

41

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

SUMMER  
2026

One of London's finest Georgian Townhouse Venues

BY SEARCYS

# SUMMER AT 41 PORTLAND PLACE

## *A hidden rooftop oasis in Marylebone*

41Portland 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 £114 per person**

(excluding VAT, minimum of 40 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 £118 per person**

(excluding VAT, minimum of 40 guests)



# SUMMER PARTIES: PACKAGES WITH EXPERIENCES!

## READY TO PLAN A COMPANY EVENT PEOPLE WILL ACTUALLY TALK ABOUT AFTERWARDS?

» Whether it's a summer party, team social or post-conference celebration, our packages are designed to bring people together in a way that feels effortless, sociable and genuinely fun, with everything taken care of.

### WHAT'S INCLUDED:

- » Exclusive venue hire with rooftop terrace access (1:00-5:00 or 6:00-11:00)
- » Welcome drinks on arrival (Pimm's or Prosecco)
- » Seasonal food options (Canapés, bowl food or a relaxed BBQ feast)
- » Three hours of free-flowing drinks (House wine, beer & soft drinks)
- » Giant garden games (Oversized Jenga, Connect4 and more!)
- » Interactive experiences & workshops
- » Relaxed outdoor setup
- » Full events support (security & cloakroom)

### Starting from £155 per person

(excluding VAT, minimum of 40 guests)

### SIGNATURE EXPERIENCES

#### Stand out experiences we know your team will love!

- » Mission Magic
- » Permanent Jewellery
- » Diffuser Making
- » Champagne Flute Painting
- » Abstract Canvas Workshop
- » Mosaic Workshop



# POST-CONFERENCE RECEPTION PACKAGE

## Exclusive Hire of the First Floor

(Only available as add-on to existing event)

- » Venue hire including rooftop terrace (5pm-9pm)
- » Two Summer cocktails or beers upon arrival
- » Selection of 3 picnic-style nibbles/finger foods

**Starting from £55 per person**

(excluding VAT, minimum of 55 guests)

## ENHANCE YOUR EXPERIENCE WITH ONE OR MORE OF THE ADD-ON BELOW

- » BBQ Menu **£30 plus VAT**
- » Unlimited drinks package (wine, beer and soft drinks )
  - » 1 hour **£18.50 plus VAT**
  - » 2 hours **£28 plus VAT**
- » Giant Garden Games **£80 plus VAT**



# 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!



**inclusion  
by design**



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.

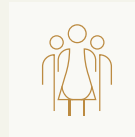
**nurturing &  
growing talent**



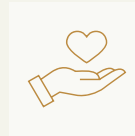
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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.

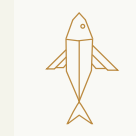


13 graduates from Hotel School are currently working in our business.

**progressive  
partnerships**



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



We 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.



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



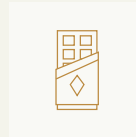
Committed to only using Wild Farmed flour in all our onsite cookery.



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



Plant-based and vegetarian dishes are a key part of our signature menus.



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



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



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



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



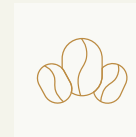
We promote mindful drinking by providing premium no- and low-alcohol options.



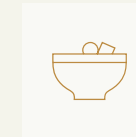
We only use British RSPCA-assured fresh milk.



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



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



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO<sub>2</sub> footprint, measured via Nutritics.

**step up**



In 2026 we pledge to have a sustainability champion in every Searcys venue.



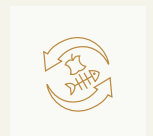
We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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.

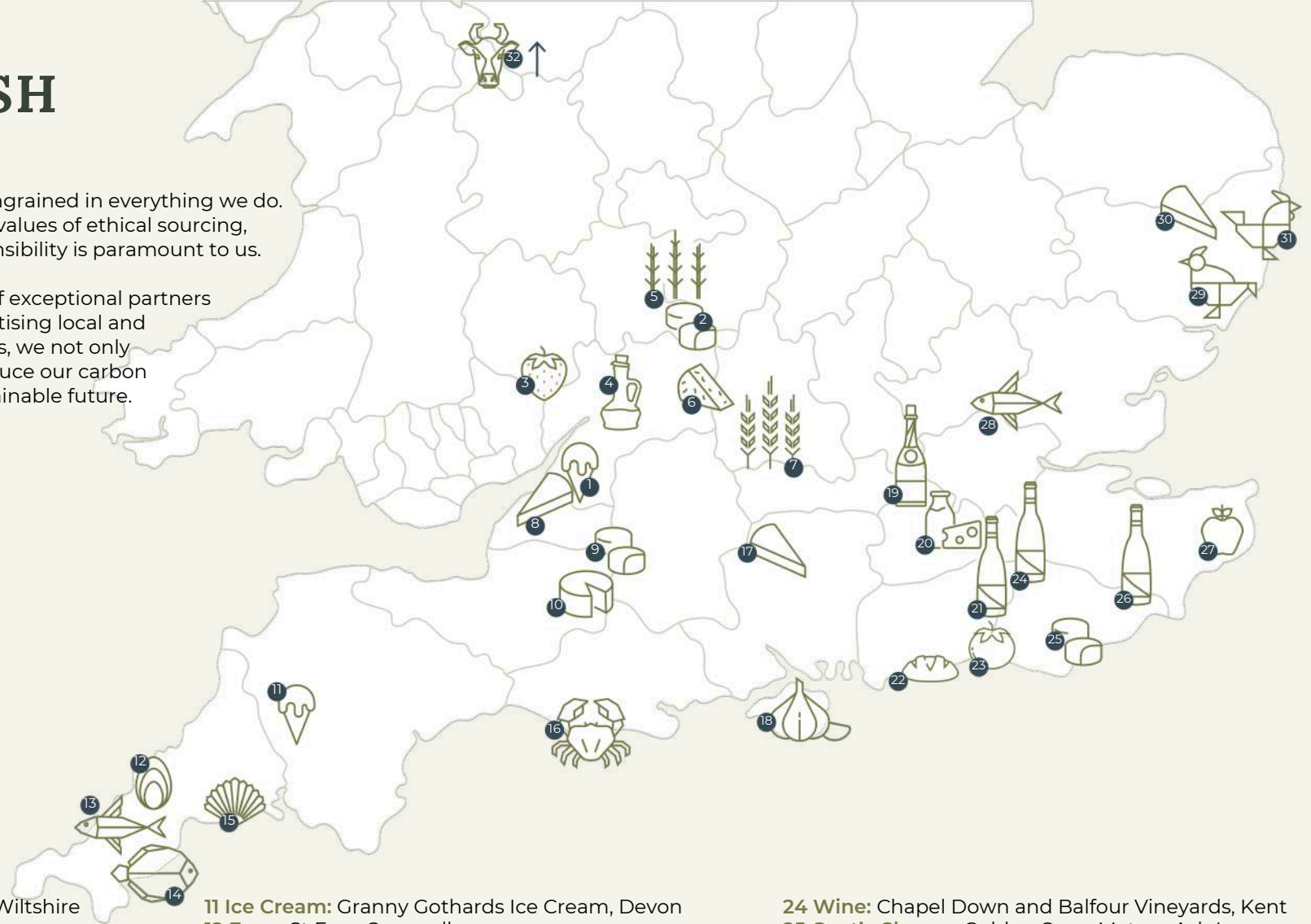


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

# 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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