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mayfair times

THE ART ISSUE *Tim Jefferies, PAD, Frieze London, Stuart Semple*
PLUS: *Exclusive interview with Victoria Beckham*

GIVE THE GIFT OF UNLIMITED POSSIBILITIES

THIS OCTOBER Harrods will release its exclusive 2014 Winter Gift card. The seasonal gift card is the perfect way to say a special thank-you to associates or reward an employee on a job well done and is available for purchase through Corporate Service at Harrods. The card features a specially commissioned hand-drawn illustration of the iconic Knightsbridge store, set against a winter background.

The Harrods gift card can be used to stock up on a range of exclusive products including cosmetics, skincare and fragrances from must-have beauty brands; a coveted selection of cutting-edge technology, top designer fashion and accessories, including the brand new Harrods Shoe Heaven that houses 17 plush boutiques and presents collections from over 50 leading designer brands. From expert spa treatments to tailor-made travel; the card opens the door to an array of one-of-a-kind experiences. Warm yourself up this winter with a lava shell massage at the Urban Retreat at Harrods day spa or plan an exotic trip of a lifetime with in-store travel experts Abercrombie & Kent assisting you with your every need along the way.

It can also be used to dine at one of the stores many restaurants and family friendly cafés.



The Harrods Winter Gift card is beautifully presented and can be delivered to any client or employee in the UK or overseas. Each gift card can be loaded with any denomination, from £10 to £10,000 and will arrive in exclusively designed own packaging, with room for you to write your own message, and adorned with the distinctive Harrods gold logo.

To discuss your Harrods Winter Gift card requirements this season, please contact the Corporate Service at Harrods team on 020 7225 5994, or email corporate.service@harrods.com

WHAT'S NEW IN PA WORLD



FESTIVE FEASTS

COOKERY SCHOOL at Little Portland Street has launched its corporate Festive Feast parties for 2014, running from the final week of November until mid-January. During the cook-off style events, guests can create and dine on a feast of dishes together, encouraging positive team spirit as well as creating cooking skills in a fun environment.

Menus vary from a Italian Christmas menu with herby roast lamb with chestnuts and braised lentils followed by homemade panaforte, to a classic British menu with roast chicken, stuffing and all the trimmings, finished with an upside down pear and port cake.

Three dinner party ideas (ranging in price from £100 to £200 per head plus VAT) are available to book for groups of eight to 50 people. Guests also treated to festive wine and nibbles before donning a cook's apron.

For more information on Cookery School, please visit www.cookeryschool.co.uk, or contact 020 7631 4590.