



YOUR
WEDDING

BROUGHT TO YOU BY
GREEN & FORTUNE

PLANNING YOUR WEDDING WITH GREEN & FORTUNE

We'd like to start by saying congratulations! You've obviously made some very important decisions in getting to this point and now we'd like to help you with the next few to ensure you have your perfect wedding day at one of our stunning venues.

We'd like to tell you a little more about us and why we're a great catering partner for your memorable day. Food and drink is our passion at Green & Fortune, and our team is brimming with expertise to ensure your day runs exactly as you wish. We regularly work with many high-end brands across our four London sites, bringing events to life from the initial planning stages right up to the day itself. We regularly host dinners, receptions and extravagant parties ranging from ten to six hundred guests, our clients having the highest expectations and expecting nothing but the best.

Our award-winning chefs have created menus which focus on delivering exceptional standards and an innovative offering, allowing quality ingredients to speak for themselves. Our focus on British seasonal produce is the backbone of the menus we offer. By featuring meat from our

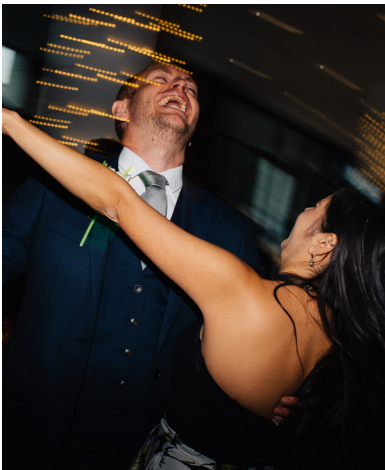
own farm where possible, this allows us to include top quality beef and lamb even in the most competitively priced menus.

We have created a set of wedding menus that we trust will appeal to a wide range of tastes but are also more than happy to work with you to design something bespoke, knowing that every event is different. We have selected wines that we know from experience will go down well for a gathering, or our sommelier will happily match wines to your menu.

Once you have decided on one of our venues, you will be introduced to your dedicated event manager who will help you plan the logistics, and catering for your special day. They can also make suggestions for florists, entertainment, and other services.







KINGS PLACE EVENTS

Modern and well-located, Kings Place in London's regenerated Kings Cross is an arts and events venue that has been open since 2008.

The venue is situated on the Regent's Canal, which is often a pleasant surprise for guests entering the venue for the first time, with views available as they walk through the vast atrium.

For couples wanting to make a big statement our largest theatre Hall One is licensed and available for wedding ceremonies for up to 400 people, although a smaller congregation will be just as special sitting in the front rows.



The Battlebridge is our most popular space for weddings and is licensed so the whole day can be celebrated within the venue. The Battlebridge features floor-to-ceiling windows, flooding the room with natural daylight and providing 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.

Typical wedding day plans 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 go once you have eaten.

CAPACITIES

BATTLEBRIDGE

Ceremony:	120
Seated meal:	140
Standing reception:	400

Wedding packages to include room hire and catering from £145 per person for a minimum of 100 guests (inclusive of VAT).



SAMPLE PACKAGE

- 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 from midday to midnight
- Anniversary dinner in our restaurant Rotunda

ROTUNDA

Rotunda located in King's Place, is a hidden gem, a stone's throw from Kings Cross Station with views and a vast waterside terrace next to the Regents Canal.

The urban setting next to the canal offers some unique photo opportunities, complete with canal boats in the background.



This stylish bar and restaurant offers wedding couples several options for wedding receptions: smaller events can make use of the private dining room with its own section of terrace and larger celebrations can take the whole space with a full venue hire. The restaurant is licensed for ceremonies, alternatively couples can take a different space for the ceremony in the main venue, Kings Place.

Our menus are based around the beef and lamb from our farm in Northumberland, with quality at the heart of everything we do. We offer seated three course and sharing menus, barbecues, bowl food and canapes.

The full Rotunda experience is best enjoyed with a full venue hire. The flexible layout means you can combine a reception, seated meal and evening party in the one space, as well as making the most of the outdoor terrace at warmer times of the year.

CAPACITIES

FULL VENUE

Seated meal:	80
Standing reception:	250

PRIVATE DINING ROOM

Seated meal:	30
Standing reception:	60

Wedding packages from £145 per person for a minimum of 50 guests (inclusive of VAT).



SAMPLE PACKAGE

- 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 from midday to midnight
- One year anniversary dinner

SAMPLE MENUS

CANAPE SELECTION



Triple cooked chips, fresh horseradish

Broccoli stalk and chilli bhaji, smoked apricots

Warm tuna sashimi, finger lime, sesame

Coronation chicken poppadom, curry mayonnaise

Whipped cod's roe, salmon eggs, flat bread

Mushroom arancini, truffle cream v

STARTER



Cured salmon "pastrami" golden raisin, capers, mustard, Greenwich rye crumb

MAIN



Best end of lamb, braised shoulder, burnt onion, glazed carrots, rosemary

DESSERT



Dark chocolate, whisky, pecan tart, Hackney Gelato, popcorn, freshly ground coffee and selection of tea

STARTER



Smoked duck, cherries, confit bon-bon

INTERMEDIATE



Salt baked celeriac, tonkatsu, wild rice, apple

MAIN



Wild bass, salsify, foraged sea vegetables

DESSERT



'Crème Brulee', macerated seasonal fruits

STARTER



Freshly picked white crab, prawn, chilli, avocado, Marie Rose sauce, soda bread and butter

MAIN



Chef's choice prime cut, chargrilled summer vegetables, rocket, balsamic. Served with sautéed potato, wild garlic

DESSERT



Espresso martini chocolate pot

SAMPLE DRINKS LIST

This is an example of the wines we can provide, we have a larger and more varied wine list available on request.

NO ALCOHOL SPARKLING / WHITE

Oddbird No Alcohol Spumante, Veneto, Italy

Oddbird Low Intervention Organic
Alcohol-Free White, Veneto, Italy

WHITE

Domaine Horgelus, Sauvignon Blanc,
Gascogne, France, 2021 *ve*

Pique & Mixe, Languedoc-Roussillon,
Piquepoul, Terret, France, 2021

Zephyr Wines, Gewurtztraminer,
Marlborough, New Zealand, 2021 *ve/o*

RED

Armigero, Sangiovese Reserva,
Romagna, Italy, 2018

Apo Malbec, Belasco de Baquedano,
Mendoza, Argentina, 2020

James Bryant Zinfandel,
Central Coast, USA 2019

ROSÉ

La Balade de Coline Rosé,
Les Coteaux du Rhône, France, 2020

Château L'Escarelle Les deux Anges Rosé,
Provence, France, 2020 *ve/o*

SPARKLING

La Jara Prosecco Brut NV, Veneto, Italy *ve/o*

Simpson's "Chalklands" English Sparkling,
Canterbury, Kent *ve*

Charles Vercy Cuvee De Reserve,
Champagne, France *v*

COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Blood Orange Margarita

Blood orange juice and Campari transform the classic Margarita cocktail in this fruity variation

Pomegranate Slöngu

Fresh, fruity and vibrant. This Icelandic based sling consists of Icelandic Gin, Akavit, pomegranate and elderflower

EQUIPMENT

Our standard catering options are simple and elegant but you may wish to give these elements the personal touch to work alongside a chosen theme or colourway. We have suggested two upgrade packages or will work with you on a completely bespoke basis for something unique.

INCLUDED IN THE QUOTE

Round dining tables and dining chairs
~
High quality white linen tablecloths and napkins
~
Cutlery, crockery and glassware



NOT INCLUDED/FOR DISCUSSION

Bespoke bars and poser tables
~
Lounge furniture
~
Bespoke linen options
~
Other dining chair styles

UPGRADES

PREMIUM UPGRADE FROM £23

plus VAT per person

Deluxe glassware

~
Coco chairs

~
Range of pastel coloured linen

DELUXE UPGRADE FROM £38

plus VAT per person

Crystal glassware

~
Chandelle chairs

~
Brocade linen in a range of colours

~
Charger plates for each place setting

~
Premium cutlery selection



RECOMMENDED SUPPLIERS & ADD-ONS

DJ

MAX MARCUS EVENTS

We've worked with Max and the team for many years and can say from experience that they will have your friends and family on the dance floor all night! A playlist builder is available as part of the service so you're guaranteed to hear your favourite party tunes.

While we are flexible on working with many suppliers, it is compulsory to book your wedding DJ through our chosen supplier for licensing reasons.

Entertainment

AOK ENTERTAINS

Hand-picked by experienced entertainment experts, AOK Entertains provides internationally renowned talent and performers. Specialising in photographers, videographers, bands, musicians, string quartets, live wedding artists, magicians and so much more! Each event is delivered seamlessly by performers who know how important your special day is.

Flowers

LONDON BLOOMS

Alison has been our florist at our venues for many years. She has worked closely with us on lots of exciting events. Alison loves to create bespoke floral arrangements for our/her clients and always makes our inspiring event spaces look beautiful with her creations! She loves to work closely to realise a clients vision and enjoys transforming a space into something special.

Equipment

OPTIONS GREAT HIRE

While our catering options come with standard equipment, for a real wow-factor we recommend upgrading the standard inclusions to suit your theme or colourway. We work with Options Great Hire who have a high selection of elegant furniture and tableware, and will happily help create mood boards to help you with your selection.

CONTACTS

Get in touch to discuss your special day with one of our events team

GREEN & FORTUNE

Kings Place, 90 York Way, London N1 9AG

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VENUES DETAILS

ROTUNDA BAR AND RESTAURANT

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020 7014 2840

enquiries@rotundabarandrestaurant.co.uk

KINGS PLACE EVENTS

90 York Way, London N1 9AG

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Find out more at <https://greenandfortune.co.uk/our-venues>

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GREEN & FORTUNE

ROTUNDA
BAR · RESTAURANT · PRIVATE DINING

kings place EVENTS