

# kings place EVENTS

CRAFTED BY

GREEN &  
FORTUNE

SNOWFALL SOIRÉE  
FESTIVE CELEBRATIONS

# 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.

Transport your guests to the slopes this festive season with cosy, alpine-inspired après ski theming, for an unforgettable Christmas celebration.

## 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 festive theming.



# BATTLEBRIDGE CATERING PACKAGES

Our 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.*

*Daytime package prices available. Talk to the team for more information.*



## 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 licensing reasons, all guests must have moved inside by 9:30pm, where the event can continue until 11:30pm.

### STANDING PACKAGE

Battlebridge room hire with private terrace  
6.30pm - 11:30pm

- Après ski themed decorations
- Welcome cocktail and three canapés
- Seasonal food stalls
- Two hours of unlimited house wine, beer and soft drinks
- Dedicated event manager and security
- DJ  
*\*only with evening hire*

**£110 per person**  
*\*All prices exclude VAT.*  
Minimum numbers of 150.

### SEATED PACKAGE

Battlebridge room hire with private terrace  
6.30pm - 11:30pm

- Après ski themed decorations
- Welcome cocktail
- Three course seated meal
- Two hours of unlimited house wine, beer and soft drinks
- Dedicated event manager and security
- DJ  
*\*only with evening hire*

**£130 per person**  
*\*All prices exclude VAT.*  
Minimum numbers of 100.





All items are served sharing style for the table.

## FEASTING MENU

### STARTERS

Roast squash salad, 'blue cheese', pomegranate, cranberry dressing *GF VE*

Ham hock terrine, chicory, caramelised walnuts, apple

London Smoke & Cure smoked salmon rillettes, sweet cucumber pickles, dill

### MAINS

Parsnip and squash wellington, 'pigs in blankets' *VE*

Cornish hake, celeriac and grain mustard remoulade, samphire, lemon *GF*

Roast bronze turkey, pigs in blankets, sage stuffing, all the trimmings

### SIDES *GF VE*

Roast potatoes, garlic, thyme, rosemary

Vegan creamed brussel sprouts, cranberries, chestnuts

Maple roast parsnips and carrots

### DESSERTS

Vegan chocolate torte, kirsch cherries, clementines, mascarpone *VE*

Pear and almond tart, vanilla Chantilly cream, Armagnac infused prunes

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



## STANDING MENU

### CANAPÉS

Mushroom arancini, black garlic and truffle mayonnaise *V*

Buckwheat tartlet, vegan cream cheese, glazed fig cranberry *GF VE*

London Smoke & Cure smoked salmon crumpets, crème fraiche, dill

Additional canapé - £6 each per person

### UPGRADES

Cheese stall - £12 per person

Keen's cheddar, Cashel blue and Tunworth served with quince membrillo, chutneys, seasonal fruits, bread, crackers

Dessert stall - £15 per person

Festive Eton mess, mince pies with brandy and vanilla Chantilly, filled pretzels, churros with dulce de leche mousse, petit fours selection

### FOOD STALLS

Swiss Raclette Fondue

Raclette fondue, boiled new potatoes, pickled vegetables, croutons, charcuterie

Austrian Sausage

Vegan frankfurter or Kasekraier sausage, kaiser roll, sauerkraut, pickles, curry sauce, beer mustard

Italian Flatbread

Toasted flatbread with a selection of toppers:

Roasted root vegetables, balsamic, rocket

Kale pesto, gorgonzola, pine kernels

prosciutto, mozzarella

Choice of two sweet canapes - £8 per person

Blackcurrant, mango and lime petit fours

Macaroon selection

White chocolate, raspberry and champagne truffle

Mini chocolate Christmas pudding



# INSPIRED FESTIVE MENUS

'TIS THE SEASONAL PRODUCE



# PRIVATE DINING PACKAGE

Gallery Room hire 6.30pm - 11:30pm

Subtle après ski themed decorations

Welcome cocktail

Three course seated meal

Two hours of unlimited house wine, beer and soft drinks

Dedicated event manager

**£120 per person**

*\*All prices exclude VAT.*

*Minimum numbers of 20.*

**This package has 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.*



## SEATED MENU

### STARTERS

Roast squash salad, 'blue cheese', pomegranate, cranberry dressing *GF VE*

Ham hock terrine, chicory, caramelised walnuts, apple  
London Smoke & Cure smoked salmon rillettes, sweet cucumber pickles, dill

### MAINS

Parsnip and squash wellington, 'pigs in blankets' *VE*  
Cornish hake, celeriac and grain mustard remoulade, samphire, lemon *GF*

Roast bronze turkey, pigs in blankets, sage stuffing, all the trimmings

### SIDES *GF VE*

Roast potatoes, garlic, thyme, rosemary  
Vegan creamed Brussel sprouts, cranberries, chestnuts  
Maple roast parsnips and carrots

### DESSERTS

Vegan chocolate torte, kirsch cherries, clementines, mascarpone *VE*

Pear and almond tart, vanilla Chantilly cream, Armagnac infused prunes

### MAIN UPGRADES

+ £20 per person

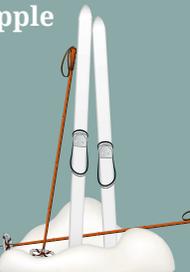
Classic beef wellington

Cornish monkfish en crouete, shellfish bearnaise

Slow roast goose, braised red cabbage, spiced apple

Roast Gressingham duck, roast plums

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





# PREMIUM UPGRADES

These can be selected to enhance our existing drinks packages.

## DRINKS

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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

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

*Ask the team for flavours.*

*Based on 2 G&T's per person.*

## ADD ONS

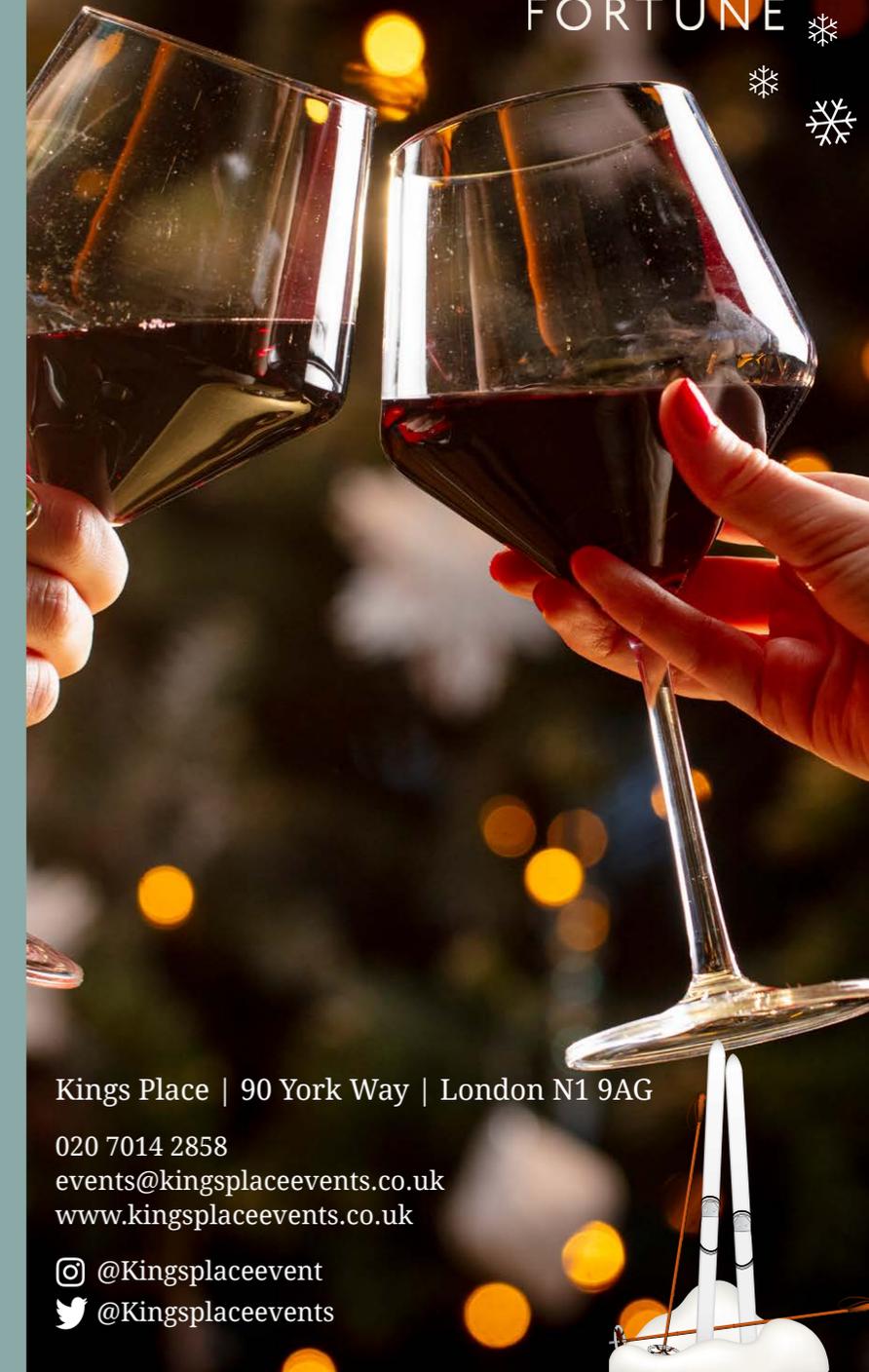
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Speak to the team about additional items to enhance your event such as balloons, furniture, entertainment, photo booths and more.

kings place EVENTS

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## RECEPTION DRINKS

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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

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+ 1 hour of unlimited drinks - £20

House Wine, Beer and Soft Drinks

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

## COCKTAILS - £14.50

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### Aperol Spritz

The classic après ski tippie. The sparkling blend of Aperol, prosecco and soda transports you to the slopes whilst the vibrant orange hue mirrors the glow of alpine sunsets.

### Hugo Spritz

Delicate St Germain elderflower liqueur, crisp prosecco, mint and soda come together in this alpine favourite - as refreshing as freshly fallen snow.

*Aperol Spritz and Hugo Spritz can also be offered as low ABV alternatives.*

### Fireside

Perfect for the post ski fireside tippie. Gattertop botanical vodka, St Germain elderflower, Rinquiquin, Provencale herb vermouth, apricot and chamomile cordial and ginger ale are combined to create something magical.

### Off piste

Something slightly off the beaten track, mixing coconut rum, gin, banana liquor, lemon, ginger beer, green tea and pineapple juice.

### Fall Line - £17.50

Direct and unabashedly boozy. This almost Old Fashioned twist mixes bourbon, grapefruit, maple syrup, peanut butter, redcurrant jelly, Drambuie and lemon juice.

## WINTER WARMERS - £8.50

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### Drinks Stations

*A maximum of two of the below options per event.*

- \* Mulled wine
- \* Hot Buttered Rum
- \* Tom & Jerry
- \* Hot Toddy
- \* Irish Coffee
- \* Boozy Hot Chocolate £7.50

## MOCKTAIL - £10.50

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### Side Country

For a more elevated and succinct evening of liquid without libation, Side Country is the perfect choice. Mixing Everleaf Forest non-alcoholic liqueur, bramley apple cordial, versus, apple cider vinegar and soda.

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