



41
PORTLAND
PLACE

FELLOWS PACKAGES

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 –17:00)

Hire of meeting room (room depends on number of delegates and availability)

Hire of one catering space (for events of 20 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 per person

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)

Hire of meeting room (room depends on number of delegates and availability)

Hire of one catering space (for events of 20 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 for £15.00 per person

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

All packages are available Monday - Friday.

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
Two canapés on arrival	£7.00
Cheese course	£6.95
Flowers arrangements	from £30.00
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
- Four hours of unlimited house wine, beer and soft drinks
- Tea, coffee & petit fours
- Ivory table linen & ivory napkins, house crockery & glassware
- PA system, hand-held microphones, screen, laptop & decorative uplighting
- Cloakroom

Upgrades:

Two canapés on arrival	£7.00
Cheese course	£6.95
Flowers arrangements	from £30.00
Banquet chair upgrade	from £5.50

30+ GUESTS £95.00

This package is available Monday - Sunday.

All prices quoted are per person and based on a minimum of 30 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

- Roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpnickel soil VE
- Trio of beets with Golden cross cheese, lentil crisp, horseradish yoghurt, pomegranate dressing V
- Beetroot cured James Knight of Mayfair salmon, fennel and apple slaw, salmon jerky, yuzu and crème fraiche
- Smoked duck carpaccio, shallot puree, pickled romanesco, fennel and hazelnuts

MAINS

- Roast Icelandic cod, pancetta and thyme potatoes, onion puree, pinot jus
- Roast rump of English lamb, butter bean puree, rosemary, kale and smoked bac
- Wild mushroom tortellini with tarragon cream, leeks, parmesan truffle velouté V
- Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt VE

DESSERTS

- Columbian chocolate and pistachio tart, minted orange salad
- Broken vanilla meringues, seasonal berries, pomegranate, rosewater
- Coconut panna cotta, mango sorbet, bitter chocolate VE
- Seasonal fruit platter

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

Please let us know in advance if there are any additional dietary requirements.

WINE LIST

Please select from our wine list:

SPARKLING

- Prosecco Spumante Extra Dry `Borgo del Col Alto`, Glera, Italy, NV £33.50
- Champagne Lombard et Cie, De Malherbe, Brut £55.00
- Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, England £61.00

WHITE

- Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019 £23.00
- Hamilton Heights, Chardonnay, Australia, 2020 £24.50
- Le Pionnier Blanc, Comte Tolosan IGP, France, 2019 £26.00
- Barrel Jumper, Viognier, SA, 2020 £28.00
- Tor Del Colle, Terre di Chieti, Pecorino, Italy, 2019 £30.00
- Yealands Estate Land Made, Sauvignon Blanc, NZ 2020 £33.00
- Rias Baixas Albarino Condes de Albarei, Spain, 2018/19 £36.00
- Chablis `Organic` Cuvee Emeraude Domaine, France, 2018 £42.00

RED

- El Zafiro 'Extremadura' Tinto, Tempranillo/Shiraz, Spain, 2019 £23.00
- Hamilton Heights, Shiraz, Australia, 2019 £24.50
- Le Pionnier Rouge, Herault, Carignan/Grenache, France, 2019 £26.00
- IGP d'Oc Merlot Forteresse, Merlot/Grenache, France, 2018/19 £28.00
- Proemio, 'Punto Alto', Malbec, Argentina, 2020 £30.00
- Whale Point, Pinot Noir, SA 2019/20 £33.00
- Rioja Crianza `Organic` Azabache, Tempranillo, Spain, 2016 £36.00
- Domaine Patrick Tranchand, Fleurie 'Poncie', France, 2018 £42.00