

CLARETTE

BLANDFORD
STREET W1
CITY OF WESTMINSTER

CLARETTE



Clarette is a refined wine bar and restaurant nestled in the heart of Marylebone, located just a short walk away from Marylebone Town Hall.

Based in Tudor townhouse reimagined with a sophisticated art deco interior, Clarette aims to bring a refreshing burst of life to the London wine scene.

Open for lunch, dinner, bar snacks and drinks, Clarette comprises an elegant ground floor wine bar, classic yet modern first floor Dining Room, and an intimate Private Dining Room tucked away on the second floor.



Dining Room

Equipped with it's own bar, our first floor Dining Room can be hired as a private space for intimate weddings. The vibrant art deco inspired interior with plush furnishings creates a warm and inviting atmosphere for your special day.

Capacity

30 SEATED

45 STANDING

Venue Features

PRIVATE BAR

WIFI AVAILABLE

TABLE SERVICE





Private Dining Room

Tucked away on the second floor, our elegant Private Dining Room is the perfect setting for an wedding celebration. This stunning room boasts a central dining table that seats up to 18, and features signature stained glass windows that pour natural light throughout the space.

Capacity

18 SEATED

25 STANDING

Venue Features

WIFI AVAILABLE

TABLE SERVICE





Exclusive Hire

For larger weddings, we can offer exclusive hire of our full venue for up to 100 people, including our al fresco terrace, ground floor wine bar, first floor Dining Room and second floor Private Dining Room.

Capacity

70 SEATED / 100 STANDING

Venue Features

WIFI AVAILABLE
TABLE SERVICE





Our Food

Clarette opened in 2017 as a destination for true food and wine lovers.

Our food menu features simple and beautifully prepared French-inspired dishes with a twist, curated to perfectly complement our wines.

For groups of more than 10, we offer a choice of our Private Dining Menu (dishes to be chosen per person) or our Sharing Menu (served family style).

For weddings, we have curated two special food packages for you to choose from, with the option to tailor them to your requirements.



Wedding Packages

JEROBOAM PACKAGE

10 to 30 Guests | £75 per person

Starters (choose from)

Tuna & Avocado Crudo, Spring Onions, Red Chilli, Sesame

Chicken Liver Parfait, Fig Chutney, Cornichons, Toasted Brioche

Gin Cured Loch Durat Smoked Salmon, Pickled Cucumber, Sea Purslane, Horseradish

Mains (choose from)

Corn Fed Chicken Supreme, Confit Potato, Black Garlic & Onion Purée, Grilled Leeks

Seared Chalk Farm Trout, Orange Glazed Chicory, Cauliflower Purée, Monks Beard

Goat Cheese & Caramelized Red Onion Tart, Sauteed Spinach, Walnut Dressing

Braised Featherblade, Parsnip Purée, Wild Mushrooms

Desserts (choose from)

Vanilla & Pistachio Crème Brûlée, Homemade Shortbread

Double Chocolate & Lime Cheesecake, Pear Sorbet

French Cheese Board, Apple Raisin Chutney, Crackers

For the Table

Sparkling & Still Water

Fresh Baguette with Normandie Butter

Tea or Coffee, Petit Fours



Wedding Packages

METHUSELAH PACKAGE

10 to 30 Guests | £95 per person

Starters (choose from)

Scottish Scallops, Curried Parsnip Purée, Crisps & Pomegranate

Cornish Game Terrine, Pickled Blackberries, Walnuts, Sourdough

Salad of Fennel, Chicory & Celery, Pickled Pear, Crispy Shallots, Yuzu Truffle Dressing

Mains (choose from)

Slow Braised Lamb Shoulder, Creamy Polenta, Tropea Onions, Wild Mushrooms, Lamb Jus

Fillet of Beef Tournedos Rossini, Brioche, Foie Gras, Maderia Jus

Roast Halibut, Colcannon, Tenderstem Broccoli, Parsley Sauce

Roasted Pumpkin, Chestnuts Pear Barley Risotto, Pecorino, Crispy Kale, Sage Oil

Desserts (choose from)

Dark Chocolate Fondant, Pistachio Ice Cream

Apple Tarte Tartin, Vanilla Ice Cream, Caramel

French Cheese Board, Apple Raisin Chutney, Crackers

For the Table

Sparkling & Still Water

Fresh Baguette with Normandy Butter

Tea or Coffee, Petit Fours



Our Wine

Led by Alexandra Petit-Mentzelopoulos of the Château Margaux family and leading restaurateur Natsuko Perromat du Marais, wine is at the heart and soul of everything we do.

We offer a uniquely curated wine list, so that wine-loving novices, connoisseurs and enthusiasts can enjoy old favourites, or discover new grape types, wine regions and styles.

French varieties and vineyards are given particular attention, as is Château Margaux itself. Many fine wines are available by the glass, or as part of our daily wine flights.



Wedding Wines

Choose from one of our Wine Packages below for your special day
or work with our sommelier to create a bespoke wine selection

Standard Tier £55 pp

NV BRT, Valdobbiadene Prosecco Superiore, Duca di Dolle, Veneto, Italy
2021 Secret de Famille, Paul Jaboulet-Ainé, Côtes du Rhône, France
2020 Minervois Vieilles Vignes, l'Azerolle, Ch. Mirausse, Languedoc, France

Magnum Tier £75 pp

NV Crémant de Limoux, Monsieur S, Etienne Fort, Languedoc, France
2021 Lindi Carien, Lourens Family Wines, Hemel-en-Aarde Valley, South Africa
2021 Sangiovese/Cab.Sauvignon, Le Difese, Tenuta San Guido, Tuscany, Italy

Imperial Tier £125 pp

NV Carte Blanche Brut Zero Dosage, Maxime Blin, Champagne, France
2019 Chablis 1er Cru Fourchaume, Domaine Garnier, Burgundy, France
2017 Marguax du Château Margaux, Bordeaux, France



Wish List

Optional upgrades available on request

TABLE LINEN

FLOWERS

CANDLE HOLDERS AND CANDLESTICKS

CHAMPAGNE TOWER

BESPOKE COCKTAILS

PLACE CARDS AND PRINTED MENUS

Frequently Asked Questions

HOW DO I SECURE MY BOOKING?

We require a deposit payment to secure your booking - this is usually 50% of the quoted minimum spend. Your booking will be considered provisional until we receive your deposit.

CAN I USE MY DEPOSIT TOWARDS FOOD AND DRINK?

Your deposit will be fully redeemable on the day of your event against the final bill. The remaining minimum spend is due on the day of your booking. Should you not reach your required minimum spend, the outstanding amount will be charged as room hire.

DO YOU APPLY A SERVICE CHARGE?

For all bookings, we add a discretionary 13.5% service charge to your final food and drinks bill. Note that any minimum spend that applies to your booking excludes service charge.

DO YOU ALLOW EXTERNAL CATERING?

We do not allow any external catering.

CAN YOU RECOMMEND ANY WINES FOR MY EVENT?

We have a dedicated inhouse sommelier available on request to discuss wine pairings prior to your event.



Frequently Asked Questions

DO YOU CATER FOR DIETARY REQUIREMENTS?

We are happy to cater to your specific dietary and allergen requirements. All dietary requirements need to be confirmed at least one week prior to your booking.

CAN I HAVE LIVE MUSIC AND DECORATIONS?

We do not hold any music equipment on site. If you require any, we can connect you with our preferred suppliers. We allow table decorations, flowers and helium balloons in the venue. We do not allow items to be stuck to the walls.

HOW DO I AMEND THE NUMBER OF GUESTS FOR MY EVENT?

Please inform us as soon as possible of any changes to your expected number of guests. Amendments to guest numbers made after your deposit payment must be confirmed to us in writing and at least one week prior to your event.



Contact

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