



Day delegate rate packages (DDR)
2026

Hot fork buffet package

£95 +VAT per person

minimum numbers apply

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00-16:00)
- Fruit bowl on arrival
- Unlimited Tea, Coffee and Biscuits throughout the day
- All day Hydration Station and filtered water
- Two course hot fork buffet set menu lunch.
(Sweet treat can be served with lunch or another break)
- Screen, laptop, Wi-Fi, PA System and up to three microphones
- Lectern, tub chairs or top table
- Staging and lighting
- Technical support for the setup of the meeting
- Event Planner throughout
- Upgrades are available to enhance your experience!

Great Hall AV package

- Two dedicated AV technicians and an extensive AV package, *required for all Great Hall bookings* **£1,000 +VAT**





DDR upgrades

Morning (first break) upgrades:

- Danish pastries **£3.40pp**
- Breakfast baps **£5.00pp**
- Granola – oats, cherries, chia seeds, earl grey low-fat yoghurt & honey **£5.50pp**
- 50% Danish/50% Smoothie Shots **£2.25pp**

Mid-morning (second break) upgrades:

- Breakfast baps **£5.00pp**
- Blueberry snack pot **£3.65pp**
- Rainbow fruit platter **£3.65pp**
- Berry & apple muffin **£3.65pp**
- Energy truffles (VG) **£3.60pp**
- Goji berry muesli bar (V) **£3.65pp**

Sweet Treat Upgrade:

- Fancy cakes **£5.50pp**

Special offer

- Choose any two of the mid-morning break upgrades served 50/50 plus 10% smoothie shots **£5.25pp** (must be served at the same time)

Hot Fork Buffet DDR Lunch Upgrades:

- Choose a different days set menu **£3.00pp**
- Extra main (more food & more choice) **£8.50pp**
- Extra main (just more choice) **£5.50pp**
- Upgrade the fork buffet to bowl food **£5.50pp**
- Add finger food **£8.00pp**

Hot Fork Buffet DDR

Post conference drinks reception add on:

- 17:30 finish, complimentary room hire – 1 drink & selection of nibbles **£18.50pp** *minimum numbers apply*
- 18:00 finish, **£1,000** room hire – 2 drinks & selection of nibbles **£22.00pp** *minimum numbers apply*
- Full evening hire and drinks reception package **POA**

All prices are exclusive of VAT & are subject to change



Sandwich lunch package

£75 +VAT per person
minimum numbers apply

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Unlimited Tea, Coffee and Biscuits throughout the day
- Fruit Bowl on arrival or served with lunch
- Sandwich lunch (1 x meat option, 1 x fish option, 1 x vegetarian + dietaries)
- Chefs cake bite to be served with lunch or for another break
- Filtered water throughout the day
- Screen, laptop, Wi-Fi, PA System and up to three microphones
- Lectern, tub chairs or top table
- Staging and lighting
- Technical support for the setup of the meeting
- Event Planner throughout
- Upgrades are available to enhance your experience!



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 numerous sustainability awards

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

- Zero food waste policy
- Vegetable peelings turned into chutney
- Set menus to reduce food waste
- Meat-free Mondays
- Removed high impact red meat from menus
- 70% of our menus are vegetarian / vegan
- Filter & bottle water on-site
- Seasonal & local food – see our ‘London Larder’ map
- Electricity from 100% renewable energy
- LED light bulbs used in all light fittings
- Motion-sensitive lighting installed throughout the building
- Laptops reused or repurposed & sent to charities & local schools
- All paper, card, glass, cans & plastic waste is recycled
- Eliminated single-use plastics
- Removed disposable cups from the Café, saving 1.8 tonnes of physical waste per month
- Four EV charging points in the car park

- Biodiverse landscaping in our Courtyard to enhance habitats
- Clean Air Walking Route, taking guests on a less polluted route to BMA House
- Delegate carbon footprint reduced by 69% (since 2018)
- Water usage reduced by 5.4 million litres per year
- Herbs from our Garden used as part of catering provisions
- Carbon neutral interior design and decor
- Green travel policy for staff, including a Cycle to Work scheme
- Sustainable IT infrastructure
- Wellbeing focused options to enhance event experience
- Community engagement, planting wildflowers in the local area.

Accessibility

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



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



Cienna Springer



Jonathan Lamb



Ellie Low



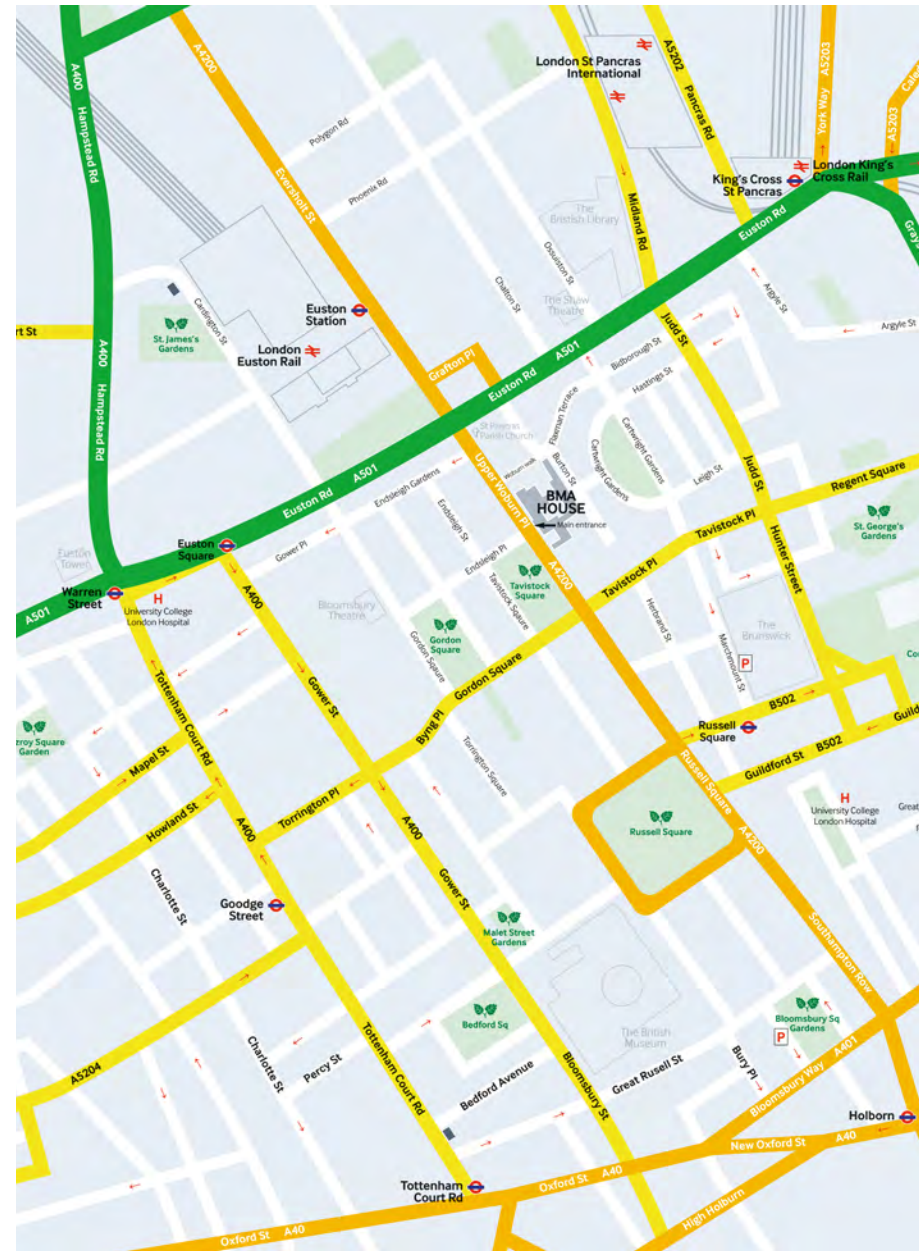
Nicola Carrillo



Sasha Lee



Tricia Spencer





BMA HOUSE
LONDON

Where history meets sustainability, and service meets excellence

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