

EST. 1915

DANTE

Mayfair

EVENTS DECK 2026

We'll make your occasion

A LITTLE BIT ABOUT US...

An adored Greenwich Village neighborhood restaurant and bar established in 1915, the original Caffè Dante celebrates the traditional way of community in New York City.

In 2015, an Australian couple took ownership and breathed new life into the iconic space. Its historical integrity and sense of community remain firmly intact and are now complemented by an elevated selection of modern Italian cuisine and world-class cocktails.

Since then, the team has won numerous accolades (including #1 World's Best Bar) and has spread the "Dante Love" with multiple locations in NYC and beyond.





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Dante Mayfair (opened Summer 2026) marks the NYC restaurant's first international opening, bringing the unmistakable spirit of downtown New York to Claridge's - one of the world's most iconic and celebrated hospitality destinations.

Set in the heart of Mayfair, Dante's latest chapter blends Manhattan energy with London elegance, creating a destination that feels both globally iconic and distinctly local.

More than a restaurant and bar, it is an immersive experience where guests are welcomed into the world of Dante - defined by award-winning cocktails, timeless dining, and the warm, convivial hospitality that has made the brand internationally renowned.

No matter the occasion - whether it's an intimate wedding ceremony, company cocktail hour, festive birthday blowout or brand activation - Dante Mayfair is the ideal backdrop for your event.





DINING ROOM | UPTOWN

Located at the entrance to the restaurant, "Uptown" is a striking, high-ceilinged space filled with light and warm, gold-flaked touches. Seating up to 28 guests (or 42 when combined with the adjoining private dining room) it provides a flexible, bright, and beautiful setting for larger groups.





DINING ROOM | DOWNTOWN

The “Downtown” restaurant main dining room blends New York soul with Mayfair elegance. Intimate banquettes, hand-painted interiors, and a vibrant atmosphere create a setting that is both refined and welcoming. Together with the bar and adjoining event spaces, the venue accommodates up to 100 seated guests or 200 standing.

With non-private large parties, we can accommodate up to 30 guests at one long table.



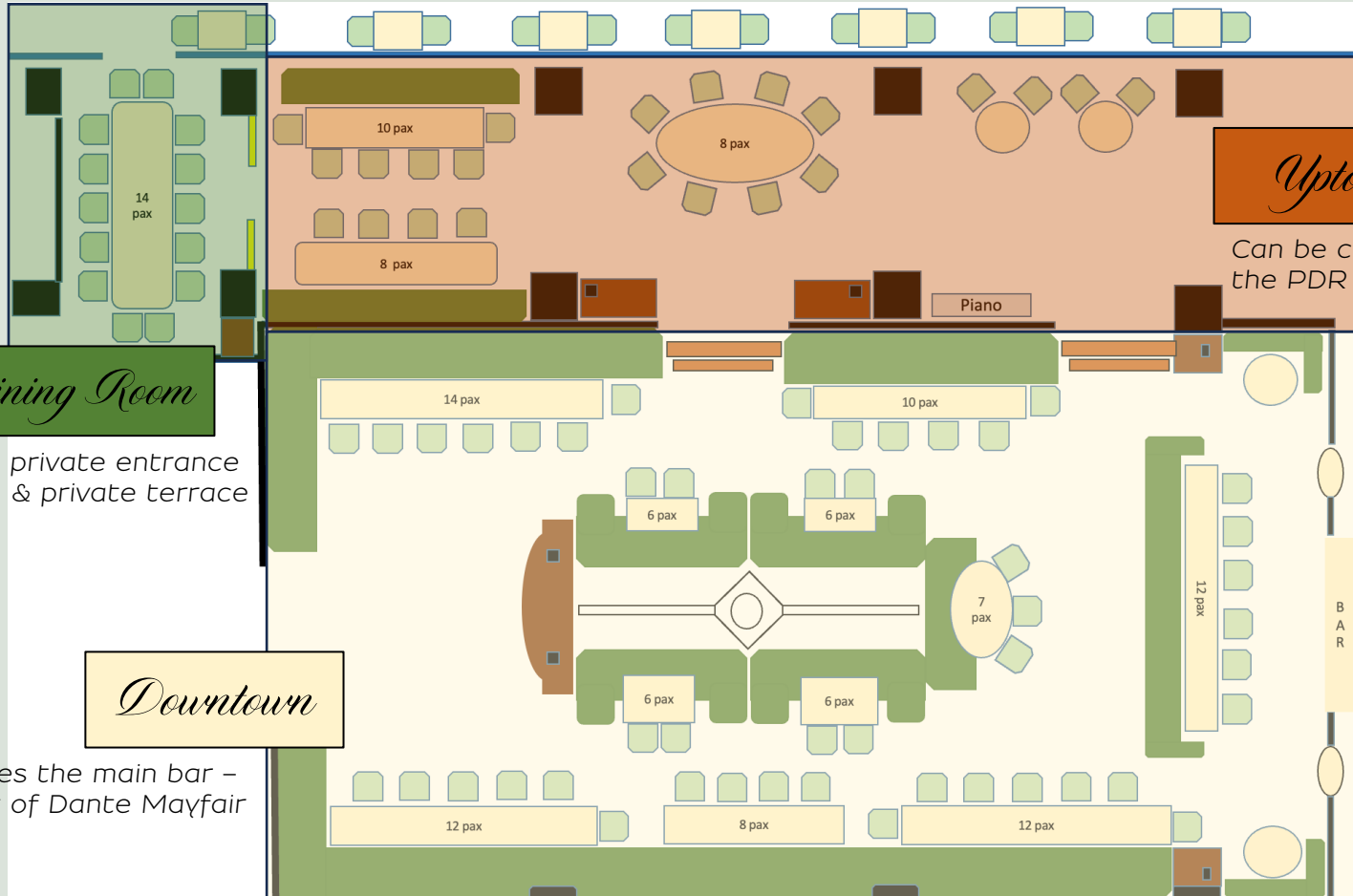


PRIVATE DINING ROOM

Nestled within Dante Mayfair, the private dining room offers an intimate setting for up to 14 seated guests or 25 standing. Thoughtfully designed with warm interiors and a sense of seclusion, it provides the perfect backdrop for business dinners, private celebrations, and special occasions while remaining connected to the energy of the restaurant. The PDR includes a private entrance and a private terrace, just off the side door.



FLOORPLAN



Private Dining Room

Features a private entrance
& private terrace

Downtown

Includes the main bar -
the heart of Dante Mayfair

Uptown

Can be combined with
the PDR & private terrace

CAPACITIES & PRICING

SPACE	SEATED	COCKTAIL	PRICING
Private Dining Room (PDR)	14	25	Breakfast (8am - 11am): - £800 min spend / £500 room hire Lunch (12noon - 4pm) & Dinner (6pm - 12am): - £2500 min spend / £500 room hire
Uptown	28	40	Breakfast (8am - 11am): - £1800 min spend / no room hire Lunch (12noon - 4pm) & Dinner (6pm - 12am): - £3500 min spend / no room hire
Uptown & PDR	42	50	Breakfast (8am - 11am): - £2600 min spend / no room hire Lunch (12noon - 4pm) & Dinner (6pm - 12am): - £6000 min spend / no room hire
Full Buyout	125	220	Full buyout (Lunch - 12noon - 4pm) - Sunday - Wednesday - £20000 min spend / £5000 room hire - Thursday - Saturday - £25000 min spend / £5000 room hire Full buyout (Dinner - 6pm - 12am) - Sunday - Wednesday - £25000 min spend / £10000 room hire - Thursday - Saturday - £40000 min spend / £10000 room hire

A 15% discretionary service fee is in addition to all prices quoted.



FOOD & BEVERAGE

At Dante Mayfair, our menu is inspired by the vibrant spirit of New York Italian cooking, brought to life through a modern, seasonal Mediterranean lens. Expect dishes that feel fresh, generous, and easy to enjoy – guided by the seasons and made with exceptional ingredients. We focus on simple, flavour-led cooking that lets great produce shine, prepared with care and creativity.

This award-winning cocktail menu is a defining part of the Dante experience. Centered around the tradition of *aperitivo*, the cocktail menu focuses on Negronis, Spritzes, and Martinis alongside classic cocktails made simply with impeccable care and intention.

At its core, Dante Mayfair is a restaurant rooted in its neighbourhood: welcoming, lively, and made for sharing good food and good company.

FAMILY-STYLE & CHOICE-OF MENUS

Breakfast, Lunch & Dinner

For groups of 9-30 guests in our dining room, and for groups of up to 14 guests in our private dining room, we offer three different banquet menus.

For our **family-style menus**: all dishes are served in generous portions sizes to share for the table..

For **choice-of menus**: choices can be made at the time of the reservation from a curated menu.



FAMILY-STYLE & CHOICE-OF MENUS

Breakfast, Lunch & Dinner



£75 per person

Served weekdays for breakfast
Includes shared starters for the table
and a choice of main



£95 per person

Served daily for lunch & dinner
All dishes are served family-style for
the table



£125 per person

Served daily for lunch & dinner
Includes a choice of starter, main and
dessert, with sides served family-style
to share for the table

Please keep in mind that our menus frequently change to showcase local producers and the finest seasonal ingredients available.

COCKTAIL-STYLE *Canapés & Stations*

For cocktail-style receptions of 8 or more, we offer a selection of passed canapés & food stations. Canapés are £45 per guest for 6 pieces, including one larger bite; each additional is charged at £7 per item with additional larger bites at £10 per item, per guest.

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Food Counters

CHARCUTERIE & FORMAGGIO

SERVED WITH HONEY, ALMONDS, MARINATED OLIVES, CRACKERS, AND GRAPES £55PP

PROSCIUTTO SAN DANIELE
SALAMI FINOCCHIONA
MORTADELLA
COPPA
BRESAOLA
PARMIGIANO REGGIANO
FONTINA
PROVOLONE
GORGONZOLA DOLCE
TALEGGIO

SEAFOOD

£8 EACH (100 MINIMUM)
CARLINGFORD ROCK OYSTERS
OBSIDIAN SHRIMP COCKTAIL
LOBSTER LETTUCE CUPS
TUNA TARTARE
SCALLOP CRUDO

CRUDITE & DIPS

£25PP
RAW VEG SELECTION
HUMMUS
AUBERGINE CAPONATA
CARAMELISED ONION
GREEN GODDESS
WHIPPED RICOTTA & HONEY
FOCCACCIA & OLIVE OIL

PASTA & RISOTTO

CHEF ATTENDANT REQUIRED AT £300 (50 GUEST MINIMUM) £35PP

CACCIO E PEPE
PRIMAVERA RISOTTO

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Canapés

HOT

MUSHROOM ARANCINI
Parmigiano Reggiano (v)

POTATO ROSTI
Whipped cod's roe

DANTE FRIED CHICKEN SKEWER
Ranch dressing

SWEET CORN CROUSTADE
Feta, chilli oil (v)

COLD

CAVIAR TARTLET
champagne jelly

CARLINGFORD OYSTER
Lime & Ginger granita

TUNA LETTUCE CUPS
Calabrian chilli

BEEF TARTARE
endive cups

CROSTINI
Semi dried tomatoes, stracciatella (v)

PROSCIUTTO
bocconcini

SWEET

COFFEE CHOUX
Chocolate cremeux

CHOCOLATE BROWNIE
Vanilla cream

TARTLETTE
Fruit compote

LARGER BITES

SHRIMP COCKTAIL ROLL
horseradish cocktail sauce, lemon

MINI SMASH BURGER
provolone cheese, caramelised onion, house-made brioche bun

NY KALE CAESAR
Grilled chicken, lacinato kale

PRIMAVERA RISOTTO
courgette, peas & asparagus (v)

SWEET BITES

CHOUX PASTRY
Seasonal fruit, fruit gel

CHOCOLATE CHIP COOKIE
Maldon sea salt

FRANGIPANE
Seasonal fruits

BOOKOUT MENU

Lunch & Dinner

For full buyouts of the restaurant, we offer three different banquet menus. Each menu includes the option for pre-selected mains or family-style service.

EST. 1915 DANTE *Mayfair*

£140PP

TO BEGIN PRE-SELECTED X1

ICEBERG WEDGE SALAD
baby spinach, crushed peas, sunflower seeds, citrus vinaigrette (gr. v)
DANTE'S SIGNATURE BURRATA
slow roasted heirloom tomato, basil & toasted sourdough (v. can be gr)
SHRIMP COCKTAIL
horseradish cocktail sauce
BATTUTA DI MANZO (STEAK TARTARE)
finely diced fillet, capers, bone marrow, endive (gr. can be dr)

MIDDLE COURSE SUPPLEMENT £45PP

TWO CARLINGFORD OYSTERS
lime & ginger granita (gr. dr)
HAMACHI CRUDO
Kalamansi vinaigrette (gr. dr)
SCALLOP CRUDO
citrus & truffle dressing (dr)

MAINS PRE-SELECTED X1

ROASTED CAULIFLOWER
tahini, Calabrian chili, garlic chips, herb salad (vg. gr. dr)
PRIMAVERA RISOTTO
courgette, peas & Parmigiano Reggiano (v. gr. can be dr)
GRILLED HALIBUT (ON THE BONE)
salmoriglio sauce, zucchini, herbs (gr. dr)
DANTE'S CHICKEN ALLA DIAVOLA
green goddess dressing (gr)
BEEF FILLET 200G
tableside accompaniments (can be dr)

SIDES PRE-SELECTED X3

OLIVE OIL MASH POTATO
BROCCOLINI
HERITAGE CARROTS, AGAVE & CITRUS
FRITES
BABY LEAF SALAD, GREEN JUICE DRESSING
SPICED GRILLED CORN & FETA

DESSERT PRE-SELECTED X1

THE DAILY TART
vanilla mascarpone
VEGAN CHOCOLATE SEMIFREDDO
FORMAGGIO

CARROT CAKE
soft mascarpone & hazelnuts
TIRAMISU
mascarpone, coffee, cocoa

EST. 1915 DANTE *Mayfair*

£160PP

TO BEGIN

ICEBERG WEDGE SALAD
avocado, pecorino & Dante dressing (can be dr. v)
DANTE'S SIGNATURE BURRATA
slow roasted heirloom tomato, basil & toasted sourdough (v. can be gr)
SHRIMP COCKTAIL
horseradish cocktail sauce
BATTUTA DI MANZO (STEAK TARTARE)
finely diced fillet, capers, bone marrow, endive (gr. can be dr)

MIDDLE COURSE SUPPLEMENT £45PP

TWO CARLINGFORD OYSTERS
lime & ginger granita (gr. dr)
HAMACHI CRUDO
Kalamansi vinaigrette (gr. dr)
SCALLOP CRUDO
citrus & truffle dressing (dr)

MAINS PRE-SELECTED X1

ROASTED CAULIFLOWER
tahini, Calabrian chili, garlic chips, herb salad (vg. gr. dr)
PRIMAVERA RISOTTO
courgette, peas & Parmigiano Reggiano (v. gr. can be dr)
GRILLED HALIBUT (ON THE BONE)
salmoriglio sauce, zucchini, herbs (gr. dr)
DANTE'S CHICKEN ALLA DIAVOLA
green goddess dressing (gr)
BEEF FILLET 200G
tableside accompaniments (can be dr)

SIDES

BROCCOLINI
FRENCH FRIES
BABY LEAF SALAD, GREEN JUICE DRESSING

DESSERT

TIRAMISU
mascarpone, coffee, cocoa
THE DAILY TART
vanilla mascarpone

EST. 1915 DANTE *Mayfair*

£180PP

ALL DISHES SERVED FAMILY STYLE TO THE TABLE

TO BEGIN

ICEBERG WEDGE SALAD
avocado, pecorino & Dante dressing (can be dr. v)
DANTE'S SIGNATURE BURRATA
slow roasted heirloom tomato, basil & toasted sourdough (v. can be gr)
SHRIMP COCKTAIL
horseradish cocktail sauce
BATTUTA DI MANZO (STEAK TARTARE)
finely diced fillet, capers, bone marrow, endive (gr. can be dr)

MIDDLE COURSE SUPPLEMENT £45PP

TWO CARLINGFORD OYSTERS
lime & ginger granita (gr. dr)
HAMACHI CRUDO
Kalamansi vinaigrette (gr. dr)
SCALLOP CRUDO
citrus & truffle dressing (dr)

MAINS

ROASTED CAULIFLOWER
tahini, Calabrian chili, garlic chips, herb salad (vg. gr. dr)
GRILLED HALIBUT (ON THE BONE)
salmoriglio sauce, zucchini, herbs (gr. dr)
DANTE'S CHICKEN ALLA DIAVOLA
green goddess dressing (gr)
DIB EYE (ON THE BONE) 800G
tableside accompaniments (can be dr)

SIDES

HERITAGE CARROTS, AGAVE & CITRUS
FRENCH FRIES
BABY LEAF SALAD, GREEN JUICE DRESSING

DESSERT

TIRAMISU
mascarpone, coffee, cocoa
THE DAILY TART
vanilla mascarpone

Please keep in mind that our menus frequently change to showcase local producers and the finest seasonal ingredients available.

DRINKS-ONLY

Cocktails & Bites

For groups of 9-30 guests looking to join for just for drinks, we can accommodate over one long table in our dining room.

Drinks-only reservations involve a minimum spend of £45 per person, per hour (minimum 2 hours).

If a private space is required for the occasion, the minimum spends noted for the PDR and/or Uptown will apply.



BEVERAGE

We offer beverages on consumption or, should you wish to enjoy any of our award-winning cocktails, we can tailor a specialized beverage package for your event. All beverage packages allow for choice of beverage for your guests, while also ensuring your ability to manage the spend, assisting you in planning the event to fit in with your budget. A choice of beverage package is required for parties of 30 or more guests.

CLASSIC

£40 per person per hour for beer, wine and house spirits for the first two hours, hereafter an optional £30 per hour is available based on prior notice or managements discretion

PREMIUM

£60 per person per hour with a premium selection of cocktails for the first two hours, hereafter an optional £40 per hour is available based on prior notice or managements discretion

PRESTIGE

£80 per person per hour with a premium selection of cocktails for the first two hours, hereafter an optional £45 per hour is available based on prior notice or managements discretion. Includes top shelf spirit, Don Julio 1942, Macallan Whisky, and others.

BEVERAGE

Dante's Signature Cocktails

included in the premium & prestige packages

PINEAPPLE PIMM'S

pimm's no.1 cup. lillet blanc. boatyard gin. cucumber bitters. london essence roasted pineapple soda

PASSIONFRUIT SPRITZ

aperol. sunshine cordial. passionfruit. prosecco

PINA COLADA SPRITZ

banks 5. appleton. havana club. pineapple. coconut. perrier-jouet brut

DANTE'S NEGRONI

tanqueray 10. campari. italian vermouth blend

GARIBALDI

campari & fluffy orange juice

DANTE MARTINI

grey goose. bombay sapphire. noilly prat. dolin blanc. nardini cedro. lemon bitters

PINEAPPLE SGROPPINO NA

fluffy pineapple. lyre's prosecco. agave. lime





QUESTIONS THAT WE CAN HELP ANSWER?

Hours

Dante Mayfair is open 7 days a week, offering Breakfast (8am–11am), Lunch (from 12pm), and Dinner (from 5pm).

Parking

Parking is available at the nearby Parkbee Car Park (Grosvenor Hill, London, W1K 3QQ)

Furniture

Please note all tables and banquettes are fixed and cannot be moved.

Outside Food & Beverage

All outside food and beverage requires prior approval to be served on premise. Insurance and additional documentation may be required. Additional fees and service charges may apply. For example:

Unfortunately, we're not able to accommodate outside wine, as we have a carefully curated wine program for our guests to enjoy. We'd be delighted to help you select something from our list that pairs beautifully with your menu.

No outside spirits or caterers are allowed.

Cakes - Guests are most welcome to bring in their own cakes, as well as candles and sparklers. Kindly note a cake cutting fee of £10 per person is added if replacing dessert.

Kosher Menus - Where select individual meals are required, we are happy to make arrangements with outside catering companies. For full Kosher catering, groups must use an approved caterer. Additional fees will apply, please ask your event manager for further details.

Audio & Visual

We recommend Whitelight, the in-house AV team at Claridge's, though AV services may be outsourced. We require a PLI & Pat Testing for all external parties.

Displays, Decor & Vendors

Signs, banners, or displays are allowed within the event space only with written approval.

Curfew & Amplification

Kindly note an enforced curfew of 1:00 A.M.

Under 18 Policy

Dante Mayfair welcomes children of all ages. For events with 50+ children (under 18), we require a minimum of 1 security guards to be present. Additional fees may apply.

Security

For events of 60+ guests, we require a minimum of 1 security guards to be present. Additional fees may apply.

Smoking Policy

Smoking is prohibited in all event areas. A cleaning fee will apply for any event where smoking occurs.

Photography & Videography

Photography and videography is permitted in the event space only. Drone use is not allowed.

Event Payment

Payment must be made in full on or prior to the day of the event. All pricing excludes applicable fees, including a 15% discretionary service fee.



*Our team is on hand to tailor your
next event experience to suit the occasion*

dante@dantemayfair.com

Dante Mayfair
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