



RCP | events
LONDON



BBQ Party Package

Spring / Summer 2026



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

Grill items (choose four)

Plant based

- Charred aubergine topped with vegan bean chilli and salsa verde **(VE)** (380 kcal)
- Pulled BBQ jackfruit **(VE)** (350 kcal)
- Chickpea masala burger, spiced mango chutney, pickled red onions and watercress **(V)** (211 kcal)
- Plant based hot dog, pretzel roll, American mustard, spiced ketchup and crispy onion **(V)** (240 kcal)
- Aubergine and courgette shawarma skewers, pomegranate salsa and roasted cashew cream **(V)(NGCI)** (78 kcal per skewer)
- Grilled rose harissa cauliflower steak, charred Romano peppers, chimichurri dressing **(V)(NGCI)** (195 kcal)
- Charred courgettes and green beans with ricotta **(V)(NGCI)** (320 kcal)
- Crispy sweet potatoes with chickpeas and tahini **(V)(NGCI)** (340 kcal)

Fish

- Grilled prawns with radish salad and fresh herbs **(NGCI)** (235 kcal)
- Gambas à Guilho – garlic prawn skewers with chilli, lime and oil **(NGCI)** (350 kcal)
- Grilled seabass, tomato and pepper salsa **(NGCI)** (380 kcal)
- Teriyaki salmon with cucumber salad (420 kcal)

Meat

- Beef burger, burger relish, lettuce, tomato, gherkin and red onion (720 kcal)
- Lamb kofta, garlic sauce, flatbread (650 kcal)
- Texas pulled pork with apple slaw (680 kcal)
- Chicken tikka skewers **(NGCI)** (420 kcal)
- Hot dog pickled chilli, slow-cooked onion, mustard mayo (560 kcal)

Sides (choose three)

- Panzanella with mixed tomatoes, shallot, basil and crunchy croutons **(VE)** (300 kcal)
- Lemon penne pasta salad, spiced chickpeas, sun blushed tomatoes, pine nut pesto **(V)(NGCI)** (200 kcal)
- Smashed cucumber, watermelon, baby gem, feta and mint dressing **(V)(NGCI)** (180 kcal)
- Coleslaw, spring onions, parsley and crisp shallots **(V)(NGCI)** (220 kcal)
- Greek salad with feta, red onion, peppers, herbed black olives, oregano and lemon **(V)(NGCI)** (280 kcal)
- Salad Niçoise with soft-cooked egg, green beans, baby gem, black olives and semi-dried tomatoes **(V)(NGCI)** (320 kcal)

Desserts (choose two)

- Coconut mango rice pudding **(VE)(NGCI)** (280 kcal)
- Fruit kebab with chocolate dipping sauce **(VE)(NGCI)** (190 kcal)
- Black forest gâteau jar **(V)** (340 kcal)
- Summer trifle **(V)** (310 kcal)

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients

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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
- Pinot Noir 1620, Lorigeril 2023, France

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

Mocktails and Cocktails £6.50 | £9.50

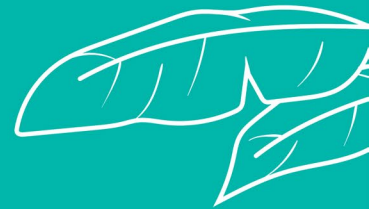
Refreshing mocktails and cocktails, served in our Secret Garden Bar. Choose between our selection of homemade mocktails and cocktails provided by our supplier, Edmunds Cocktails (minimum order quantities apply).

Prosecco reception package £26.00

Add a one-hour prosecco reception to your BBQ party.



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

Pomegranate Fizz

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

Apple, elderflower and mint sparkle

Elderflower cordial, apple juice, 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, Adnams Copper House 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.

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