

Embassy

GENERAL INFORMATION

Embassy, situated in the heart of Mayfair, opened its doors to diners on 3rd December 2001, offering them the chance to experience the culinary brilliance of Michelin-starred chef Garry Holliday. The members' lounge shortly followed, opening in January 2002.

Named after the infamous 80's Embassy Club, it is jointly owned by former Sugar Reef and Red Cube creator Mark Fuller and Chef Director Garry Holliday. "It will become one of the Capital's destination restaurants" - What's Hot for Winter, *Syrie Johnson, Evening Standard*.

Designed by Craig Moffatt Architects, Embassy underwent a three-month £1.5 million refurbishment programme. The interior of the restaurant has a contemporary feel, reminiscent of 1920's Vienna. A colour palette of sand, beige, gold and blue is set against dark wood. The lower ground floor is both opulent and decadent with an eclectic mix of rich coloured fabrics and wave-shaped seating. Coupled with the strong use of light, this gives an overall hedonistic feel. A perfect backdrop for a relaxed private lounge, where membership is invited by a core committee.

Restaurant:

Michelin-starred chef Garry Holliday, (Sutherlands, L'Escargot and Marco Pierre White), creates British / French Renaissance style dishes and examples include: Roast Langoustine Thermidor, Chicken Rossini with Foie Gras & Braised Celery and Roast Cod Boulangere. The Restaurant seats 120 and offers a wine cellar featuring an eclectic list from around the world.

VIP Area / Members Club:

The newly refurbished private members bar and club is situated on the lower ground floor and provides new levels of opulence and exclusivity for guests. The previous "hedonistic" impression has been replaced with lavish chandeliers and gilt-edged antique mirrors, which adorn the beautiful beige stucco walls.

Rich colours and warm furnishings characterise this charming lounge bar. Low leather tables and tub stools are sporadically spaced throughout the bar and peppered around the dance floor allowing guests to relax, unwind and soak up the club's atmosphere in style.

Large floor to ceiling mirrors cover the far wall and surround the dance floor giving an increased magnitude and sense of space. Opposite are two strategically placed plasma screens; allowing images to be reflected around the club and creating a soft wash of colour and light.

GROUP BOOKINGS AND EXCLUSIVE EVENTS:

Embassy is ideally suited for glamorous parties for up to 450 guests for exclusive hire. The venue is a perfect location for early evening drinks parties or provides a luxurious location for launches, lunches & dinners, canapé parties and photo shoots.

RESTAURANT/BAR SPECIFICATIONS:

CAPACITIES:	Bar	260
	Restaurant	120

CANAPÉ / PRIVATE DINING COSTS:

Canapé Party	From £20.00 per person
Lunch	From £25.00 per head
Dinner	From £35.00 per head

The final bill will be subject to a 15% service charge.

DRINKS TARIFF

House Champagne	£45	House Wine/per bottle (75cl)	£16.50
Beers from	£3.50	Cocktails from	£8.50

The final bill will be subject to a 15% service charge.

OPENING TIMES:

Embassy Restaurant is open for lunch Tuesday to Friday from midday – 3pm and dinner Tuesday to Saturday from 6pm – 3am.

Embassy Club is open Wednesday to Saturday from 10pm – 3am.

Available Monday – Sunday for exclusive private hire.

LICENCE:

Embassy is licensed to serve alcohol until 3am.

TRANSPORTATION:

Closest tube station – Piccadilly Circus. Nearest NCP Car Park Old Burlington Street



For all private hire enquiries, please contact:

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