



BMA HOUSE
LONDON



Evening Packages 2026

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BMA House evening packages

Whether you're hosting a reception, celebrating milestones, or simply indulging in a night of enjoyment, our venue transforms into the perfect backdrop for connection and celebration.

Enjoy tailored dining experiences and seamless service in an exciting atmosphere of indulgence with our evening packages, crafted to suit your event.





Standing reception package

Package includes:

- Room hire 18:30 -23:00
- PA system for background music & uplighters
- Four drinks per person – house wine, beer & soft drinks
- Six canapés or three bowl food per person (your choice)
- Still & sparkling water
- Dedicated event planner
- Service included
- Cloakroom area included

From **£84pp** +VAT

** Minimum numbers apply*



Canape & bowl food upgrades

- Upgrade to Prosecco from **£1.75** +VAT per person
- Upgrade your wine from **£3.00** +VAT per person
- Gin magician from **£1,450** +VAT (2 hours)
- Additional canapés **£5.00** +VAT per person
- Additional bowls **£9.25** +VAT per person
- late license extension until 24:00 from **£950** +VAT
- Late license extension until 01:00 from **£1,500** +VAT

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 **£140** +VAT

121-150 people **£138** +VAT

151-200 people **£135** +VAT

Upgrades for dinner and packages

- Upgrade your wine from **£3.00** +VAT per bottle
- Pre-dinner canapés from **£5.00** +VAT per person
- Client choice menu at **£4.80** +VAT per person
- Guest choice menu (pre-order) from **£10.00** +VAT per person
- Cheese board **£85** +VAT per table
- Menu tasting is **£500** +VAT
- Late licence extension until 24:00 **£950** +VAT
- Late license extension until 01:00 **£1,500** +VAT

* see page 9 for example menu





Two 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
- Two 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 **£117** +VAT

121-150 people **£114** +VAT

151+people **£111** +VAT

** Please see page 9 for sample menu*

Upgrades for charity packages

- Upgrade your wine from **£3.00** +VAT per bottle
- Pre-dinner canapés from **£5.00** +VAT per person
- Client choice menu at **£4.80** +VAT per person
- Guest choice menu (pre-order) from **£10.00** +VAT per person
- Late license extension until 01:00 **£1,500** +VAT
- Cheese board **£85** +VAT per table
- Upgrade to three course set menu **£10** +VAT per person
- Menu tasting is charged at **£500** +VAT
- Late licence extension until 24:00 **£950** +VAT

Rooms

We have a range of rooms perfect for evening celebrations.

Courtyard

Drinks receptions 320.

Booked in conjunction with the Snow/Paget room.

Great Hall

Seated dinner 200 / standing reception 320.

Built in stage, extensive AV package available.

Snow room

Seated dinner 100 / standing reception 160.

Can be booked with the adjacent Paget room and includes exclusive access to the Courtyard from 17:00.

Paget room

Seated dinner 120 / standing reception 160.

Can be booked with the adjacent Snow room and includes exclusive access to the Courtyard from 17:00.

Garden room

Seated dinner 48 / standing reception 90.

This lovely room is attached to our stunning botanical garden.

Prince's room

Seated dinner 54 / standing reception 90.

Includes access to the Princes room gorgeous marbled foyer for arrival drinks receptions.



Garden



Great Hall



Snow room



Garden room



Prince's room



Paget room



Courtyard

Step into a world of flavour and delight with our exciting menus, crafted to awaken your senses and spark joy at every bite. From vibrant starters to indulgent mains and irresistible desserts, each plate is designed to inspire, through culinary artistry from our incredibly talented chefs at BMA House.

3 Course Dinner Sample Menu

Starters

Mustard panna cotta, heritage beetroot, pickled beetroot gel, 'feta' crumble, kalamata olives (VG)

Mains

Roast chicken breast, fondant potatoes, Jerusalem artichoke puree, fine beans, madeira sauce

Spiced King oyster mushroom skewer, whipped tofu, grilled tender stem broccoli, chilli jam (VG)

Dessert

Dark chocolate delice, seasonal fruit compote, blackberry gel, honeycomb, 'vanilla ice cream' (VG)

Enhance your event

Transform your event into an unforgettable occasion by adding live entertainment to your evening package. With our exciting entertainment add-ons from the smooth sounds of a jazz, the energy of a DJ set, to the charm of a cabaret performance, the choice is yours.

Entertainment includes:

- Games hire from **£300** +VAT
- DJ from **£650** +VAT
- Outside uplighters from **£600** +VAT
- Caricaturist from **£650** +VAT
- Magician from **£595** +VAT
- Photo booth from **£950** +VAT
- 360 photo booth from **£995** +VAT



Global Good Awards 2025 - Jonathan Perdomo, C&A Visual



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.

Menu can be upgraded, please ask planner to see our a la carte menu. Please note this would still be the same for all guests unless they are vegetarian or vegan.

What does a choice menu include?

You choose one starter, two mains (one meat, one vegetarian) and one dessert for all guests. For the guest choice, you choose two starters, mains, desserts and give your guests the choice of which one they would like for each course.

Do you offer seating plans?

Yes we can provide screens for digital seating plans or assist with printing seating plans, place cards and menus (charges apply)

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

Where history meets sustainability, and service meets excellence

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