41 Portland Place

FELLOWS PACKAGES 2020
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 throughout the day

10+ GUESTS £35.50

Lunch upgrade (15+ guests):
Chefs Choice hot fork buffet lunch upgrade is available for £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 throughout the day

10+ GUESTS £48.50

Fellows post-meeting upgrade:
One hours worth of nibbles and house wine to be served in the booked meeting room £15.00 per person
This package can only been bought in conjunction with one of the above packages

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)
- Delicious three course menu
- Bottled still and sparkling water
- Tea, coffee & petit fours

Package excludes alcoholic drinks

Upgrades:
- Half bottle of house wine £11.00
- 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 £5.50

10+ GUESTS £65.00

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)
- Delicious three course menu
- 4 hours of unlimited house wine, beer and soft drinks
- Tea, coffee & petit fours
- Decorative uplighting
- Buttermilk linen

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 £5.50

40+ GUESTS £95.00

This package is available Monday - Sunday. All prices quoted are per person and based on a minimum of 40 people - 70 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**
- Charred mackerel, tomato ceviche & smoked olive oil snow
- Poached chicken & asparagus terrine, sweet pickled baby onions & hazelnut crumb
- Heirloom tomato, blackened sprouting broccoli, vegan parmesan & pine nut dressing
- Tomato and mozzarella salad, lavage pesto & gazpacho jelly

**Main**
- Stone bass, poached clams, saffron potatoes & sea purslane
- Roasted corn-fed chicken breast, grilled asparagus & baked summer truffle potatoes
- Ravioli with lemon milk ricotta, spinach, cured tomato sauce and basil (v)
- Broad bean risotto, cottage cheese & marinated courgettes

**Desserts**
- Vanilla sponge & strawberry sandwich, bitter dark chocolate sorbet
- Chocolate & chilli tart with creme fraiche & lime
- Seasonal fruit platter

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

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

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WINE LIST

Please select from our wine list:

**White**
- Le Pionnier Blanc (Languedoc, France) £22
- Chardonnay, Alcohol Free (Eisberg, Germany) £22
- The War Horse (Stellenbosch, South Africa) £26
- Bodegas Taron Blanco (Rioja, Spain) £27
- Sauvignon Blanc, ‘Petite Abbaye’ £28.00 (Loire Valley, France) £28
- Three Choirs, Winchcombe Downs £32

**Red**
- Le Pionnier Rouge (Languedoc, France) £22
- Cabernet Sauvignon, Alcohol Free (Eisberg, Germany) £22
- Hamilton Heights Shiraz (SE Australia) £24
- Grifone Primitivo Castellani (Puglia, Italy) £24
- The War Horse (Stellenbosch, South Africa) £26
- Bodegas Taron Tempranillo (Rioja, Spain) £27
- Pinot Noir ‘Grande Arte’ (Lisboa, Portugal) £32
- Three Choirs, Winchcombe Downs (Glouchester, England) £38

**Rosé**
- La Loupe Carignan Rose (Languedoc, France) £25
- Bodegas Taron Rosado (Rioja, Spain) £26

**Dessert wine**
- La Loupe Carignan Rose (Languedoc, France) £25
- Bodegas Taron Rosado (Rioja, Spain) £35