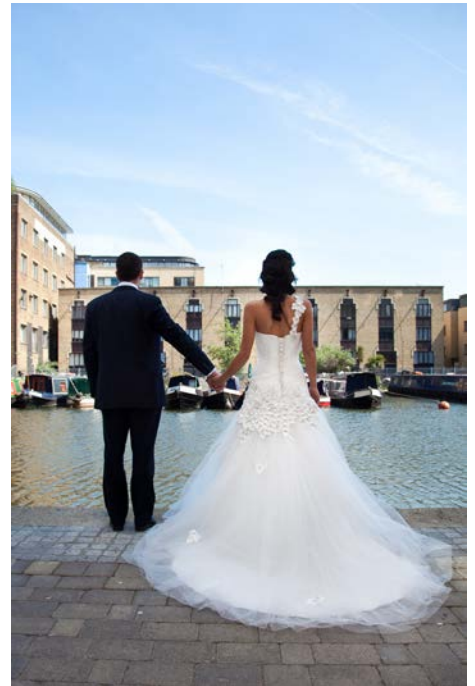


kings place weddings



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KINGS PLACE

Imagine a wedding venue that boasts gorgeous waterside views and can handle every part of your special day from your ceremony to reception.

Kings Place is a beautiful building located in the heart of contemporary London, and with six stunning spaces for your special day you'll be spoilt for choice.

Our favourite space, the Battlebridge Suite, sits on the edge of Regent's Canal and will not only amaze your guests, but be an oasis of calm and beauty in the hustle and bustle of the city on your big day. It is the perfect place for both your ceremony and reception, allowing you and your guests to escape London, in London.

With catering provided by Green & Fortune we offer everything from a canapé reception by the canal, to a five-course wedding breakfast in an Art Gallery or even a BBQ on the terrace. We look forward to making your wedding day truly memorable!



"The perfect venue for a London wedding... We had so many positive comments, we really can't thank Kings Place enough..."

Jodie & Oliver

YOU & I

At Kings Place we know that every wedding is unique. Each couple sees things differently and has new ideas.

Rather than tying you down with fixed packages, we have put together a starting point that includes the key essentials of your day. You then have the flexibility to add further options to create your perfect day.

Lying on the edge of Regent's Canal, offering a tranquil space within the hustle and bustle of London, we've quickly grown a reputation as a unique, modern city wedding venue for both ceremonies and receptions. With the popularity of urban weddings on the rise it gives us great pleasure to be named Bride Magazine's recommended North London venue.

If there is something that you are looking for, that you don't see, please ask us. Our dedicated wedding team will not only be here to work alongside you from start to finish, but are happy to speak to you if you have anything you'd like to discuss before committing to our venue.

We look forward to hearing from you.



"We had the perfect wedding day at Kings Place. Our co-ordinator was completely flexible and it made a huge difference to our day..."
Cate & Ewan

THE PERFECT PACKAGE

Prices per person (12 years of age and older)

50 - 80 guests £115.00
81 - 120 guests £105.00
121 - 220 guests £95.00

Package Price Includes:

Room Hire of the Battlebridge Suite 12:00 – 24:00hrs
Glass of Prosecco or Pimms for your drinks reception
Three-course meal with tea and coffee
½ bottle of wine per person during your meal
½ bottle of water per person during your meal
Glass of Prosecco for the toast

Bespoke chairs for your ceremony and meal - choose from black, silver, gold or natural wood with a range of seat pad colours
Round tables to seat 10 guests each
Classic white or black table linen
Classic white china and cutlery
Cloakroom facilities
PA system & hand held microphone for speeches
Cake knife, stand and server
Dressing room for bride/groom



BATTLEBRIDGE SUITE

Our premier venue for weddings is the Battlebridge Suite. With plenty of natural daylight, picturesque canal views and its own covered terrace, the Battlebridge Room is truly unique.

Available for both your ceremony and reception, and with the ability to partition into two smaller rooms, this versatile and beautiful space will wow guests.

Capacities:

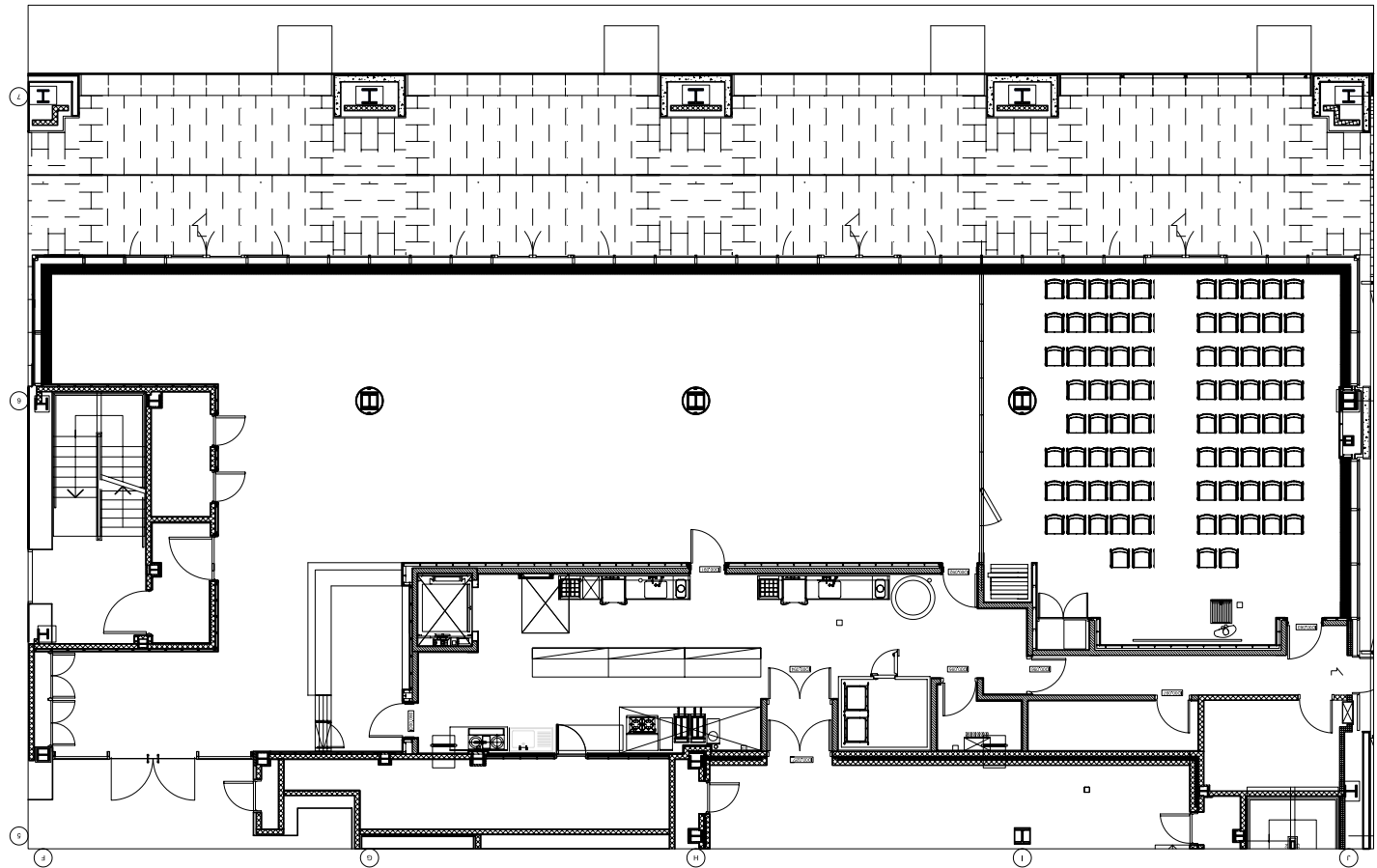
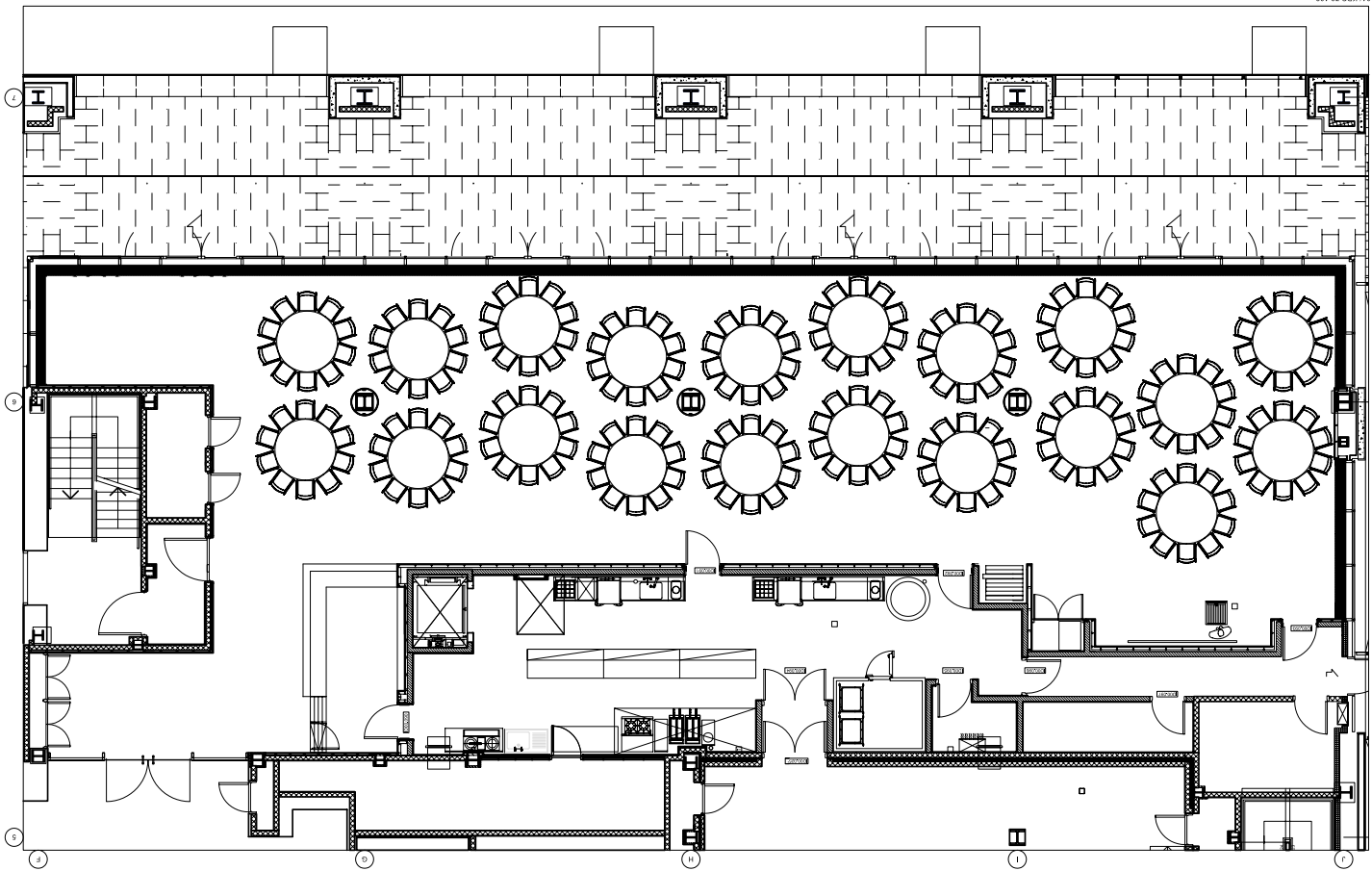
Ceremony & reception: 150 guests
Seated dinner & dancing: 180 guests
Buffet dinner & dancing: 150 guests
Entire room for dinner and no dancing: 220 guests

WINE & DINE Food and drink is vital to what we do here at Kings Place. All catering is handled by our in-house team at Green & Fortune, who pride themselves on fresh, seasonal menus and are always happy to work with the bride and groom to create something bespoke. All the beef and lamb on our menus is sourced from our own farm in Northumberland, a neat snapshot of the lengths we go to to deliver the highest possible quality.

We are therefore delighted to be able to offer a number of different catering additions, including: reception canapés, bar snacks, children's meals, evening buffet, dessert bar, seated dinners, evening dinner fork buffet and cheese stations.

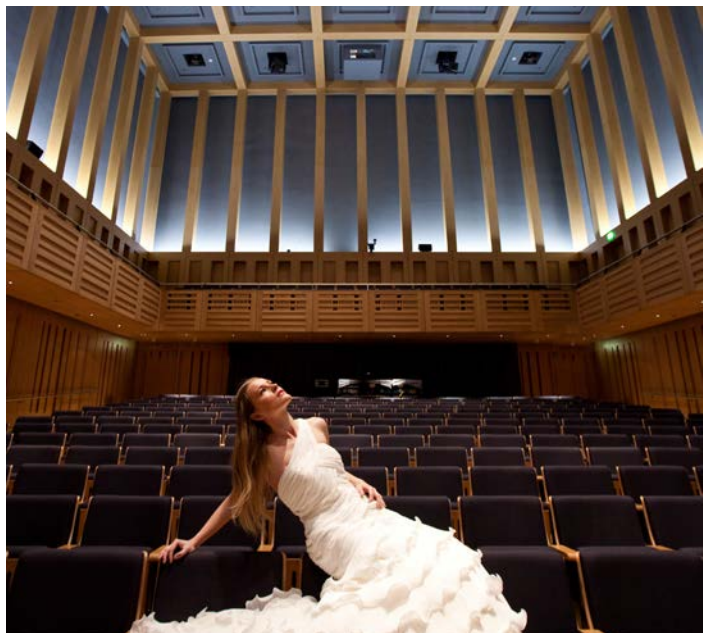
BATTLEBRIDGE FLOOR PLANS

EVENTS SPACE - GROUND FLOOR
021 MAY 16



ADDITIONAL SPACES

As well as the Battlebridge Suite we have a number of different licensed spaces available for ceremonies, receptions and intimate wedding breakfasts.



Hall One

The definition of a wow entrance. To walk into Hall One is to fall in love with its striking architecture, and high ceiling. The timber lining of this 420 capacity room all comes from the same 500-year-old German oak tree, a fact that no doubt many guests will be repeating over and over after perhaps one too many glasses of bubbly!



Rotunda Bar and Restaurant

With both the bar and restaurant available for exclusive hire, the Rotunda is a cracking place for reception guests to gather, or for the bride and groom to really let their hair down after the ceremony.

Enjoy a capacity of 70 in the restaurant and 150 in the bar.



Hall Two

Perfect for those that want to put on their dancing shoes. With a great sound-system and the ability to really turn it up, and seating for up to 200 people, you can really have some fun in here.



Art Gallery

A classic wedding space, perfect for up to 80 guests to enjoy a sit-down wedding breakfast and drinks reception.



Rotunda's Private Dining Room

Smaller wedding parties can enjoy exclusive use of Rotunda's Private Dining Room with an outside space overlooking Regent's Canal. Make your vows in an intimate setting in front of up to 30 guests and then toast your marriage on the terrace.

MENUS

included in your package:

Wedding Breakfast

Starters

Please select one

Orange and vanilla home cured Scottish salmon,
pickled mooli and beetroot, mizuna leaf salad

Peppered Northumbrian beef, horseradish and celeriac remoulade,
watercress and baby gem, crispy shallots

Marinated baby artichokes, radish and English bobby beans, rocket leaves,
shaved Pecorino, pistou dressing (v)

Main Course

Please select one

Roast rump of Northumbrian Texel lamb, braised shoulder boulangere,
confit shallot and heritage tomatoes, English peas and broad beans, rosemary jus

Pan-fried sea trout, crushed new season potatoes,
buttered leeks and samphire, sauce vierge

Goosnargh chicken breast, crisp basil polenta,
aubergine and sun dried pepper confit, black olive and tomato salsa

Aubergine, heritage tomato and olive involtini,
ricotta and young leaf spinach, artichoke pesto dressing (v)

Pudding

Please select one

Bitter chocolate tart, white chocolate and orange mousse, pistachio biscuit

Caramelised banana parfait, mango and lime

English strawberries, poppy seed meringue, Tahitian vanilla cream

MENUS

Additional Upgrades

Cheeseboard
£11.50 per person

Selection of British and Irish cheese to include;
Cheddar, wash rind, goat's cheese, blue and soft cheese
served with grapes, celery, apple and walnut chutney, oat cakes and
Shropshire biscuit selection

Petit fours
£4.50 per person

A fine selection of home made chocolate truffles, vanilla marshmallow, pate de fruit,
shortbread biscuits and chocolates, treacle and egg custard tartlets

Dessert Station
£24 per person

Lemon meringue shot glasses
Baked egg custard tartlets, pear compote
Tahitian vanilla panna cotta with spiced plum jelly
White chocolate, pistachio and Grand Mariner brownie bites
Mini fruit scone, Cornish clotted cream and strawberry jam
Chocolate éclairs
Chocolate and pecan cheesecake, espresso biscuit
English apple and cider jelly, cinnamon cream

Coffee Station
£550

Espresso/cappuccino machine set up with your personal barista
Minimum of 60 guests
{espresso, cappuccinos, lattes, flat white, etc.}

2 Flavoured syrups
Cinnamon, chocolate toppings, white sugar, brown sugar and sweeteners

All prices shown are inclusive of VAT at the prevailing rate

MENUS

Children's menu For children aged 11 and below

£19.00 per person

Starters

Please select one

Selection of vegetable crudités, toasted pita breads, sauces and dips

Tomato soup and croutons

Main Course

Please select one

Breaded south coast fish fingers, potatoes or chips

Macaroni pasta bake, grated cheddar

Butcher's sausages, mash and onion gravy

All main courses served with peas and sweetcorn

Pudding

Please select one

Chocolate brownie, vanilla ice cream

Selection of Jude's ice cream, toppings and sauces

Seasonal fruit skewers, fruit dipping sauce

MENUS

Evening Buffet Menu

Carvery Stall

£24.00 per person

Please choose two meats

Rosemary and garlic studded leg of Northumbrian Texel lamb, chef's mint sauce

Cotswold honey and wholegrain mustard glazed gammon

Thyme butter roasted Goosnargh turkey breast

Medium-rare roast topside Northumbrian beef, mustard and herb crumb,
horseradish relish

Served with

Sea salt and garlic roasted new potatoes

Selection of artisan bread rolls

Mixed leaf salad, cucumber, tomato and baby cress, wholegrain mustard dressing

Evening Buffet

£29.00 per person

Cured back bacon and/or smoked streaky bacon on white and wholemeal baps, tomato
ketchup and HP sauce

Minute Northumbrian steak, field mushroom and caramelised onions on ciabatta

Mature cheddar and tomato toastie, Lea and Perrins mayonnaise

Bowls of fries and wedges

Giant cookies, chocolate and walnut brownie bites

All prices shown are inclusive of VAT at the prevailing rate

MENUS

Fork Buffet Menu

£48.00 per person

Meat Dishes

Please select one

Butchers own cured and glazed gammon (hot or cold)
Pickles and chutneys, crusty breads

Three hour slow braised Northumbrian beef,
summer vegetable and pearl barley casserole

Basil marinated Goosnargh chicken, cured tomato,
rocket and grilled vegetable salad, crisp Parmesan polenta

Aromatic Northumbrian beef and vegetable curry, braised basmati rice

Northumbrian Texel lamb, tomato and chick pea tagine, herb cous cous

Fish Dishes

Please select one

Breaded hake fillet, new season potato and English pea croquettes,
tartar sauce

Atlantic cod, spring onion and ginger fishcakes, lime and chilli mayonnaise

Poached salmon, coley, prawns and mussels, dill cream sauce, crisp puff pastry

Atlantic prawn and crayfish, vine cherry tomato, baby gem,
rocket and Parmesan crouton salad, spiced virgin Mary dressing

Goan fish curry, coconut and coriander rice

MENUS

Fork Buffet Menu

Vegetarian Options

Please select one

English pea, leek and Isle of Mull cheddar tart, Goosnargh duck egg dressing

Baked aubergine, heritage tomato and olive involtini,
ricotta and young leaf spinach

Grilled Mediterranean vegetable lasagne, mozzarella glaze

Indian spiced vegetable and lentil curry, braised basmati rice

Salads

Please select one

English lettuces, mesclun leaves and cress, wholegrain mustard dressing

Cornish potato and spring onion salad, chive mayonnaise

Baby gem, cos and iceberg, cucumber and radish

Vine ripened tomato, red onion and basil

Puddings

Please select one

Baked egg custard and raspberry tart, pouring cream

Seasonal fruit skewers, sweet Lancashire yoghurt

Carrot and orange cake, lime cream cheese topping

Tanzanian chocolate, biscuit and raisin tiffin

English strawberry and poppy seed meringue 'Eton mess'

All prices shown are inclusive of VAT at the prevailing rate

POP THE QUESTION(S)

Where can I hold my ceremony at King's Place?

We have four areas licensed for civil marriage and partnership ceremonies: The Battlebridge Suite, Hall One, Hall Two and the Private Dining Room. Whether you want a small intimate gathering by the canal or a big city celebration, we have the perfect space for you.

How do I book the registrar for my ceremony?

If you are getting married at Kings Place please remember you must contact the Islington Registrar to check their availability and to secure your date.

Their contact details are:

Islington Council, Islington Town Hall, Upper Street, London, N1 2UD

Tel: 020 7527 6350

E-mail: registrars@islington.gov.uk

What time can we hold our ceremony?

Since the autumn of 2012, couples getting married in England are allowed to hold their ceremony at any time of the day. This means that you could even recite your vows at the stroke of midnight on New Years Eve.

Who will be looking after my wedding on the day?

Our dedicated wedding coordinator and banqueting team will be there on the day so that you can relax and enjoy your wedding day, without worrying about the details.

Is there a room at the venue for the bridal party to get ready?

Yes, we will make one of our rooms free for the day for you and your bridal party.

What is the booking procedure?

We would be happy to hold your date for up to two weeks. Once you choose to move forward with a contract for your date, we require a 50% deposit to confirm the date. Four weeks prior to your wedding we request the remaining balance due.

How late are we able to dance the night away at our wedding?

Our license is until midnight. We ask all guests to leave the terrace at 10:00pm and continue your party inside. To extend the timing of your event, please speak with your coordinator.

What age do you classify a child?

We consider ages 3 to 11 as children and will serve them a child friendly menu upon prior request.

Can we bring in our own caterer?

No. We have our own in-house catering company, Green and Fortune. We are proud to say that not only is our food delicious, but that we can cater for all kinds of different cuisines.

Can we bring in our own alcohol?

We charge a corkage fee for any wine, sparkling wine or Champagne that is brought in. Please enquire with your wedding coordinator for prices.

Where is the closest parking to Kings Place?

The closest car park is located near St. Pancras International Station. Street parking can be found in the streets surrounding Kings Place during the weekend although availability is limited after 1.30pm on Saturdays.

Can I bring in my own DJ?

Yes, you may bring in your own DJ or band. Amplified music of any sort requires us to apply for a license. Please speak with your wedding coordinator prior to booking any music.

Can I have a tasting before the wedding?

Yes! We love having our brides and grooms come in during their planning process to sample the dishes they wish to serve on their wedding day. Once your booking is confirmed, we can arrange a tasting date based on date and time availability.

Am I able to bring in my own wedding cake?

Yes. We do not produce wedding cakes on site. We can provide you with a cake stand, cake knife and server.

GET IN TOUCH

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