

MONTCALM

MAYFAIR

AUTOGRAPH COLLECTION®
HOTELS

FESTIVE EVENTS

GRAND BALLROOM



INTRODUCTION



MONTCALM MAYFAIR GRAND BALLROOM

At Montcalm Mayfair, we believe the festive season deserves unforgettable celebrations. Our Grand Ballroom provides an elegant setting for Christmas parties, festive dinners, seasonal receptions, and year-end gatherings. With flexible layouts to suit your occasion, our dedicated team will bring your vision to life, from exceptional festive dining and bespoke drinks packages to personalised service and thoughtful finishing touches. Let us help you create magical moments and cherished memories this Christmas.





FESTIVE PACKAGES

Celebrate the season in style with our festive dining experiences. Our Festive Menu and Festive Menu Package combine seasonal flavours, elegant service, and a celebratory atmosphere, making them ideal for end-of-year parties, corporate celebrations, and special festive occasions.



RECEPTION

Billecart salmon, le reserve or le rosé
Selection of curated canapés

MAIN EVENT

EXCLUSIVE TRADITIONAL FESTIVE MENU

Served with half bottle of premium wine

Petit fours with loose leaf tea from Camellia's
tea house and a selection of coffee

PLATINUM

From £225 pp



RECEPTION

English sparkling wine or cocktail
Selection of canapés

MAIN EVENT

TRADITIONAL FESTIVE MENU

Served with half bottle of recommended wine

Petit fours with loose leaf tea from Camellia's
tea house and a selection of coffee

GOLD

From £185 pp



RECEPTION

Cava or cocktail
Selection of canapés

MAIN EVENT

TRADITIONAL FESTIVE MENU

Served with half bottle of house wine

Petit fours with loose leaf tea from Camellia's
tea house or selection of coffee

SILVER

From £165 pp



SAMPLE MENU

STARTERS

BURRATA PUGLIESE

Squash Caponata, Pomegranate Molasses

LOCH DUART SALMON

Shimeji Mushroom, Samphire, Seeded crackers

WILD MUSHROOM VELOUTÉ (VG)

Truffle Oil, Chive Crème Fraiche, Garlic & Rosemary Croutons

PRESSED GAME TERRINE

Chestnuts, Apricot Chutney, Toasted Sourdough, Cranberry Glaze

MAIN COURSES

ROAST NORFOLK TURKEY ROULADE

Pancetta, Sage & Onion Stuffing, Duck Fat Roasties, Honey Roast Roots, Buttered Greens, Cranberry, Compote Jus

CUMBRIAN BEEF FILLET

Potato Duchess, Forest Mushroom, Kale, Thyme Jus

ROASTED STONE BASS FILLET

Cauliflower Cream, Sea Vegetables, Trout Roe

GARDEN WELLINGTON (VG)

Beetroot, Edamame, Spinach Mushroom Gravy

DESSERTS

CLASSIC CHRISTMAS PUDDING

Brandy Sauce, Orange Zest

SPECULOOS MOUSSE CAKE

Salted Caramel

BLACKBERRY, CHOCOLATE YULE LOG

Red Currant

MONT BLANC (VG)

Dark Cherry Sorbet

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