# BATTLEBRIDGE ROOM TERRACE PARTIES

## 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 Beach Club menus draw on the best of the season, with a focus on sustainability and suppliers with low food miles.

Packages include decorations which draw on the beach club theme. Soak up the sun whilst sipping on refreshing cocktails next to the water. We will ensure the spaces showcase the theme at it's best and transports you to the ultimate summer escape.



BEST EVENT VENUE OVER 300 / UNDER 1500 ATTENDEES RECEPTION STYLE





### 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

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 12% on food and beverage costs.

### BBQ PACKAGE

Battlebridge room hire with private terrace 6.30pm - 11pm

Welcome cocktail

Two hours of unlimited house wine, beer and soft drinks

BBQ food stall menu

£120 per person

Minimum numbers of 100.

### CANAPES AND BOWLS

Battlebridge room hire with private terrace 6.30pm - 11pm

Welcome cocktail

Two hours of unlimited house wine, beer and soft drinks

Welcome snacks

Three canapes and three savoury bowl food options with dessert station

£130 per person
Minimum numbers of 100.



# FOOD AND BEVERAGE

### CANAPES

Choose 3 canapes and 3 bowls

### COLD

Compressed cucumber, sunblushed tomato, vegan feta VE, GF

Roasted pepper, hummus crostini VE

Seared tuna, pickled ginger, wasabi emulsion, bonito flakes GF

Cured salmon, beetroot, pickled shallot, horseradish

### HOT

Grilled tiger prawn, lime and coriander dip *GF*Reuben tart, Dorset pickles, charcoal bread
Seared Texel lamb, broad bean puree, apricots *GF* 

### BOWLS

### COLD

English heritage beetroot, preserved lemon and thyme, vegan feta, sorrel *VE*, *GF* 

Mini crayfish brioche roll, Old Bay marie-rose

Hot smoked salmon, new potato salad, as paragus, soft Cacklebean  $\mbox{egg}\,\mbox{\it GF}$ 

### HOT

Tandoori summer squash, saffron coconut rice, red chilli oil *VE*, *GF* 

Roast hake, butterbean puree, chorizo *GF* 

Grilled chimichurri chicken skewer, carrot tahini, chickpeas, smoked olive oil  $\mathit{GF}$ 

Texel lamb merguez, sweet roast peppers, basil *GF* Battered cod goujons, chunky chips

Canapé - £5.50 per item Bowl Food - £10.20 per item



### BBQ

BBQ smoked chicken *GF*Pulled BBQ aubergine *VE*, *GF*Smoked pulled short rib, Guinness BBQ sauce
Jacket potato or sweet potato cooked on the BBQ *VE*, *GF* 

### FOOD STATION

Seafood paella *GF*Clams, mussels, BBQ prawns, squid

V - vegetarian | VE - vegan | GF - gluten free

### SIDES

Mini brioche sliders, Atlantic flatbread VRanch apple and pear slaw GF, VSweetcorn and five bean salad VE, GFCrème fraiche tartar potato salad V, GFTomato, orzo, mozzarella, pesto VMixed leaf salad VE, GF

### **SWEET ITEMS**

Soft serve ice cream

A selection of toppings to include: popping candy, hundreds and thousands, chocolate chips, dried fruit, a selection of sauces



### 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 created by our in-house mixologist, specifically embracing our beach club theme. 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

### 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.

### COCKTAILS - £12.50

### **Damson & Elderflower Spritz**

A summer hit! The damson and elderflower spritz is a refreshing cocktail featuring Orchard Damson vodka, elderflowr liqueur and lime. Topped with crisp English sparkling wine and a dusting of elderflower poweder, it offers the perfect balance of floral and fruity notes.

### **Passionate Caipajito**

Mixing our two favourite summer cocktails together - organic Cachaca, shaken with fresh passionfruit, mint liqueur, fresh mint leaves, and lengthened with Sicilian cloudy lemonade.

### Watermelon Beachpolitan

No mini umbrella, but all of the juiciness and flavour you'd expect from your favourite holiday drink. Mixing Orchard vodka, with Lillet aperitif, lemon, watermelon and cranberry. Short, sharp and delicious.

### Masti-ka-la

A truly exotic mix of Mastiha, vibrant Calvados, lime and peach juices - topped with grapefruit soda. Tiki splendour that'll leave you wanting more!

### FROZEN COCKTAILS - £11.50

### **Spicy Margarita**

Punchy, spicy, and altogether delicious. This frozen drink contains jalapeno, chilli, tequila, triple sec, lime and orange juice. A hot hit for the summer.

### **Smoky Paloma**

Using Mezcal instead of tequila, this fruity, smoky knockout contains the edition of agave, grapefruit and lime. Try it now, you will not regret it!

LOW - ABV - £12.50

### Mangoladas 9%

An all-inclusive highlight, you can almost feel the sun and sea whilst sipping this belter of a drink. Mixing mango flavoured rum, with mango puree, coconut cream, and apple and lime juice with vanilla bitters.

### MOCKTAIL - £9.50

### Sea Spire

Elegant and refined but those wishing to refrain from alcohol. This summer sipper mixes Pentire Seaward, with samphire, lemon sherbert and pineapple and almond soda.

# 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

### DIY GIN STATION - £20

Add Premium spirits + £30

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

Based on 2 G&T's per person.

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



### ADD ONS

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



Kings Place | 90 York Way | London N1 9AG

020 7014 2858 events@kingsplaceevents.co.uk www.kingsplaceevents.co.uk



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