



THE GREAT OUTDOORS...

The British summer is fleeting, so why waste a minute of it indoors when you can hold your summer party at Kings Place and make the most of the long evenings with a BBQ, cooked by your very own chef, on our outdoor canal-side terrace.

Suitable for parties up to 400 people, our Battlebridge Room, with its large outdoor terrace and cracking canal views, is a rare find in Central London. Beautiful outdoor spaces are complemented by an indoor event room, perfect in case of inclement weather.

Choose from one of our three BBQ packages, starting from £70 per person, and get ready to celebrate summer.

BBQ MENUS

kings place EVENTS

*All packages include room hire from 18.00-22.00, a BBQ menu, three drinks per person and outdoor furniture. You can even personalise your package with a selection of upgrades.
Minimum of 100 guests.*

CLASSIC £70 per person

Northumbrian beef burger, tomato relish | Cumberland sausage ring, caramelised onions | Scottish salmon, courgette and pepper brochette, lemon and dill oil | Red bean, carrot and red onion burger, coriander chermoula

Served with the following:

Basket of breads, baps and baguettes | Chutneys, relishes, sauces and condiments | English lettuce, mesclun leaves and cress, wholegrain mustard dressing | Cornish new potato and spring onion salad, chive mayonnaise | Vine ripened tomato, black olive, cucumber, red onion, Cos lettuce and Greek feta, oregano dressing | Shaved carrot, orange and roasted fennel salad, baby gem leaves and shaved parmesan

DELUXE £80 per person

Coriander yoghurt and tandoori spiced Goosnargh chicken breast | Trio of butcher's speciality sausages - Northumbrian beef and herb, Cumberland sausage, pork and apple | Honey and rosemary marinated Northumbrian beef, mushroom and red pepper skewer | Garlic and parsley king prawns, lime aioli | Grilled aubergine, courgette and halloumi, red onion confit, pesto dressing

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LUXURY £90 per person

Hand dived scallop and chorizo skewer, confit lemon chutney | 32 day hung Northumbrian rib eye steak, hollandaise butter | Lemon and thyme spatchcock poussin, sauce vierge | Line and rod caught south coast seabass, basil and red onion | Polenta and parmesan cake, grilled Provençal vegetable, buffalo mozzarella and aged balsamic dressing

Served with the following:

Basket of breads, baps and baguettes | Chutneys, relishes, sauces and condiments | English lettuce, mesclun leaves and cress, wholegrain mustard dressing | Organic quinoa, chicory, barrel aged Greek feta, toasted pine nuts and pumpkin seeds, orange and chives | Vine ripened tomato, black olive, cucumber, red onion, Cos lettuce and Greek feta, oregano dressing | Young leaf spinach, radicchio, baby gem and watercress, crisp apple and toasted walnuts

PUDDINGS

Add a pudding to your package for £5.00 per person, choose from:

English strawberries and cream, shortbread biscuits | Mini jam and vanilla custard doughnuts | BBQ pineapple, rum and brown sugar skewers, Tahitian vanilla mascarpone | Exotic fruit soup shot | Summer berry fruit skewers, sweet Lancashire yoghurt

TEMPTING UPGRADES

Treat your guests to one of our other upgrades, choose from:

Arrival cocktail - £7 per person | Arrival glass of Prosecco - £6 per person | Snacks & nibble selection - roasted nuts, crisps, chilli rice crackers, olives and wasabi mix - £7.50 per person | Choice of three canapés from our classic/deluxe/luxury menus - £9/£10.50/£12 per person