41
PORTLAND
PLACE

FELLOWS PACKAGES 2019

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 £30.50

Lunch upgrade (15+ guests):

Chefs Choice hot fork buffet lunch upgrade is available £12.50

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 £43.50

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 been 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 £10.00

Glass of Prosecco on arrival £6.00

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 £55.00

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 £85.00

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

- Chicken ballotine, pea & dry-cured ham crust, pea volute & afilia cress
- Charred mackerel, beetroot & rhubarb textures, toasted pine nuts
- Chicory, caramelised walnuts, blue cheese mousse & pomegranate molasses jelly (v)
- Pumpkin veloute, apples & roasted almonds (vegan)
- Maple glazed fig, MozzaRisella cheese, pickled berries & spelt flour wafers (v)

Main

- Slow roasted pork belly, apple puree, compressed apples & cep croquettes
- Maize-fed chicken, roasted parsnip puree, black cabbage & pickled blackberries
- Seabass fillet, roasted cauliflower, wilted spinach blood orange & olive oil sauce
- Tortelli with Parmesan, tomato consume, nutmeg and almond (v)
- Butternut squash, Shetland potato terrine, roast mushrooms, charred leeks, porcini powder (vegan)

Desserts

- Sea-salted caramel tart with Javanese milk chocolate
- Passion fruit tart, lemon curd sauce and hazelnut praline
- Black cherry cheesecake, white chocolate snow & ginger crumble
- Seasonal fruit platter

(v) – suitable for vegetarians
(vegan) - suitable for vegans

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

- Coreto Branco, DFJ Vinhos (Lisboa, Portugal) £20
- Grenache Blanc La Loupe (Languedoc, France) £23
- Rioja Blanco, Viura / Verdejo , Azabache (Rioja, Spain) £25
- Boatman's Drift Chenin Blanc (Western Cape, South Africa) £26
- Unoaked Chardonnay, Domaine Herbauges (Pays Nantais, France) 'Sustainable' £28
- Sauvignon Blanc, 'Petite Abbaye' (Loire Valley, France) £28
- Gavi 'Cortese', Neirano (Piedmont, Italy) £32

Red

- Coreto Tinto, DFJ Vinhos (Lisboa, Portugal) £20
- Merlot La Forteresse (Languedoc, France) £23
- Hamilton Heights Shiraz (SE Australia) £24
- 'Avanti' Malbec /Shiraz, Bodegas Borbore (San Juan, Argentina) £25
- Tempranillo Cabernet "Norte Sur" (La Mancha, Spain) 'Organic' £26
- Boatman's Drift Cabernet/Merlot (Western Cape, South Africa) £27
- Primitivo Doppio Passo (Salento, Italy) £28
- Pinot Noir 'Grande Arte' (Lisboa, Portugal) £32

Rosé

- La Loupe Carignan Rose (Languedoc, France) £21