



41 PORTLAND PLACE

ONE OF LONDON'S FINEST
GEORGIAN TOWNHOUSE VENUES

2022 FELLOWS PACKAGES





41 PORTLAND PLACE

FELLOW EVENT PACKAGES

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

Price available on request – price depends on minimum number of guests

Lunch upgrade (15+guests):
Hot fork buffet lunch upgrade is available for £15.55 per person

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

Price available on request – price depends on minimum number of guests

Fellows post-meeting upgrade:
One hours worth of nibbles and house wine to be served in the meeting room for £16.00 per person

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

All packages are available Monday - Friday.

All prices quoted are per person and based on high minimum number. 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.



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FELLOW EVENT PACKAGES

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

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:

Half bottle of house wine - £12.25+VAT per person

Glass of Prosecco on arrival - £7.00+VAT per person

Four canapés on arrival - £16.00+VAT per person

Cheese course - £10.50+VAT per person

Banquet chair upgrade - £5.00+VAT per chair

Flowers arrangements – From £150+VAT

Price available on request – price depends on minimum number of guests

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

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DINNER MENUS

Please select one of each course which will suit your whole party, we will cater for any dietary requirements with a chefs choice menu:

STARTERS

- . Iced cucumber soup, compressed watermelon & aged fetta crumble (V)
- . Heirloom tomato carpaccio, lavage pesto, gazpacho jelly & vegan parmesan V
- . Chicken liver mouse, red onion & aged sweet wine marmalade, hazelnut crumb
 - . Bourbon & orange smoked duck breast, citrus & avocado
 - . Chicory tempura, applewood cheese, lemon puree & puffed buckwheat (VE)
- . Marmite-glazed mackerel with pickled cucumber, gherkin powder and crème fraiche

MAINS

- . Blackened spice monkfish tails, citrus, chipotle chilli dressing, BBQ corn & potato cake, broccoli & coriander
- . Corn fed chicken breast & chicken truffle mouse, wild garlic gnocchi & spring greens
 - . Roasted cauliflower riso pasta, parmesan puffs, orange & olive oil sauce (VE)
 - . Tortelloni, ricotta & spinach, summer squash & crispy kale (V)
- . Risotto with ginger, shiitake mushroom, daikon, black rice cake & miso sauce (VE)
- . Smoked & braised pork belly, pressed potatoes, green olive & shallot crumb, tender stem broccoli
- . Marmite-glazed mackerel with pickled cucumber, gherkin powder and crème fraiche

DESSERTS

- . Coconut mousse with passion fruit, lime and roasted pineapple (VE)
 - . Yorkshire custard tart with strawberries & vanilla ice cream
- . Passion fruit cheesecake, white chocolate, citrus salad & honeycomb
 - . Crêpe cake with bitter chocolate mousse, raspberries & sorbet
 - . Blueberry, lavender panna cotta slice & honeycomb ice cream
 - . Seasonal fruit platter

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

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



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