



BMA HOUSE
LONDON

Evening packages 2023

Canapés & bowl food package

Package includes:

- Room hire 18:30 -23:00
- PA system for background music & uplighters
- Four drinks per person – house wine, beer & soft drinks
- Eight canapés or three bowl food per person
- Dedicated Event Planner
- Service included
- Cloakroom area included

£78 +VAT

**minimum numbers apply*



Canapés & bowl food upgrades

- Upgrade to Prosecco from **£1.50** +VAT per person
- Upgrade your wine from **£2.25** +VAT per person
- Additional canapés charged at **£4.20** +VAT per person
- Additional bowls charged at **£7.95** +VAT per person
- Upgrade to three bowls & party package for an additional **£33** +VAT per person
- Late license extension until 01:00 from **£1,500** +VAT
- Early access at from **£300** +VAT per room



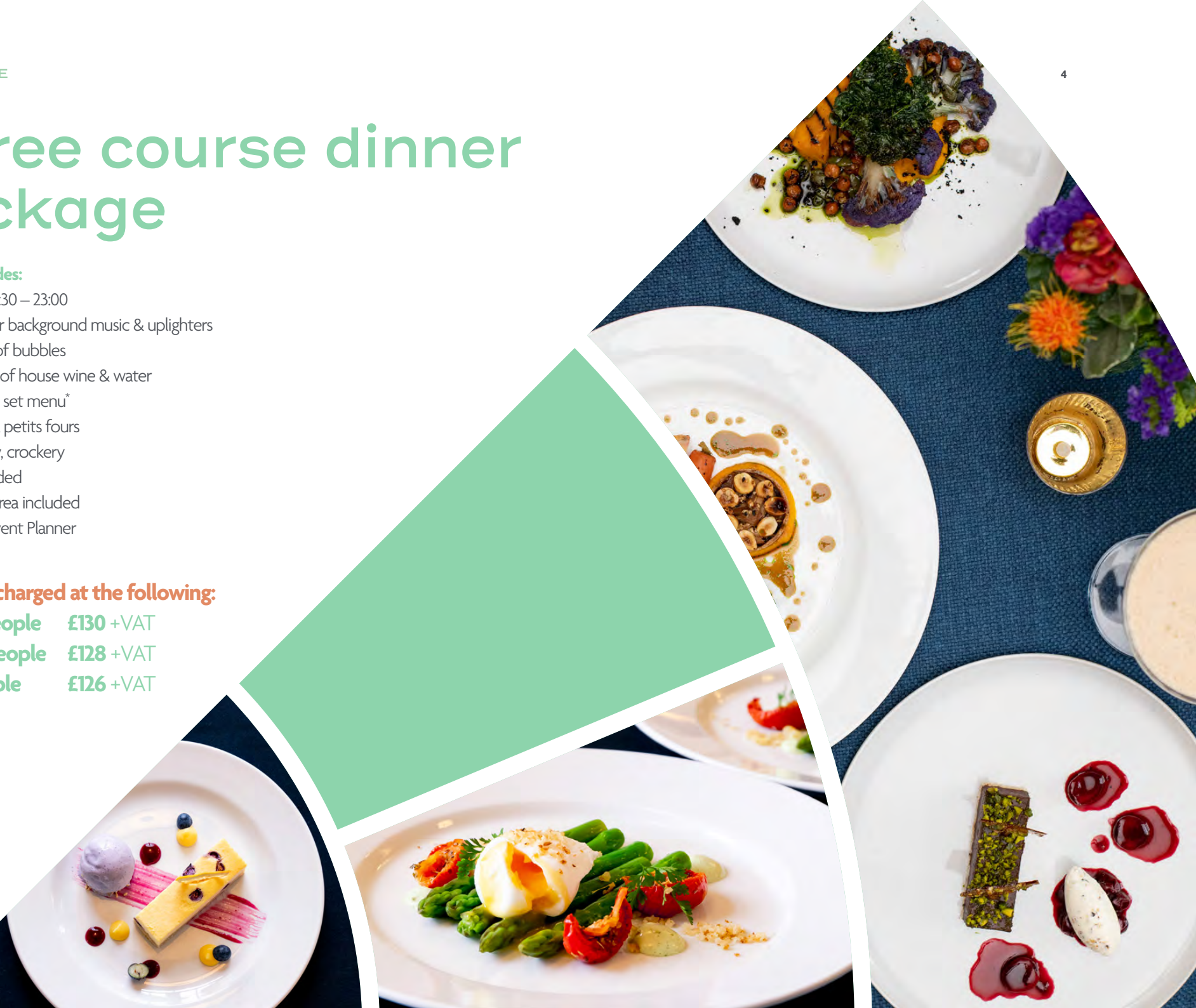
Three course dinner package

Package includes:

- Room hire 18:30 – 23:00
- PA system for background music & uplighters
- Two glasses of bubbles
- Half a bottle of house wine & water
- Three course set menu*
- Tea, coffee & petits fours
- Linen, cutlery, crockery
- Service included
- Cloakroom area included
- Dedicated Event Planner

Package is charged at the following:

- 80-120 people **£130** +VAT
- 120-150 people **£128** +VAT
- 150+ people **£126** +VAT



Three course charity dinner package

Package includes:

- Room hire 18.30 – 23.00
- PA system for background music & uplighters
- Two glasses of bubbles
- Half a bottle of house wine & water
- Three course set menu*
- Tea, coffee & petits fours
- Linen, cutlery, crockery
- Service included
- Cloakroom area included
- Dedicated Event Planner

Package is charged at the following:

- 80-120 people **£108 +VAT**
- 120-150 people **£104 +VAT**
- 150+people **£100 +VAT**



Upgrades for dinner and charity package

- Upgrade your wine from **£2.25** +VAT per bottle
- Pre-dinner canapés charged at **£4.20** +VAT per person
- Upgrade to an à la carte menu from **£9** +VAT per person
- Upgrade to a choice menu from **£10** +VAT per course
- Cheese board for each table **£65** +VAT
- Tasting is charged at **£500** +VAT
- 23:00-00:00 finish is **£950** +VAT
- Late license extension until 01:00 from **£1,500** +VAT
- Early access from **£300** +VAT per room



FAQS

How does a set menu work?

For clarification, all guests will be served the same starter, meat main & dessert unless they are vegan or vegetarian. All dietaries will be catered for & may require us to amend the dishes slightly. Page 27 is our a la carte menu, if your client wishes to select their own starter, main & dessert offering this is an additional **£10** +VAT per person. Please note this would still be the same for all guests unless they are vegetarian or vegan.

Do you offer seating plans?

Yes we can do seating plans, place cards & menus from **£250** +VAT.

Do you cater for dietary requirements?

Yes we do cater for all dietaries but we need this in advance.

What if my numbers are below the minimum numbers for the packages?

We'll base your event on a room hire cost plus a catering minimum spend.





BMA HOUSE
LONDON

Hospitality with heritage

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