

41

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

S U M M E R 2 0 2 5

One of London's finest Georgian Townhouse Venues

BY SEARCYS

# SUMMER AT 41 PORTLAND PLACE

## A HIDDEN ROOFTOP OASIS IN MARYLBONE

41 Portland Place is a gorgeous Grade II\* listed Georgian townhouse, based in the heart of Marylebone, just a stone's throw away from Oxford Circus, Great Portland Street, and Regent's Park.

Be welcomed into our light and airy house through a grand, elegant entrance with marble-tiled flooring; make your way out onto our terrace, surrounded by Eucalyptus and Jasmine trees and a complete sun trap, where your hedonistic summer party awaits you.

Whatever your summer event may be, we can ensure that you will have an amazing time with our specially curated summer package, bringing you delicious BBQ food, summery cocktails, and good vibes. Unleash your inner child through our garden games or bask in the sun on one of our deck chairs—we've got it all!



## OUR SPACES

### THE FIRST FLOOR AND TERRACE

Our first floor is the ideal location for your summer party—no matter how big or small.

You could have an intimate drinks reception with canapés and light bites, basking in the summer heat in the Ann Rylands Room and Terrace, where we can host up to 60 people.

Or, you could entertain the masses through exclusive hire of the first floor, where we can fit up to 60 people for dinner or 120 people for a drinks reception. Whichever option you choose, our spaces are flexible, and you can customise them to your liking.

You could create a beautiful space filled with flowers or a colour theme, and our event team is on hand to help you create a summer party that will wow your guests.



# SUMMER PARTY PACKAGE

## ANN RYLANDS AND TERRACE

- » Venue hire including rooftop terrace (1pm–5pm or 6pm–11pm)
- » Pimm's or Prosecco on arrival
- » Delicious summer barbecue menu
- » Three-hour unlimited house wine, beer and soft drinks
- » Giant garden games including Jenga and Connect 4
- » White lanterns and fairy lights on trees
- » Outdoor wooden garden furniture
- » Bar set up with white linen
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

**Starting from £125 per person**  
(excluding VAT, minimum of 30 guests))



# SUMMER RECEPTION PACKAGE

## ANN RYLANDS AND TERRACE

- » Venue hire including rooftop terrace (1pm–5pm or 6pm–11pm)
- » Pimm's or Prosecco on arrival
- » Delicious canapés and bowl food menu
- » Three-hour unlimited house wine, beer and soft drinks
- » Giant garden games including Jenga and connect 4
- » White lanterns and fairy lights on trees
- » Outdoor wooden garden furniture
- » Bar set up with white linen
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

**Starting from £135 per person**

(excluding VAT, minimum of 30 guests))



## SUMMER BARBECUE ENTICE YOUR TASTEBUDS

Our summer reception includes our delicious barbecue menu, curated by our talented head chef. Here at 41 Portland Place, we focus on sustainability, and our chef specialises in plant-based food and can create a bespoke, sustainable menu on request.

We also offer a selection of upgrades, including Pimm's and cocktails on arrival or fancy food stations to make your event extra special!



## ENTERTAINMENT AND DECORATION ENHANCE YOUR SUMMER PARTY

Go all out and deck out our terrace with gorgeous, seasonal flowers, extra furniture to lounge on in comfort, or some entertainment for your guests.

Pick from our large list of suppliers—we've got you covered. You can bring in anything from magicians, jazz bands, or even a comedian to get the giggles going.

You could also choose to have your party captured by a photographer, get in some bespoke, delicious mocktails, or do some live sketching—there is so much to choose from!





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.



Too Good To Go

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.



### 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.

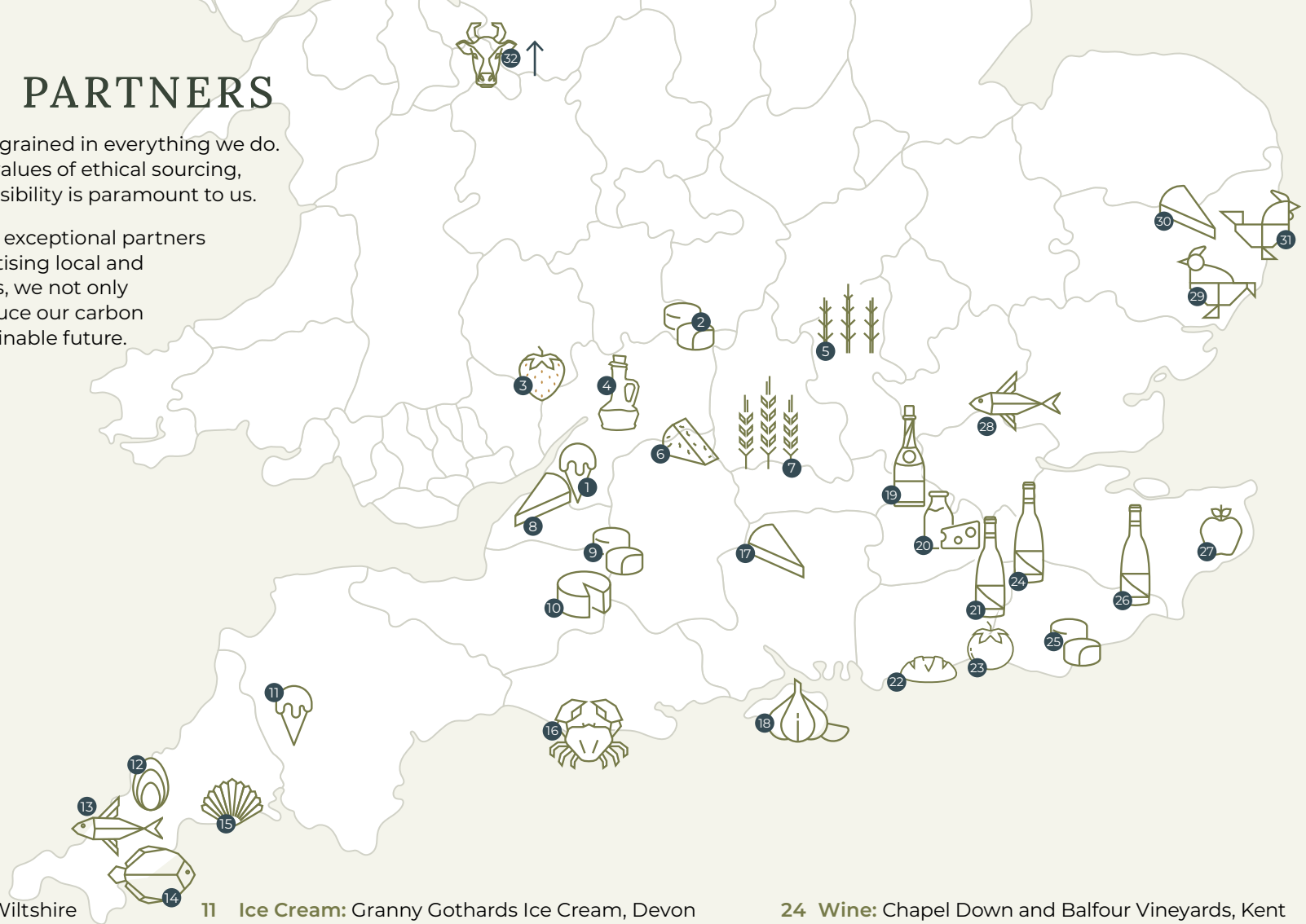




# LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

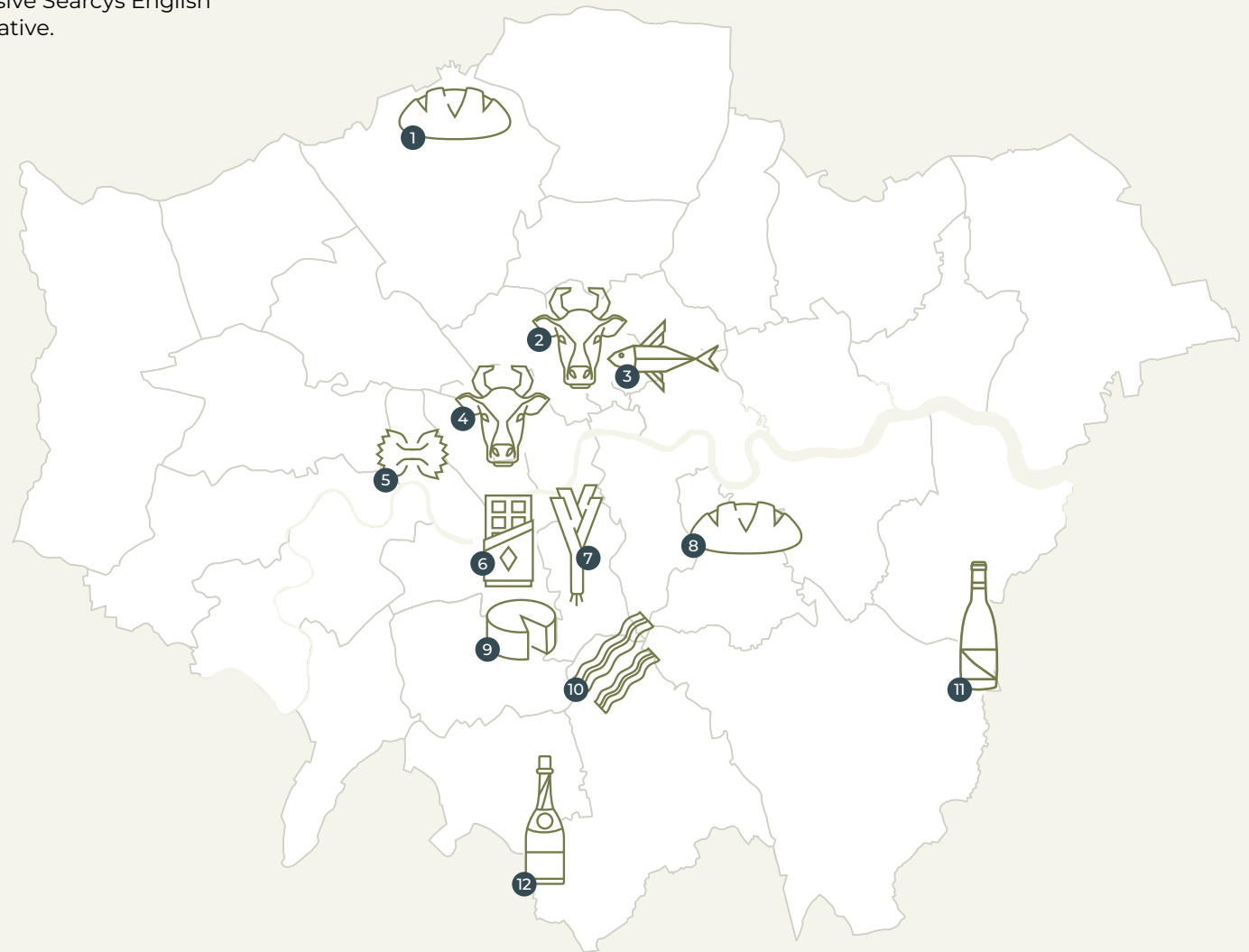
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex

- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guineafowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

# LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured Meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford, Surrey



**OUR EVENTS TEAM ARE  
ALWAYS HAPPY TO HELP**

020 3141 3255

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BY **SEARCYS**