



41
PORTLAND
PLACE

FELLOWS PACKAGES 2017

EVENT PACKAGES FOR FELLOWS OF THE ACADEMY OF MEDICAL SCIENCES

Select from one of our specially crafted Fellows packages or create your own experience with the assistance of our knowledgeable events team.

MEETINGS (HALF DAY)

Half day meeting (08.00 –12.00 or 13.00 –1700)

Half day room hire of meeting room (room depends on number of delegates and availability)

Half day room hire of one catering space (for events of 50 guests and over)

Arrival drinks: Hand roasted coffee, classic and herbal teas with freshly baked homemade biscuits

Lunch: Sandwiches served with tea and coffee

Still and sparkling bottled water served with lunch and throughout the meeting

10+ GUESTS £26.50

Lunch upgrade (15+ guests):

Hot fork buffet lunch upgrade is available £8.00

All packages are available Monday - Friday.

All prices quoted are per person and based on a minimum number of 10 people.

All prices exclude VAT.

MEETINGS (FULL DAY)

Full day meeting (08.00 –17.00)

Full day room hire of meeting room (room depends on number of delegates and availability)

Full day room hire of one catering space (for events of 50 guests and over)

Arrival drinks: Hand roasted coffee, classic and herbal teas with mini Danish pastries

Lunch : Sandwiches served with tea and coffee

Afternoon tea: Hand roasted coffee, classic and herbal teas with freshly baked homemade biscuits

Still and sparkling bottled water served with lunch and throughout the day

10+ GUESTS £38.50

Fellows post-meeting upgrade:

One hour's worth of nibbles and house wine to be served in the booked meeting room.

This package can only be bought in conjunction with one of the above packages £15

Colleagues of a Fellow may book the event, but a Fellow must be in attendance in order to be eligible for our discounted rates.

FELLOWS DINNER PACKAGE

Our dinner package is suitable both intimate evening meetings and more social affairs.

includes:

Evening room hire (room depends on number of guests and availability)

3 course menu

Bottled still and sparkling water

Tea, coffee & petit fours

Package excludes alcoholic drinks

upgrades:

Half bottle of house wine £9.00

Glass of Prosecco on arrival £5.10

2 canapés on arrival £6.00

Amuse bouche £5.00

Cheese course £6.95

Flowers From £30.00 per arrangement

Banquet chair upgrade From £5.00

Decorative lighting package £50

10+ GUESTS £51.00

This package is available Monday - Friday.

All prices quoted are per person and based on a minimum number of 10 people.

All prices exclude VAT.

Colleagues of a Fellow may book the event, but a Fellow must be in attendance in order to be eligible for our discounted rates.



FRIENDS & FAMILY PRIVATE EVENT DINNER PACKAGE

41 Portland Place is perfect for celebrating milestone occasions such as birthday celebrations, retirement dinners, engagements and wedding receptions.

includes:

Evening room hire (room depends on number of guests and availability)

3 course menu

4 hours of unlimited house wine, Prosecco, beer and soft drinks

Tea, coffee & petit fours

Decorative lighting

Banquet chairs in a colour of your choice

White linen and silver candelabra

upgrades:

2 canapés on arrival £6.00

Amuse bouche £5.00

Cheese course £6.95

Flowers From £30.00 per arrangement

Banquet chair upgrade From £5.00

40+ GUESTS £82.00

This package is available Monday - Sunday.

All prices quoted are per person and based on a minimum of 40 people - 73 people maximum.

All prices exclude VAT.

This package is available to friends, colleagues and family members referred by a Fellow of the Academy.



DINNER MENU

Please select one of each course which will suit your whole party, plus vegetarian options if required:

Starter

- Pink smoked duck breast, pomegranate & orange salad
- Herb coated salmon tranche, compressed cucumber, dill & saffron crème fraîche
- Pea & mint soup, lemon oil, crab dumplings
- Burrata, quince, truffle honey & pickled vegetables – ✓
- English asparagus soup with chive crème fraîche – ✓ (subject to availability)

Main

- Lightly smoked salmon fillet, lemon crushed new potatoes, spinach & slow roasted tomatoes
- Pork belly, roast globe artichoke, tomato & mint risotto
- Corn fed chicken breast, squash, braised barley & wild mushroom "jus"
- Rump of lamb, minted new potatoes, glazed heritage carrots, cavalo nero & "jus"
- Roasted beetroot risotto, green pesto & Parmesan – ✓

Desserts

- Chocolate fondant, vanilla ice cream
- Raspberry pannacotta, dried raspberries & meringue
- Lemon polenta cake, lemon ice cream
- Classic strawberry trifle
- Compressed sliced fruit plate

✓ – suitable for vegetarians

Additional vegetarian options available upon request. Please let us know in advance if there are any additional dietary requirements.



WINE LIST

Please select from our White, Red and Rosé wines:

White

- Solano Blanco 2012/13 (Galicia, Spain) £18.00
Dry, light and crisp with very attractive citrus, pear and apple aromas and flavours, this is a delightfully approachable wine with terrific freshness. Great for receptions and all light dishes.
- Maison Sabadie Reserve Blanc 2012/13 (Vin de France) £21.00
This fantastically light, crisp and refreshing little Vermentino and Colombard blend has delicate citrus and peach flavours! Works nicely on its own, and also with white meat dishes.
- Galassia Garganega, Pinot Grigio 2013 (Italy) £22.50
A light, fresh and easy drinking white from Italy, with crisp lemon citrus and pears and deliciously crisp making it tremendously attractive indeed.
- Goleta Sauvignon Blanc 2012 (Central Valley, Chile) £23.50
This is an immaculate Chilean Sauvignon, mouth-wateringly refreshing and very moreish. A wine that doesn't need food, but drinks well with all light dishes.
- Moulin des Vignes Chardonnay 2013 (Pays d'Oc, France) £24.00
Bright gold in colour, Moulin des Vignes' Chardonnay displays aromas of quince, honey and sweet spice, combined with notes of fresh citrus and white peach flavours and a rounded finish. A perfect match for roast chicken, pork, and creamy fish dishes.
- The War Horse Chenin Blanc 2013 (Stellenbosch, South Africa) £25.00
Sensational, explosively refreshing and cleansing Chenin by tip-top producer Simonsig with a wonderful sun kissed apple flavour. It's perfect to quaff on its own and has the vibrancy and freshness to be enjoyed with fish dishes and salads.
- Charquino Albarino 2012 (Rias Baixas, Spain) £32.50
Clean, fresh and intensely flavoured, the Charquino Albarino shows pineapple and passion fruit flavours, combined with citrus and a hint of cut grass. This wine was made to be matched with seafood and light fish dishes.

WINE LIST CONT'D

Please select from the list below:

Red

- Solano Tinto 2012/13 (Galicia, Spain) £18.00
The Solano Tinto is a blend of Tempranillo and Garnacha, spectacularly fresh yet warming, round, rich blackcurrants and black cherries and superbly smooth. A really approachable wine perfect for all occasions.
- Maison Sabadie Reserve Rouge 2012/13 (Vin de France) £21.00
A delicious, traditional southern French red blend with an abundance of red cherries and black berry fruit aromas, with a touch of earthiness and spice making for a very charming red wine indeed. A lovely wine that works nicely with a wide range of dishes.
- Nero d'Avola, Angelo Rocca & Figli 2012/13 (Sicily IGT, Italy) £22.50
A smooth and spicy wine from Sicily's best known grape, the delicious red is full of wild plums, redcurrants and even a small hint of dark chocolate with a gorgeously silky finish. Works well with hard cheeses and Mediterranean cuisine.
- Goleta Merlot 2012/13 (Central Valley, Chile) £23.00
Goleta's Merlot is a beautifully easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins. Great with a range of medium bodied dishes including pasta, chicken and pork.
- Arabella Cabernet Sauvignon 2011 (Robertson, South Africa) £23.50
Showing ripe redcurrant and blackberry fruit, this is an excellent example of pure Cabernet Sauvignon, finished with fine soft tannins and excellent structure. This is a really classy Cabernet and astonishing value! A fantastic match for beef, pork and lamb.
- Valcheta Malbec 2012/13 (Mendoza, Argentina) £26.50
A classic style of Malbec from Mendoza, with youthful, ripe blackcurrant aromas and slight hints of dark chocolate flavours, it really is a very well balanced red wine with a spicy finish. A great match for steak and anything with a bit of chargrill.
- Côtes du Rhône, Les Combelles 2012 (Rhône Valley, France) £29.50
A fabulous red from Rhône with notes of blackberry, cherry and a hint of spice. This wine is elegant yet has a full rounded body and fantastically long length. Great with steak and lamb.

Please select from the lists below:

Rosé

- Maison Sabadie Reserve Rosé 2012 (Vin de France, France) £19.00
A delicate rosé from the south of France with a pretty pink hue and a ripe, fruit driven character of fresh watermelon and wild strawberries.
- Mon Rosé de Montrose, Côtes de Thongue 2013 (France) £28.00
Domaine Montrose's Rose is right up there with the best. Mainly Grenache, but with generous additions of Cabernet Sauvignon and Syrah, this has a wonderful freshness with pure strawberry flavours and an amazing length.

Sparkling Wine & Champagne

- Prosecco, Frizzante Colli Trevigiani NV (Veneto, Italy) £25.50
This is classic frizzante from Enrico Bedinin the Veneto, with a fine spritz and packed full of fresh, ripe, apple and delicate melon flavours and a clean, crisp dry finish.
- A. Laurance Brut, Loire Valley NV (France) £32.00
Clean, crisp aromas of fresh granny smith apple, followed by citrus fruits, pear and more granny smith flavours, complemented by a gentle fizz and a lingering sweet fruit driven finish.
- Champagne Dericbourg NV Brut (Epernay, France) £60.00
Fabulously traditional in style with gentle biscuit flavours complemented by deliciously refined, grapey fruit flavours. A fantastically quaffable Champagne that is magnificent on its own or with canapés at a drinks reception.
- Champagne Laurent Perrier Brut NV (Tours-sur-Marne, France) £75.00
A 3-year matured Champagne, fruity and fresh, showing green apples and citrus fruit in a smooth style that is effortlessly classy.