

EVENTS IN THE BATTLEBRIDGE ROOM

kings place EVENTS





BATTLEBRIDGE ROOM

Our recently refurbished Battlebridge Room is a hidden gem at the heart of Kings Place, located in a prime ground floor location. This flexible space is the perfect setting for a range of celebrations such as parties, weddings, Bat and Bar Mitzvahs and other special occasions.



The Battlebridge room features floor-to-ceiling windows which flood the room with natural daylight and provide access to a large, covered terrace overlooking the picturesque Battlebridge Basin on the Regents Canal.

Key features include timber flooring in part of the room, creating the perfect dance floor, purpose-built bar, fully controllable lighting system with colour changing capabilities, three 75" digital screens and a cloakroom facility.

Feature wall panels of fret cut metal with a metallic copper finish set in an oak surround bring a contemporary edge to the space, whilst still being subtle enough to work with your chosen colours. This design is reflected in the built-in bar which features a stone grey marble-look bar top. The room can be divided into two sections allowing for a variety of flexible set-ups.

Capacities

Seated meal (no stage or dance floor)	200
Seated meal with stage and dance floor	140
Traditional wedding ceremony set-up	100
Standing reception	350

WEDDINGS

The Battlebridge is fully licensed for wedding ceremonies. A typical set up would use the small section of the room for the ceremony followed by celebratory drinks on the waterside terrace. The larger section of the room would host a seated meal for up to 140 guests. Entertainment is set up in the small section of the room after the ceremony, ready to play once you have eaten.



WEDDING PACKAGES

Our packages include all the key elements needed to make your day special, with upgrade options also available. Our selected suppliers are happy to help you with the other essential elements.

BABY LOVE	ENDLESS LOVE	CRAZY IN LOVE
<ul style="list-style-type: none"> Glass of prosecco on arrival 3 course wedding meal Half a bottle of house wine Glass of prosecco for a toast Classic linen, china and cutlery Cake stand and knife PA system and microphone for speeches Menu tasting for two Dedicated wedding planner Room hire midday-midnight Anniversary dinner in our restaurant Rotunda 	<ul style="list-style-type: none"> 2 glasses of prosecco on arrival Reception nibbles 3 course wedding meal Half a bottle of house wine Glass of prosecco for a toast Classic linen, china and cutlery Cake stand and knife PA system and microphone for speeches Menu tasting for two Dedicated wedding planner Room hire midday-midnight Anniversary dinner in our restaurant Rotunda 	<ul style="list-style-type: none"> Glass of Champagne on arrival 4 reception canapés 3 course wedding meal Half a bottle of house wine Glass of prosecco for a toast Classic linen, china and cutlery Cake stand and knife PA system and microphone for speeches Menu tasting for two Dedicated wedding planner Room hire midday-midnight Anniversary dinner in our restaurant Rotunda
£140 PER PERSON	£170 PER PERSON	£180 PER PERSON

(all costs based on a minimum of 100 guests, inclusive of VAT)

UPGRADES

	from
4 canapés and an extra glass of prosecco	£21
Upgrade to Champagne for reception and toast	£16
Classic arrival nibbles	£10
Evening food	£15
Cheese tower	£6

(cost per person, inclusive of VAT)



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BAR & BAT MITZVAH

For such a defining and personal celebration the setting needs to be just right! The Battlebridge is the perfect venue to ensure your party is talked about for years to come.



The room has plenty of space for dancing, a fixed bar and seating for dining for up to 140 guests. We work with a number of selected partners who can supply the finishing touches to ensure the highest of expectations are met.

Green and Fortune, our in-house catering team will master delicious and inventive seasonal food and you'll have the flexibility to choose an intimate celebration or a lavish party. Our celebration menus offer a number of Kosher friendly options or we're happy to discuss bringing your own caterers in.



CELEBRATION PACKAGE

Classic linen, china and cutlery
~
PA system and microphone for speeches
~
Menu tasting for two adults and one child
~
Dedicated event planner
~
Room hire 5pm-midnight

ADULT

3 course dinner
Half a bottle of house wine

£120 PER ADULT

CHILDREN

3 course dinner
2 soft drinks

£85 PER CHILD

(all costs based on a minimum of 100 adults and 20 children.
Children's menu available for those of 14 and under)

UPGRADES

	<i>from</i>
A glass of prosecco and 4 canapés	£21
Classic arrival nibbles	£10
Evening food	£15

(cost per person, inclusive of VAT)

SOCIAL EVENTS



You may be looking to celebrate another occasion such as a special birthday or anniversary, and we offer plenty of options for you too.

With a built in bar, waterside views and range of catering options, the Battlebridge is a great spot for all kinds of get togethers.

Our team can put a bespoke quote together for you and recommend entertainment suppliers. With a dedicated area for dancing a DJ is a great option! Feel free to get in touch with the team and see how we can help to make your event one to remember!

Kings Place is well connected and located close to 3 mainline railway stations, a high number of London Underground connections and the Eurostar terminal meaning that those attending from far and wide are within easy reach of the venue.



FOOD & DRINK



Food and drink is our passion here, with all menus created by our team of chefs who take pride in creative, seasonal menus. We're more than happy to work with you to design something bespoke, knowing every event is different.

Our commitment to our 'Gate to Plate' ethos is so strong that we even have our own Corneyside Farm in Northumberland, which supplies all beef and lamb used in the dishes.

Our chefs have curated a selection of menus that we hope will appeal to a wide range of tastes. In appreciating what an important decision the menu selection is we offer a complimentary tasting for two if you are dining from the celebration menus, once the event has confirmed.

MENUS

CANAPÉS - £15 FOR A SELECTION OF 4

Chopped Corneyside Farm steak, toast, wasabi cream / Smoked duck, spiced mango spikes
Soy glazed Corneyside Farm beef, pickled mushrooms / Scallop carpaccio, roe mousse, wonton
H Forman & Son's smoked salmon, pea pancake, citrus yoghurt / Charcoal bread, truffle, celeriac
Grilled sprouting broccoli, parmesan cream / Roast golden turnip, crushed hazelnuts
South Coast seabass ceviche, charcoal crisp, sour avocado

CELEBRATION MENUS

3 COURSE LUNCH OR DINNER

(Included in the wedding, bar and bat mitzvah packages)

- ~ Home cured Scottish salmon loin, beetroot tart fine, citrus scented crème fraîche ~
 - ~ Smoked duck breast salad, burnt orange, land cress, crushed hazelnuts ~
- ~ Chargrilled baby gem lettuce, pecorino cream, brioche bread crisps, soft boiled quail eggs ~
 - ~ Potted Corneyside Farm beef, grilled leeks, truffle crumb, pickled caper dressing ~
 - ~ Ash grilled Ragstone goat's cheese, celeriac cream, shaved pumpkin salad ~
- ~ Confit chicken breast, thyme scented leg, porcini cream, grilled hispi cabbage, baby carrots ~
- ~ Texel lamb marinated in rosemary and black garlic, tamarind and turmeric potato, buttered chard ~
 - ~ Beetroot risotto, cavalo nero crisps, melting Stichelton cheese ~
 - ~ Pan-fried royal bream fillet, smoked haddock and spinach chowder ~
- ~ Slow braised Corneyside Farm beef shin, beef fat toast, nettle oil, smoked potato mash ~
 - ~ Burnt coffee meringue, bitter chocolate mousse, white chocolate brittle ~
 - ~ Pana cotta, fennel, braised rhubarb ~
 - ~ Treacle tart, lemon posset ~
- ~ Star anise braised plum, kumquat compote, sour cream, cinnamon biscuit ~
 - ~ Hot sticky ginger pudding, candied lime, maple custard ~

AFTERNOON TEA & EVENING BUFFET MENUS

AFTERNOON TEA

Chef's selection of finger sandwiches from the following:

Medium rare roast Corneyside Farm beef, horseradish cream, watercress / Honey glazed ham, Dijon mustard, baby gem lettuce / Scottish smoked salmon, cream cheese, lemon, cracked black pepper / Dorset crab, crème fraîche, chive, chilli / Cucumber, cream cheese, mustard cress / Vintage Cheddar, onion chutney, shredded lettuce

Served with:

Selection of plain, fruit and cheese scones made by our in-house baker, Longman butter, Cornish clotted cream, fruit preserves / Selection of sweet treat bites / Seasonal fruit tartlets, crème diplomat / Traditional, herbal and fruit teas and coffee

£18.50 PER PERSON

EVENING SNACKS

Bruschetta station

Topped with cured meats, fish, grilled veg and cheeses

Cheese station

Mixed English cheese, breads and pickles

Mixed sliders - selection of 2

Pulled pork, Cajun chicken, Cajun salmon and melting Cheddar

Fondue sets

Baby salted potatoes, cured meat, bread cubes, green salad, melting cheese pot

Stone baked pizzas

A choice of flavours cooked to order

Mini hot dogs and burgers

Served with chips and dips

£15 PER PERSON FOR 2 OPTIONS

(only applicable for events that have booked the celebration menu earlier in the day)



DRINKS LIST

SPARKLING

Le Altane Prosecco			£36.00
La Jara Prosecco Brut	NV	Organic / Vegan	£48.00
Wiston Estate Brut NV South Downs	NV	Vegan	£66.00
Champagne Brocard Pierre Tradition	NV	Organic / Vegan (uncertified)	£70.80
Perrier Jouet Rose			£132.00
Perrier Jouet Belle Epoque			£234.00
Dom Perignon			£300.00

WHITE

Pegaso Verdejo	2017	Vegan	£28.20
Domaine Horgelus Sauvignon Blanc/Gros Manseng	2017	Vegan	£36.00
Blanco, Bodegas Luis Cañas 7326	2016	Vegan	£38.40
La Jara Pinot Grigio	2016	Organic	£40.80
Charquino Albarino, Rias Baixas, Spain	2017		£43.20
Domaine Moreau Petit Chablis	2015	Vegan	£58.80
Lyme Bay Shoreline, Devon, England	2015/16	Vegetarian, Vegan	£58.80
Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France	2016	Vegetarian, Vegan, Organic	£78.00

ROSE

Mon Rose de Montrose, Languedoc, France	2016		£37.20
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RED

Ai Galera Red, Poetico	2016		£28.20
Sangiovese Rocca, Puglia, Italy	2017		£31.20
The Unforgettable GSM	2017		£40.80
Rioja Crianza Finca Manzanos	2014	Vegan	£45.60
Smoking Loon Old Vine Zinfandel, California, USA	2015		£46.80
Malbec Q Zuccardie	2015	Vegan	£52.80
Pinot Noir Zephyr	2016		£57.60
Châteauneuf-du-Pape, Calice de St-Pierre, Pere de l'Eglise, Rhone Valley, France	2016		£81.60

SPIRITS & BEERS

House spirits	£4.80/25ML
Premium spirits	£6.60/25ML
Bottled beers	FROM £5.40

SOFT DRINKS

Selection of soft drinks including Coca-Cola, Sprite and Fanta	£3.00
San Pellegrino	£2.50
Franklin & Sons: Indian Tonic, Natural Light Tonic, Pink Grapefruit and Bergamot, Elderflower and Cucumber, Rhubarb and Hibiscus, Rosemary and Black Olive	£3.00
Long Tall Mixers: Island Spice, Blood Orange, Ginger Lime	£3.50
Bundaberg Ginger Beer	£4.25
NIX & KIX: Peach and Vanilla, Mango and Ginger, Cucumber and Mint	£2.50
Juice jugs: Orange juice, Apple juice, Cranberry juice, Mango juice	1 LITRE £14.50

COCKTAILS FROM £11.50

Such as...

Bramble Beefeater gin, lemon juice, crème de cassis	£11.25
French 75 Bombay sapphire, lemon juice, gomme, champagne	£12.00
Barrel Aged Boulevardier Negroni Bu alo trace bourbon, Martini rosso, Campari	£14.50

NON-ALCOHOLIC COCKTAILS

Fruit Punch	£6.50
Pom Collins Pomegranate, fresh lemon, elderflower cordial	£6.50

BEER PACKAGES FROM £5.50 PER BOTTLE

Such as...

House selection Birra Moretti, Sol	£5.50
English craft selection Harbour Helles Lager, Wild Beer co Bibble Pale Ale	£6.50
Premium craft selection Siren Soundwave IPA, Wiper and True Amber Ale	£7.25

RECOMMENDED SUPPLIERS & ADD-ONS

We're happy to work with your own choice of suppliers but here are a couple that we recommend:

ENTERTAINMENT

Eight Ray

T: +44 (0) 1491 526 720

E: webenquiries@eightraymusic.com

Sternberg Clarke

T: +44 (0) 208 8771102

E: weddings@sternbergclarke.co.uk

FLORISTS

Brigitte Flowers

T: +44 (0) 20 3005 4876

E: brigitte@personalflores.co.uk

Aflorum

T: +44 (0) 20 7873 4000

E: flowers@aflorum.co.uk

Elizabeth Marsh Floral Design

T: +44(0) 20 7738 8506

E: florist@elizabethmarsh.co.uk

PHOTOGRAPHERS

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T: +44 (0) 7503 071146

E: steven@stevenanthonyphotography.co.uk

Sam Lane Photography

T: +44 (0) 7708 247248

E: sam@samlanephotography.co.uk

ADDITIONAL FURNITURE

Velvet Living

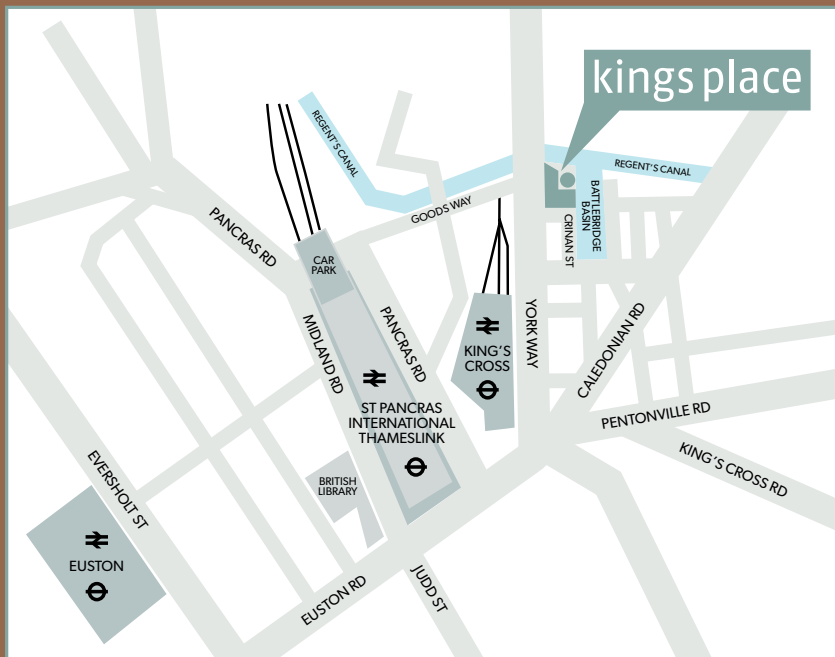
T: +44 (0) 20 8947 8245

E: info@velvetliving.co.uk



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