

kings place EVENTS

SUMMER EVENTS

CRAFTED BY
GREEN &
FORTUNE

KINGS PLACE EVENTS

The Battlebridge Room is the perfect space for a summer event of up to 400 guests.

Located on the ground floor of Kings Place, the space boasts floor-to-ceiling windows and a private, covered terrace overlooking the serene Regent's Canal, just a short walk from King's Cross station.

Managed by award-winning Green & Fortune, Kings Place Events offers an impressive choice of quality, seasonal menus. This year's menus draw on the best of the season, with a focus on sustainability and suppliers with low food miles.

Speak to the team about room hire fees and additional theming to enhance your event such as balloons, furniture, entertainment, photo booths and more.

Soak up the sun whilst sipping on refreshing cocktails next to the water. We will ensure the spaces transport you to the ultimate summer escape.



LONDON VENUE
& CATERING
AWARDS 2025
10th ANNIVERSARY

WINNER

**BEST VENUE TEAM
UP TO 30 TEAM MEMBERS**

SPACES

Please enquire with the sales team for room rates and minimum spends

BATTLEBRIDGE



A stunning space flooded with natural light and boasts a private, covered terrace overlooking the Regent's Canal. The space has the option of coloured lighting options, high-quality AV, a wooden dancing area and a large private bar, perfect for summer parties.

Capacity
Up to 400

TERRACE ACCESS



Room hire includes private access to the terrace, situated right on the banks of Regent's Canal. Due to licencing reasons, all guests must have moved inside by 10pm, where the event can continue until 11pm, or 12am for an additional cost.

FOOD



RECEPTION PACKAGE £50

Choose three bowls, three canapes and one dessert station

CANAPES

Watermelon ceviche, radish, sweet potato crisp VE

Broad bean, mint, vegan feta taco VE

English pea and brie tartlet V

Whipped avocado, sashimi tuna, corn ash GF

Carabinero croquette, XO sauce, lime aioli

White crab, crème fraiche, confit tomato, seaweed cracker

Corn fed chicken, sesame toast, gochujang mayonnaise

Corneyside Farm curry beef croquette, coconut sambal

BOWLS

Charred tenderstem, miso, ginger and spring onion slaw, lemon chilli VE,GF

Curried channa, sweet potato mash, tamarind chutney, tempura okra VE

South Indian aubergine curry, roast coconut pilau, pitta twigs

Confit Cornish mackerel, fennel, apple and dill slaw, lemon aioli, crispy capers

Herb crusted tuna, cucumber and seaweed salad, tamarind soy

Sichuan tiger prawns, pulled pork cheeks, fried rice, furikake seasoning

Texel lamb cutlet, smoked aubergine and vine cherry tomatoes, mint dressing GF

Chicken thigh bulgogi, kimchi slaw, raw shitake, gochujang oil

SUMMER BBQ MENU

£58 per person

MAINS

Choose two meats and one vegetarian option from the below:

Kings Place slow cooked smoked Corneyside beef brisket, house BBQ glaze

Gochujang glazed chicken wings and thighs, wasabi sesame seeds, orange pepper

Texel lamb shish skewers, Kings Place garlic sauce, house chilli oil

Pulled king oyster mushroom carnitas, jalapeno honey glaze

vegan option available on request.

BBQ English asparagus, tahini verde, miso aioli V

Choose one of the below:

BBQ sardines, chopped tomato salsa, gochujang oil

Sriracha grilled king prawns, mango salsa

Folded grilled flatbreads or brioche sliders

SIDES

Choose one of the below:

Charcoal baked jacket potatoes or sweet potatoes

Spiced potato wedges

Choose three of the below:

Pickled summer slaw

Five bean, avocado, heritage tomato salad, chimichurri dressing

Lemon olive oil new season potato salad, red onion, chives, lilliput capers

Roasted Mediterranean vegetable orzo salad, sun blush tomato dressing

Seasonal mixed leaf salad, aged balsamic dressing

DESSERT

Eton Mess Station

Pick your fruit, layer cream, hammer your meringue, sprinkle your toppings.

Gelato Station

Ice cream with waffled cones or toasted waffles, served with various toppings and sauces



All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

DRINKS



RECEPTION DRINKS

Glass of prosecco £8.50

Glass of champagne £12.50

Or why not choose an arrival cocktail from our cocktail menu?

Our cocktails have been lovingly curated by our in-house mixologists, specifically embracing the great British summer. We also have classic cocktails available and are equally happy to create something bespoke.

COCKTAILS

Wild Fruit Hugo Spritz £13.50

A berry filled twist on the classic Hugo Spritz, mixing fresh strawberry, blueberry vodka, elderflower liqueur and bubbles.

Smokey Paloma £13.50

A thirst quenching, lip smacking Paloma, mixing Tequila, grapefruit juice, lime, agave and grapefruit soda.

Tropical Negroni £16.50

Punchy, tiki and delicious. This twist on the classic adds exotic flavours of coconut rum, pandan liqueur with the bitterness of Campari.

Bittersweet Apple Highball £14.50

Bee-friendly Calvados, Scotch whisky, apple and cardamom shrub, pineapple and almond soda, gives this highball a fruity and refreshing appeal.

LOW & NO COCKTAILS

Gooseberry Gin Mule - Low ABV £10.50

A twist on the classic Mule, using Gooseberry Gin, cucumber cordial, lime and ginger beer. Refreshing, zesty and gingery spiciness.

Passionfruit Colada - NA £10.50

Lip smacking, tropical and alcohol-free. This summery mocktail mixes non-alcoholic white cane spirit, pineapple, lime, coconut and passionfruit.

Wild Fruit Hugo Spritz - NA £11.50

A non-alcoholic twist on our signature spritz. Still as fruity, bubbly and delicious!

DRINK PACKAGES

2 Hours Unlimited

House wine, beer and soft drinks

£30.00 per person

3 Hours Unlimited

House wine, beer and soft drinks

£40.00 per person

UPGRADES

Upgrade to premium wine + £5

Upgrade to super premium wine + £10

Add prosecco + £10

Add Champagne + £15

Add mocktails + £3.50

Add house spirits + £20

Add Premium spirits + £30



All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

PREMIUM UPGRADES

DIY DRINK STATIONS

*why not elevate your summer celebration by including our pop-up bar offering?
Price based on two drinks per person.*

Gin & Tonic DIY Station £20

Featuring a selection of gins and wide range of tonics and garnishes.

Pimms Station £20

Mix it your way at our Pimm's station, celebrating the iconic British summer drink everyone loves.

Summer Spritz Station £20

Including the summer classics, Aperol, Hugo and our signature Wild Berry Hugo Spritz

Extra bowl £9.50

Extra canapé £6

Dessert Trolley £16

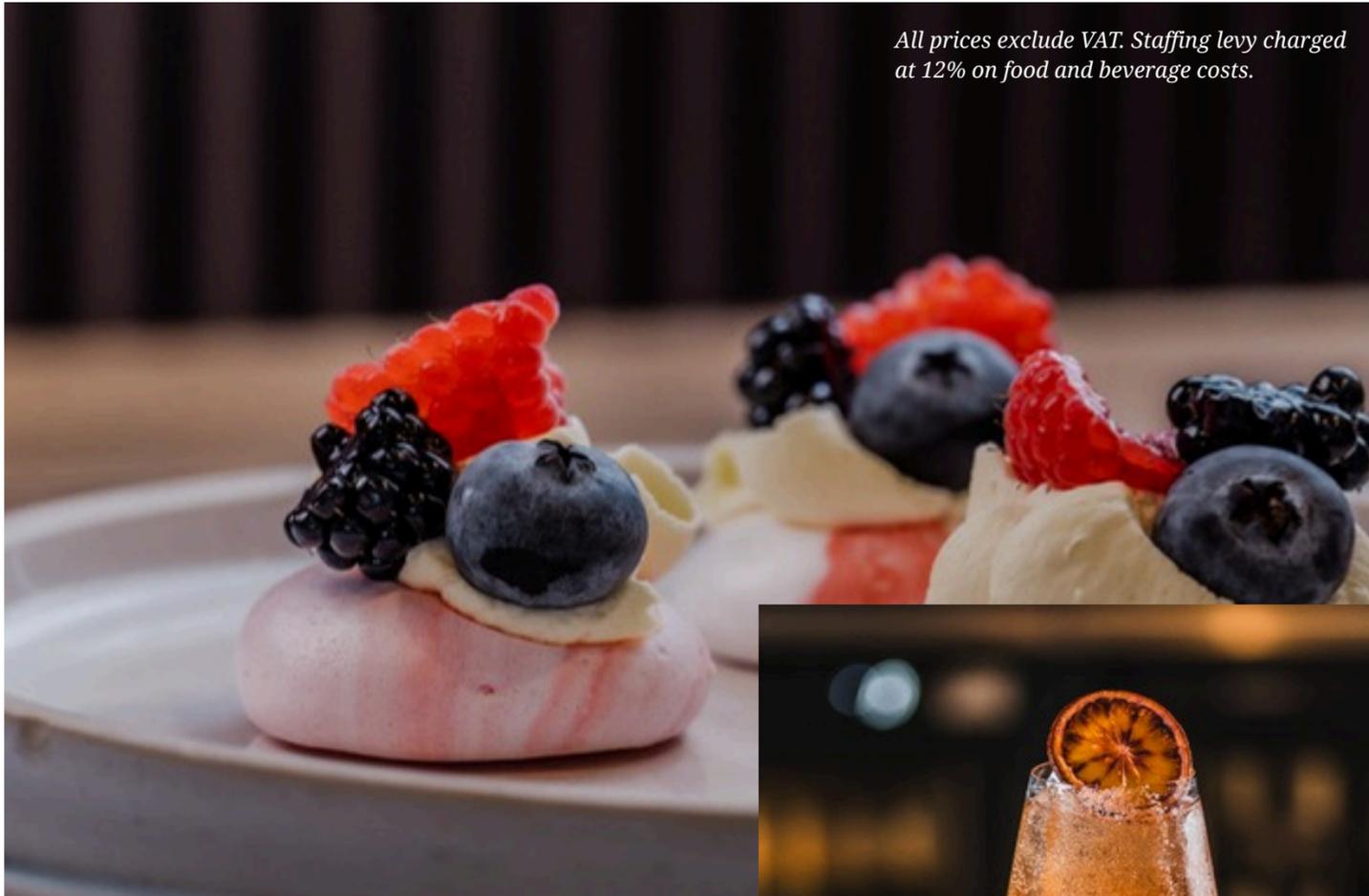
Pastel de Nata

Pavlovas with vanilla chantilly, summer berries, passionfruit

Chocolate dipped churros, dulce de leche mousse, cinnamon sugar

Individual key lime pies, torched meringue

Coconut and vanilla panna cotta, mango salsa, coconut chips, dried mango VG, GF



kings place EVENTS

Kings Place has excellent transport connections - both national and international, just a five minute walk from the venue.

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MOMENTS START HERE...

www.kingsplaceevents.co.uk

events@kingsplaceevents.co.uk

020 7014 2858

Kings Place, 90 York Way, London, N1 9AG

[@kingsplaceevents](#)