



RCP | events
LONDON

Interactive Food Stalls

Spring / Summer 2024



Summer at the RCP

Street Food Market Stalls

£65.00

Min 50 people

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation.

Our Executive Head Chef Martin Rookard has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

Three food stalls £70.00 per person

Party Package £65.00 per person
(3 x bowls, 2 x stalls)

Add a food stall to another menu £28.00 per person

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.

Street food market stalls

The Grill

Served with either a brioche bun or sesame bun, French mustard, ketchup, grated cheese, sliced tomato, and pickled cucumbers:

- Polish smokey – Polish sausage, pickled cabbage, sweet mustard (737.6 kcal)
- Chicken feed – Crispy chicken, roasted corn, peri-peri (942.9 kcal)
- Return of the Mac – Mac and cheese, tomato jam (1,211.5 kcal)
- Beetle burger – Beef slider, Monterey Jack, maple bacon (597.7 kcal)

Korean Yum Bun

Korean steamed buns:

- Korean slow cooked belly pork (632.8 kcal)
- Miso glazed portobello mushrooms **(VE)** (381.5 kcal)
- Sticky chilli, ginger salmon, spring onions and toasted sesame (561.5 kcal)

Served with sauces and sides:

- Chinese cabbage kimchi, cucumber kimchi **(VE)** (15 kcal)
- Gochujang mayo **(VE)** (245.3 kcal)
- Korean red dragon sauce **(VE)** (596.4 kcal)
- Sliced chillies, spring onions, shredded lettuce **(VE)** (12.8 kcal)

Pasta Bar Stall:

- Penna pasta with roast pepper and tomato sauce and basil **(V)** (174.6 kcal)
- Cream of mushroom gnocchi with truffle **(V)** (549.3 kcal)
- Carbonara pasta (1,423.4 kcal)
- Garlic bread **(V)** (494.9 kcal)
- Tomato mozzarella salad **(V)** (329.9 kcal)

British Cheese and Meat Station

Selection of British cheeses Served with breads, a selection of pickles, relishes, heritage tomatoes, leafy celery and quince jam (235 kcal)

- Barkham Blue, Baked Tunworth, Glazed Golden cross and Keens cheddar (1,014.4 kcal)
- Kentish salami, Cumbrian ham, Cornish chorizo and beer sticks (278 kcal)
- Warm ginger pig sausage rolls (689.4 kcal), quail scotch eggs (527.6 kcal), cheddar straws (333.7 kcal) and mushroom tarts (417.1 kcal)

Mexican Cantina

- Quesadillas – Griddled filled tortillas (spiced chicken, pork or Monterey Jack cheese) (661.7 kcal)
- Picadillo – Slow cooked ground beef, garlic, spices **(NGC)** (272.4 kcal)

Served with:

- Salsa, guacamole and sour cream, sliced chillies, griddled limes **(V)(NGC)** (334.5 kcal)
- Green rice – Braised rice, coriander, garlic, onions **(VE)(NGC)** (377.8 kcal)
- Spicy slaw – Shredded cabbage, sweet onions, chipotle mayo **(VE)(NGC)** (550 kcal)
- Corn pops – Char roasted sweetcorn, chilli butter **(V)(NGC)** (159.7 kcal)

American Food Stall

- Beef burger (199.6 kcal)
- Crispy butternut squash **(VE)** (276.3 kcal)
- Hot dogs (436.5 kcal)
- Wings (477 kcal)
- Mac and cheese (638.8 kcal)
- Corn on the cobb **(V)(NGC)** (42 kcal)
- Slaw **(VE)** (163.6 kcal)
- Potato salad **(VE)** (214.4 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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Street food market stalls

Chinese Food Stall

- Sweet and sour pork **(NGC)** (771.6 kcal)
- Sweet and sour tofu **(VE)(NGC)** (679.2 kcal)
- Chicken with ginger and spring onion **(NGC)** (552.6 kcal)

Served with:

- Egg fried rice **(NGC)** (479.2 kcal)
- Chow Mein with veg and bean sprout **(V)** (765.6 kcal)
- Broccoli and mange tout with garlic and soy **(VE)(NGC)** (145.1 kcal)
- Spring roll **(V)** (139.5 kcal)
- Prawn toast (573.2 kcal)
- Prawn cracker (170 kcal)

The Sicilian Story

- Savoury arancini (buffalo mozzarella and tomato, basil roasted salmon, and classic beef ragu) (418.4 kcal)
- Pissaladière with caramelised shallots and saucisson (378.5 kcal)
- Sweet crispy coconut and mango rice pudding arancini **(V)** (814.2 kcal)

- Toppings – Shaved parmesan, wild rocket, oven roasted tomatoes, chargrilled peppers, black olive crumb **(V)** (221.7 kcal)
- Sauces – Pine nut pesto, vine tomato sauce, pecorino cream **(V)** (629.2 kcal)

Something Sweet

American Dessert Bar

- Chocolate bourbon cupcakes, peanut butter frosting (487 kcal)
- Coffee and doughnuts (464.7 kcal)
- Maple shots with waffle fingers (593 kcal)
- New Yorker cheesecake, blueberry compote (131.1 kcal)



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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.