







# 28 PORTLAND PLACE

## LICENSED FOR CIVIL CEREMONIES AND PARTNERSHIPS

Chic West End style greets you in this intimate 1775 Georgian town house. Designed by the famous Adam Brothers architects, this versatile historic house will be exclusively yours for your whole day and evening.

Receive your guests in the graceful Adam Room, and enter your ceremony through a natural walkway into the beautiful Sainsbury Room licensed for civil ceremonies and partnerships, complete with drapes, a fireplace and stunning chandeliers, the perfect setting for making your vows. Enjoy the airy Harben Suite for drinks and dining that breathes classic London style with its intricate detailed ceiling. Dance the night away with all your family and friends in the transformed Adam Suite, providing an intimate party atmosphere!

The Members' Room, with original ceiling cameos is perfect for bridal preparations, while the private balcony overlooking the tree lined avenue of Portland Place makes an exquisite backdrop for photographs. Take your guests out to the tranquil Courtyard for a group shot that can be treasured forever.

♥ 28 PORTLAND PLACE, LONDON, W1B 1LY ♥

**ITA\*VENUES**  
*Your Wedding Venue Portfolio*

020 7871 0577 | [weddings@itavenues.co.uk](mailto:weddings@itavenues.co.uk) | [itavenues.co.uk/london-weddings](http://itavenues.co.uk/london-weddings)



## A MAGICAL DAY TO REMEMBER

### CAPACITIES

#### Ceremony

Up to 90 guests in the Sainsbury Room

Up to 90 guests in the Heggie Room

#### Dinner

Up to 104 guests in the Harben Suite (round tables)

Up to 200 guests standing across the whole house



## SPRING & SUMMER WEDDING PACKAGE @£119.00 \* PER PERSON TO INCLUDE:

- Exclusive use of the whole house from 3pm-midnight (extension to 1am available at additional cost). Supplier access from 12pm on the day.
- 2 glasses of prosecco on arrival
- Crisps and nuts during the drinks reception
- Two course wedding meal with tea, coffee and chocolates with your wedding cake for dessert
- 1/2 bottle house wine with the meal
- 1 glass of prosecco to toast
- Cash or account bar facility for evening
- Complimentary menu tasting for two
- Cake stand and knife
- All necessary staffing, tableware and linen
- Event manager throughout and on the day
- Easel and table number stands
- Use of 12 x candelabras, 4 x poseur tables and 10 x uplighters
- Courtyard for photo opportunities
- Dance floor in the Adam Room

\* All prices exclude VAT. Available April 2019 - September 2019 and December 2019. Minimum 50 guests.

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## AUTUMN & WINTER WEDDDING PACKAGE @£103.00 \* PER PERSON TO INCLUDE:

- Exclusive use of the whole house from 3pm-11pm (extension to 1am available at additional cost). Supplier access from 12pm on the day.
- 2 glasses of prosecco on arrival
- Crisps and nuts during the drinks reception
- Two course wedding meal with tea, coffee and chocolates with your wedding cake for dessert
- 1/2 bottle house wine with the meal
- 1 glass of prosecco to toast
- Cash or account bar facility for evening
- Complimentary menu tasting for two
- Cake stand and knife
- All necessary staffing, tableware and linen
- Event manager throughout and on the day
- Easel and table number stands
- Use of 12 x candelabras, 4 x poseur tables and 10 x uplighters
- Courtyard for photo opportunities
- Dance floor in the Adam Room

\* All prices exclude VAT. Available October 2018 - March 2019 excluding December. Minimum 50 guests.

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## CANAPÉ SAMPLE MENU

A minimum of three items is recommended for a one hour pre-dinner canapé reception. From £10.50 per guest (£3.50 per item).

### COLD CANAPÉS

Salt Beef Bagel, Celeriac  
Remoulade, Crispy Capers

Pork Crackling "Quavers",  
Spiced Apple Compote

Curry Macaroons, Coronation Chicken,  
Mango, Coriander Cress

Chorizo Scotch Quail's Egg  
Piccolo Pepper, Olive and Balsamic Relish

Lemon and Dill Scone  
Smoked Salmon, Cream Cheese

Prawn Cocktail Cones  
Spicy Tomato Mayonnaise

Three - Cheese Palmiers, Smoked Paprika (V)

Soft Boiled Quail's Egg, Celery Salt (V)

Cauliflower Panna Cotta, Cayenne Sable  
Biscuits (V)

Pea and Broad Bean Tart, Mint, Feta (V)

Sun Blush Tomato Frittata (V)  
Pesto, Mozzarella

### HOT CANAPÉS

Smoked Bacon Balls, Tomato Basil Relish

Pulled Chicken, Forest Mushroom, Puff  
Pastry Pie

Mini Yorkshire Puddings, Rare Roast Beef,  
Creamed Horseradish

Braised Short Rib, Red Onion Tart

Welsh Lamb, Shepherd's Pie Croquettes,  
Red Onion Dip

Smoked Haddock, Bubble and  
Squeak Rosti, Curry Mayo

Fish and Chips: Beer Battered Cod,  
Tartar Sauce, Sarson's Vinegar

Thai Crab Cakes, Avocado, Lime, Coriander  
Salsa

Arancini: Seasonal Risotto Balls (V)

Quail's Eggs Benedict: Poached Quail's Egg,  
Honey Glazed Gammon, Hollandaise Sauce,  
Toasted English Muffin

Beetroot and Lemon Thyme, Tarte Tatin (V)

Quinoa Cake, Carrot, Coriander,  
Chilli Lime Yoghurt Dip

### SWEET CANAPÉS

Millionaire's Tart  
Chocolate and Caramel

Buttermilk Scones, Strawberries and Clotted  
Cream

Banoffee Pie  
Banana and Toffee

Brownies  
Chocolate and Hazelnut

Tiramisu Chocolate Cups Espresso Cream

Macarons  
Assorted Flavours



## SPRING & SUMMER SAMPLE WEDDING MENU

### FIRST COURSE

Goats Cheese Mousse  
Poached Rhubarb, Black Pepper &  
Beetroot Meringue, Savoury Crumbs,  
Beetroot Bread Crisp

Grilled Courgette Cannelloni  
Basil Mascarpone Stuffing, Red Pepper  
Gel, Heritage Tomato,

Treacle Cured Salmon  
Baby Rainbow Radish, Lemon Gel, Pickled  
Cucumber, Rye Toast

### MAIN COURSE

Pan Seared Duck Breast  
Confit Leg Bon Bon, Pomme Puree, Kentish  
Cherries, Summer Cabbage, Marjoram Jus

Lemon Thyme Chicken Breast  
Lemon Buttered Poached Chicken,  
Sweetcorn Gnocchi, Summer Beans,  
Lovage Jus

Pan Roasted Cod  
Crayfish and Spring Onion Croquette,  
Buttered Samphire, Sauce Vierge

### DESSERTS

Pimm's Eton Mess  
Pimm's Macerated Strawberries, Wild  
Strawberry Jelly, Baby Basil

Citrus Meringue Tart  
Blackcurrant's, Blackcurrant Sorbet,  
Toasted Meringue

Chocolate & Raspberries  
Dark Chocolate Semifreddo, Raspberry  
Sorbet, Raspberry Crumble

Coffee and Chocolates



Please note that all guests will be served the same menu  
with the exception of those with special dietary requirements





## AUTUMN & WINTER SAMPLE WEDDING MENU

### FIRST COURSE

Soft Goats Cheese Tart  
Caramelized Onion, Rocket, Pickled  
Walnuts, Grape Must Dressing

Citrus Gravadlax  
Golden Beetroot, Citrus Granola, Fromage  
Frais Dressing

Pressed Chicken Terrine  
Saffron Arancini, Chorizo and White Bean  
Salad, Chorizo Oil

### MAIN COURSE

Lemon Sole  
Filled with Lobster Mousse, Saffron Potato,  
Fennel, Bisque Sauce

Breast of Guinea Fowl  
Herb Crusted Roasted Leg, Fondant Potato,  
Butternut Squash, Creamy Savoy Cabbage,  
Tarragon and Tomato Jus

Red Wine Braised Beef  
White Onion Tatin, Salt Beef Croquette,  
Winter Greens, Beets

### DESSERTS

Figs and Honey  
Roasted Figs, Honey Ice Cream, Brandy  
Snap Tuille

Gin and Tonic  
Cheesecake, Citrus Salad, Toffee Pecans

Salted Caramel Tart  
Rich Dark Chocolate Mousse, Malted  
Barley Ice Cream

Coffee and Chocolates



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## EVENING BUFFET MENU

Priced at £16.50 per person  
Please choose 3 items from the below menu.  
We recommend catering for a minimum of 70% of your guests.

Lemon Pepper Fish Finger Sandwich  
Tartare Sauce

Beef Sliders  
Tomato Relish, Gherkins, Seeded Bun

Marrakech Pulled Lamb Pitta  
Mint Cucumber Dressing, Vegetable Slaw

Texas BBQ Pulled Pork Buns  
Carrot and Apple Slaw

Piri Piri Chicken  
Jalapeno Salsa

Char Grilled Smoked Bacon Sarnie  
Rocket, Vine Tomatoes, Mustard Mayo

Cheese and Tomato (V)  
Slow Roasted Vine Tomatoes and Cave Aged  
Cheddar Tarts

Chester Boyd Cheese Plate\*  
Three British Seasonal Cheeses, Fig Chutney,  
Grapes, Celery  
Walnut Bread, Oat Biscuits

\*£8.75 supplement.

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## OPTIONAL UPGRADES

UPGRADE TO CHEF'S CHOICE CANAPES (3 items per person)	from £4.50
UPGRADE TO CHOOSE YOUR OWN CANAPES (3 items per person)	from £8.00
UPGRADE FROM PROSECCO TO CHAMPAGNE	from £10.75
ADD A PLATED DESSERT INSTEAD OF YOUR WEDDING CAKE	from £3.00
EVENING BUFFET (3 ITEMS PER PERSON)	from £16.50
CHEESE AND FRUIT EVENING BUFFET	from £8.95
ADD UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS FOR EVENING BAR	from £20.00
EXTEND FROM 11PM - 12AM	from £300.00
EXTEND FROM 12AM - 1AM	from £300.00

All prices exclude VAT