

WIMPOLESt

Day Packages



Available
From 1st Oct 25
to 30th Sep 26

One of London's Leading Conference Venues

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 & present. Our team of chefs apply their imagination, passion & knowledge to ensure that the dishes they create are a delight to the eye & to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest & 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 & 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 & vegetables from British growers. Even our tea & 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 healthcare, with profits supporting the Royal Society of Medicine's mission to share learning & support innovation within healthcare.



Day Delegate Rate Package

WIMPOLE_{St}

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 & coffee with sweet bites & whole fresh fruit
- 2-course fork buffet with salads, tea, coffee & fruit juices
- Standard audio visual equipment in the room & WI-FI access
- A dedicated audio visual technician

Post event reception, formal dining & hybrid package available on request.

Price on request.

2 Course Fork Buffet

WIMPOLE_{St}

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 options throughout the day.

Rate includes:

- Arrival tea & coffee with Danish pastries & fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- 2-course fork buffet with salad, tea & coffee & fruit juices
- Afternoon tea & coffee with sweet bites & whole fresh fruit

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

SAMPLE MENU £39.50 pp

Mildly spiced slow-cooked beef & fine green beans with lemongrass & coconut sauce
Chickpeas & mushroom in a cumin & paprika tomato sauce (ve)

Wholegrain braised rice. Seasonal salads & mixed leaves. Tomato, chutney-infused oils, mustard, & French dressing

Selection of wholegrain bread rolls & bread sticks

Monthly selection of desserts with berry coulis & chocolate shavings
Fresh fruit salad with mixed berry compote & coconut yogurt
Whole fresh fruit

Served with Birchalls speciality teas, Fairtrade Brazilian 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

Soft Drinks

WIMPOLE_{St}

STILL & SPARKLING TABLE WATER

1l £3.80

SELECTION OF FRUIT JUICES

1l £10.00

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 & mixers available upon request
All prices exclude VAT