



41

PORTLAND  
PLACE

CHRISTMAS 2025

BY SEARCYS





## CHRISTMAS AT 41 PORTLAND PLACE

### FESTIVE CHEER IN THE HEART OF MARYLEBONE

Tucked away behind Oxford Circus, in the heart of stylish Marylebone, our Grade II\* listed Georgian Townhouse exudes elegance and grandeur, setting the perfect tone for your Christmas celebrations.

Indulge in warming festive menus and delicious cocktails, while being immersed in a classic festive experience.

Our unique setting suits any festive occasion and event style, from intimate fine dining to larger glamorous spaces to dance the night away.





# CHRISTMAS HOSPITALITY

Elegant and memorable, our excellent food is matched by the highest standards of service.

Food and service are provided by London's renowned caterer and restaurateur Searcys who design, plan, and cater for all our events with attention to detail, ingenuity, and imagination using sustainably and ethically sourced ingredients.

The UK's oldest British caterer, Searcys is the brainchild of one man: John Searcy, who founded the company in 1847. A creative and culinary force of nature, John began his illustrious career as the confectioner for the Duke of Northumberland, before taking his talents to London to establish the go-to events company in the capital.

In residence at unique historical venues across the UK including The Pump Room at the Roman Baths, The Gherkin, and St Pancras International, Searcys prides itself on offering a taste of indulgence, serving fresh, seasonal dishes that focus on sustainability, alongside extensive Champagne and wine lists, paired with world-class service and expert event catering.





# CHRISTMAS DINNER PACKAGE

## FIRST FLOOR EXCLUSIVE HIRE

- » Venue hire 18:00–23:00
- » Christmas cocktail on arrival
- » Half-bottle of house wine per person
- » Unlimited still and sparkling water
- » Three course fine dining menu
- » Tea, coffee and mini mince pies
- » Two-hour unlimited house wine, beer and soft drinks
- » Christmas decorations, tables centres and crackers
- » Bar set up with white linen
- » White table linen, napkins, Chiavari chairs, house crockery and glassware
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

**Starting from £146 per person**  
(Excluding VAT, based on 60 guests)







## CHRISTMAS RECEPTION PACKAGE

### THE COUNCIL CHAMBER AND RECEPTION ROOM

- » Venue hire 18:00–23:00
- » Christmas cocktail on arrival
- » 5 canapés (chefs' choice)
- » 3 bowl food chosen from our seasonal menu
- » Four-hour unlimited house wine, beer and soft drinks
- » Christmas decorations, tables centres and crackers
- » Bar set up with white linen
- » High poseur tables
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

**Starting from £105 per person**

(Excluding VAT, based on 120 guests)



# CHRISTMAS LUNCH PACKAGE

## THE LAURIE LANDEAU AND FELLOWS ROOM

- » Venue hire 13:00–17:00
- » Christmas cocktail on arrival
- » Half-bottle of house wine per person
- » Unlimited still and sparkling water
- » Three course fine dining menu
- » Tea, coffee and mini mince pies
- » Christmas decorations, tables centres and crackers
- » Bar set up with white linen
- » White table linen, napkins, Chiavari chairs, house crockery and glassware
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

**Starting from £106 per person**  
(Excluding VAT, based on 60 guests)





## inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

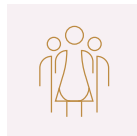
## nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

## progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



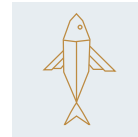
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



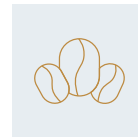
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



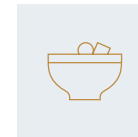
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

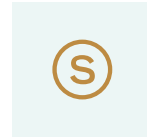


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO<sub>2</sub> footprint, measured using our Nutritics system.

## step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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P O R T L A N D  
P L A C E

## CONTACT US

Our events team are always happy to help

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