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PORTLAND
PLACE
CHRISTMAS 2026

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

Eat, Drink & Hit The High Notes

THE COUNCIL CHAMBER AND RECEPTION ROOM

- » Venue hire 18:00–23:00
- » Thirty minutes Christmas cocktail reception
- » Three course fine dining menu
- » Half-bottle of house wine per person
- » Unlimited still and sparkling water
- » Tea, coffee and mini mince pies
- » Christmas decorations, tables centres and crackers
- » White table linen, napkins, Chiavari chairs, house crockery and glassware
- » Menus and place cards
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

Starting from £122 per person

(Excluding VAT, based on 55 guests)

Keep the celebrations going after the dinner and take it to the next level with an unforgettable Karaoke Party at the Wolfson Centre.

Warm up the festive spirit with two hours of unlimited wine, beer, and soft drinks, paired with high-energy karaoke entertainment, the perfect way to bring colleagues together, and create memorable moments.

Upgrade Price: £50 + VAT per person

Why choose this upgrade?

- » Exclusive use of the Wolfson Centre and Exhibition Area
- » A fun, interactive experience
- » Excellent value with a high-impact, high-enjoyment format





CHRISTMAS RECEPTION PACKAGE

THE COUNCIL CHAMBER AND RECEPTION ROOM

- » Venue hire 18:00–23:00
- » Christmas cocktail on arrival
- » 3 canapés (chefs' choice)
- » 4 bowl food chosen from our seasonal menu
- » Three-hour unlimited house wine, beer and soft drinks
- » Christmas decorations
- » High poseur tables
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)
- » PA system and Microphone

Starting from £110 per person
(Excluding VAT, based on 100 guests)



Turn Up the Fun with a Silent Disco

Looking for something different this Christmas? Transform your drinks reception into an unforgettable festive party with a Silent Disco and dance floor. Choose your channel, grab your headphones, and enjoy a night of music, dancing, and festive fun.

No arguing over the playlist – simply switch channels and keep dancing. With multiple music channels available, everyone can enjoy their favourite tunes, making it the perfect entertainment option for groups with different tastes.

Silent Disco package with dance floor from £2,500 + VAT

CHRISTMAS LUNCH WITH CONFERENCE

Business Before Bubbles

COUNCIL CHAMBERS AND RECEPTION ROOM WITH WOLFSON CENTRE

- » Venue hire 08:00–17:00
- » Tea, coffee parties on arrival at the Wolfson Centre
- » Christmas cocktail on arrival
- » Three course fine dining menu
- » Half-bottle of house wine per person
- » Unlimited still and sparkling water
- » Tea, coffee and mini mince pies
- » Christmas decorations, tables centres and crackers
- » White table linen, napkins, Chiavari chairs, house crockery and glassware
- » Reception and house team to assist your guests
- » Security and cloakroom (unmanned)

Starting from £140 per person

(Excluding VAT, based on 55 guests)



SUSTAINABILITY PLEDGES 2026

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.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

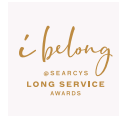
nurturing & growing talent



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



We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.



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

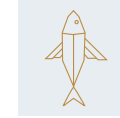


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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.

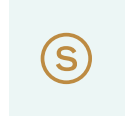


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



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 CO₂ footprint, measured via Nutricics.

step up



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



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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CONTACT US

Our events team are always happy to help

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BY SEARCYS

