



HELLO SUMMER

Rotunda offers a unique dining experience alongside Regent's Canal. This summer we bring the bohemian-chic vibes of Tulum to Kings Cross, transforming our waterside terrace into a tropical oasis. The theme continues throughout our food and drinks menus bringing the sunshine to our summer dining packages.

With flexible spaces suitable for all kinds of get-togethers and group sizes, it's a venue that ticks all the boxes. Whether you'd like to book a few tables for drinks, or an exclusive area of the waterside terrace for a BBQ and drinks. Consider including our stunning private dining room or restaurant alongside an area of the terrace.



BBQ & GRILL

Mexican flavours, British ingredients

Inspired by flavours from the Yucatan Peninsula and beyond, our Summer BBQ Menus are sure to be a hit at your summer party. As with all our menus, beef and lamb from our own farm in Northumberland take centre stage alongside vegan and vegetarian options too. Enjoy summer at its best, with alfresco dining, BBQ menus for groups of 18+ guests from £42.50 per person.

Whether it's marinated and spiced meats from the BBQ or a plant-based menu that takes your fancy, take a look at our menus over the next few pages. All served on the terrace while you and your guests soak up some sun (fingers crossed!)





RIVIERA MENU

Spiced Corneyside pulled beef, habanero and lime mayonnaise
Pollo asado

Mixed fish tacos, mango ketchup
Smoked cheese empanadas

served with grilled tortilla wraps, pico de gallo, guacamole, refried beans

Salads

choose 2

Grilled squash, mixed peppers, olives

Rotunda summer salad

Sweet potato wedges, chilli, flat parsley

Torched peppers, chard, jitomate

Extra item - 6.5 per head

Desserts

choose 2

Churros, cinnamon sugar, dulce de leche

Chilli chocolate pots

Rumchata cheesecake

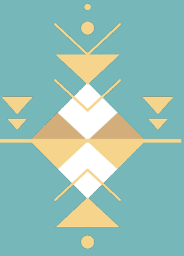
Summer fruit salad, mint, orange, tequila

Extra item - 7.5 per head

- Minimum of 18 people -

- 42.5 per person -





FIESTA MENU

Marinated Texel lamb steaks, charred butternut salsa
Chipotle fire pit poussin

Grilled prawn skewers, cumin, oregano, tomato and tequila salsa
Crispy corn ribs, chipotle, coriander
served with grilled tortilla wraps, pico de gallo, guacamole, refried beans

Salads

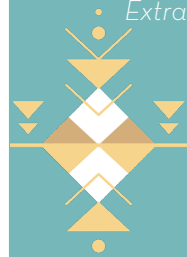
choose 2

Grilled squash, mixed peppers, olives
Rotunda summer salad
Sweet potato wedges, chilli, flat parsley
Torched peppers, chard, jitomate
• *Extra item - 6.5 per head*

Desserts

choose 2

Churros, cinnamon sugar, dulce de leche
Chilli chocolate pots
Rumchata cheesecake
Summer fruit salad, mint, orange, tequila
Extra item - 7.5 per head



- *Minimum of 18 people* -
- *47.5 per person* -



BAR BOOKINGS



For a more casual event book a section of our bar – with options for both indoor and covered outdoor areas. Or extend your event by using the space for pre or post-dinner drinks. We offer bar platters and drinks packages creating the ideal set up, whether it's an after work get together or a special celebration.

Ideal for sharing on the terrace our bar platters are the perfect partner to our drinks packages on the next page. Items from the While you wait menu are priced individually and can be ordered in addition to the platters.

BAR PLATTERS

- Spicy pulled beef slider, guacamole
- Loaded sweet potato fries
- Fish empanadas, lime crème fraiche
- Torn burrata, basil & daterrinni tomatoes
- Black bean arancini, smoky tomato chutney

65 per platter - serves 4

WHILE YOU WAIT

- | | |
|--|-----|
| Gordial Spanish olives | 4 |
| Smoked almonds | 4.5 |
| Chargrilled sourdough, salted English butter | 5 |
| Grilled flatbread, harissa, hummus, confit tomato, pickled onion | 6.5 |
| Grilled flatbread, nduja, pepperoni, rocket | 6.5 |



DRINKS PACKAGES

Wine

Quinta do Homem, Vinho Verde DOC,

Portugal 2021

Bodegas Manzanos, Finca Manzanos

Tempranillo, Rioja, Spain, 2021

Horgelus Rose, Gascogne, France, 2021

Solara, Orange, Viile Timisului, Romania, 2021

*Choose 12 bottles - 420
can mix and match*

Sparkling

Botter Spumante Prosecco

12 x bottles - 380

Perelada 'Touch of Stars' Cava Rosé 2020

12 x bottles - 480

Charles Vercy Cuvee Champagne

12 x bottles - 720

Beer

Birra Moretti/Sol

30 x bottles - 150 60 x bottles - 280

Craft Beer Selection Noam Biere, 1936 Biere,

Meantime Yakima Red Ale, Daura Damm, Lucky

Saint (NA), Big Drop Pine Trail Pale Ale (NA)

20 x bottles - 130

Sharing Cocktails

Paloma

Tequila, Grapefruit, Lime, Grapefruit Soda, Agave

Habanero & Watermelon Collins

Gin, Watermelon Puree, Lime, Habanero Syrup, Tonic

x15 - 87 x30 - 170

Slushies

Classic Margarita Slushie

Tequila, Cointreau, Lime

Pina Colada Slushie

Rum, Coconut Liqueur, Coconut Cream, Pineapple

x10 - 100 x20 - 180 x40 - 350

Non Alcoholic

Virgin Strawberry Margarita Slushie

Strawberry Puree, Soda Water, Orange Juice, Lime

Mango & Jalapeno Cooler

Mango Puree, Coconut Water, Mint, Ginger,

Jalapeno, Agave, Lime

x10 - 60 x20 - 100 x40 - 180

All packages must be ordered in advance.



CAPACITY AND RATES

We provide a lot of flexibility throughout the venue and can tailor the room set up to suit your numbers and style of event.

EVENT SPACE	STANDING	SEATED
Private Dining Room (PDR)	60*	30
Extended PDR (semi-exclusive)	60	40
Terrace and PDR	150*	-
Restaurant and PDR	150	80
Full Venue Hire	250	80
Bar	Bar tables and areas available inside and outside on our covered terrace, for any sized party of up to 100 guests.	

*Limited inside space in case of wet weather.

EVENT SPACE	HIRE FEE MINIMUM (STARTING FROM)	MINIMUM CATERING SPEND
PDR 12:00-17:00	£300	£1,500
PDR 18:00-Close	£300	£1,500
PDR Weekend 12:00-17:00 / 18:00-Close	-	£1,000
PDR and Restaurant	£1,000	£3,000
Full Venue Hire	£2,000	£10,000

