

kings place EVENTS

GALLERY ROOM

Meetings & Events



THE GALLERY ROOM

The Gallery Room is new for 2015 and adds an executive multi-purpose room to our award-winning portfolio. A striking room with marbled floors, offset with acoustic panelled walls and ceilings, ensures maximum opulence but minimum sound reverberation. It has been designed to the highest of specs regarding its built in AV facilities to allow for minimum intrusion from technicians, with everything easily controlled from either the front or the back of the room.

With the room being able to facilitate a full boardroom for up to 32 people, as well as theatre style for up to 60, the Gallery Room is well placed to be used for a variety of events from meetings and presentations, to a break out room or executive lounge.

The menus have been created specifically for the space to add that extra je ne sais quoi and feature our breakfast trolley and lunch options which will reduce interruptions during meetings.

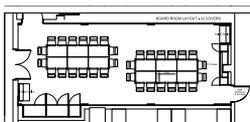
Inclusions

Built in 75" UHD 4K TV
Built in Apple TV & computer
3D Blu Ray player with ultra HD
Lapel and handheld microphones
Cloakroom
Colour wash LED lighting

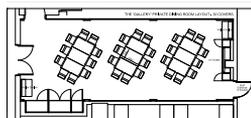
Menu Options

No matter what time of day and type of event you are hosting, the Gallery Room has carefully considered and expertly crafted menus to suit your occasion. All our meeting and private dining menus have been bespoke written for this fantastic room.

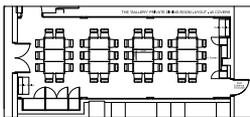
Room Layouts



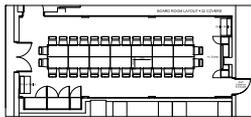
DUO
CAPACITY: 32



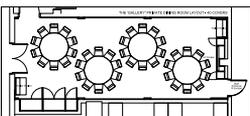
TRIO
CAPACITY: 30



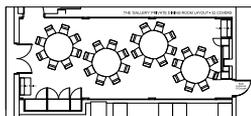
QUARTET
CAPACITY: 40



BOARDROOM
CAPACITY: 32



ROUNDS OF 10
CAPACITY: 40



ROUNDS OF 8
CAPACITY: 32



HIRE RATES

Breakfast Meeting
07.00 – 10.30
£800.00

Lunch or Lunch Meeting
11.00 – 13.00
£1400.00

Drinks / Canapés / Bowl Food Receptions
18.00 – 23.00
£1400.00

Full Day Meeting
09.00 – 17.30
£2000.00

A Gallery Room Executive Package is also available at £49.50 per person

This will include:
- Chef's selection from the breakfast trolley
- Your choice of carved or business lunch
- 2 servings of tea and coffee and something sweet

BREAKFAST MENUS

BREAKFAST

£18.75 per person

Selection of mini croissant, pain au chocolat, pain aux raisin and mini muffins

A selection of filled and plain Ficelle baguettes with thinly sliced cheddar or pata negra, butter, conserves and marmalades

Smoked salmon 'croque monsieur' and Broad Oak cheddar and tomato toasties

British charcuterie and butcher's own ham

Selection of British and continental cheese, grapes, apple and walnut chutney

Greek, natural and sweet yoghurt pots, fruit compote, granola and muesli topping

Whole fruit display

Mini porridge pots, seasonal fruit compote, honey and selection of nuts and dried fruits



FULL ENGLISH BREAKFAST

£19.50 per person

Butcher's sausages and home cured bacon, Bury black pudding, free range scrambled egg, Portobello mushroom, grilled tomato, potato and spring onion hash brown

Vegetarian sausage, free range scrambled egg, Portobello mushroom, grilled tomato, potato and spring onion hash brown

ADD ONS

Perfect as a breakfast addition or for your mid-morning break

Butcher's home cured grilled back and smoked streaky bacon rolls, Heinz tomato ketchup and HP sauce
£6.50 per person

Portobello mushroom, halloumi and spinach toasted ciabatta rolls
£6.50 per person

Smoked Salmon Tasting
Home hot smoked salmon and rye bread, smoked salmon and free range scrambled egg, mini eggs royale
£18.50 per person



LUNCH MENUS

Depending on the occasion you may have different requirements for lunch. Our business lunch menu below is recommended when guests will be expected to work through, whilst the chef's carving lunch option overleaf is better suited to occasions when lunch will be used as a break in proceedings.

Either option can be chosen as part of your Executive Package, or ordered for £32 per person if you have decided against the package.

BUSINESS LUNCH

Selection of finger sandwiches

Corneyside Farm rare roasted beef, horseradish cream and watercress on rye bread

Maple and juniper glazed butcher's home cured gammon, vine tomatoes and baby gem lettuce, crusty white bloomer

H Forman's 'London cure' smoked salmon, pickled English cucumber, dill crème fraiche, sunflower seed bread

Atlantic prawn and crayfish, avocado, lemon mayonnaise and rocket, poppy seed bread

Free range egg and black pepper mayonnaise, mustard cress, wholemeal bread

Brie de Meaux, spiced grape and red onion chutney, baby leaf spinach, walnut bread

Served with:

Black truffle potato crisps and root vegetable crisps

Smoked Cornish haddock, baby leaf spinach and quail egg tartlets, hollandaise

Teriyaki marinated Corneyside Farm beef, pepper and red onion skewer, miso and soy dip

Cumin spiced butternut squash, courgette, golden raisin and coriander pastille, harissa mayonnaise



Individual portioned salads

Roasted pumpkin, red onion and pepper, chick pea, rocket and feta, dukkah crumble

Toasted fregola, sun dried tomato, marinated artichoke, Tuscan olive and basil

Classic Caesar salad, smoked bacon and sour dough croutons

Sweet Treats

Vanilla poached English apple and pear frangipan tartlets, salted caramel cream

Selection of cakes fresh from our bakery

CHEF'S CARVED LUNCH

Our carved lunch option is perfect for occasions when lunch will be used as a break in proceedings. Guests will enjoy a range of bites before our chef arrives to carve the main course. A selection of accompaniments are included with your main course, placed on the table for guests to help themselves to, followed by sweet treats to finish. Please select one meat option for your guests to enjoy.

On The Table

H.Formans 'London cure' smoked salmon, soft quail egg, sour dough toast

Confit Goosnargh duck rilette, spiced pear chutney, pain d'epice

Mushroom and tarragon pâté, crisp bread

Carved from the Craster Trolley:

Beef

40 day hung Corneyside Farm beef wellington, tarragon pancake, baby leaf spinach, wild mushroom and truffle duxelle

served with

Rosemary and black pepper roasted new season potatoes

Honey glazed root vegetables

Roasted pumpkin, chestnut, blue cheese, rocket and gem leaf salad, toasted pumpkin seed dressing

Selection of mustards, creamed horseradish and red wine jus



Pork

Slow roast rack of pork, mustard and herb crumb, pulled shoulder and Bury black pudding bon bons, caramelised apples

served with

Colcannon potato cakes

Rosemary and garlic roasted root vegetables

English beetroot, crisp apple and shallot salad, baby lettuce leaf and shoots

Selection of mustards, spiced apple sauce, cider jus

Guinea Fowl

Garlic and rosemary butter Guinea Fowl, redcurrant and mushroom boudin

served with

Rosemary and black pepper roasted new season potatoes

Honey glazed root vegetables

Roasted pumpkin, chestnut, blue cheese, rocket and gem leaf salad, toasted pumpkin seed dressing

Red wine jus, redcurrant jelly and bread sauce

Duck

Peking spiced and glazed duck from Swainson house farm

served with

Shitake mushroom steamed bun

Duck egg fried rice

Wok fried bok choy, pepper and mangetout, toasted sesame seeds



CHEF'S CARVED LUNCH

Lamb

Slow braised Moroccan spiced Corneyside Farm lamb shoulder, mint and coriander glaze

served with

Chick pea, cured tomato and confit garlic tagine

Raz el hanout spiced vegetables

Coriander cous cous, olives and preserved lemon

Grilled flat breads and homous

Coriander chermoula and harissa, lime and shallot salsa

Cod

Ballotine of Newhaven cod, lemon and dill salt crust

served with

New season roasted potatoes, parsley butter

Wilted leeks and baby gem leaves, Jersey cream

Shaved fennel and watercress salad

Vegetarian

Roast butternut squash, goats curd, wild mushroom and lentil strudel, toasted walnut and balsamic salsa

Sweet Treats

Selection of sweet bites, mini tartlets and cakes from our baker

Whole and sliced fresh fruit display

Hand selected British and Irish cheeseboard, grapes, celery, apple and pear chutney with a selection of cheese biscuits and breads



DINNER MENUS

As the newest, most exclusive space in Kings Place, the Gallery Room is the ideal space for a private, elegant dining experience. With a dining capacity of 40 as well as the flexibility to offer various room layouts and four different menu options, the Gallery Room is one of the most versatile dining space in London.

For groups over 24 our dining package prices - which are listed alongside the menus - include exclusive use of the room, as well as half a bottle of wine per person and post dinner tea and coffee. If your party is fewer than 24 people, a £1400 room hire charge will be applied in addition to an alternative menu price per person.

To give you a taster, below are just two of our fabulous dinner menus available. To see our dining brochure please speak to one of the team.

LUCAS

£85.00

Celeriac and truffle velouté, goat's curd tortelloni

Home cured and smoked sea trout, pickled cucumber, roasted baby beetroots, watercress and foraged leaf salad, toasted hazelnut dressing

Medium rare roasted 40 day hung Corneyside Farm beef sirloin, caramelised celeriac purée, confit ratte potatoes, cavalo nero, pearl onion and wild mushroom jus

Union coffee panna cotta, pecan brittle, chocolate croquant, whisky cream

Wine paired to your menu:

Domaine Horgelus Sauvignon Gros Manseng, France 2013

Valcheta Malbec, Mendoza, Argentina 2013



BURTON

£100.00

Creamed goat's curd mousse, pain d'epice foam and crisp, quince jelly

Confit corn fed Goosnargh duck, Boxty pancake, glazed chestnuts and mushrooms, poached duck egg hollandaise

Fillet of day boat caught sole, young leaf spinach, caramelised Jerusalem artichoke and baby onion, sauternes sauce

Best end of Corneyside Farm lamb, basil mousse, herb crusted cutlet, crispy sweetbread, confit cabbage, carrot purée, dauphinoise potato, rosemary jus

Macerated cherry mousse, tonka bean parfait, chocolate sphere, cocoa nib tuille

Wine paired to your menu:

Weingut Winter Riesling, Rheinhessen Germany 2012

Gamay de Touraine, Henry Marionnet, Loire, France 2013



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