

# THE BERKELEY

KNIGHTSBRIDGE LONDON



## **PRÊT- À -PORTEA, A FASHIONISTA'S AFTERNOON TEA**

### **ANYA HINDMARCH HANDBAGS AND JASON WU COCKTAIL DRESSES ARE BAKED TO PERFECTION AS THE BERKELEY LAUNCHES THE ITS SUMMER PRÊT- À -PORTEA COLLECTION**

Straight from the catwalk onto a colourful plate, The Berkeley's afternoon tea is set to wow the fashion crowd this summer season as designer items are turned into cakes, mousses and biscuits. Located in Knightsbridge, the heart of London's fashion scene, The Berkeley launches its most exciting Prêt- à -Portea collection to date with showpieces including Paul Smith's signature pink bowler hat and this season's must-have clog. Fashion fans are invited to eat their designer heart out on Yves Saint Laurent cakes and Christopher Kane macarons after a day of shopping at style temples Harvey Nichols and Harrods.

Prêt-à-Portea at The Berkeley includes fashionista delectables such as an almond and white chocolate Christopher Kane macaroon boasting pale pink and white checkers as well as a fluorescent Jean Paul Gaultier cheese cake reflecting the bright colours everyone will be wearing this summer. America's fashion darling Jason Wu could certainly not be missed this summer and makes his debut with a dark purple ruffled cocktail dress in the form of a poppyseed biscuit with blueberry icing. The season's star piece represents design-legend Sonia Rykiel's nautical stripes from vanilla and raspberry mousse complete with signature yellow hat. Chocolate lovers won't be disappointed with an Erdem dark silky chocolate cake, filled with passion fruit and topped with delicate lace.

"The combination of colours and textures this season translates wonderfully into cakes and pastries," comments Mourad Khat, The Berkeley's Head Pastry Chef. "I was particularly intrigued by hats this

season, and wanted to make sure that the current Prêt-à-Portea collection represented the return of this statement accessory.”

The Berkeley pastry chefs visit London Fashion Week shows to get their inspiration for the colours and textures of the new collections. Patisserie for the Spring/Summer collection will echo this season’s trends of elegant lace, wooden clogs and the combination of pastel and bright colours.

For the ultimate fashion touch the hotel has forged links with Thomas Goode of Mayfair who has produced a bespoke collection of Paul Smith fine bone china to be used for the tea and for the icing on the cake, chilled champagne is served in Baccarat crystal flutes.

Prêt-à-Portea gift cards and notelets are also available to buy to give someone special an original present. They are designed and illustrated by fashionable artist Anzu and come complete with pink tissue lined envelopes.

Prêt-à-Portea is served in The Caramel Room at The Berkeley from 1-6pm every day priced at £35.00 per person. (£43 including a glass of Laurent Perrier champagne, or alternatively for the fashion conscious, £49.00 per person including a glass of couture champagne)

To make a reservation for Prêt-à-Portea call 020 7235 6000.

### **About Maybourne Hotel Group**

Maybourne Hotel Group whose headquarters is in Mayfair, London, owns and manages Claridge’s, the Connaught and The Berkeley three of the world’s most renowned hotels. Maybourne hotels are committed to delivering authentic and unique guest experiences that reflect the individual nature of its hotels, its guests and its people whilst maintaining a timeless elegance and intuitive service style that are the hallmarks of its properties.

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### **For further information and images, please contact**

Simon Neggers or Christina Norton

Phone: +44 (0) 207 201 1618 / 207 201 1664

[sneggers@the-berkeley.co.uk](mailto:sneggers@the-berkeley.co.uk)

[cnorton@the-berkeley.co.uk](mailto:cnorton@the-berkeley.co.uk)