

WELCOME TO ROSE COURT **EVENTS**

Spanning the top three floors of the building and located just off Southwark Bridge on the South Bank, Rose Court Events is perfectly situated to showcase London at it's best. Each of the spaces include floor-to-ceiling windows and many also include access to outside space.

Managed by Foodservice Cateys and London Venue Awards caterer of the year winner, Green & Fortune, Rose Court Events offers an impressive choice of menus, perfect for a summer event.

This year's Summer Garden Party menus and packages draw on the best of the British Isles, with a focus on sustainability and reducing food waste. You can also expect picnic benches, baskets, bunting, flowers, plants and botanicals to ensure the spaces showcase summer at its best.



700

EXCLUSIVE HIRE

If it's a larger event you are looking to host, an exclusive hire can accommodate up to 700 guests standing on Levels 10 and 11, you'll also be able to use the Roof Garden, weather permitting, to round off your summer party. All three floors are easily accessible from the others to ensure a good flow of people during the event.



ROOF GARDEN

At the pinnacle of the venue are the showstopping 360 degree views from the Roof Garden, accessed via a contemporary curved staircase. This exclusive outside space is set to be the hottest ticket for summer events.

LEVEL 10

This floor offers a super flexible events space that can be configured as one, two, three or four self-contained rooms offering anything from a dinner of 10 to a standing reception of up to 350 guests with views across the Thames. This floor also offers four individual rooms ideal for smaller intimate events.

LEVEL 11

Located on Level 11. The Circle restaurant is the most exclusive space in the building. Affording views on both sides of the building, you'll capture some of London's most iconic sights. Perfect for seated or standing celebrations.

PRIVATE DINING

We offer a choice of two private dining rooms in the Circle restaurant on Level 11, both with views across London. These rooms are perfect for a more intimate dinner celebration or a summer standing reception, both offering access to an outdoor terrace.

Please enquire with the sales team about room rates.





CAPACITY

CAPACITY

10-350

CAPACITY

10-450

CAPACITY: SEATED STANDING

14 - 30 30 - 50

320







FOOD & DRINK

Build your own summer menu from below or select from our packages:

PICNIC MENU - £30

Small 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

Caesar salad

Heritage radish and sea salt

Garden salad

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

Sweet items

Fairy cakes, strawberries

Open scones with clotted cream and jam Flapjacks

Eton mess VE



SUMMER RECEPTION PACKAGE - \$45

Choose 3 canapes and 3 bowls

CANAPÉS

Cold

Pickled cucumber cup, confit tomato, basil VE, GF

Watermelon, feta, pistachio dukkah, corriander V. GF

Beetroot waffle, vegan feta, beetroot sherbert, sorrel VE

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

BOWL FOOD

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

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

Heritage tomato salad, Chardonnay vinegar, nectarine VE cold

Summer gnocchi, asparagus, confit tomato, olives V

Hot smoked salmon, potato salad, fennel cold

Classic prawn cocktail salad cold

Chicken skewer, Greek salad, tzatziki

Glazed beef salad, Thai salad, crispy shallots & peanuts cold

BBQ-STYLE FOOD STALLS - £55 Choose 3 proteins, 3 salads and 3 sides

Main dishes

Marinated on the bone chicken

Mini chorizo sausages

Beef sliders

Pulled pork, lamb or beef

Selection of chicken, prawn and salmon skewers

Mediterranian vegetable skewer V

Vegan chicken skewer VE Vegan halloumi VE

Salads

Greek salad

Potato, spring onion VE

Tomato, red onion, basil VE

Peach panzenella VE

Aubergine, pomegranate, mint

Classic Ceasar salad VE

Roast peppers, onions, herbs VE

Sides

Fried corn ribs VE, sweet potato fries VE, macaroni cheese, kimchi VE, tzatziki, fried cauliflower bites, hummus. baba ghanoush

UPGRADES

ADDITIONAL:

Canapé - £6 per person Bowl Food - £9.50 per person

Dessert Trolley - £15 per person

PICNIC PACKAGE

Picnic menu with three house drinks per person

£40 per person

Available Monday, Tuesay and Friday. Ideal for receptions lasting 2 hours. Minimum numbers of 25.

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.

COCKTAILS - £11.50

10 for £120 / 20 for £225 / 50 for £500

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.

Ripe Banana Rum Punch

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

DRAFT COCKTAILS - £9.50

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

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

GARDEN PACKAGE

Chef's choice canapés and bowl food with 4 hours of unlimited drinks

£82 per person

LOW - ABV - £9.50

Strawberry Spritzer 4%

MOCKTAILS

10 for £100 / 20 for £190 / 50 for £450

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.

Virtuous Blood Orange Spritz - £11.50

A zesty and effervescent non-alcoholic mix of Lyre's

Italian orange liqueur, blood orange puree, lime and

prosecco. Sweetened with a Tops 'n' Tails, recycled

cutting board syrup, made using the parts of fruit

10 for £80 / 20 for £150 / 50 for £350

This sweet summer punch consists of mango honey,

The mango honey is recycled from café products,

DIY GIN STATION - £19

Based on 2 G&T's per person.

strawberry cordial, coconut cream, cranberry and lime.

leftover from cutting garnishes for the bar.

Picnic Punch - £7.50

the strawberry and coconut from

10 for £120 / 20 for £225 / 50 for £500

Available all week. Minimum numbers of 25.

DRINKS PACKAGES

3 Hours Unlimited

House Wine, Beer and Soft Drinks

FOOD STALL PACKAGE

Chef's choice nibbles and

BBQ style food stalls with

4 hours of unlimited drinks

£95 per person

Available all week. Minimum

numbers of 50.

£37.50 per person

4 Hours Unlimited

House Wine, Beer and Soft Drinks £47.50 per person

UPGRADES

prices per person

Substitute premium wine + £5

Substitute super premium wine + £10

Add Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20



Add prosecco + £10

Add Premium spirits + £30

Sipsmith / Beefeater / Malfy Arancia / Whitley Neil Flavours

Pop-up bar offering a selection of Gin's,

wide range of tonics and garnishes.





Rose Court Events 2 Southwark Bridge Road, London SE1 9HS

BROUGHT TO YOU BY

GREEN & FORTUNE