

FESTIVE PACKAGES



AT THE GEOLOGICAL SOCIETY

PRICING

Based on a minimum amount of 30 guests, in our Victorian Upper Library.

Option #1

Canapes & Drinks Reception
from

£99 Per person,
(max. 80)

- Glass of prosecco on arrival
- Selection of 5 festive canapes
- Wines, beer, and soft drinks for 3 hours
- Full event management

Option #2

3 Course Dining Experience
from

£140 Per person,
(max. 42)

- Prosecco on arrival
- Seasonal 3 course dinner
- Half a bottle of wine per person
- Coffee and minature mince pies
- Full event management



The
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CHRISTMAS MENU

We work with our catering partner, City Dining, to provide an unforgettable experience for our guests.

Starter

Stilton & Red Onion Marmalade Tart, served with Toasted Walnut & Rocket Salad

Smoked Salmon & Haddock Fish Cake with a Kiwi Chilli Dressing

Butternut Squash Soup with Truffle Cream

Chicken Liver Pate & Cumberland Jelly on Melba Toast

Main Course

Traditional Christmas Turkey, served with Roast Potatoes, Roasted Root Vegetables, Chestnut Stuffing & a Cranberry Gravy

Roasted Lamb Rump with a Porcini Mash, Creamed Leeks & Port Sauce

Confit of Duck, Dauphinoise Potatoes & Buttered Caraway Savoy Cabbage

Sesame Onion Seed & Smoked Paprika dusted Salmon, Crushed New Potatoes with a Hot Butter Sauce & Baby Spinach Leaves

Pastry Tart of Puy Lentils, Jerusalem Artichokes & Flat Mushrooms

Dessert

Christmas Pudding with Brandy Sauce

White Chocolate & Orange Essence Brûlée with a Saffron & Pistachio Biscotti

Rum & Raisin Cheesecake with Spiced Winter Fruits

Baileys Chocolate Pot with White Chocolate Shavings, Raspberries & Cream



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CANAPES MENU

We work with our catering partner, City Dining, to provide an unforgettable experience for our guests. Select any 5 from the list below.

Cold

Baby Turkey & Ham Puff Pastries
Peppered Beef, Truffle Butter, Mustard Frills
Filo Crown filled with Smoked Salmon Cream Cheese & Capers
Port Red Onion & Stilton Tarts
Duck Ham, Reduced Grapes, Red Amaranth
Roast Beef, Yorkshire Pudding, Sticky Beef Glaze

Hot

Sesame Coated Turkey Fillet Burgers with Cranberry Sauce
Butternut & Sage Soup Shot with Whipped Cream & Truffle Oil
Crayfish Beignet, Chilli Syrup
Steak & Chips Béarnaise Sauce
Venison & Cranberry Pies
Harissa Lamb Fillet Buns

Sweet

Rum & Raisin Cheesecake Bites
White Chocolate & Pistachio Dipped Strawberries
Baby Mince Pies with Whipped Orange Brandy Butter
Mini Fruit Pots of Dragon Fruit, Pineapple & Red Berry Jelly
Passionfruit Crème Brûlée on a Financier Sponge
White Chocolate and Tonka Bean Macaroons



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A HISTORIC LOCATION

A Grade II listed building in the heart of Mayfair,
and home of The Geological Society since 1874.



GET IN TOUCH

To discuss your festive package with us,
please email venuehire@geolsoc.org.uk

We welcome ideas for bespoke experiences. If
there is something you'd like as part of a festive
package that you don't see listed in this brochure,
please let us know.

The prices in this brochure include exclusive hire
of our Upper Library for the dining setting. If you
would like to explore dining in our other spaces,
please feel free to look at our brochure, available
online at: [Private Venue Hire](#)



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