



RCP | events
LONDON

BBQ Party Package

Spring / Summer 2024



Summer at the RCP

BBQ Package

£65.00

Min 100 people

A 3-hour event including delicious BBQ items, chef's salad and three hours of beer, wine and soft drinks.

Please choose 4 grill items, 3 sides, and 2 mini desserts. Enjoy unlimited ice cream from our award-winning ice cream trike to round the evening off for an additional £5 per person.

Hungry for me? Then why not add some extra grill items at £6.50 per item, per person. Each item must be purchased for the entire group.

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
All prices are per person and exclude VAT.

Sustainability

At RCP London Events, we are passionate about food that is kind to the planet.

This is why we take a long-term approach to operating in a socially responsible and sustainable way when it comes to our food and beverage offer. In collaboration with our catering partner **Company of Cooks**, we create food that is inventive and memorable and meticulously curate our menus weaving sustainability, wellbeing and health into our offer.

In 2023, Company of Cooks implemented a '**higher welfare purchasing strategy**'. This translates into only using seasonable and local produce on our menus, whilst removing airfreighted items from our supply chain. The fish we purchase and serve is rated MCS 1, 2, 3. Company of Cooks have also built an incredible collection of boutique suppliers, the **London Larder**. The London Larder only includes the best local producers of British meat and cheeses, and suppliers of fresh produce.

Grill

Plant based

- Smokey tofu, spring onions, naked Asian salad, steamed buns **(VE)** (290.7 kcal)
- Field mushroom, charred onion, smoked aubergine burger **(VE)** (339 kcal)
- Summer beets, Jersey royal skewers, pea, mint, and coconut yoghurt dressing **(VE)(NGC)** (111.1 kcal)
- Charred cauliflower steak, curried veganaise, crispy shallots **(VE)** (257.7 kcal)
- Halloumi, falafel burger, beetroot humus, onion jam **(V)(NGC)** (670.8 kcal)
- Grilled aubergines, crushed peas, ricotta, mint and lemon **(V)** (190.9 kcal)
- Tandoori mushroom, paneer and red pepper skewers, raita **(V)(NGC)** (287.3 kcal)
- Beetroot burger, dill pickles, sour cream **(V)** (440.2 kcal)

Fish

- Teriyaki salmon, charred lime, chilli and cucumber relish **(NGC)** (220.7 kcal)
- Grilled Cornish sardines, vine tomato and parsley salsa **(NGC)** (310.1 kcal)
- Seared tuna steak, kalamata tapenade, shaved fennel **(NGC)** (412.6 kcal)
- Prawn and salmon skewer, dill and almond pesto **(NGC)** (188.7 kcal)

Meat

- Smokey BBQ pulled Norfolk pork bap, red cabbage slaw (700.5 kcal)
- Seasoned steak burger with smoky heritage tomato relish, pickled English cucumber, glazed bun (495.8 kcal)
- Tandoori chicken skewer, cucumber and mint raita, toasted naan (646.5 kcal)
- Cumberland sausage dog, brioche bun, crispy onions, mustard mayo (813 kcal)
- Minted Lamb kofta, pitta bread, pea and feta salad (594.1 kcal)

Sides (choose three)

- Parsley, mint, wild rice, heritage tomato **(VE)(NGC)** (235.6 kcal)
- Carrot, fennel, harissa, cured lemon **(VE)(NGC)** (144.5 kcal)
- Roast summer squash, spring greens, kale salsa **(VE)(NGC)** (21.3 kcal)
- Bombay potato, coriander, spring onion **(VE)(NGC)** (609.7 kcal)
- Summer slaw with fennel **(V)(NGC)** (145.2 kcal)
- Classic Caesar salad with Parmesan **(V)** (416.2 kcal)

Pudding (choose two)

- Summer fruit skewers, passion syrup, coconut yoghurt **(VE)** (171.1 kcal)
- English strawberries, vanilla cream, candied oats **(V)** (788.5 kcal)
- Lemon posset, English raspberries, lemon balm **(V)** (1018.3 kcal)
- Whipped summer rhubarb cheesecake, ginger syrup, Breton crumble **(V)** (410.4 kcal)

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
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Summer drinks packages

Upgrade your drinks reception by adding one of our **premium packages** (Gold, Silver and Sustainable). Each package comes with premium wines selected from our carefully-curated wine list.

Or enhance your event by adding:

- Cocktails or mocktails
- Food stalls
- Bowl food

Silver drinks package £3.75

- Hamilton Heights Chardonnay 2021, South East Australia
- Hamilton Heights Shiraz 2021, South East Australia

Gold drinks package £4.75

- Pinot Grigio 'Ca Luca' 2022, Italy
- 'Sensas' Pinot Noir 2022, France

Sustainable drinks package £5.25

- Domaine de la Grand Courtade Sauvignon Blanc 2021, France
- Punto Alto Malbec 2021, Argentina
- Toast planet-saving beers
- Sustainable soft drinks and eco-friendly and healthy nibbles

Glass on arrival

Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut
Add prosecco on arrival
Add champagne on arrival

£10.00pp

£6.00pp

£8.00pp

Toast beer on tap £3.95 pp

Upgrade to our mobile beer cart and enjoy freshly poured draught Toast beer (subject to availability). Choose one between: American pale ale, Craft lager, Pale ale, Session IPA

Mocktails and Cocktails

Add refreshing mocktails and cocktails to your pizza party, served in our Secret Garden Bar. Choose between our selection of homemade mocktails (Apple, elderflowers and mint sparkle; Mojito mocktail; Cranberry sangria) and cocktails provided by our sustainable supplier, Edmunds Cocktails. From **£6.00** per glass.



Mocktails & Cocktails



Mocktails

Price per serving **£6.00**
(ex VAT)

200ml Serving | MOQ – 50 mocktails

Apple, elderflower & mint sparkle

Taste: A mix elderflower cordial with cloudy apple juice. Finished with fresh mint and sparkling water.

Mojito mocktail

Taste: A refreshing classic – minus the rum!

Cranberry sangria

Taste: A fruity blend of pineapple, orange and passionfruit topped off with cranberry juice and ginger beer.

Secret Garden Bar

Located in the secluded and peaceful Fellows' Garden, directly adjacent to the Medicinal Garden, the Secret Garden Bar is the ideal spot for intimate drinks receptions and gatherings up to 30 people.

During summer parties, this area can be used as an additional bar station to serve mocktails and cocktails to your guests.

Cocktails

Price per serving **£9.00**
(ex VAT)

200ml Serving | MOQ – 50 cocktails

Chambord Bramble

Taste: Black raspberry and lemon create a refreshing twist on this sweet and sour cocktail.

For fans of: Kumquat Margarita, Mojito, fresh berries and tangy sherbet.

Elderflower Collins

Taste: Floral, delicate and oh so refreshing, with a subtle hint of cucumber.

For fans of: Mojito, Lychee Martini, the dream of capturing springtime in a bottle.

Strawberry Daiquiri

Taste: Fresh strawberries and lime make up this bright summer cocktail. Sweet and dangerously drinkable.

For fans of: Passion Fruit Martini, Cosmopolitan, picnics, making the most of strawberry season.

Passion Fruit Martini

Taste: A celebration of flavour with a fruity and sharp passion fruit kick, a real modern classic.

For fans of: Strawberry Daiquiri, Cosmopolitan, keeping it glamorous whether going out or staying in.

Mojito

Taste: A refreshingly crisp combination of mint and lime, a timeless classic.

For fans of: Elderflower Collins, Kumquat Margarita, closing your eyes and imagining you're on the beach.