DAY DELEGATE RATE - HEALTHY OPTION



The facilities and location of **No.4 Hamilton Place** make it the perfect venue for a central London conference or exhibition. The Bill Boeing Lecture Theatre offers a modern setting, with built-in AV, which can be personalised for any event.

The Marshall of Cambridge Room and Foyer offers Edwardian elegance for lunch and breaks, ensuring that clients enjoy a blend of modern and traditional during their time at **No.4 Hamilton Place**.

The Healthy Option DDR includes:

- Venue hire of the Bill Boeing Suite Bill Boeing Theatre and Marshall of Cambridge Room and Foyer (9am-5pm)
- A dedicated Event Manager and AV technician
- A projector, screen and lectern
- Four table top and two handheld microphones
- A healthy breakfast buffet
- Three servings of tea and coffee
- 'Chef's choice' two-course hot fork buffet lunch (one meat and one vegetarian main course; plus dessert)
- Jugs of iced water throughout the day and juice with lunch
- Wi-Fi internet access

£89.50 plus VAT per person

Minimum numbers of 80 guests apply. Bespoke packages available for smaller parties.

BOOK TODAY

Recommended Itinerary

9.00am	Guests arrive for registration and breakfast
11.30am	Morning refreshment break
1.00pm	Lunch service
3.30pm	Afternoon refreshment break
5.00pm	Conference finishes and all guests depart

Situated alongside Park Lane hotels there is an abundance of taxis available

Sample menu courtesy of in-house caterers Blue Strawberry All dietary requirements can be catered for.

Breakfast

Mini sourdough crostini with smashed avocado and chilli Greek yoghurt served with fresh seasonal berries, honey, nuts, seeds and homemade granola Selection of healthy juice blends

Mains

Pan-fried breast of chicken with sumac, za'taar and lemon Poached hake with lemon braised fennel and grilled baby gem Gnocchi with mushrooms, parmesan, grilled spring onions, oregano (V)

Sides

Cous cous with preserved lemon and parsley Chargrilled Mediterranean vegetables

Dessert

Lemon and raspberry torte **OR**Apple tart fine with elderflower cream

Available Upgrades - per person price

Mini cookies	£2.50
Danish pastries	£2.50
Fruit skewer	£2.50
Superfood yoghurt pots	£3.75
Tea, coffee and pastries	£6.00
Tea, coffee and biscuits	£4.50
Rise and shine breakfast	£11.25
An extra meat or fish dish for buffet lunch (Chef's Choice)	£4.00
An extra dessert for buffet lunch (Chef's Choice)	£2.50
Upgraded menu (Chef's Choice)	£3.00
Seasonal fruit salad bowl	£3.50
Tea with scones or cakes	£9.00

Capacities

Bill Boeing - 250 Theatre / 120 Cabaret / 80 Classroom

Argyll Room and Terrace - 200 Standing

Please note should your numbers confirm over 90 there will be an extra charge for the Argyll Room and Terrace for your catering/networking room.

BOOK TODAY



