



RCP | events
LONDON



BBQ Party Package

Spring / Summer 2025



Summer at RCP London Events

BBQ Package

£69.00

Min 100 people

A 3-hour event including delicious BBQ items from the grill, sides and three hours of beer, wine and soft drinks.

Please choose 4 grill items, 3 sides, and 2 mini desserts from the next page.

Hungry for more? Then why not add some extra grill items at **£6.90 per item, per person**. Each item must be purchased for the entire group.

Hackney Gelato ice cream trike

Enjoy unlimited gelato from our ice cream trike to round the evening off for an additional **£5 per person**. Hackney's Gelato mission is to bring real Italian-style gelato to London, using only genuine ingredients.

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.

Company of Cooks implements a '**higher welfare purchasing strategy**', which 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.

Find out more about our [sustainability initiatives](#).

Grill

Plant based

- Tandoori tofu, mango and green chilli skewers, pickled red onions, coconut raita **(VE)(NGC)** (94 kcal per skewer)
- Falafel burger, red pepper hummus, red cabbage sauerkraut, roasted garlic and tahini sauce **(VE)** (211 kcal)
- Salt-baked sweet potato, BBQ black bean chilli, guacamole and pico de gallo **(VE)(NGC)** (323 kcal)
- Smoky miso aubergine steak, vegan feta, pomegranate and mint salsa **(VE)(NGC)** (440 kcal)
- Barbecue sesame sweet potatoes with roast shallot and rocket salad **(VE)** (346 kcal)
- Grilled Mediterranean vegetables, oregano and lemon, basil and almond pesto **(V)(NGC)** (86 kcal)
- Halloumi, butternut squash and cherry tomato skewer, harissa and preserved lemon dressing **(V)(NGC)** (571 kcal)
- Beetroot burger, carrot and beetroot slaw, dill pickles and tzatziki **(V)** (548 kcal)

Fish

- White miso and lemongrass chalk stream trout, charred bok choy, nam jim dressing **(NGC)** (718 kcal)
- Grilled red mullet, green olive tapenade, shaved fennel, blood orange and dill **(NGC)** (504 kcal)
- Cajun blackened pollock, charred romano peppers, chimichurri dressing **(NGC)** (550 kcal)
- Prawn and hake cashew satay skewer, pickled cucumber, spring onions and little gem lettuce **(NGC)** (384 kcal)

Meat

- Beef burger, smoked bacon jam, dill, pickle relish, sesame brioche bun (387 kcal)
- Kashmiri spiced chicken wings, cumin, coriander and blue cheese dressing, chilli and garlic naan **(NGC)** (270 kcal)
- Currywurst hot dog, spiced yellow mustard ketchup, crispy onions, pretzel roll (284 kcal)
- Pulled smoky Moroccan lamb, za'atar flatbread, fennel malouf, harissa yoghurt (438 kcal)

Sides (choose three)

- Black quinoa tabbouleh, grilled halloumi, black cherry molasses **(VE)(NGC)** (259 kcal)
- BBQ corn on the cob, smoked chipotle and coriander butter **(V)(NGC)** (108 kcal)
- Roasted heritage beetroots, candied walnuts and goat's cheese **(V)(NGC)** (538 kcal)
- Bombay potato salad, spring onions, watercress mayonnaise **(V)(NGC)** (193 kcal)
- Rainbow slaw, dill, toasted pumpkin seeds **(V)(NGC)** (136 kcal)
- Classic panzanella salad, basil pesto **(V)(NGC)** (200 kcal)

Pudding (choose two)

- Summer fruit skewers, passion syrup, coconut yoghurt **(VE)** (250 kcal)
- Mango and coconut posset, pineapple, lime and chilli salsa **(V)** (200 kcal)
- Buttermilk pannacotta, summer berry compote, caramelised white chocolate **(V)** (386 kcal)
- Whipped Black Forest cheesecake, cherry and vanilla compote, ginger shortbread **(V)** (375 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 £4.00 pp

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

Gold drinks package £5.00pp

- Piquepoul 'Esprit des Vignes' 2024, France
- Punto Alto Malbec 2021, Argentina

Sustainable drinks package £5.50pp

- Domaine de la Grand Courtade Sauvignon Blanc 2021, France
- Cantina Orsogna Vola Vole Montepulciano D'Abruzzo 2022, Italy
- Toast planet-saving beers
- Sustainable soft drinks and eco-friendly and healthy nibbles

Glass on arrival

Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut	£8.50 pp
Add prosecco on arrival	£6.50 pp
Add champagne on arrival	£10.50 pp

Toast beer on tap £4.20 (one glass)

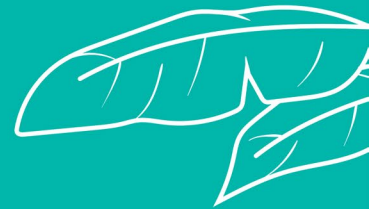
Upgrade to our mobile beer cart and enjoy freshly poured draught Toast beer (subject to availability).

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 and cocktails provided by our sustainable supplier, Edmunds Cocktails. From **£6.50** per glass (minimum order quantities apply).



Mocktails & Cocktails



Mocktails

Price per serving **£6.50**
(ex VAT)

200ml Serving | MOQ – 50 mocktails

Sting of the bee

Lemon and ginger, honey, lime juice

Lemon Virgin Mojito

Lemon juice, honey, mint, coconut water, soda water and lemons

Pomegranate Fizz

Pomegranate juice, fresh orange juice, lime juice, sparkling water

Apple, elderflowers and mint sparkle

Elderflower cordial, cloudy apple juice, sparkling water, mint

English Garden

Cucumber, basil, elderflower, cloudy apple juice

Cocktails

Price per serving **£9.50**
(ex VAT)

200ml Serving | MOQ – 50 cocktails

Kumquat Margarita

El Rayo tequila, FAIR kumquat liqueur, agave nectar and fresh lime juice

Chambord Bramble

Chambord black raspberry liqueur, gin and lemon

Strawberry Daiquiri

Suffolk Distillery white rum, strawberries, lime juice

Aperol Spritz

Prosecco, Aperol, soda

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.