



BMA HOUSE
LONDON

Day delegate rate packages (DDR)

2025

Hot fork buffet package

£95 +VAT per person

Minimum numbers apply

Package includes:

- Hire of main meeting room (9am - 5pm)
- Hire of separate catering room (9am - 4pm)
- Arrival tea, coffee & selection of mini-Danish
- Mid-morning tea, coffee, biscuits & fresh fruit
- Two course hot fork buffet lunch served with flavoured hydration water
- Bottled filtered water throughout the day
- Afternoon tea, coffee & Chef's choice loaf cake
- Screen, laptop, Wi-Fi, PA system and up to three microphones
- Lectern, tub chairs or top table
- Staging and lighting
- Extensive AV package and dedicated AV technician if booking the Great Hall
- Full technical support for the setup of the meeting
- Event planner throughout

*All prices are exclusive
of VAT & subject
to change*



Hot fork buffet DDR upgrades

Morning (first break) upgrades:

- Breakfast baps **£4.40pp** +VAT
- Granola – oats, cherries, chia seeds, earl grey low-fat yoghurt & honey **£4.95pp** +VAT
- 50% Danish/50% Smoothie Shots **£2.00pp** +VAT
- 50% Danish/50% Rainbow fruit platter **£3.00pp** +VAT

Mid-morning (second break) upgrades:

- Breakfast baps **£4.40pp** +VAT
- Blueberry snack pot **£3.30pp** +VAT
- Rainbow fruit platter **£3.30pp** +VAT
- Berry & apple muffin **£3.30pp** +VAT
- Energy truffles (VG) **£3.25pp** +VAT
- Goji berry muesli bar (V) **£3.30pp** +VAT

Special offer

Choose any two of the above mid-morning break upgrades served 50/50 plus 10% smoothie shots **£4.95pp** +VAT (must be served at the same time)

Lunch upgrades:

- Upgrade the fork buffet to bowl food **£5.00pp** +VAT (served with the buffet dessert)

Afternoon break upgrade:

- Fancy cakes **£5.00pp** +VAT

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Sandwich lunch package

£75 +VAT per person

Minimum numbers apply

Package includes:

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Arrival tea, coffee & biscuits
- Mid-morning tea, coffee, biscuits & fresh fruit
- Chef's selection sandwich lunch (1 x meat option, 1 x fish option, 1 x vegetarian + dietaries)
- Bottled filtered water throughout the day
- Afternoon tea, coffee & biscuits
- Screen, laptop, Wi-Fi, PA system and up to three microphones
- Lectern, tub chairs or top table
- Technical support for the setup of the meeting
- Event planner throughout

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Sustainability & accessibility

As the home of the British Medical Association, BMA House has long recognised the importance of sustainability and how our actions impact those we serve as well as wider society. We understand that placing sustainability at the heart of what we do provides long-term benefits for human health and wellbeing. Our continued commitment has won us the ‘Sustainability awards for Venues’ in 2023 and 2024 at the London Venue and Catering awards. We are also ECOsmart Accredited – Platinum and Green Tourism Accredited – Gold.

On our ever evolving journey towards reducing our impact on the environment we have made the following achievements and implemented the following measures:

- Delegate carbon footprint reduced by 69% (since 2018).
- Water usage reduced by 5.4 million litres per year.
- Gas, fuel and electricity are strictly sourced from renewable sources only.
- Clean Air Walking Route to venue – 57% air pollution reduction.
- Carbon balanced and water neutral events options.
- Plastic and paper free events options.
- Biodiverse landscaping.
- Onsite herb garden – used as part of catering provisions.
- Carbon neutral interior design and decor.
- Sustainable lighting in venue (LEDs & PIR).
- Tap Water to Ozone cleaning system.
- Cycle to Work scheme (including free bike maintenance) – over 40% staff uptake.
- Sustainable IT infrastructure.

Here at BMA House, accessibility is hugely important to us. We are committed to creating a welcoming and inclusive space and removing any barriers to participation in events at BMA House. We understand that everyone’s accessibility needs are different, which is why having detailed, accurate information is so important. All of the details you’ll find in the guides have been checked in person, on site, by trained surveyors.

[VENUE ACCESSIBILITY AT BMA HOUSE](#) / [BMA HOUSE: A SUSTAINABLE LONDON VENUE](#)



BEST VENUE FOR HYBRID EVENTS



THE SUSTAINABILITY AWARD FOR VENUES – UP TO 400 ATTENDEES RECEPTION STYLE



SUSTAINABILITY AWARD FOR VENUES



BEST VENUE CUSTOMER SERVICE

How to find us

Location

Opposite Tavistock Square, on Upper Woburn Place

Tube

Euston (6 minutes walk)

St Pancras (12 minutes walk)

SatNav Post Code

Taxis to come to front of the building **WC1H 9JZ**

The Events Team

Our events team are ready to hear from you

Call us now on **020 7874 7020** or email us at events@bma.org.uk



Sasha Dearden



Victoria Lewis



Ellie Low



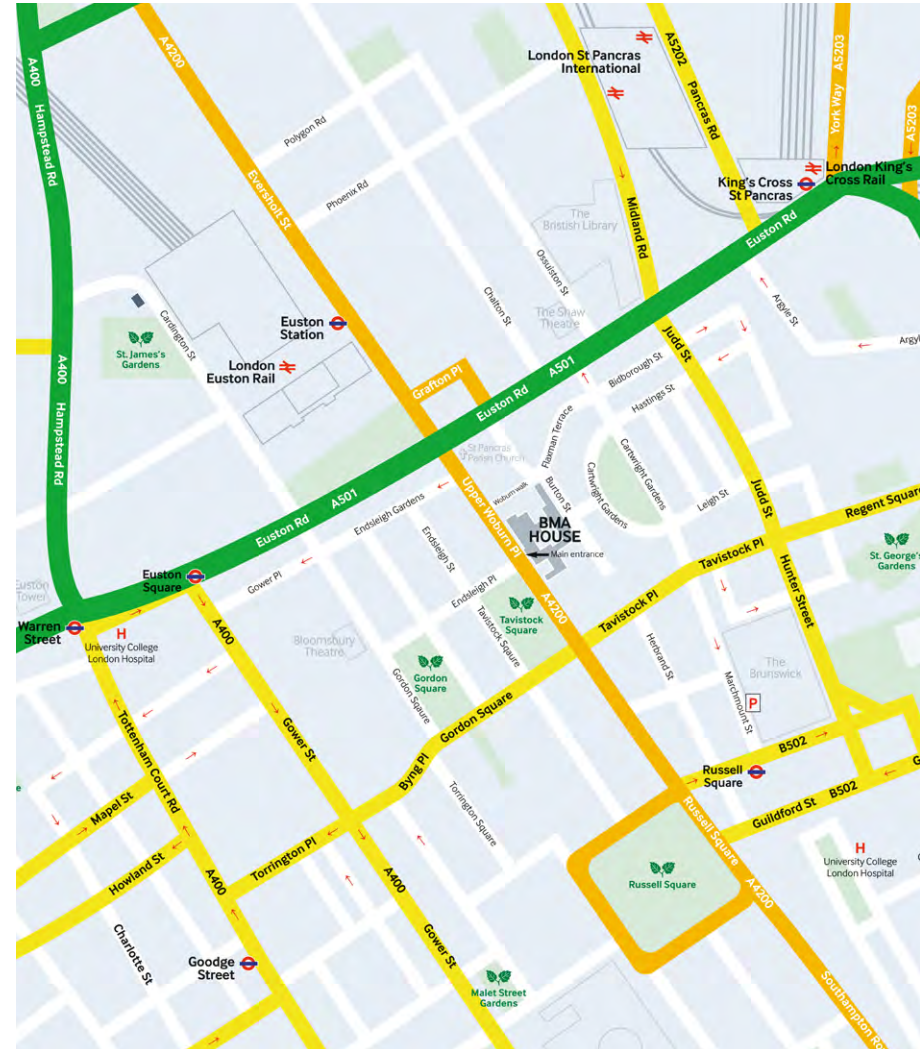
Tom Donnelly



Dylan Cartmer-Edwards



Aleena Khan





BMA HOUSE
LONDON

Hospitality with heritage

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