



RCP | events
LONDON

Reception and Party Menus

Spring / Summer 2024

Drinks Packages and Nibbles

Standard Drinks Packages

One-hour beer, house wine and soft drinks package, including standard nibbles	£22.00*
Two-hour beer, house wine and soft drinks package, including standard nibbles	£30.00*
Three-hour beer, house wine and soft drinks package, including standard nibbles	£34.00*

Drinks purchased on a consumption basis and not as part of a drinks package, will incur @ £5.00 per person (per hour) + VAT supplement for standard nibbles, in line with the RCP's alcohol licence

**Drinking to excess will not be permitted, we reserve the right to stop any package without prior notice and reserve the right to refuse serving alcohol to any participant at any time without any notice.*

Nibbles

Standard nibbles £5.00
Add some snacks and light nibbles to your drinks reception.

Sample menu:

- Savoury popcorn
- Olives*
- Root vegetable and potato crisps

Enhance your nibbles £8.00

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

- Smoked almonds
- Truffled popcorn
- Mini pretzels
- Chilli peanuts
- Wasabi peas
- Pitted rustica olives marinated in chilli and peppers
- Osaka Japanese mix

**Whilst every care is taken to ensure our olives do not contain any stones or stone fragments, we cannot guarantee that there will be none.*

Premium 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.

Premium packages are charged per hour, per person.

Silver upgrade £3.75

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

Gold upgrade £4.75

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

Sustainable upgrade* £5.25

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

*The Planet matters to us. That is why we have created an exclusive Sustainable upgrade which consists of sustainable, vegan wines and beers from our London-based supplier Toast, a range of sustainable soft drinks and eco-friendly nibbles.

(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.
All prices are per person and exclude VAT.

Drinks Add-Ons

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

Glass on arrival

Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut	£10.00pp
Add prosecco on arrival	£6.00pp
Add champagne on arrival	£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

World-class English sparkling wine: Ridgeview

Since 1995, Ridgeview has been producing world-class English sparkling wine in Sussex, focusing on quality and sustainability from grape to glass. The family-run business use only the finest, perfectly balanced grapes. From fermentation through to ageing, blending and bottling, Ridgeview's winemaking team combine traditional methods with contemporary expertise.

Ridgeview are a purpose-driven business committed to making a positive impact on the world. Their ambition is to be at the forefront of sustainable and ethical practices for the English Wine Industry, and they are already a certified B Corp.

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.

(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.

All prices are per person and exclude VAT.



Canapés

Minimum 10 people

Our canapés are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

4 choice (pre-dinner only)	£18.00
6 choice	£25.00
8 choice	£30.00
Additional	£4.00

Or

4 choice chef's choice (pre-dinner only)	£16.50
6 chef's choice	£22.50
8 chef's choice	£28.50
Additional chef's choice	£3.50

Plant based

• Slow cooked tomato with avocado purée and basil cress (VE)	<i>cold 168.4kcal</i>
• Onion bhajis, mango purée, coriander (VE)(NGC)	<i>hot 219.9kcal</i>
• Caramelized onion tart, crispy onion (V)	<i>cold 437.8kcal</i>
• Aubergine tatin, and pomegranate glaze (VE)	<i>hot 157.3kcal</i>
• Crispy potatoes with cream dressing (V)	<i>hot 560.5kcal</i>
• Whipped vegan feta, pickled cucumber, tapioca crisp (VE)	<i>cold 197.6kcal</i>
• English mozzarella, sun blushed tomato basil and black olive (V)	<i>cold 185.6kcal</i>
• Courgette and feta fritter (V)	<i>hot 298.4kcal</i>
• Spinach, goats cheese arancini with roasted pepper dip (V)	<i>hot 381.6kcal</i>

Fish

• Smoked chalk stream trout tartar cream cheese blini	<i>cold 148.9kcal</i>
• Mackerel mousse, cider gel and dill	<i>cold 158.2kcal</i>
• Beetroot cured halibut, minted pea and broad bean puree (NGC)	<i>cold 261.9kcal</i>
• Breaded monkfish, thyme and lemon mayonnaise crispy pancetta crumb	<i>hot 256.8kcal</i>
• Crispy fish cake, tartar sauce	<i>hot 330.1kcal</i>
• Caviar and chips – fat chips, crème fraiche and caviar (NGC)	<i>hot 113kcal</i>

Meat

• Spiced lamb bonbon harissa mayonnaise pomegranate seeds	<i>hot 784.1kcal</i>
• Seared beef skewer, tarragon mayonnaise (NGC)	<i>hot 87.3kcal</i>
• Sausage ragout arancini	<i>hot 420.1kcal</i>
• Chicken and leek terrine, truffle mayonnaise (NGC)	<i>cold 406.8kcal</i>
• Whipped duck liver parfait pickled black berry, port glaze	<i>cold 134kcal</i>
• Venison carpaccio, burnt onion puree, baby rocket cress on seeded crisp bread	<i>cold 50.2kcal</i>

Dessert

• Strawberry custard tart (V)	<i>197.9kcal</i>
• Chocolate truffle (V)	<i>71kcal</i>
• Pistachio and cranberry flapjack (V)	<i>145kcal</i>
• Lemon meringue pie (V)	<i>73.1kcal</i>
• Fruit skewer chocolate dipping sauce (NGC)	<i>162.5kcal</i>
• Macaroon (V)	<i>83.8kcal</i>

(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.

All prices are per person and exclude VAT.



Bowl Food

Minimum 30 people

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network.

Please choose from the following:

4 bowls	£30.00
5 bowls	£34.00
6 bowls	£38.00
Additional bowl	£7.00

Or

4 bowls chef's choice	£28.50
5 bowls chef's choice	£32.50
6 bowls chef's choice	£37.50
Additional bowl chef's choice	£6.50

Plant based

• Slo Chana masala, courgette pakoras, coconut and coriander yoghurt (VE)	220.5kcal
• Roasted courgettes, whipped English burrata, basil oil, dried olives (VE)(NGC)	245kcal
• Vegetable paella, aioli (VE)(NGC)	443.3kcal
• Lemon and oregano marinated feta, bean, pea and mint salad (V)	432.5kcal
• Grilled aubergine and with garlic, parsley lemon and tabbouleh (VE)	307.1kcal
• Roast squash, red onion with tahini and zaatar (V)(NGC)	137.5kcal
• Super Food Salad: quinoa, spinach, roasted butternut squash, mung beans, alfalfa, mixed cress (VE)(NGC)	164.5kcal
• Mac and cheese (V)	638.8kcal

Fish

• Torched mackerel with pickled vegetables and salsa verde (NGC)	400.2kcal
• Fillet mullet with grilled spring onions, cucumber, confit tomatoes and sauce vierge	366.1kcal
• Harissa chalk stream trout niçoise	322.5kcal
• Smoked pollock fish cake (Cullen Skink), crushed peas, chive butter sauce	490.1kcal

Meat

• Ham hock and smoked cheddar croquettes	483.3kcal
• English mozzarella arancini, ragout sauce	782.7kcal
• Beef carpaccio with tarragon, roast grapes and mustard	352.2kcal
• Gochujang chicken with kimchi dressing, Asian vegetable salad	204.8kcal

Dessert

• Summer berry Eton mess (V)(NGC)	411.5kcal
• Whipped crème custard with berries (V)(NGC)	699.1kcal
• Citron tart (V)	552.7kcal
• Summer pudding with clotted cream	773.9kcal

Ethical eating: celebrating local produce and seasonality

Did you know that our menus include:

- Only seasonal produce now appears on our menus, alongside exclusively British meat and cheeses
- No airfreighted items wherever possible
- Marine Conservation Society (MCS) rated 4 and 5 seafood is unavailable

(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.

All prices are per person and exclude VAT.



Hot Bites

Minimum 10 people

£15.00

Table-top hot bites are an ideal alternative, or welcome addition, to traditional served canapés and can be combined with our bar snacks and nibbles menu to enhance your event.

Choose three from the below list:

Plant based

- White miso and cauliflower fritter (VE) 576.4kcal
- Tomato, mozzarella and basil crispy gnocchi (V) 138.6kcal
- Pea and cream cheese tart with black olive (VE) 100.6kcal
- Triple cooked fat chip, smoked chilli ketchup 89.3kcal

Fish

- Crispy prawns with Marie Rose sauce 341.4kcal
- Toasted London sourdough, smoked trout and avocado 147.6kcal
- Whipped smoked roe, pickle cucumber and pea shoot, tapioca crisp 104.8kcal
- Toast beer battered pollock, tartar sauce 140.8kcal

Meat

- Black pudding, caramelised onion sausage roll 240.6kcal
- Pulled Asian duck, sweet chilli slaw boa bun 369.9kcal
- Buttermilk fried chicken 482kcal
- Beef slider, applewood, tomato and gherkin 207.5kcal



(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.

All prices are per person and exclude VAT.

Tariff tables – Drinks and nibbles

Standard drinks packages (per person, excl. VAT)	
One-hour beer, wine and soft drinks package – including standard nibbles	£22.00
Two-hour beer, wine and soft drinks package – including standard nibbles	£30.00
Three-hour beer, wine and soft drinks package – including standard nibbles	£34.00
Add prosecco upon arrival	£6.00
Add champagne upon arrival	£8.00
Add English sparkling wine (Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut)	£10.00
Supplement for nibbles when drinks purchased on a consumption basis and not as part of a drinks package, per hour, in line with the RCP's policy on responsible consume of alcohol	+£5.00
Premium drinks packages (per person, excl. VAT)	
Silver upgrade	£3.75
Gold upgrade	£4.75
Sustainable upgrade	£5.25

Nibbles (per person, excl. VAT)	
Standard nibbles	£5.00
Upgraded nibbles (choose four)	£8.00

Tariff tables – Canapés and bowl food

Canapés (per person, excl. VAT)		
	10+ guests	
	Chef's choice	Client's choice
4 canapés (pre-dinner only)	£16.50	£18.00
6 canapés	£22.50	£25.00
8 canapés	£28.50	£30.00
Additional canapé	£3.50	£4.00

Bowl food (per person, excl. VAT)		
	30+ guests	
	Chef's choice	Client's choice
4 bowls	£28.50	£30.00
5 bowls	£32.50	£34.00
6 bowls	£37.50	£37.00
Additional bowl	£6.50	£7.00

Hot bites (per person, excl. VAT)	
	10+ guests
3 hot bites	£15.00