

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 welome 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.

Our packages have been carefully

curated to accommodate all dietary

requirements and help reduce food

waste, all without compromising on

quality or flavour.



FESTIVE

CATERING

PACKAGES

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.





FEASTING MENU

STARTERS

Salt baked beets, vegan feta, sorrel, beetroot sherbet GF VESt Ives Smokehouse salmon, herb crème fraiche, sakura cress GFGlazed 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 VERoast Jerusalem artichoke, truffle, nutritional yeast GF VE

Mushroom arancini, mascarpone, parmesan VSmoked salmon blinis, dill cream Seared sesame tuna, soy, wasabi GFGrilled harissa prawn, spiced ketchup GFGame 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*



'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 mouthwatering cheese, chutney, crackers - £20 per person





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

COCKTAILS - £11.50

Ginger and Almond Spritz

A firey 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.

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.

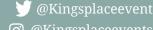




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