

kings place EVENTS



**BATTLEBRIDGE ROOM
SUMMER TERRACE PARTIES**

BROUGHT TO YOU BY

GREEN & FORTUNE

WELCOME

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 Summer Terrace Party menus draw on the best of the British Isles, with a focus on sustainability and reducing food waste.

Packages include evening room hire as well as themed decorations. You can expect picket fences, picnic benches, baskets, bunting, flowers, plants and botanicals, to ensure the spaces showcase the great British summer at its best.



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.



SUMMER CATERING PACKAGES

PICNIC PACKAGE

Battlebridge room hire with private terrace 6.30pm - 11pm

Welcome cocktail

Two hours of unlimited house wine, beer and soft drinks
Two chef's choice snack

Picnic menu

£95 per person

Minimum numbers of 100.

BBQ PACKAGE

Battlebridge room hire with private terrace 6.30pm - 11pm

Welcome cocktail

Two hours of unlimited house wine, beer and soft drinks
Two chef's choice snack

BBQ food stall menu

£110 per person

Minimum numbers of 100.

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

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.



PICNIC MENU

Served grazing style

Main bites

Homemade vegan 'sausage' rolls *VE*

Sausage rolls, Scotch eggs, pork pies

Vegan Coronation 'chicken' buns *VE*

Smoked salmon bun, dill pickle

Plant pot – hummus, crudities, black olive 'soil' *VE*

Salads

Isle of Wight tomato and basil

Potato and mustard

Garden salad

Caesar salad with bacon and anchovies

Heritage radish and sea salt

Selection of cold cut meats, cheese, chutneys, pickles, bread

Sweet items

Choose two

Fairy cakes, strawberries *V*

Open scones with clotted cream and jam *V*

Flapjacks *GF VE*

Eton mess *GF VE*

BBQ-STYLE FOOD STALLS

Served with a selection of breads, sauces and dips

Main dishes

Sticky mango tequila chicken skewers *GF*

Corneyside Farm beef, smoked paprika kofta, apricot harissa

London Smoke and Cure bacon chop, maple, lemongrass, chilli *GF*

Teriyaki-glazed Cornish tuna steak

Rose harissa grilled tiger prawns *GF*

Vegan 'chicken', preserved lemon and cracked pepper skewer *GF VE*

Harissa grilled cauliflower steak, puffed wild rice *VE*

Salads

New potato salad, capers, cornichons, dill, spring onion *GF V*

Moroccan style cous cous, grilled pepper, courgette *VE*

Chimichurri aubergine, dill, coriander, chive, roasted chickpea, pomegranate *GF VE*

Black cabbage slaw *GF V*

Sides

Chilli sweet potato wedges *VE*

Sweet

Choose two

Cinnamon churros, Maldon sea salt caramel *V*

Cheesecake mousse, English strawberries, shortbread crumb *GF V*

Dark chocolate brownie *GF VE*

Summer fruit posset *GF V*

FOOD AND DRINK



ADDITIONAL ITEMS

CANAPÉS

Cold

Pickled cucumber cup, confit tomato, basil *V, GF*

Watermelon, feta, pistachio dukkah, coriander *VE GF*

Beetroot waffle, vegan feta, beetroot sherbet, sorrel *VE*

Hot

Crab croustade, dill, chilli mayonnaise

Smoked salmon, cream cheese, mini baked potato

Charred asparagus, Serrano ham, balsamic glaze

Chorizo sausage rolls, garlic aioli

Seared lamb saddle, minted pea purée *GF*

COLD BOWLS

Hot smoked salmon, potato salad, fennel

Classic prawn cocktail salad

Glazed Corneyside Farm beef, Thai salad, crispy shallots, peanuts

Heritage tomato salad, Chardonnay vinegar, nectarine *VE*

HOT BOWLS

Gochujang aubergine, sticky rice, kimchi, sesame *VE GF*

Courgette 'spaghetti', vegan feta, burnt tomatoes, quinoa granola *VE GF*

Summer gnocchi, asparagus, confit tomato, olives *VE*

Chicken skewer, Greek salad, tzatziki

SWEET ITEMS

Cheesecake mousse, English strawberries, shortbread crumb *GF V*

Dark chocolate brownie *GF VE*

Summer fruit posset *GF V*

Cinnamon churros, Maldon sea salt caramel *V*

Canapé - £5 per item
Bowl Food - £8 per item

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

VE - Vegan

V - Vegetarian

GF - Gluten Free

FOOD AND DRINK



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

FROZEN COCKTAILS - £9.50

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

COCKTAILS - £11.50

Blood Orange Spritz

A zesty and effervescent mix of Blood Orange Gin, Elderflower liqueur, blood orange puree, lime and prosecco. Sweetened with a Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Banana Rum Punch

Our delicious summery rum punch, using spiced rum and banana rum, triple sec, recycled ripe banana syrup, made from overripe banana's, lime and pineapple juice. An afternoon thirst quencher.

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.

LOW - ABV - £9.50

Strawberry Spritzer 4%

A fruity and long summer sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry puree, lime and ginger beer. Garnished with upcycled lime wheel's that have been dehydrated.

MOCKTAILS

Rhubarb and Ginger Spritz - £11.50

A non-alcoholic mix using 0% alcohol Rhubarb and Ginger gin, rhubarb puree and Lyre's non-alcoholic prosecco. Sweetened with a tops 'n' tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Picnic Punch - £7.50

This sweet summer punch consists of upcycled mango honey, strawberry cordial and coconut cream from bar ingredients, cranberry and lime.

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.

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.



Kings Place | 90 York Way | London N1 9AG

020 7014 2858

events@kingsplaceevents.co.uk

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