



WIMPOLE<sup>St</sup>

# Day Packages

Available  
from 1st Oct 24  
to 30th Sep 25

London's Leading Conference Venue  
All prices exclude VAT

## About us

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

Holding an event at 1 Wimpole Street is an investment in the future of UK healthcare. All profits are reinvested into the Royal Society of Medicine's education of healthcare professionals

# Hot Fork Buffet

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## **BUFFET PACKAGE £49.95 pp**

If your delegates are staying for the whole day but you would prefer not to have the Day Delegate Rate, you may like to consider our Buffet Package which includes catering only options throughout the day.

Rate includes:

- Arrival tea & coffee with Danish pastries and fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- Hot fork buffet with salad, tea, coffee & juice
- Afternoon tea & coffee with sweet bites & whole fresh fruit

Sample menu shown below, the chef will provide a different buffet menu each month and alternatives menus for multi-day events.

## **SAMPLE MENU £39.50 pp**

Poached salmon fillet, braised savoy cabbage with tomato & pepper sauce served with steamed new potatoes.

Potato gnocchi & spinach with a pesto cream sauce (v)

Selection of salads, bread rolls, olive sticks & focaccia with flavoured oils, dressings, & chutneys

Duo of chocolate mousse & exotic fresh fruit salad served with a selection of sauces & compotes

Tea, coffee & infusions

**Seated buffet surcharge £6.00 p.p - Minimum of 15 people**

(v) vegetarian (ve) vegan (g-f) gluten-free  
Some items may contain traces of nuts

# Day Delegate Rate Package

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An all-inclusive day package for the lecture theatres or the Wheatley room.

## RATE INCLUDES:

Room hire in the auditorium & catering space  
Registration desk & self-service cloakroom  
Organiser refreshments at registration desk  
Arrival tea & coffee with Danish pastries & fresh fruit salad  
Mid morning tea & coffee with biscuits & whole fresh fruit  
Afternoon tea and coffee with sweet bites & whole fresh fruit  
Hot fork buffet with salad, tea, coffee & juice  
Standard audio visual equipment hire in the room & WI-FI access  
A dedicated audio visual technician

NDA GWA MRA	<b>£89.00 pp</b>	Monday, Friday, Saturday and Sunday
	<b>£93.00 pp</b>	Tuesday, Wednesday and Thursday
Wheatley Room	<b>£80.00 pp</b>	Monday to Sunday

# Soft Drinks

WIMPOLE<sub>St</sub>

**STILL & SPARKLING  
TABLE WATER**  
1l £3.80

**SELECTION OF  
FRUIT JUICES**  
3.3l £9.00

**COCA COLA**  
330 ml £2.00

**DIET COKE**  
330 ml £2.00

**COKE ZERO**  
330 ml £2.00

**SPRITE**  
330 ml £2.00

**FANTA ORANGE**  
330 ml £2.00

selection of fruit juices

**FOLKINGTON'S  
APPLE JUICE**  
250 ml £3.15

**FOLKINGTON'S  
ORANGE JUICE**  
250 ml £3.15

**FOLKINGTON'S PINK  
LEMONADE**  
250 ml £3.15

**LUSCOMBE SICILIAN  
LEMONADE**  
270 ml £3.30

**LUSCOMBE LIME  
CRUSH**  
270 ml £3.30

**LUSCOMBE HOT  
GINGER BEER**  
270 ml £3.30

**LUSCOMBE  
ELDERFLOWER  
BUBBLY**  
270 ml £3.30

House spirits and mixers available upon request  
All prices exclude VAT