



KINGS•HEAD

OUR MEETINGS AND EVENTS



## BRINGING THE COTSWOLDS CHARM TO YOUR MEETING

At the Kings Head Hotel, our range of private dining and event spaces provide the perfect backdrop whatever your reason to meet or celebrate. From a private party, business meeting, company conference or an intimate gathering to a grand-scale affair we can help you create the perfect event your guests will remember, surrounded by picturesque Cirencester and the Cotswolds.

We are delighted to honour the beautiful Cotswolds by featuring as much local produce as possible. Our culinary team have created appetising menus working closely and respectfully with the local community; most produce originates from a 30-mile radius focusing on the best of the Cotswolds. We are thrilled and fortunate to have such amazing partners procuring for us the most incredible meat, fish, dairy and seasonal vegetables. We have gained friendships, and are also doing our bit towards a sustainable environment.

With a variety of different spaces available from our unique Wine Cellar to the imposing and beautiful Corn Hall we have special spaces to suit all. With you and your business in mind, we have a selection of packages or bespoke options available to ensure your event is memorable whether it be for 2 or 500 guests.

Our experienced events team will work closely with you at each stage to ensure every detail is perfect giving your celebration a real sense of occasion and individualism.

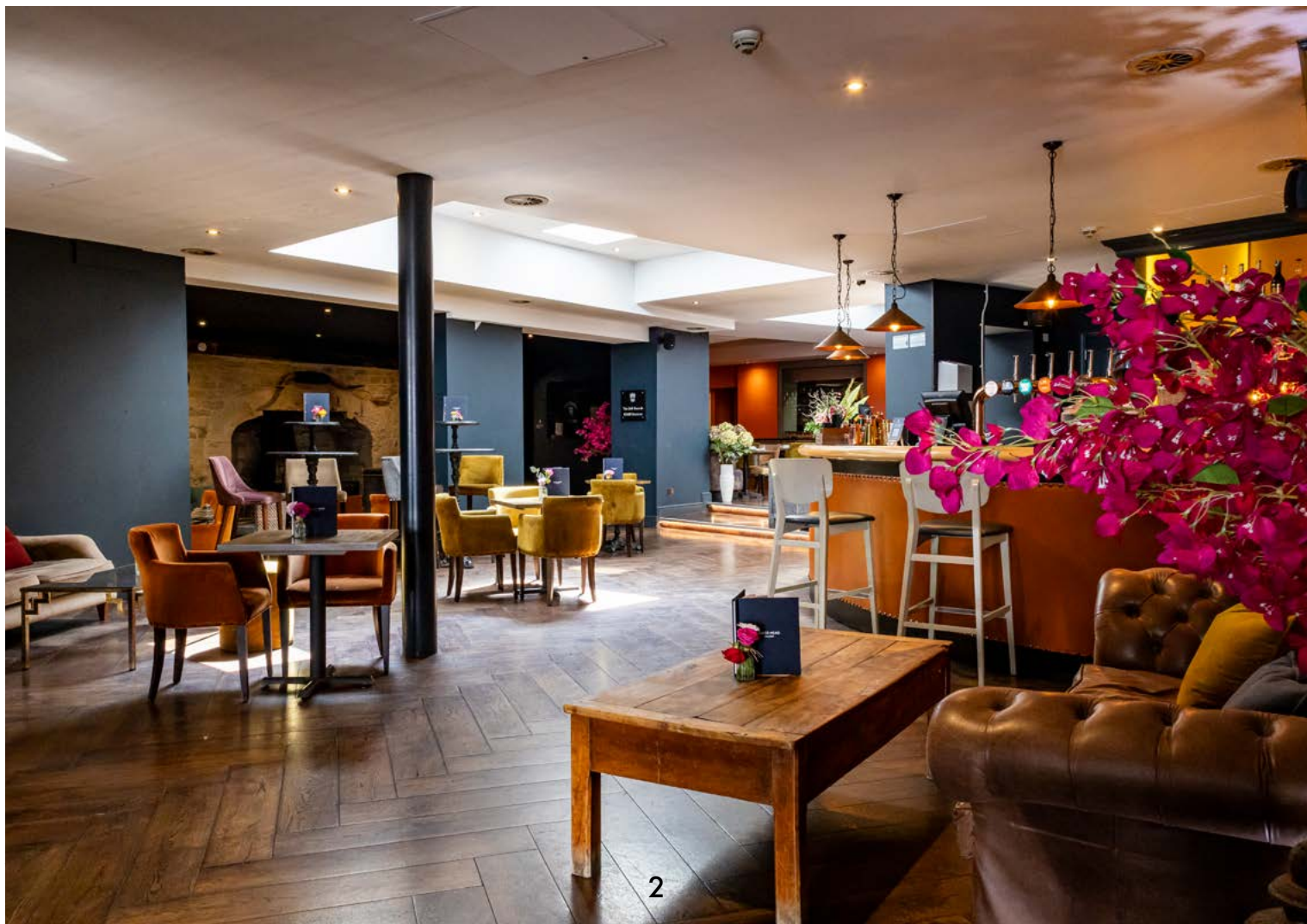




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# EVENT SPACES

## Wine Cellar

Experience the unique atmospheric space of the Wine Cellar with its arched ceiling, exposed brickwork, glass-walled wine display and bespoke dining table.

- Located on the lower ground floor.
- Maximum of 18 Banquet style (long table); can be pushed to 20 with one guest at each end of the table.
- Air Conditioning/Heating.
- Disabled access by lift.
- WIFI access.

**Room Hire - From £800**

## The Panel Room

Enjoy the sophisticated decor of the Panel Room, with its fireplace and original wood panelling giving the space a real Cotswolds feel.

- Located on the ground floor, adjacent to the restaurant.
- Maximum of 30 Banquet style.
- 20 Boardroom setup.
- 30 Theatre style.
- Natural daylight.
- Can be made private with sliding doors.
- Air Conditioning/Heating.
- Disabled access.
- WIFI access.

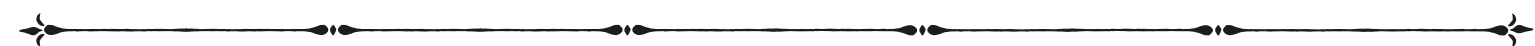
**Room Hire - From £800**

## The Watermoor

Perfect for board meetings, presentations or training sessions, this L-Shaped meeting room is contemporary in style and enjoys access to our roof terrace.

- Located on the mezzanine floor
- Maximum of 15 guests Boardroom Setup.
- Natural daylight.
- LCD Projector and Screen.
- Air Conditioning/Heating.
- Disabled access from the rear entrance of the hotel.
- WIFI access.

**Room Hire - From £500**





# EVENT SPACES

## The Assembly Room

The Assembly room is a distinctly impressive space with a host of original architectural features with its high ceilings, impressive chandeliers and wooden floor, making it ideal for an elegant affair. Featuring its own private bar, mezzanine area and rooftop terrace perfect for the reception drinks.

- Located on the mezzanine floor
- Maximum of 150 Theatre style.
- 150 Banquet style (no dancefloor).
- 120 Banquet style (with dancefloor).
- 40 U-shape.
- 90 U-shape with guests sitting both sides of the tables.
- 200 Cocktail, 40 Classroom style.
- Natural daylight.
- Private toilets.
- Disabled access by lift.
- WIFI access.

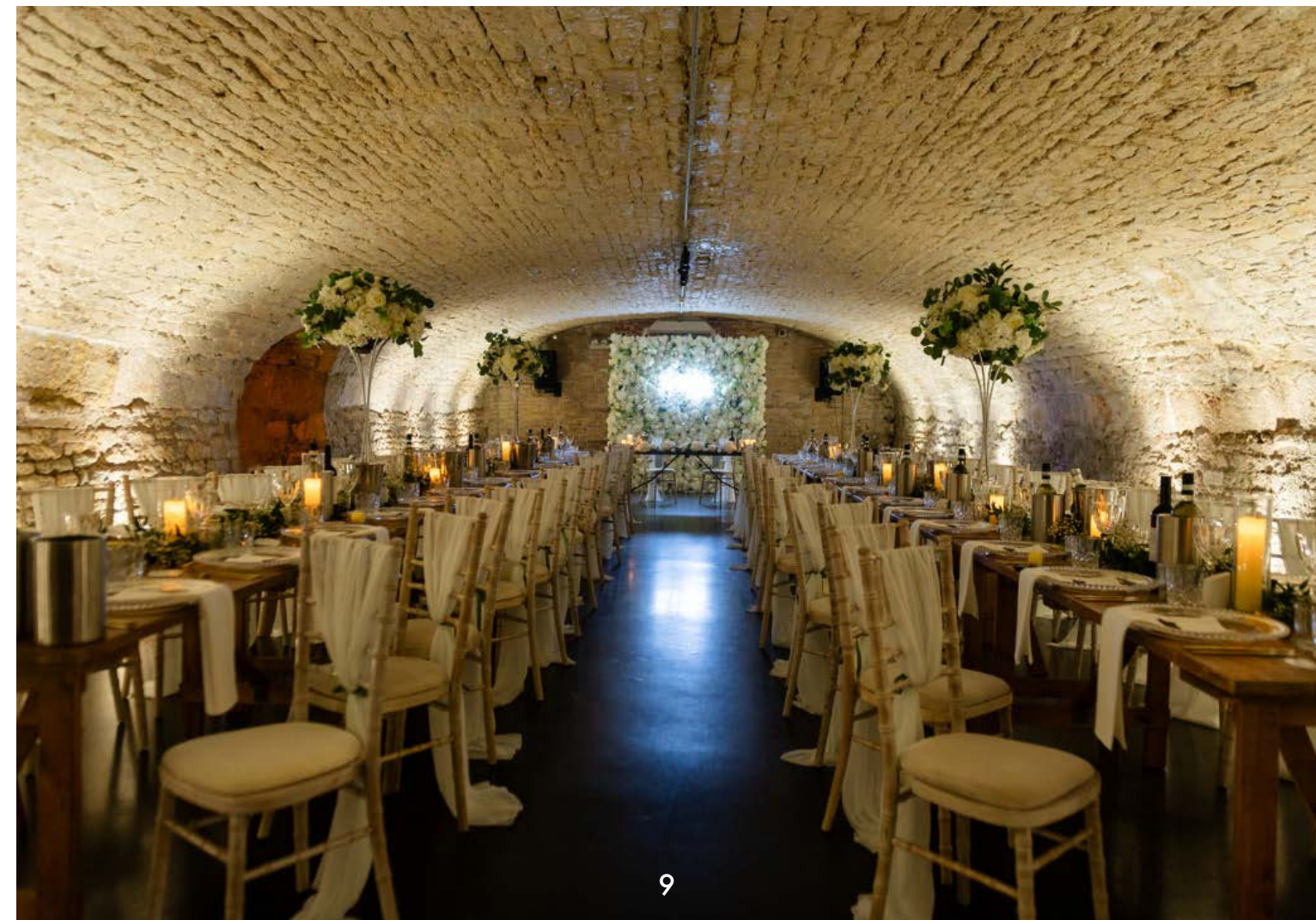
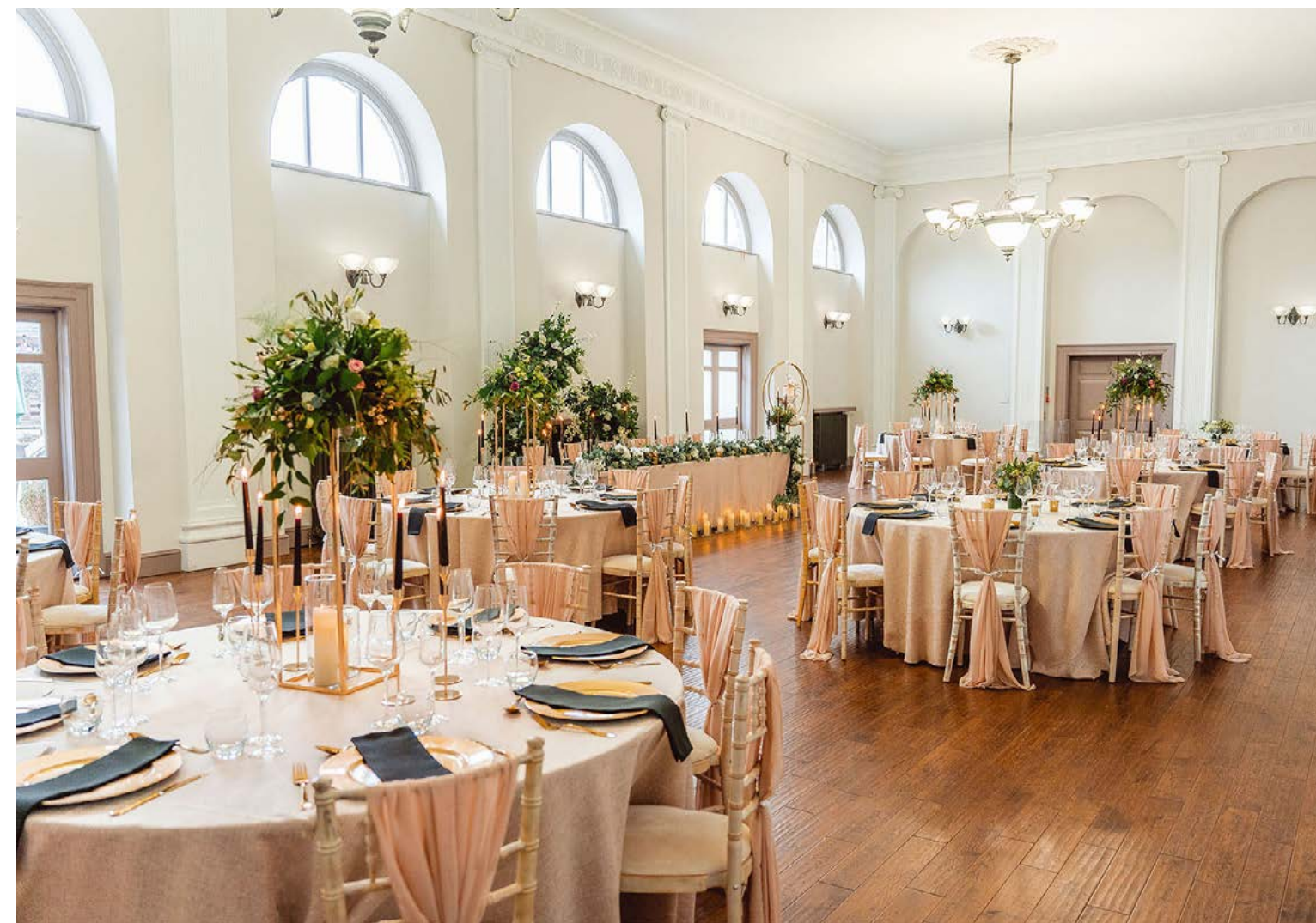
Room Hire - *From £2,000*

## The Vaulted Cellar

With its arched walls, ceilings and exposed brickwork, this architectural structure is an event space with a difference.

- Located on the lower ground floor.
- Maximum of 150 Cocktail style.
- 80 Banqueting style.
- Private Bar.
- Disabled access by lift.
- WIFI access.

Room Hire - *Upon request*







# EVENT SPACES

## Event Terrace

- Located on the first floor.
- Maximum of 80 Theatre style.
- 150 Cocktail style.
- Natural daylight.
- Private toilets.
- Private Bar.
- Disabled access by lift.

Room Hire - *From £800*



## Library Room

- Located on the first floor.
- Maximum of 22 Theatre style.
- 10 people Boardroom setup.
- Natural daylight.
- Air Conditioning/Heating.
- WIFI access.

Room Hire - *From £800*



## Corn Hall

- Located on the ground floor.
- Maximum of 300 Banquet style.
- 600 Cocktail style.
- Heating.
- Disabled access.

Room Hire - *On request*







# PLACES TO VISIT

- Bibury - 7.3 miles
- Bourton-on-the-Water - 15.6 miles
- Burford - 17.3 miles
- Cheltenham - 15.6 miles
- Gloucester - 18.1 miles
- Painswick - 16.1 miles
- Tetbury - 14.2 miles

## LOCAL ATTRACTIONS

- Blenheim Palace - 34.6 miles
- Chedworth Roman Villa - 10.9 miles
- Cheltenham Racecourse - 18.5 miles
- Cirencester Park - 1 mile
- Corinium Museum - 0.2 miles
- Cotswold Sculpture Park - 4.3 miles
- Cotswold Water Park - 5.6 miles
- Cotswold Wildlife Park - 19.6 miles
- Highgrove House - 12 miles
- Painswick Rococo Garden - 17.4 miles
- Westonbirt Arboretum - 14.4 miles

*Please contact the attraction for opening times and dates*

### BY CAR

Located just 25 minutes from the J15 off the M4  
or 40 minutes from J11A off the M5

### BY RAIL

- Kemble Station - 6.5 miles
- Stroud Station - 14.7 miles
- Cheltenham Spa Station - 15.9 miles

### BY AIR

Bristol Airport - 62.5 miles







## RECEPTION NIBBLES

*The perfect way to kick off your event.*

### CANAPÉS

**£16 per person**

*Please choose any three canapés from our canapé menu.*

*Additional canapé £7.50 per person.*

Tempura Courgette, Whipped Goat's Cheese, Mint

Mushroom Arancini, Truffle Mayo, Parmesan

Teriyaki Chicken, Wasabi Mayo, Pickled Cucumber

Crostini, Ricotta, Crushed Peas, Prosciutto

Braised Lamb Bon Bons, Minted Pea Purée

Cured Salmon, Squid Ink Tapioca Cracker, Dill

Beetroot Tartare Crostini

Hummus on Crostini

### CHARCUTERIE CUPS

**£14 per person**

A grazing selection of artisan cheeses & meats with pickles.

### OYSTERS

**£16 per person**

Three per person on ice.

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**



# CLASSIC MENU

*Classic* - Feature - Indulgent - Casual

**£65 per person**

*Pre-selection required*

## *Starter*

**Italian Burrata**, Red Pepper Piperade, Hazelnut Pesto, Parmesan Shavings

**Ham Hock Terrine**, Pickled Vegetables

**Smoked Trout & Mackerel Pâté**, Pickled Cucumber & Kohlrabi, Dill Dressing

## *Main*

**French Trim Chicken**, Shallot Pomme Purée, Swiss Chard, Jus

**Feta & Pea Ravioli**, Pea Purée, Mint Emulsion

**Seabream Fillet**, Braised Fennel, Sautéed Potato, Salsa Verde

## *Dessert*

**Mango Panna Cotta**

**Dark Chocolate Tart**, Crème Fraîche

**Strawberry Shortcake Trifle**

*Please ask your guests to make their selection from the above choices.. Those with dietary/  
allergy requirements will be catered for separately during final details.*

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**

# FEATURE MENU

Classic - *Feature* - Indulgent - Casual

**£85 per person**

*Pre-selection required*

## *Starter*

**Chicken Liver Parfait**, Pear Chutney, Sourdough Toast

**Tomato & Red Pepper Soup**, Crème Fraîche

**Baby Candy Beetroot**, Whipped Goat's Curd, Orange Purée

## *Main*

**Slow Roasted Pork Belly**, Potato Anna, Baby Carrot, Apple Purée, Jus

**Stone Bass**, Roasted Cauliflower Purée, Herb Crushed Potato

**Wild Mushroom Tartlet**, Roast Vegetables, Crumbled Blue Cheese, Herb  
Hollandaise Sauce.

## *Dessert*

**Lavender Crème Brûlée**, Pistachio Crumb

**Sticky Toffee Pudding**, Caramel Sauce, Clotted Cream

**Apple Tarte Tatin**, Cinnamon Ice Cream

*Please ask your guests to make their selection from the above choices.. Those with dietary/  
allergy requirements will be catered for separately during final details.*

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# INDULGENT MENU

Classic - Feature - *Indulgent* - Casual

**£109 per person**

*Pre-selection required*

*Starter*

**Salmon & Crab Cake**, Watercress Velouté & Black Caviar  
**Braised Pork Cheek in Cider**, Black Pudding & Butter Bean  
**Beetroot Carpaccio**, Pickled Shallots, Rocket Salad & Sherry Dressing

*Main*

**Slow Cooked Rib of Beef**, Dauphinoise Potato, Roasted Glazed Carrot,  
Baby Onions, Maple Jus  
**Pan Seared Cod**, Smoked Pea Purée, Chargrilled Romanesco Cauliflower, Pea &  
Mint Croquette  
**Shallot Crème Brulée**, Mushroom Purée, Girolles & Baby Roasted Vegetables

*Dessert*

**Lemon Posset**, Vanilla Chantilly & Pistachio Biscuits  
**Dark Chocolate Delice**, Coffee Ice Cream, Cocoa Tuile  
**Ginger Treacle Tart**, Lemon Curd Raspberries & Vanilla Ice Cream  
Or Trio of desserts – Choose three desserts from any package. Downsized desserts  
to enjoy.

*Please ask your guests to make their selection from the above choices. Those with dietary/  
allergy requirements will be catered for separately during final details.*

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# CASUAL MENU

Classic - Feature - Indulgent - *Casual*

**£75 per person**

*Sharing boards*

*To Start*

**Selection Of:**  
Cured Meats, Cheese, Marinated Vegetables, Olives, & Homemade Breads

*To Follow*

**Roast Beef Joints & Pork Rack or  
Mushroom Beetroot Wellington**  
All served with Garlic & Herb Roasted Potatoes, Seasonal Vegetables,  
Homemade Gravy

*To Finish*

**Mixed Berry Meringue To Share**

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**



# EVENING FOOD

*Please choose one of the following options*

## Pizza Station - £18 per pizza

*(Choose two toppings from the following)*

Spiced Pepperoni, Chorizo, Mozzarella & Fresh Chilli

Chicken, Red Onion, Sweetcorn, Mozzarella & Barbeque Sauce

Pancetta, Pineapple, Mushrooms, Mozzarella, Caramelised Onion,  
Goat's Cheese & Pine Nuts

Roasted Vegetables, Basil Pesto & Mozzarella

## Mediterranean Mezze - £20 per person

*Minimum of 20 guests*

Lemon & Herb Chicken *Or* Lamb Meatballs, Harissa Tomato Sauce

Falafels

Flat Breads

Hummus

Aubergine dip

Tzatziki

## Street food - £22 per person

*Minimum of 20 guests*

Fried Chicken

Lamb Sharwama

Pork Belly Burnt Ends

Sweet Chilli Halloumi Skewers

Flatbread

Coleslaw

Tzatziki

Salad

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**

# FOOD PACKAGES

*Please choose one of the following options*

## Fork Buffet Choice of 3 - £29 per person

*Additional Choices at £6*

Korean-style Popcorn Chicken, Jasmine Rice

Slow-cooked Pork Belly, Creamy Potatoes, Broccoli, Apple Sauce

Roasted Hake fillet, Chorizo & Pepper Cassoulet

Teriyaki marinated steamed Salmon, Bulgur Tabouleh

Sesame Seed Tofu, Broccoli

Braised Blade of Beef Bourguignon, Garnish

Mushroom Alfredo Gnocchi

## Finger Buffet Choice of 3 - £25 per person

Sausage Roll, Mustard Mayonnaise

Loaded Nachos

Beef & Chicken Satay Skewers, Hoisin Sauce

Onion Pakora, Mint Chutney

Selection of Burrito (vegetable & meat)

Mini Fish & Chips

Steamed Chicken Dumpling, Asian Dipping Sauce

## Side Dishes or Salads - £3 per person

Superfood Salad, Fruits

Tomato, Avocado, Baby Gem, Crumbled Feta

Caesar Salad, Parmesan, Croûtons

Mexican-style Grilled Corn on the Cob

Loaded Fries

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**



# TASTING MENU WITH WINE FLIGHT

*In our Exclusive, intimately Roman, Vaulted Wine Cellars Tasting Room.*

*Private Tasting Room – Dinner for up to 18 guests (minimum 12) + Wine Pairing  
From £4495 including Room Hire*

*Our Executive Chef & Wine Director have curated a sophisticated culinary journey alongside a rather seductive wine pairing for the most discerning of foodie and wine aficionado. Expect a tastefully chosen array of floral arrangements and candles in which you and guests will be spoilt and bathed in a culinary and rare wine evening. Your dinner will be held in our 500-year-old Roman Vaulted Tasting Room, where you will sit comfortably on one long, elegantly laid table. Our unique setting and dining experience, rest assured, will be one to remember.*

## *First Course*

**Fried Oyster, Beluga Caviar, Nuoc Cham & Angel Hair Chillis**

*Wine: Dom Pérignon 2013*

## *Second Course*

**Sea-Dived Hokkaido Scallops, Fregola, Harissa, Lemon Gel & Flat Bread Crisp**

*Wine: Pouilly Fumé L'Antique – Roc de l'Abbaye – Florian Mollet 2022*

## *Third Course*

**Trompette de la Mort, Girolles, Cèpes Mushrooms & Butternut Squash**

**Wellington, Pomme Purée & Winter Greens**

*Wine: Meursault Vielle Vignes – Paul Garaudet 2022*

## *Fourth Course*

**Chateaubriand, Gratin dauphinois, Baby Vegetables & 72-hours Reduced Jus**

*Wine: Château Calon Ségur – Saint-Estèphe 1998*

**Upgrade to: La Fleur de Pétrus Pomerol 2015 £500 per bottle extra**

## *Fifth Course*

**Chocolate Pavé, Coconut Foam, Raspberry Textures**

*Wine: Late Harvest Pinot Noir - Patagonia – Schroeder*

**Upgrade to: Chateau Iquem Sauternes 1997 - £250 per half bottle extra**

*\*\*All food and drink options are subject to availability and cannot always be guaranteed\*\**

# DRINKS' PACKAGES

*Add on drinks are a great way to add some fun and personalise your event.*

## **Guest's choice drinks package - £29 per person**

Your guests will be able to have access to the bar for one hour to enjoy the 4 drinks included in this package.

A selection of Single House Spirit, 175ml Glass of house Wine, Pint of Beer or Soft Drinks.

*Add on Prosecco to the package for an additional £14 per person.*

*Add on House Champagne to the package for an additional £18 per person.*

## **Mini Bar - £18 per person (2 drinks per person)**

Minimum spend of £650. Please choose one of the below (of course you can have both, but no mix and matching).

**Gin bar:** Selection of gins from our partnered distiller, Sibling Gin, served with tonics & botanical garnishes.

**Rum bar:** Selection dark, spiced and white rums, served with mixers & fruit garnishes.

## **Beer bundle 48 bottles of beer - £250**

Can be served at any time of the day.

## **Mini Prosecco bundle 24 bottles of Prosecco - £200**

Can be served at any point of the day.

## **Sipping bubbly, feeling lovely - £450**

Champagne Tower – 30 glasses of Champagne set up as an impressive tower.

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