



PRIVATE HIRE AT
THE FOOTMAN



WE'RE SO GLAD YOU FOUND US

We're delighted that our venue caught your eye, and we can't wait to show you why it's the ideal setting for your next event.

Whether you're planning a small, intimate gathering or a lavish celebration, our versatile spaces can be tailored to suit your needs.

Our menus feature fresh, innovative dishes and comforting British classics, offering a premium gastropub experience that's sure to impress your guests.

From your initial enquiry to the final toast, our team will work closely with you to ensure everything runs smoothly - making every celebration unforgettable, whatever the occasion.



THE BOARDROOM

CAPACITY: 20 SEATED | 30 STANDING

Ascending to the third floor, guests enter The Footman's most exclusive space: the Boardroom. Featuring a sophisticated mix of warm tones, rich blue hues, and walnut timber, the room is elegantly accented with brass details and opaque glass pendants.

At the heart of the room sits a single, large table, while a TV with HDMI connectivity is discreetly concealed behind a decorative housing, giving the space the additional function of a corporate meeting area. Natural daylight fills the room, highlighting its refined details, while a statement dresser at the far end serves as a bottled bar, allowing diners to enjoy an attentive and tailored experience throughout any private event.

The Boardroom is fully equipped with Wi-Fi, flipchart, printed paper, and benefits from complete exclusivity with a dedicated team member on hand to ensure every aspect of your meeting or celebration runs smoothly.



THE LOUNGE

CAPACITY: 27 SEATED | 50 STANDING

On the second floor, The Footman offers a versatile space that functions as both a dining room and a private event venue. Retaining its charming exposed brick walls, the floor has been enhanced with marble and brass detailing, adding a touch of decadence to any occasion. Natural daylight fills the space, highlighting the stylish new leather and fabric chairs with studded accents, arranged atop brand new timber flooring.

The Lounge is designed for complete exclusivity and comes equipped with Wi-Fi, a TV with HDMI connectivity, and a bottled bar. Place cards can be provided, and a dedicated team member is on hand to ensure every detail of your event runs smoothly, making it ideal for private dining, corporate functions, or special celebrations.

SAMPLE CANAPÉS

MINIMUM QUANTITY PER ITEM 20
MINIMUM ITEM SELECTION 10

Sesame toasted chicken skewer, ssamjang sauce

Chalk stream smoked trout croquette

Kimchi fritters, sriracha mayo (*v*)

Mini Mac'n'cheese pie (*v*)

Plant-based cheeseburger, burger sauce (*vg*)

Pomme Anna chips, mushroom pesto (*vg*)

All £3

Ve du ya arancini, lovage pesto (*vg*)

King prawn toast, chilli dipping sauce

Crispy beef cheek, mushroom ketchup

Glazed scotch pie, toasted oats

Rib & flank burger slides, burger sauce, American cheese

Mini Yorkie, roast beef, horseradish cream

Chicken liver parfait, toasted milk bread, balsamic onions, mandarin marmalade

Mini fish & chips, tartare sauce

Mini chocolate orange tart, candied pistachios, mascarpone cream

Mini custard tart, spiced pears, clotted cream ice cream

Mini spiced apple & sour cherry pie, vanilla custard (*vg*)

Mini strawberry shortbread cheesecake, basil & meringue Chantilly cream

All £4

Cheeseboard £120 (*serves 10-12 guests*)

Hampshire Tunworth, grapes, figs,

Godminster cheddar, grapes, figs, dried apricots, artisan biscuits

Please get in touch to discuss your food and drink needs.
If you have any specific dietary requirements or allergies,
just let us know, we're happy to help.

SAMPLE SET MENU

3 COURSES £70 (PRICE PER GUEST)

Warm Sourdough for the table, butter *(v)*
Gordal olives *(vg)*

TO START

Seared scallops, brown crab orzo, broad beans, shiso crisp, cured lemon
Wild mushroom parfait, onion chutney, roasted garlic & truffle sourdough *(vg)*
Cheddar cheese royal, spring onion fritters,
pickled pineapple, black bean & chilli crunch *(v)*
Pressed crispy lamb belly, charred broccoli, smoked anchovy butter
Smoked chicken spring roll, sunflower seed satay

MAINS

Layered celeriac & potato hash, confit cabbage, curry oil, roasted cauliflower cream *(vg)*
Baked cod, roast garlic potato Kyiv, braised leeks, shellfish bisque
Dry aged pork cutlet, charred sweetheart cabbage, ginger cream & apricot harissa
Roast duck breast, potato gratin, charred radicchio, baked golden beets, sour cherry jus
Beef Wellington, broccoli puree, burnt onion, maitake mushrooms, grape mustard jus
(£8 supplement)

DESSERTS

Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream
Apple & blueberry crumble, almond & coconut topping,
plant-based vanilla bean custard *(vg)*
Chocolate orange tart, candied pistachios, mascarpone cream
Wigmore, Eccles cake, truffle honey

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EXTRAS

PIMM'S STATION

SPRITZ STATION

PROSECCO STATION

MAGNUMS OF WINE & CHAMPAGNE

LATE LICENSE AVAILABLE

CONCESSIONS AT OUR HOTELS

FREQUENTLY ASKED QUESTIONS

PROVISIONAL BOOKINGS

We are happy to accept provisional bookings which will be held for 2 days. During this time, we will require full booking details and a deposit to confirm.

DEPOSITS

Our deposit is 50% on the minimum spend / hire fee.

This will be taken as confirmation of your booking and any agreed minimum spends. All deposits are redeemable against the final bill.

MINIMUM SPEND & HIRE FEE

Minimum spends encompass the party's food and drink plus your number of guests. If the minimum spend is not reached you the lead customer are responsible for the shortfall.

MENUS & PRE-ORDERS

All guests must choose from one menu unless authorised by a member of management.

For canapes, you will be required to order a minimum of 75% based on final number of guests. Any pre-ordered item on food and drinks is non-refundable. Prices and items availability can be subject to change without prior notice, we will always aim to inform you when changes are made.

Please advise us of any dietary requirements in advance. If you wish to bring a celebration cake, you will be asked to sign a waiver in advance, this is due to risk / allergen information.

PAYMENTS

We require full payment on or before the event in question. We are unable to invoice for events past the party date. No cheques accepted. Upon arrival for your event, we will need to hold credit/ debit card details for the organiser on our till system. If you have any special requests regarding the event, these should be made in advance of the party in writing.

CONFIRMATION OF NUMBERS

Must be made at least 7 days before the booking date. Any guests who are no shows or cancellations will still be charged to the final bill.

CANCELLATION

Cancellation less than 14 days' notice will result in the deposit becoming non-refundable. Cancellation before this date is required in writing. Upon receipt, the deposit and any advance payment shall be refunded in full.

SERVICE CHARGE

A discretionary 12.5% will be added to your final bill.

FEEDBACK

If you need any help or would like to comment on any bookings or service, please do not hesitate to contact us on events@thefootmanmayfair.com.

Thank you.



THE FOOTMAN
MAYFAIR

GET IN TOUCH

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📷 [@thefootmanw1](https://www.instagram.com/thefootmanw1)

