



# The Big Chill House

## Private party Pack

257-259 Pentonville Road, Kings Cross, London, NI 9NL, 0207 427 2540  
[housemanagers@bigchill.net](mailto:housemanagers@bigchill.net)



### “What areas are available for hire at The Big Chill House?”

#### Answer:

The Drawing Room with games room  
 The Cabin  
 A section of The Sun Terrace (in conjunction with hire of The Drawing Room)  
 The Ground floor  
 The whole Venue  
 The Entire 1<sup>st</sup> floor

### “How many people can the rooms hold?”

#### Answer:

The Drawing Room will hold 100 guests comfortably  
 The Cabin holds 50 guests comfortably  
 The section of terrace we give you holds 25 guests comfortably  
 The Ground floor caters for 400 comfortably  
 The whole venue caters for 550 comfortably  
 The whole 1<sup>st</sup> floor caters for 200 comfortably

**NB:** The Ground floor, whole venue and whole 1<sup>st</sup> floor prices vary from day to day and depending on time of year so please speak to Grace and she will assist you on the correct minimum spend for areas.

## The Drawing Room with Games Room & 1/4 terrace (1<sup>st</sup> floor) (125 pax)

### “What does each area offer?”

**The Drawing Room** offers its own private bar, a dance floor area, DJ booth with CDJ decks, turntables, a 4 track mixer and PA system. This means if you want to bring your own DJ you can or have us book you a DJ who'll play any musical genre you like. The Games Room area is separated from the Drawing room for a more of a fun twist to the evening, play our table football games or simple sit and watch the guys battle it out.

During the day, the Drawing Room makes for a great private dining room, an ideal place to hold company marketing meetings with a difference, filming comedy or music videos, photoshoots etc.

After dark, state-of-the-art A/V system, tasteful décor painted by Le Gun, limited seating and private bar turn The Drawing Room into a nocturnal space for party people, located just a few steps from the huge outdoor terrace.

A/V: Own soundsystem with full DJ set-up. Music can be from your own ipod or lap top or a feed from the Ground Floor instead of DJs if you prefer.

**NB: Draught beer is not available at this bar.**

## The Roof Terrace

Our south facing sun terrace is an ideal area to hire for sizzling summer BBQs! Decked and decorated with an oasis of beautiful lush plants you wouldn't even know you were in the centre of Kings Cross. Parasols provide shade for those who like to shelter from the sun's rays and heatlamps heat the terrace as the sun sets and the evening temperature chills the night sky.

Available from Monday to Sunday and can be hired only if in conjunction with hire of the Enchanted Bar. The two areas together hold approx 130 people. The terrace would be sectioned off to provide you and your guests a large private area and you would also have your own entrance from the Enchanted Bar exclusively for you and your guests use.

## Minimum spends for The Drawing Room with Games Room

<b>The Drawing Room</b>	<b>Min Spend</b>	<b>Price per head</b>	<b>Capacity</b>
Monday	£1200	£12	100
Tuesday	£1200	£12	100
Wednesday	£1200	£12	100
Thursday	£1500	£15	100
Friday	£2800	£28	100
Saturday	£2800	£28	100
Sunday	£1200	£12	100

## The Drawing Room





The games Room, part of The Drawing Room



## Your ¼ of Roof Terrace in conjunction with hiring The Drawing Room



## The Cabin (50pax)

**The Cabin** offers its own private bar within intimate surrounds - ideal for intimate cocktail parties for up to 50 people.

The Cabin is a subterranean comfort zone where yielding beds sprawl beneath floating tables. Plush textiles and decorative soft furnishings contrast with the traditional Finnish cabin styling, allowing house guests to stretch out in comfort, while the private bar ensures that the next cocktail is always within arm's reach.

A/V: Own soundsystem. Music can be from your own ipod, or a feed from the Ground floor. Decks for DJ's can be set up near the bar but this would eat up more of your capacity space.

**NB: Draught beer is not available at this bar.**

### Minimum spends for the Cabin

<b>The Cabin</b>	<b>Min Spend</b>	<b>Price per head</b>	<b>Capacity</b>
Monday	£650	£13	50
Tuesday	£650	£13	50
Wednesday	£650	£13	50
Thursday	£1000	£20	50
Friday	£1300	£26	50
Saturday	£1300	£26	50
Sunday	£650	£13	50





## The Ground Floor (400 pax)

The Ground floor caters for up to 400 people, the main floor caters for 300 of it then you have 2 separate areas that you could use as VIP, or even a changing room if you plan to have artists performing.

The mezzanine overlooks the Ground floor and has a capacity of 50, see below..



Also with the Main floor you also receive 'The Cabin' which runs off the Floor towards the back of the venue, which makes for a more intimate surrounding. (See previous photos of Cabin.)

If you are interested in booking this space, it's best to have a site visit and chat with Grace about party requirements, dates spends etc.



A full run down of venue and tech spec will be given so that all your event needs are taken care of.

### Minimum spends for The Ground floor

<b>The Groundfloor</b>	<b>Min Spend</b>	<b>Price per head</b>	<b>Capacity</b>
Sunday, Monday, Tuesday	£5000	£12.50	400
Wednesday	£7000	£17.50	400
Thursday	£9000	£22.50	400

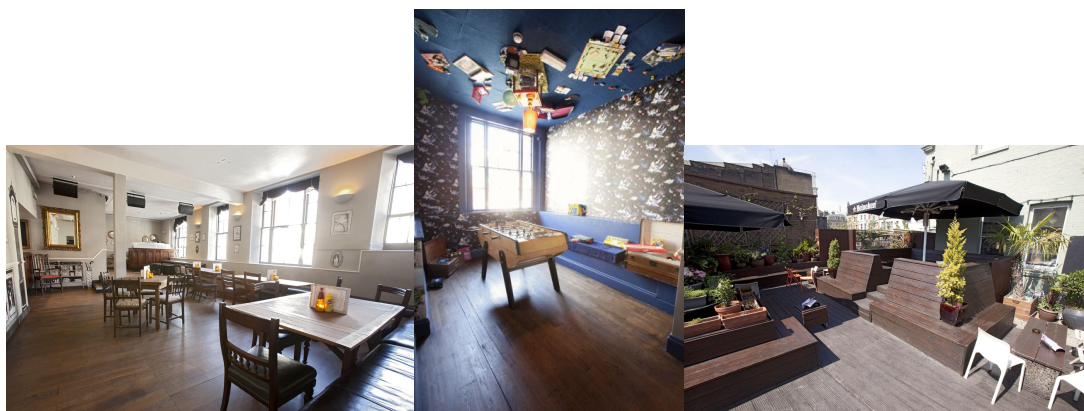
If you after a Friday or Saturday, this can be arranged but it has to be well in advance as we have our in house promoters.

This photo is at The back of the Venue



## The entire 1<sup>st</sup> floor (200 pax)

The first floor which will include, The Drawing Room, Games Room and entire Roof Terrace. These areas collectively cater for 200 guests comfortably. You will have two separate exits to the terrace for easy access. Generally we only hire the Entire 1<sup>st</sup> floor Sunday to Thursday, Friday and Saturday can be arranged but with an increased minimum spend which you can get from Grace.



## The Whole Venue

The whole venue comprises of all the area's spoken about in this pack and can be hired Monday to Sunday. If you are interested in hiring the entire venue or half of the Big Chill House please feel free to drop us a line or send us an email. We can discuss all options and hopefully meet all your requirements to make your event extra special and one to be remembered!

### The whole venue minimum spends

<b>The Entire venue</b>	<b>Min Spend</b>	<b>Price per head</b>	<b>Capacity</b>
Sunday, Monday, Tuesday	£6000	£10.90	550
Wednesday	£8000	£14.55	550
Thursday	£10000	£18.10	550
Friday	£20000	£36.36	550
Saturday	£20000	£36.36	550

## Some Frequently Asked Questions for YOU....

### “Will the Big Chill House supply staff?”

**Answer:** Yes. If you require staff for your event we will supply at no extra cost. This includes Bar Staff to run your private bar, waitresses for food service and delivery, chefs, floor staff and security.

### “Can you recommend a DJ?”

**Answer:** Of course! Pick from our stable of DJs who can cater to your musical tastes however diverse. Costs for DJs can be discussed.

### “Can I bring my own food?”

**Answer:** We don't mind you bringing a celebration cake for a special occasion but any other substantial food must be supplied by our kitchen.

### “I want to pick my own menu – is this possible?”

**Answer:** Let us know your budget and how many guests you wish to cater for and the kind of food you would like – we will give you a choice of menus to meet your requirements. This can be as relaxed or as formal as you like.

### “We'd like to have a BBQ on the terrace – is this ok?”

**Answer:** We have our own BBQ which our chefs can cook your pre-ordered BBQ menu on, creating the perfect summer food for your summer party!

### “Will the food I buy go towards my minimum spend?”

**Answer:** Yes – everything you purchase from your private hired bar contributes towards your minimum spend. Also any catering or drinks you pre-order with us will contribute towards the minimum spend.

### “Can I order food from your menu on the day?”

**Answer:** Yes this is possible although products can run out on busy days so to avoid disappointment it is safer to pre-order especially if catering for larger parties.

### “If I choose to cater for my party how does the food get delivered?”

**Answer:** Exactly how you want it to be! We have a team of friendly, sophisticated waitresses who will deliver food to your guests on platters and trays until everyone is nicely fed! Food can arrive at different times during the occasion if you require.

### “I would like a special drink made for my guests and given out when they arrive”

**Answer:** We can help to advise and tailormake cocktails for your party – themed or classic cocktails, non-alcoholic or champagne cocktails what ever you desire, all delivered by waitresses to guests either on arrival, throughout the party or just before that special speech!

### “Can I invite under 18 year olds to my party?”

**Answer:** For daytime events children under 18 are allowed in the venue but are not allowed to purchase or consume alcohol.

For evening events from 6pm onwards we allow over 18 year olds only.

### “Can I decorate the room”

**Answer:** You are allowed to decorate the hired area as long as the paintwork, surfaces and furnishings are not damaged by the decorations or fixings.

### “Can we access the venue earlier to prepare the room with our decorations?”

**Answer:** Yes – as long as you let us know well advance and arrange at the time of booking confirmation.

### “How much does it cost to hire the rooms for my party?”

**Answer:** Rather than charge you for the hire of an area we charge a minimum spend. So if you reach your minimum spend you get the room for free!

### “What is a minimum spend?”

**Answer:** The minimum spend is directly related to the revenue the venue makes. So basically we need to guarantee that the room you book will make the same money it would if it were open to the public.

We ask that you spend the minimum amount required over the specific bar in area you hire. To contribute towards the minimum spend products must be purchased over your own hired bar. If bought at any other bar in the venue it will not contribute towards your minimum spend.

### “What is a minimum spend?” continued...

All food and drink (whether purchased on the night or pre-ordered) goes towards your minimum spend, for example, if you wish to pre-order canapés and a welcome glass of Prosecco for your guests this will be included in your minimum spend. You may want to put a certain amount of money behind the bar to pay for a few drinks for guests, and then have your guests pay for their own drinks afterwards. These arrangements are fine.

Once your party has finished we check the tills on your specific bar to see if the spend has been reached. If yes then nothing is owed, if there is any outstanding balance you will need to pay the difference at the end of the evening.

### “Do we need to pay a deposit?”

**Answer:** We cannot confirm your booking until a £300 deposit has been paid. It can be paid by credit card (except American Express), debit card, cash or cheque. Cheques must clear before the booking can be confirmed and be made payable to ROSEFORT LTD.

### “What if I don't reach the minimum spend by the end of the evening?”

**Answer:** The outstanding balance must be paid by the end of your party.

**I would like to hold our company's bi-monthly marketing meetings at the House but we would only need the room for a few hours in the daytime – how much do you charge for this?**

**Answer:** Both The Drawing Room and Cabin have been used for many different activities – company meetings, DVD screenings, monthly marketing projections, television interviews, filming for music videos, live broadcasts for podcasts and comedy shows to name a few.

We can discuss a flat fee for hiring the space for a certain number of hours if you did not require the use of the bar.

If your meetings involved a large lunch order or drinks – You can choose from our popular bar menu or our buffet canapé menu, we would then discuss a reduced minimum spend fee, which the food and drinks would contribute towards.

Let us know your requirements and we can discuss all options!





## Summer BBQ Set Menus

For a minimum of 20 people

### £12.50 / per person

- Pinchos morunos – marinated pork skewers
- Halloumi, courgette and red pepper brochettes (v)
- Corn on the cob with chilli and oregano (vv)
- Grilled salmon and red pepper skewers marinated with Cajun seasoning
- Roasted new potatoes with rosemary and garlic (vv)
- Empanaditas – small baked pastries filled with minced prime beef served with salsa fresca and sour cream
- Vine leaves stuffed with herbed rice (vv)

### £12.50 / per person

- Corn on the cob with chilli and oregano (vv)
- Spanish chorizo skewers
- Courgette, aubergine and red pepper skewer (vv)
- Jerk spiced chicken skewers
- Grilled king prawns, calamari and onion skewers
- Lamb, cumin and coriander meatballs in spicy tomato sauce
- Empanaditas Hortalizas – small baked pastries staffed with spinach, pumpkin, olives and coriander with salsa fresca (v)

(v) = vegetarian

(vv) = vegan

All our fresh meat and eggs are free range, and sourced within the British Isles.

All our fish and seafood are from sustainable sources.

Our fruit and vegetables are seasonal and are sourced, wherever possible, from Europe.

None of our products are ever air-freighted.

All our tea and coffee is Fair-Trade.

**Big Chill House / 257-259 Pentonville Road / King's Cross / London N1 9NL**

## BBQ MENU CONT...



For a minimum of 20 people

### **£20 / per person**

Anticuchos – marinated rib-eye steak skewers  
 Salmon fillets wrapped in soft flour tortilla with guacamole and rocket  
 Merguez sausage marinated in harissa and honey  
 Corn on the cob with chilli and oregano (vv)  
 Garlic and dill marinated king prawn skewer  
 Chilli, cinnamon and rum marinated pineapple skewers (vv)

Caribbean salad of chicken and pineapple  
 Chunky chips with ketchup and mayo (v)  
 Rice pilaf – rice cooked with saffron, raisins and pine nuts (vv)

#### Dessert:

Toasted honey almond baked cheesecake (v)  
 Molten chocolate cake served with pistachio ice cream (v)

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## Private Party Buffet Menus

For a minimum of 20 people

### £12.50 / person Canapé Menu

- Smoked salmon and cream cheese with chives on oat biscuit
- Roast red pepper and caramelised red onion on toast (vv)
- Falafel in flatbread with red onion, tomato, cucumber and tzatziki (v)
- Chargrilled chermoula marinated chicken skewers with chipotle chilli salsa
- Chorizo al vino - grilled chorizo with red wine reduction
- Tortilla – traditional Spanish omelette (v)
- Vine leaves stuffed with herbed rice, raisins and pinenuts (vv)
- Chunky chips with ketchup and mayonnaise (v)

### £12.50 / person Canapé Menu

- Grilled merguez sausages rubbed with harissa and honey sauce
- Aubergine and goats cheese canapé on baguette (v)
- Pinchos morunos – grilled marinated pork skewers
- Albóndigas picante – home made lamb meatballs made with chilli, cumin and garlic and served with tomato salsa
- Grilled flatbread with houmous, tzatziki and aubergine and goats cheese dip (v)
- Quesadillas – soft flour tortillas filled with sweetcorn, avocado, red onion, tomato and goats' cheese baked with Monterey Jack (v)
- Chargrilled prawn brochette with sweet chilli sauce
- Patatas Bravas – roast potatoes in spicy tomato sauce (vv)

### £17.50 / person Buffet menu

- Empanaditas Hortalizas – small baked pastry stuffed with spinach, pumpkin, olives and coriander (v)
- Herb marinated grilled halloumi skewers (v)
- Seafood brochette of white fish, prawns, calamari and baby onions with peri-peri sauce
- Roasted chicken wings with chilli, garlic and smoked paprika
- Gambas al ajillo – king prawns cooked in extra virgin olive oil with garlic and chilli
- Tortilla – traditional Spanish omelette (v)
- Albóndigas picante – home made lamb meatballs made with chilli, cumin and garlic and served with tomato salsa
- Salad of shredded free range chicken, pomegranate, piquillo peppers and spring onions with harissa and balsamic dressing
- Falafel in flatbread with red onion, tomato, cucumber and tzatziki (v)
- Grilled flatbread with houmous, tzatziki and aubergine and goats cheese dip (v)
- Patatas Bravas – roast potatoes in spicy tomato sauce (vv)