

FESTIVE SEASON  
2024



# Welcome to 66 Portland Place

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**Ditch the ordinary and embrace the extraordinary  
this festive season at 66 Portland Place, the home of RIBA.**

Think Art Deco glam infused with modern magic  
as you step in to our architectural playground.

Our friends at Company of Cooks handpick every moment  
at RIBA with crafted and delicious food and drink.

All our menus are produced using sustainable and ethical  
ingredients from small, local, and independent suppliers  
wherever possible, so you can enjoy the very best  
of the festive season with a clear conscience.

We hope to celebrate the season with you at 66 Portland Place.  
**Please get in touch if there's anything we can help with.  
We'd love to hear from you!**



# This festive season at 66 Portland Place

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**We know just how stressful planning a festive celebration can be.**

We want you to enjoy the event as much as your guests.  
So we've created simple seasonal packages to make it totally seamless.

This frees you up to spend less time worrying about planning things,  
and more time to get creative with themes and entertainment.

Prices start from **just £89**, with everything you need included.

And with loads of optional extras available,  
you can customize our packages to fit your vision.

## **The spaces**

We have three architecturally stunning spaces to pick  
from – or combine – to make it a real blow-out celebration.

## **Did you know?**

We also have the beautiful Art Deco 284-seat Jarvis Hall Auditorium.  
Why not combine your all-company update with this year's festive celebration!





# The Florence Hall and Terrace

**Our largest and most impressive space, showcasing the very best of Art Deco & Swedish Modernism**

With floor-to-ceiling windows, intricately etched glass doors and pillars, and a beautifully decorated 15ft real Christmas tree, it's a perfect, Insta-ready backdrop for all your festivities.

With capacity of up to 400 people, and a leafy terrace giving guests a space to enjoy the crisp evening air, this space sets the stage for a truly fantastic festive celebration.

Our 10-point speaker system, HD projector, integrated LED pillar uplighters and a microphone are all included with the Florence Hall, and an awning means the terrace is available rain or shine.



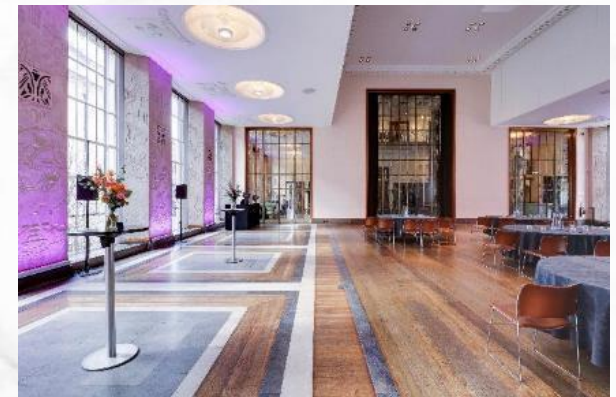
Reception  
400



Dining  
240



Dining with stage  
220



# The RIBA Gallery

**A striking modern space with floor to ceiling windows offering views of grand Portland Place.**

A very flexible space, the simple décor makes this bright room perfectly suited for a chic festive celebration.

You can really make your mark by displaying artwork and branding on the expansive walls.

Hire alongside the Florence Hall, and get exclusive use of the 1<sup>st</sup> Floor Landing, including bar and informal seating, with the option of renting the grand piano, to really make for an impactful reception.

The music is all sorted with sound system, LED uplighters, a microphone and LED screen included with this space.



Reception  
130



Dining  
80



Dining with stage  
60



## The 6<sup>th</sup> Floor Suite

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**Take over the whole top floor of our Art Deco home, for a real sense of exclusivity.**

With two adjoining modern spaces, the Wren Room and Hawksmoor Room, the 6<sup>th</sup> Floor Suite offer a blank canvas to really stamp your unique personality on.

Floor to ceiling windows offer views across London, from the Hampstead Hills to The City. And with a wrap-around terrace, every need is catered to.

Make the suite uniquely you by displaying artwork and branding on the walls.

The music is sorted with sound system, LED uplighters, a microphone and LED screen included with this space.



Reception  
100



Dining  
80



# Add the Jarvis Hall Auditorium & Foyer

**A breathtaking raked auditorium with state-of-the-art AV and natural light.**

Host your year-end company update, knowledge sharing session or put on a show in our Art Deco auditorium, before moving upstairs for your festive celebration.

Behind the original 1934 teak walls, acoustic panelling enhances the sound quality making presentations and fireside conversations pop.

There's even a spacious entrance Foyer, perfect for guests to enjoy some welcome hospitality or for expo stands. Add with the wow-factor of a huge disappearing wall as the space opens up to the main auditorium, and what more could you want!

A hidden AV Control Room means all your guests will enjoy seamless audio visuals throughout.



Reception  
150



Theatre  
284 - up to 400  
with variable seating







THE FESTIVE FOUNDATION PACKAGE  
Standing reception



# Festive Foundation Package

## The Standing Reception

### WHO SAID A FESTIVE CELEBRATION HAS TO BE A SIT-DOWN DINNER?

Our Festive Foundation Package offers you everything you need for a sparkling reception to party the night away.

An amazing space, all the drinks, canapés, and AV all taken care of.

The only difficult decision is what to wear!

**From just £89**  
per person

### ON ARRIVAL

A glass of prosecco or sparkling elderflower

### TO EAT

A selection of four chef's choice festive canapés

A selection of nibbles to keep the party going

### TO DRINK

A two-hour open bar with house wine, beer and soft drinks

### TO PARTY

A great sound system, LED Uplighters to set the mood, a screen/projector and AV technician to run things for you.

You just pick the playlist!

All prices exclusive of VAT.



# Festive Foundation Package

## The Extras

### MAKE IT YOUR OWN WITH OUR OPTIONAL EXTRAS

We know you have a vision of what your celebration needs. So just pick and choose which extras you'd like, and we'll sort the rest.

#### TO DRINK

Per person

Upgrade your arrival drink to a cocktail	£3.25
Add extra hour(s) to your open bar	£15.50*
Upgrade your open bar wine to Hamilton Heights Australian Shiraz & Chardonnay	£1.00*
Upgrade your open bar beer to Peroni	£0.50*
Add Fairtrade coffee, tea and herbal blends	£3.65

#### TO EAT

Per person

Upgrade to six festive chef's choice canapés	£6.00
Swap the canapés for six festive chef's choice bowl foods	£25.90

**Our canapés and bowl foods are chef's choice to help us achieve our sustainability goals.**

Want to pick your menu?

Ask your Event Manager who can let you know the cost.

#### TO PARTY

Party lighting package Florence Hall & RIBA Gallery only	£450
Rent the three grand staircase digital screens	£500
Light the front of 66 Portland Place in your choice of colour	£200
Add a stage Florence Hall & RIBA Gallery only	£100
Add a brandable lectern	£50
Rent the grand piano When Florence Hall & RIBA Gallery hired together	£450
Rent additional LED screens	£300

\*price per hour.

All prices exclusive of VAT.





THE PENTHOUSE PACKAGE  
Dining and drinks



# Festive Penthouse Package

## Dining and drinks

### SOMETIMES THE CLASSICS REALLY ARE THE BEST!

Our Festive Penthouse Packages includes all you could want from a festive dining experience.

In a sensational space, let us serve you a three-course meal to remember, alongside great drinks, and all the AV sorted for you. And of course, Christmas crackers are included.

Now will it be traditional turkey with the trimmings, or one of our modern classics?

**From just £106**  
per person

### ON ARRIVAL

A glass of prosecco or sparkling elderflower

### TO EAT

Our decadent festive three-course menu

Half-bottle house wine with your meal

Tea, coffee and petit four

### AND FOR AFTER DINNER

A one-hour open bar with house wine, beer and soft drinks

### TO PARTY

A great sound system, LED Uplighters to set the mood, a screen/projector and AV technician to run things for you.

You just pick the playlist!

All prices exclusive of VAT.





# Festive Penthouse Package

## The Extras

### MAKE IT YOUR OWN WITH OUR OPTIONAL EXTRAS

We know you have a vision of what your celebration needs. So just pick and choose which extras you'd like, and we'll sort the rest.

#### TO DRINK

Per person

Upgrade your arrival drink to a cocktail	£3.25
Add extra hour(s) to your open bar	£15.50*
Upgrade your dinner wine to Hamilton Heights Australian Shiraz & Chardonnay	£1.00
Upgrade your open bar wine to Hamilton Heights Australian Shiraz & Chardonnay	£1.00*
Upgrade your open bar beer to Peroni	£0.50*
Add house spirits to your open bar	£7.00*

#### TO EAT

Per person

Add four festive chef's choice canapés on arrival	£17.00
Add three festive chef's choice bowl foods on arrival	£22.50

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#### TO PARTY

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Rent the three grand staircase digital screens	£500
Light the front of 66 Portland Place in your choice of colour	£200
Add a stage Florence Hall & RIBA Gallery only	£100
Add a brandable lectern	£50
Rent the grand piano When Florence Hall & RIBA Gallery hired together	£450
Rent additional LED screens	£300

\*price per hour.

All prices exclusive of VAT.



**THREE COURSE DINING MENU**  
Included with your Festive Penthouse Package



# Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

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## S T A R T E R

Celeriac velouté, chestnuts, truffle cream V\* 298 kcal

London salmon, beetroot and horseradish crème fraiche,  
pickled cucumber, sourdough crisp 313 kcal

Devon crab and saffron tart, Hampshire watercress 416 kcal

Pickled fennel, clementine and watercress salad,  
pomegranate and toasted seeds VE 164 kcal

Ogleshield cheese croquettes, Cumberland sauce, winter leaves 442 kcal

Ham hock terrine, pickled red cabbage, shallot and parsley salad 319 kcal

V – Vegetarian, VE – Vegan

One of each choice will be served to all guests, with an alternative option available for those with special dietary requirements and allergies.

We love talking about food – ask your Event Manager to find out more about the ingredients.

All prices are per person and exclude VAT.

Please note that our menu offerings are subject to seasonal availability and may change.



# Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

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## M A I N

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal

Packington Estate venison fillet, spiced kofta, polenta, Sichuan pepper cream 481 kcal

Traditional roast bronze turkey from HG Walter, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Confit duck leg and potato croquette, pumpkin puree, braised red cabbage with mulled wine spices 990 kcal

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream V 1076 kcal

Squash risotto, pumpkin seed pesto, crematta, crispy sage VE 589 kcal

Roasted cauliflower, turnip puree, seasonal root vegetables VE 485 kcal

V – Vegetarian, VE – Vegan

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# Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

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## DESSERT

Saffron poached pear, spiced almond shortbread, Chantilly cream 400 kcal

Rum and raisin bread and butter pudding, spiced custard V 589 kcal

Valrhona chocolate, prune and Armagnac tart, crème fraîche V\* 675 kcal

Poached quince, whipped London ricotta, fennel and pistachio biscotti V 394 kcal

Christmas pudding, brandy sauce V 487 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 601 kcal

V – Vegetarian, VE – Vegan

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The image features three white ceramic bowls filled with a creamy, orange-colored risotto. Each bowl is topped with a dark, charred ingredient, possibly mushrooms or vegetables, and garnished with fresh green sage leaves. The bowls are arranged on a grey, textured surface. To the left of the bowls, there are four gold Christmas ornaments of various designs, including a large smooth one and three smaller textured ones. A semi-transparent red banner is overlaid across the middle of the image, containing the text 'CANAPÉS AND BOWL FOOD Menus' in white.

CANAPÉS AND BOWL FOOD  
Menus



# Festive Bowl food

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## PLANT BASED

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal

Squash risotto, pumpkin seed pesto, crispy sage V 228 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

## FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal

Confit salmon, green olive, white bean, blood orange and parsley salad 321 kcal

## MEAT

Shredded ham hock, lentil and parsley salad, mustard dressing 254 kcal

Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 325 kcal

Rare roast beef, celeriac remoulade, pickled mushrooms 248 kcal

## DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Christmas pudding crème brulee V 493 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 499 kcal

Plant-based tiramisu VE 374 kcal

V – Vegetarian, VE – Vegan

Have a special dietary requirements and allergies?

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# Festive Canapés

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## MEAT

Confit duck rillettes, Cumberland sauce 105 kcal

Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal

Cobble Lane pancetta, prune, Barkham Blue cheese 118 kcal

Cobble Lane coppa, fig and basil 46 kcal

## FISH

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

## PLANT BASED

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartare, burrella, sorrel VE 34 kcal

Beetroot and Golden Cross goat cheese arancini V 105 kcal

## SWEET

Whipped cheesecake, ginger crumb, spiced pear V\* 105 kcal

Coconut and passionfruit pavlova VE 55 kcal

Mulled fruit crumble tart V 82 kcal

Cranberry and white chocolate blondie V 120 kcal

**Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex**

V – Vegetarian, VE – Vegan

Have a special dietary requirements and allergies?

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# Allergens

Do you have a food allergy or intolerance?  
We provide allergen information on the 14 major allergens.

Please speak with your Event Manager, and details of allergens in any of our dishes can be provided for your information.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder is available on request, with all allergens contained in your chosen menu, allowing them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.

Please note, that we may be unable to cater for delegates with specific dietary needs if this has not been raised with your Event Manager during the planning process.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of our team



**Thank You**

*Thomas Morgan*

**Thomas Morgan**  
Head of Venues, RIBA at 66 Portland Place

*James Jordon*

**James Jordon**  
General Manager, Company of Cooks

**RIBA** AT 66 PORTLAND PLACE  
**VENUES**

**COMPANY  
OF COOKS**