W1MPOLE St

Day Packages



Available from
1st Oct 2026 -
30th Sept 2027

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.

mia ACCREDITED VENUE

Greenpage ECOsmart 2025 SILVER AWARD

Green Meetings

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 avaiable on request.

Prices available 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

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Monthly selection of desserts with berry coulis & chocolate shavings

Fresh fruit salad with mixed berry compote & coconut yogurt

Whole fresh fruit

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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. Please inform us of all guest allergies.

Reception Menu

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POST CONFERENCE RECEPTION:

1 hour drinks & snacks reception
£20.50 per person

Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, marinated olives
Breaded halloumi with lemon yoghurt dip
Chargrilled mushroom & pepper skewer with a balsamic glaze (ve)(g/f)
Cream cheese stuffed baby peppers (g/f)

1 hour drinks & nibbles reception
£17.50 per person

Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps & marinated olives

NETWORKING LIGHT BITES £6.00 pp - Minimum 10 people

BAR SNACKS (please pick 2 items)

- Sweet chilli chickpeas
- Salted pretzels
- Roasted sea salt corn
- Vegetable chips
- Marinated olives
- Butter cheese straws

TAPAS (please pick 2 items)

- Marinated black & green olives (ve)(g/f)
- Breaded halloumi with lemon yoghurt dip
- Chargrilled mushroom & pepper skewer with a balsamic glaze (ve)(g/f)
- Cream cheese stuffed baby peppers (g/f)
- Olive bread sticks wrapped in Parma ham
- Spanish tortilla with courgette & alioli sauce (v)(g/f)

£3.50 pp - Butter cheese straws, potato crisps & marinated olives

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VINTAGES

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

CORKAGE

Wine £21.50 per bottle, Champagne & Sparkling Wine £26.00 per bottle. A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 working days prior to your event & leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. Soft drinks, water, minerals, spirits, beers & fortified wines, quoted on request.

PAY BARS

A minimum spend for a pay bar throughout the day can be provided upon request. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 10.00pm