



41
PORTLAND
PLACE

CHRISTMAS 2024

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

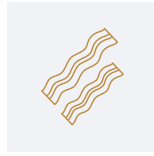
- Venue hire 13:00–17:00
- Christmas cocktail on arrival
- Half-bottle of house wine per person
- Unlimited still and sparkling water
- Three course fine dining menu
- Tea, coffee and mini mince pies
- Christmas decorations, tables centres and crackers
- Bar set up with white linen
- White table linen, 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)





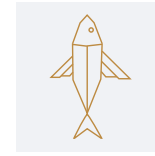
We only source British meat and poultry, and when possible, from regenerative farms.



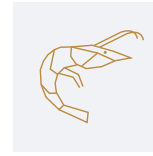
All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



All Searcys signature dishes use British fruit and vegetables in season.



We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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



We only use British-harvested rapeseed oil for its low carbon footprint.



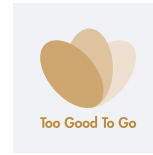
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



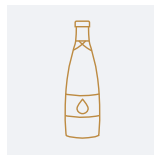
We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



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



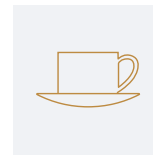
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



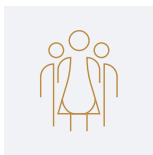
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



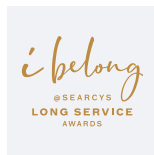
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



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



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



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

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Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



41 PORTLAND PLACE

CONTACT US

Our events team are always happy to help

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