

- |   |        |
|---|--------|
| 25. Chestnut and Broccoli Risotto with Truffle Vinaigrette, Basil Cress and a Focaccia Crisp  | £16.50 |
| 26. Charred English Leeks with Mushroom Purée, Roasted New Potatoes. Beetroot, Broccoli, Ricotta and a Red Wine and Shallot Vinaigrette   | £15.50 |
| 27. Beetroot Ravioli with Burnt Radicchio, Tenderstem Broccoli and Miso Sauce   | £19.95 |
| 28. Lentil, Squash and Spinach Wellington with Olive Oil and Rosemary Roasted New Potatoes, Baby Carrots, Mushroom and Brandy Cream Sauce | £16.50 |

## Desserts (please select **one**)

- |   |        |
|---|--------|
| 29. Orange and Treacle Tart with Orange Sorbet, Orange Gel, Chantilly and Orange Segments (v)           | £10.50 |
| 30. Pecan and Chocolate Brownie with Mandarin Jelly and Mandarin Foam                                   | £14.50 |
| 31. Classic Bakewell Tart with Crème Fraiche Sorbet, Raspberry Cream and Fresh Raspberries (v)          | £12.50 |
| 32. Champagne and Strawberry Mousse with Elderflower Sorbet   | £14.50 |
| 33. Tiramisu Dome with Espresso Ice Cream   | £9.50  |
| 34. Passionfruit and Mango Delice with Mango Sorbet   | £10.95 |
| 35. Caramelised Banana and Orelys Chocolate Tart with Banana Ice Cream (v)                              | £13.95 |
| 36. Honey Roasted Fig, Plum and Almond Tart with Honey and Ginger Ice Cream and Caramelised Almonds (v) | £10.95 |
| 37. Pistachio and Strawberry Mousse with Strawberry Sorbet  | £14.50 |
| 38. Chocolate and Praline Delice  | £11.95 |
| 39. Belgian Chocolate Tart with Malted Milk Ice Cream and Chantilly (v)                                 | £11.95 |
| 40. Chocolate Peanut Butter Mousse with Chocolate Peanut Ripple Ice Cream                               | £13.50 |

Also included: Filtered Coffee or Twinings Tea served with Lansdowne Chocolates

Minimum numbers of 10 are required for the Lunch and Dinner Menus

Please note that a **set menu** must be selected from the above for **all** guests  
Special dietary requirements can be catered for  
but must be confirmed 3 working days prior to your event.





The Lansdowne Club

# Wine List

## Champagne and Sparkling Wine

1. Prosecco DOCG Superiore Le Manzane NV  
*Veneto, Italy* £40.00  
Intensely fruity aroma with clear hints of ripe golden apple
2. Bernard Remy Brut Carte Blanche NV  
*Reims, France* £55.00  
Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh
3. Louis Roederer Brut 1<sup>er</sup> Cru NV  
*Reims, France* £105.00  
Full and generous on the palate, a complex wine that is both powerful and modern, a classic

## White Wine

4. Honore Berticot Sauvignon Blanc 2015  
*Côtes de Duras, France* £25.00  
An aromatic nose of raw blackcurrants and freshly cut grass.  
Fresh and fruity with good balance and structure
5. Muscadet de Sevre et Maine sur Lie, Domaine Du Manoir 2014  
*Loire Valley, France* £35.00  
Very complex, showing lovely flavours of citrus and elderflower, with soft acidity
6. Chenin Blanc / Ernst Gouws & Co 2016  
*Western Cape, South Africa* £35.00  
A refreshing unoaked Chenin Blanc displaying flavours of kiwi, citrus and apple against a smoky background
7. Bacchus, New Hall Vineyards 2014  
*Essex, England* £36.00  
Lime, apples and nettles on the nose. The palate is alive with lemon/lime acidity and an attractive, flinty minerality
8. Bishop's Leap Sauvignon Blanc 2013  
*Marlborough, New Zealand* £37.00  
Fresh and lively aromas of passionfruit, limes and floral notes.  
Vibrant palate with delicious ripe fruit
9. Gavi di Gavi Granée, Batasiolo 2016  
*Piedmont, Italy* £40.00  
Clear straw-yellow colour with greenish reflections, limpid and brilliant, fresh and flowery on the nose, good intensity and persistence
10. Chablis, Domaine Corinne Perchaud 2014  
*Burgundy, France* £46.00  
Fruity and spicy on the nose, it has a powerful palate with good minerality. Well balanced with great aromatic purity and roundness

11. Sancerre Blanc, Henri Bourgeois 2013  
*Loire Valley, France* £52.00  
With exotic fruit and citrus aromas, this subtle yet powerful wine finds its persistence and harmony in the exposition and quality of the terroir

## Rosé Wine

12. Chateau de l'Aumerade Cru Classé Rosé Cuvée Marie Christine 2016  
*Cotes de Provence, France* £38.00  
Elegantly styled with aromas of grapefruit, succulent peach and a refreshing acidity

## Red Wine

13. Saint Marc Reserve Merlot 2015  
*Languedoc, France* £25.00  
This merlot is made in a fruity and easy to drink style whilst being charming and well-balanced. A fruity nose mixed with spicy notes of thyme and pepper
14. Berry Brothers Good Ordinary Claret 2014  
*Bordeaux, France* £35.00  
Enduringly popular, this archetypal claret is deliciously quaffable with hints of soft red and blackberry fruit
15. Cabernet Sauvignon Reserva / Vina Echeverria 2017  
*Curico Valley, Chile* £34.00  
Plum and strawberry flavours combined with hints of red pepper and spice. A smooth and well balanced palate with a fruity and lasting finish
16. Tempranillo / Ars In Vitro / Tandem, 2013  
*Navarra, Spain* £35.00  
A fresh unoaked blend of Tempranillo and Merlot that expresses the power of the cool climate of the Yerri Vally
17. Côtes du Rhône, Domaine De La Solitude, Rhone Valley 2015  
*Rhône, France* £38.00  
A medium bodied wine with an enticing perfume of ripe cranberry and cherry and a fresh bite on the finish
18. Château Lestrille Capmartin Rouge 2010  
*Bordeaux, France* £40.00  
A medium bodied Bordeaux with good freshness on the palate and a nicely balanced finish
19. Cabernet Sauvignon Reserve, Piattelli Vineyards 2014  
*Cafayate, Argentina* £40.00  
A bold, distinguished wine with an enticing bouquet
20. Chianti Classico Il Molino di Grace, DOCG 2011  
*Tuscany, Italy* £43.00  
Lovely hints of wild berries that combine well with the aromas released by the wood of the barrels. A smooth and enjoyable Chianti
21. Bush Vine Syrah, Swartland Winery 2014  
*Swartland, South Africa* £42.00  
An upfront nose with an earthy bouquet of forest floor spices, violets and an earthy smokiness. A complex wine

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| 22. Ribera del Duero / Bodegas del Linaje Garsea 2012<br><i>Ribera del Duero, Spain</i><br>Aromas and flavours of bramble fruit complemented by a smooth texture, finessed and elegant                     | £45.00 |
| 23. Brouilly Château de Pierreux 2012<br><i>Burgundy, France</i><br>Aromas of crushed red fruit, a good depth of flavour on the palate, with enough structure to balance the wealth of ripe, cherry fruits | £47.00 |
| 24. DeLoach Pinot Noir 'Heritage Reserve' 2014<br><i>Sonoma County, USA</i><br>A rich flavour of ripe grapes, blueberries and cranberries. Smooth on the tongue with hints of tannins                      | £47.00 |

## Dessert Wine (375ml)

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| 25. Late Harvest Sauvignon Blanc / Viña Echeverria 2012<br><i>Curico, Chile</i><br>A rich and textured dessert wine showing complex flavours of ripe pineapple and creamy honeyed flavours with a long finish | £36.00 |
| 26. Sauternes / Chateau Suduiraut 2008<br><i>Bordeaux, France</i><br>Elegantly rich and voluptuous with almonds, honey and sweet candied fruits   | £46.00 |
| 27. Dobogo Tokaji Aszu 6 Puttonyos 2008 (500ml)<br><i>Tokaji, Hungary</i><br>Gorgeously rich yet precisely balanced, flavours of ripe apricot Camomile and peach, all cut with a zesty citrus note            | £96.00 |

## Port (750ml)

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| 28. Taylor's Late Bottled Vintage 2010<br><i>Douro, Portugal</i><br>Great intense fruit flavours and fantastic depth and complexity. The wine is harmonious and well crafted | £55.00 |
| 29. Colheita / Barros Port 1996<br><i>Douro, Portugal</i><br>Lovely balance between power and finesse with a silky texture and beautifully sustained flavours                | £85.00 |

Please note that the above rates are applicable from 1st January 2018  
Rates increase annually on 1<sup>st</sup> January  
Wines and vintages are subject to availability

For members, and non-members who wish to provide their own wine for events there is a corkage fee of £15.00 per bottle for wine, £17.50 per bottle for sparkling wine or £20.00 per bottle for champagne. Standard sized bottles only – no magnums or jeroboams are permitted



The Lansdowne Club

# Terms and Conditions

- Dress Code** The Club Dress Code must be adhered to by everyone entering the club including organisers and function guests/delegates. Men must wear a conventional jacket and collared shirt and ladies must be smartly dressed. Over the weekend there is a relaxed dress code where a jacket is not required, however, jeans, denim of any kind, casual trousers such as leggings and trainers are not permitted at any time.
- Payment** The quoted charges are due for payment 3 working days prior to the event. Any further charges will be invoiced and require payment no later than 14 days after the event.
- Staff Fund** The Club Rules do not allow members or guests to offer tips to the Club staff, However, a service charge of 12.5% will be added to the final function invoice (including room hire and staff transport charge).
- Staff Transport** Any function concluding after 10.30pm will incur an additional charge of £200.00 for staff transport (£200.00 for Ballroom functions and £100.00 for other rooms).
- Confirmation** To confirm a provisional booking, written confirmation (by letter or e-mail) must be received, along with a non-refundable deposit of the full room hire charge within 14 days of the booking being taken. A provisional booking will be released if the deposit and written confirmation is not received within this time period  
Deposits can be made via credit/debit card (Visa or Mastercard only), cheques made payable to The Lansdowne Club or by bank transfer, details as follows:  
  
AIB – Allied Irish Bank  
Sort Code: 23-83-97  
Account No: 02919071  
Name: The Lansdowne Club / Fitzmaurice House Ltd
- Cancellation by the Client** Should you wish to cancel your booking the cancellation policy is that the room hire deposit as detailed above is non-refundable. For cancellation made within 7 days of the event the full quoted charges will apply.  
For Ballroom events only: There is a cancellation charge of 50% on all anticipated costs if cancellation occurs within three months of the event, and 100% if cancellation occurs within one month.
- Cancellation by the Club** The Club reserves the right to cancel or amend any reservation should the Club or any part of it be closed due to fire, natural disaster, employee dispute, alteration, demolition or order of any public authority, or if the client becomes insolvent, or enters into liquidation or receivership.  
The Club reserved the right to cancel any function if it might prejudice the reputation of the Club. This is entirely at Management’s discretion.
- General Conduct** The client will conduct the function in an orderly manner without causing a nuisance and in full compliance with the directives and requirements of the Club management and the Club Rules and Bye-Laws (copy available on request)



## The Lansdowne Club

- Mobile Phones** Mobile phones must be switched off on entry to the Club; use is permitted only in the hired function room.
- Attending Numbers** Approximate numbers for functions should be advised by the client at least 14 days prior to the event. Final numbers and any special dietary requirements are required at least 3 full working days prior to the commencement of the function and these numbers advised will be the minimum number charged on the final invoice.  
The Club reserves the right to allocate an alternative private room to that reserved, should the guaranteed numbers fail to materialise.
- Food and Beverages** The client will ensure that no food or beverage is brought into the Club by themselves or any of their guests unless previously agreed in writing by the club. The client agrees to pay the club for any food, beverage or other service not pre-arranged but made available on request.
- Damage to Club Property** The client, in accepting these Terms and Conditions, assures responsibility for any and all damage caused by him/her or any member of his/her party, whether in the function room hired or in any part of the Club. The Club reserves the right to request sight of the client's relevant insurance policy in place to cover the event.
- Loss or Damage to Property** The Club shall not be responsible for the damage or loss of any merchandise or articles left in the club prior to, during and following a function. We remind you that when bringing in valuables including audio visual equipment, you do so at your own risk. The Club accepts no responsibility for loss or damage to any valuables left on the premises. Items left behind after a function will be held for 24 hours only, after which time they will be disposed of unless otherwise agreed in writing by the club.
- Children** Children of all ages are welcome at the club at the weekend (Friday – Sunday)  
Children are the responsibility of the parents and must be under parental guidance at all times.
- Smoking** Smoking is only permitted in the Courtyard, smoking is not permitted in any other area of the club. Please note that the courtyard closes at 11.00pm, after this time any guests wishing to smoke must do so outside the main entrance.



## The Lansdowne Club

9 Fitzmaurice Place, Mayfair, London, W1J 5JD  
+44 (0)20 7629 7200 | [Functions@LansdowneClub.com](mailto:Functions@LansdowneClub.com) | [www.LansdowneClub.com](http://www.LansdowneClub.com)

