

kings place EVENTS

BATTLEBRIDGE ROOM
FESTIVE CELEBRATIONS

BROUGHT TO YOU BY
GREEN & FORTUNE

CHRISTMAS AT KINGS PLACE

VENUE

The Battlebridge Room is the perfect space for a festive celebration 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. Transformed into a twinkling alpine wonderland, there is no better place to celebrate the festive season.

FOOD AND BEVERAGE

Managed by the award-winning Green & Fortune, Kings Place Events' offers an impressive choice of quality, seasonal menus.

Our packages include room hire, a selection of drinks for your guests and seated or standing menus with a festive feel.



TERRACE ACCESS

Room hire includes private access to the terrace, situated right on the banks of Regent's Canal. It is the perfect serene location to serve your guests a warming welcome cocktail on arrival. Due to licencing reasons, all guests must have moved inside by 10pm, where the event can continue until 12pm.



STANDING PACKAGE

Battlebridge room hire with private terrace 6.30pm - 12am

Room decoration

Welcome cocktail and nibbles

Seasonal food stalls

Two hours of unlimited house wine, beer and soft drinks

DJ and dancefloor
With evening hire

£95 daytime / £105 evening per person

Minimum numbers of 150.

FESTIVE CATERING PACKAGES

SEATED PACKAGE

Battlebridge room hire with private terrace 6.30pm - 12am

Room decoration

Welcome cocktail

Three course seated meal

Two hours of unlimited house wine, beer and soft drinks

DJ and dancefloor
With evening hire

£100 daytime / £125 evening per person

Minimum numbers of 100.

Our packages have been carefully curated to accommodate all dietary requirements and help reduce food waste, all without compromising on quality or flavour.



All items are served sharing style for the table.

FEASTING MENU



STARTERS

Salt baked beets, vegan feta, sorrel, beetroot sherbet *GF VE*
St Ives Smokehouse salmon, herb crème fraiche, sakura cress *GF*
Glazed ham hock salad, piccalilli, fennel, watercress

MAINS

Mushroom Wellington, lentils, squash, spinach, onion *VE*
Baked Cornish fish, samphire, tartare garnish *GF*
Roast turkey, all the trimmings

SIDES *GF VE*

Thyme and garlic roast potatoes
Maple roast parsnips and carrots
Vegan creamed brussel sprouts, cranberries, sage

DESSERTS

Festive crumble, nutmeg custard *GF VE*
Yule log, whipped cream, kirsch cherries

ADDITIONS

Additional main course -
Roast sirloin of beef +£25 per person
3 pre-dinner canapés - £12 per person
Cheese platter - £14 per person
Mini mince pies - £20 per table

VE - Vegan *V* - Vegetarian *GF* - Gluten Free

STANDING MENU

CANAPÉS *Choose three*

Beetroot waffle, vegan feta, red vein sorrel *VE*
Roast Jerusalem artichoke, truffle, nutritional yeast *GF VE*
Mushroom arancini, mascarpone, parmesan *V*
Smoked salmon blinis, dill cream
Seared sesame tuna, soy, wasabi *GF*
Grilled harissa prawn, spiced ketchup *GF*
Game sausage roll, tomato and onion chutney
Sticky pork, chilli apple salsa

FOOD STALLS

Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry
Nordic salmon stall, beetroot, potato salad, pickles, rye bread, egg, sour cream
Vegan bratwurst, sauerkraut, mustard, pickles, kartoffelpuffer, spiced apple sauce *GF VE*



INSPIRED FESTIVE MENUS

'TIS THE SEASONAL PRODUCE

ADDITIONS



Additional canapé - £6 each per person
Chocolate fountain stall including churros, fruit, marshmallows, brownies - £15 per person
Dessert trolley with a selection of desserts from our in-house baker - £20 per person
Cheese trolley with chef's selection of mouth-watering cheese, chutney, crackers - £20 per person



DRINKS



PREMIUM UPGRADES

These can be selected to enhance our existing drinks packages.

DRINKS

Upgrade to premium wine + £5

Upgrade to super premium wine + £10

Add prosecco + £10

Add Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add Premium spirits + £30

DIY GIN STATION - £19

Why not elevate your party by including our pop-up bar offering? Featuring a selection of gins and wide range of tonics and garnishes.

Flavours including Whitley Neill Distiller's Cut gin, rhubarb and ginger, raspberry and more.

Based on 2 G&T's per person.

ADD ONS

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



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RECEPTION DRINKS

Glass of prosecco - £8

Glass of Champagne - £12

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

Our cocktails have been lovingly created by our in-house mixologist, specifically designed to reduce food and beverage waste. We also have classic cocktails available and are equally happy to create something bespoke.

DRINKS PACKAGE EXTENSION

+ 1 hour of unlimited drinks - £10

House Wine, Beer and Soft Drinks

All prices exclude VAT.

COCKTAILS - £11.50

Ginger and Almond Spritz

A fiery mix of ginger liqueur, almond syrup, lime Juice, Prosecco, Apple and Ginger Beer.

Golden Toffee Old Fashioned

A golden and smooth blend of Kentucky bourbon, vanilla bean syrup, Angostura walnut bitters, finished with a caramel toffee crumb.

Blueberry and Cinnamon Margarita

Blanco tequila, padron pepper liqueur, blueberry and cinnamon syrup, lime juice, agave, combined to create something magical.

Raspberry Rum Euphoria

A punchy and refreshing combination of Cuban white rum, Chinotto Nero liqueur, honey, lime,

DRAUGHT COCKTAILS - £9.50

Options include espresso martini, pornstar martini, Aperol spritz, mojito and more.

Enquire with the sales team to find out which flavours are available.

WINTER WARMERS - £7.50

Drinks Stations

* Boozy hot chocolate ❄️

* Mulled cider ❄️

* Mulled wine ❄️

* Hot buttered sherry ❄️

LOW ABV - £9.50

Strawberry Sparkle 4%

A fruity sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry purée, lime and ginger beer.

MOCKTAIL - £7.50

Orange and Gooseberry Fizz

A refreshing blend of non-alcoholic Italian Orange liqueur prosecco. Sweetened with Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.