



41

PORTLAND  
PLACE

WEDDINGS

One of London's finest Georgian Townhouse Venues

BY SEARCYS





## WEDDINGS AT 41 PORTLAND PLACE

### ROMANCE IN THE HEART OF MARYLEBONE

If you have ever dreamed of holding your wedding in a London Georgian townhouse, 41 Portland Place is perfect for you.

Surrounded by elegant grandeur and in the heart of Marylebone, our Grade II\* listed townhouse is the ideal setting for a stylish and romantic London wedding. Our beautiful, versatile spaces, including a stunning outdoor terrace, can accommodate intimate events or larger parties of up to 120 guests for a standing reception.

You can relax and savour each moment of your special day while our in-house team takes care of everything. Enjoy a sparkling drinks reception in our charming Reception Room, followed by a beautifully curated seated meal in the historic Council Chambers.

Relax and prepare in style with complimentary use of the Fellows Room as your private bridal suite. Continue your celebration with an unforgettable party in the Wolfson Suite, and elevate the moment with a karaoke experience to sing your first night as newlyweds away.







## HISTORY

### DESIGNED IN 1773

Steeped in Georgian elegance, 41 Portland Place offers a timeless and intimate setting for your wedding day. Designed by renowned architect James Adam as a private townhouse, the building has been home to gatherings, celebrations and meaningful moments for more than two centuries. Its rich heritage and beautifully restored interiors create a truly special backdrop for your celebration.

For over 50 years, the house welcomed some of the world's leading scientific minds through the Ciba/Novartis Foundation, hosting prestigious events that sparked inspiration and connection. Today, it is home to the Academy of Medical Sciences, and every wedding held here supports their vital mission to advance life-changing medical research.

By choosing 41 Portland Place, you are not only celebrating your love in a historic London townhouse — you are becoming part of a legacy that continues to make a positive impact.

A wedding here is more than a beautiful occasion; it becomes part of a meaningful story.







## PORTLAND SIGNATURE WEDDING PACKAGE

### FULL VENUE WEEKEND EXCLUSIVE HIRE

- Exclusive venue hire of 41 Portland Place from 12noon–11.00pm (we would suggest your ceremony commences at 2pm)
- 2 glasses Crémant reception with nibbles
- Three course fine dining menu followed by tea, coffee and petit fours
- Accompanying half bottles of house wine
- Mineral water throughout your wedding breakfast
- Complimentary tasting of the chosen menu for the two of you
- A glass of Crémant with the toasts
- White table linen, white napkins, Chiavari chairs, house crockery and glassware
- Menus, table numbers or letters stands
- Uplighters, PA system, handheld microphones, iPad with Spotify
- Reception and house team to assist your guests
- Security and cloakroom (unmanned)

**£190 per person**

(Including VAT, based on 50 guests)



# PORTLAND ELEGANCE WEDDING PACKAGE

## FULL VENUE WEEKEND EXCLUSIVE HIRE

- Exclusive venue hire of 41 Portland Place from 12noon–11.00pm (we would suggest your ceremony commences at 2pm)
- 2 glasses of Searcys English Cuvée and 3 canapés on arrival
- Three course fine dining menu followed by tea, coffee and petit fours
- Accompanying half bottles of house wine
- Mineral water throughout your wedding breakfast
- Complimentary tasting of the chosen menu for the two of you
- A glass of Searcys English Cuvée with the toasts
- White table linen, white napkins, Chiavari chairs, house crockery and glassware
- Menus, table numbers or letters stands
- Uplighters, PA system, handheld microphones, iPad with Spotify
- Reception and house team to assist your guests
- Security and cloakroom (unmanned)

**£225 per person**

(Including VAT, based on 50 guests)







## MAKE YOUR WEDDING BESPOKE

### EQUIPMENT

#### **Garden games**

£80 +VAT

#### **Black and white dancefloor**

£500 +VAT

#### **Karaoke party**

£400 +VAT

### CATERING

#### **Upgrade from nibbles to four pre-dinner canapés**

£9.00 +VAT per person

#### **Late night snacks (bowl food)**

from £24.00 +VAT per person

#### **Fine dining – cheese course**

£12.00 +VAT per person

#### **Upgrade to champagne toast**

£8.00 +VAT per person

#### **Pitcher cocktails**

£35.00 +VAT per 1 litre jug

#### **Extended unlimited drinks package**

From £7.00 +VAT per person



Our selection of bespoke upgrades and add-ons has been thoughtfully curated to bring an extra touch of magic to your day. We can assist with décor enhancements to tailored entertainment to help create a celebration that is uniquely yours.



# CEREMONY ONLY WEDDING PACKAGE

## FIRST FLOOR VENUE HIRE

- First floor venue hire (2 hours between 11:00–17:00)
- Nibbles on arrival
- A glass of Prosecco
- Ceremony set-up with Chiavari chairs
- Bar set up with white linen
- Uplighters, PA system, handheld microphones, iPad with Spotify
- Reception and house team to assist your guests
- Security and cloakroom (unmanned)

**Starting from £52 per person**  
(Including VAT, based on 60 guests)







## CREATIVE 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.





# FREQUENTLY ASKED QUESTIONS

## What is your maximum capacity?

We can accommodate up to 70 guests for a ceremony and wedding breakfast and up to 150 for a standing reception.

## Are there any restrictions on your terrace?

Guests are unable to smoke but we're happy for BBQs and our terrace is open until 9.00pm. Amplified music is not allowed.

## Do you have accommodation?

Unfortunately we cannot offer accommodation on site; however, we do have discounted rates at local hotels.

## Do you have access for guests with disabilities?

The entire venue is fully accessible for guests with disabilities. We have one lift within the venue, ramps and wide entrance doors for electric wheelchairs.

## Can we invite additional guests for the evening reception?

Yes, the maximum capacity for an evening reception is 150 guests.

## What time can I have access to the venue on my wedding day?

As standard, you are permitted access to the venue from 12 noon on your wedding day. If you would like to arrive earlier please discuss this with your wedding planner.

## Will I be able to set up the day before?

If the venue is available the day before your wedding we will do our best to allow you access for set up. However, this is not guaranteed and subject to charge.

## Can our guests use confetti?

Yes, we allow biodegradable confetti only.

## Do you have anywhere for the bridal party to get ready on the morning of the wedding?

Our Fellow's library will be available throughout the day for the bridal party.

## Do we have to use your recommended suppliers?

Please use our recommended suppliers list as an experienced helping hand. This is by no means a closed list and you can bring your own suppliers if you wish.

## Do you have on-site parking?

There is on street parking just outside and the closest NCP car park is Weymouth Mews which is approximately a five minute walk.

## When do you need final guest numbers?

We require final guest numbers no later than seven working days before your wedding date.

## What is the booking process?

To secure your wedding date we require a 25% deposit based on an estimated number of guests attending. You will also be required to sign a contract subject to our terms and conditions. The remaining balance of your booking is due before your wedding date. A balance invoice will then be raised the day after your wedding to capture any last minute add-ons or account bar tabs.

## Can I provisionally book a date?

We can provisionally hold dates for two weeks or until we get another enquiry for the date. To provisionally book your date please contact us.



## 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.

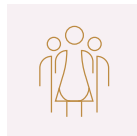
## nurturing & growing talent



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.



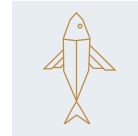
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



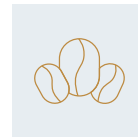
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



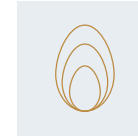
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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.



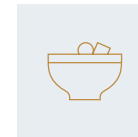
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

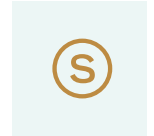


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.



# 41

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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