



ROSE COURT
EVENTS

SUMMER TERRACE PARTIES

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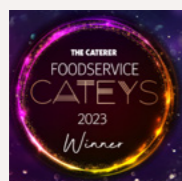
GREEN & FORTUNE

ROSE COURT EVENTS

Spanning the top three floors of the building and located just off Southwark Bridge on the South Bank, Rose Court Events is perfectly situated to take in London's impressive skyline. Each of the spaces include floor-to-ceiling windows and access to outside space.

Managed by Foodservice Cateys and London Venue Awards caterer of the year winner, Green & Fortune, Rose Court Events offers an impressive choice of menus, perfect for any summer event.

This year's Summer Terrace Party menus and packages draw on the best of the British Isles, with a focus on sustainability and reducing food waste. You can also expect picnic baskets, bunting, flowers, plants and botanicals to ensure the spaces showcase summer at its best.



EXCLUSIVE HIRE

If it's a larger event you are looking to host, an exclusive hire can accommodate up to 700 guests standing on Levels 10 and 11, you'll also be able to use the Roof Garden, weather permitting, to round off your summer party. All three floors are easily accessible from the others to ensure a good flow of people during the event.

CAPACITY
700



ROOF GARDEN

CAPACITY
320

At the pinnacle of the venue are the show-stopping 360 degree views from the Roof Garden, accessed via a contemporary curved staircase. This exclusive outside space is the hottest ticket for summer events.



LEVEL 10

CAPACITY
Up to 350

This floor offers a super flexible events space that can be configured as one, two, three or four self-contained rooms offering anything from a small get-together to a larger standing reception for up to 350 guests. With views across the Thames, floor-to-ceiling windows and a wraparound terrace, this space offers many options for a summer celebration.



CIRCLE

CAPACITY
Up to 400

Located on Level 11, The Circle restaurant is the most exclusive space in the building. Affording views on both sides of the building, you'll capture some of London's most iconic sights. Perfect for all types of events – especially summer receptions.



PRIVATE DINING

STANDING
30 – 50

We offer a choice of two private dining rooms in the Circle restaurant on Level 11, both with views across London. These rooms are perfect for more intimate, smaller standing receptions, with both offering access to an outdoor terrace.



[Click here to take a virtual tour of our spaces](#)

Please enquire with the sales team for room rates and minimum spends.

SUMMER CATERING PACKAGES

PICNIC PACKAGE

Chef's choice of 4 small bites, 3 salads and 2 sweet items, with 3 house drinks

£40 per person

Available Monday, Tuesday and Friday. Ideal for receptions lasting 2 hours. Minimum numbers of 25.

GARDEN PACKAGE

Chef's choice of 3 canapés and 3 bowls with 4 hours of unlimited drinks

£82 per person

Available all week. Minimum numbers of 25.

FOOD STALL PACKAGE

Chef's choice nibbles, 2 canapés and BBQ-style food stalls with 4 hours of unlimited drinks

£95 per person

Available all week. Minimum numbers of 50.

Our catering packages have been carefully curated to accommodate all dietary requirements and help reduce food waste, all without compromising on quality or flavour.

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

FOOD AND BEVERAGE

SUMMER RECEPTION MENU - £45

Choose 3 canapés and 3 bowls

CANAPÉS

Cold

Pickled cucumber cup, confit tomato, basil VE, GF

Watermelon, feta, pistachio dukkah, coriander V, GF

Beetroot waffle, vegan feta, beetroot sherbet, sorrel VE

Hot

Crab croustade, dill, chilli mayonnaise

Smoked salmon, cream cheese, mini baked potato

Charred asparagus, Serrano ham, balsamic glaze

Chorizo sausage rolls, garlic aioli

Seared lamb saddle, minted pea purée GF

BOWL FOOD

Cold

Hot smoked salmon, potato salad, fennel

Classic prawn cocktail salad

Glazed beef salad, Thai salad, crisp shallots & peanuts

Heritage tomato salad, Chardonnay vinegar, nectarine VE

Hot

Gochujang aubergine, sticky rice, kimchi, sesame VE, GF

Courgette 'spaghetti', vegan feta, burnt tomatoes, quinoa granola VE, GF

Summer gnocchi, asparagus, confit tomato, olives VE

Chicken skewer, Greek salad, tzatziki



BBQ-STYLE FOOD STALLS – £55 *Choose 3 mains, 3 salads and 3 sides*

Main dishes

Selection of marinated chicken or prawn or salmon skewers

Mini chorizo sausages

Beef sliders

Pulled pork, lamb or beef

Mediterranean vegetable skewer

Vegan 'chicken' skewer VE

Vegan 'halloumi' VE

Salads

Greek salad

Potato, spring onion VE

Tomato, red onion, basil VE

Peach panzanella VE

Aubergine, pomegranate, mint VE

Classic Caesar salad

Roast peppers, onions, herbs VE

Slaw, mustard, parsley

Sides

Fried corn ribs VE

Sweet potato fries VE

Macaroni cheese

Kimchi VE

Tzatziki

Fried cauliflower bites

Hummus

Baba ghanoush

PICNIC MENU – £30

Choose 4 small bites, 4 salads and 3 sweet items

Small bites

Homemade vegan 'sausage' rolls VE

Sausage rolls, Scotch eggs, pork pies

Vegan Coronation 'chicken' buns VE

Smoked salmon bun, dill pickle

Plant pot – hummus, crudities, black olive 'soil' VE

Salads

Isle of Wight tomato and basil

Potato and mustard

Garden salad

Served grazing style

Caesar salad with bacon and anchovies

Heritage radish and sea salt

Selection of cold cut meats, cheese, chutneys, pickles, bread

Sweet items

Fairy cakes, strawberries

Open scones with clotted cream and jam

Flapjacks

Eton mess VE

UPGRADES

ADDITIONAL:

Canapé - £6 per person

Bowl Food - £9.50 per person

Dessert Trolley – £15 per person



RECEPTION DRINKS

Glass of prosecco – £8

Glass of Champagne – £12

Or why not choose an arrival cocktail from our cocktail menu?

Our cocktails have been lovingly created by our in-house mixologist, specifically designed to reduce food and beverage waste. We also have classic cocktails available and are equally happy to create something bespoke.

DRINKS PACKAGES

3 Hours Unlimited

House Wine, Beer and Soft Drinks

£37.50 per person

4 Hours Unlimited

House Wine, Beer and Soft Drinks

£47.50 per person

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

COCKTAILS – £11.50

Blood Orange Spritz

A zesty and effervescent mix of Blood Orange Gin, Elderflower liqueur, blood orange puree, lime and prosecco. Sweetened with a Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Banana Rum Punch

Our delicious summery rum punch, using spiced rum, triple sec, recycled ripe banana syrup, made from overripe banana's, lime and pineapple juice. An afternoon thirst quencher.

DRAUGHT COCKTAILS – £9.50

Options include espresso martini, pornstar martini, Aperol spritz, mojito and more.

Enquire with the sales team to find out which flavours are available.

LOW – ABV – £9.50

Strawberry Spritzer 4%

A fruity and long summer sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry puree, lime and ginger beer. Garnished with upcycled lime wheel's that have been dehydrated.

MOCKTAILS

Rhubarb and Ginger Spritz – £11.50

A non-alcoholic spritz using 0% alcohol Rhubarb and Ginger gin, rhubarb puree and Lyre's non-alcoholic prosecco. Sweetened with Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Picnic Punch – £7.50

This sweet summer punch consists of upcycled mango honey, strawberry cordial and coconut cream from bar ingredients, cranberry and lime.

PREMIUM UPGRADES

These can be selected to enhance our existing drinks packages.

DRINKS

Upgrade to premium wine + £5

Upgrade to super premium wine + £10

Add prosecco + £10

Add Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add Premium spirits + £30

DIY GIN STATION - £19

Why not elevate your party by including our pop-up bar offering?

Featuring a selection of gins and wide range of tonics and garnishes.

Flavours including Whitley Neill Distillers Cut, Rhubarb and Ginger, Raspberry and more.

Based on 2 G&T's per person.

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.



Rose Court Events is easily accessible from the City of London or the London Bridge and Borough area, you are at the heart of the city. London Bridge, Cannon Street, Bank and Blackfriars stations are all within a short

[rosecourtevents.co.uk](https://www.rosecourtevents.co.uk)
@RCEventsLondon
events@rosecourtevents.co.uk
020 3193 4892

Rose Court Events
2 Southwark Bridge Road,
London SE1 9HS



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