

# BATT RSEA BATT RSEA COLUMN COLUMN

Thank you for considering the **Battersea Barge** for your event. We look forward to welcoming you aboard.

## Introduction

A converted 1930's Dutch Barge, the Barge is surrounded by modern developments, greenery and a quirky riverboat community.

Located in the heart of Nine Elms near Vauxhall with its great transport links, the Barge boasts great views of the Battersea Power station and East towards the City

Please use **this link** to explore a virtual tour of the boat.





## **Events:**

Offering a warm and inviting atmosphere with a generous indoor and outdoor deck as well as a stage, the Barge makes the perfect setting to host a range of events from weddings and corporate events to birthdays and performances.

The Barge holds a wedding license and can transform itself into a magical space for ceremonies and receptions. With the option of linen and adding your own personal touches, the Barge is the perfect space to host your special day.

The Barge has a long and proud history as a performance space, having won Best Cabaret Venue in 2012. With a stage, dressing room and sophisticated sound and lighting rig, the Barge suits performances of all kinds from live music and cabaret to theatre and comedy.

# **Capacity:**

The lower deck comfortably seats 75-85 cabaret/ dining style or more in a theatre style. The whole boats capacity is 150.

#### Times:

Sunday - Thursday - Until 11.30pm Friday & Saturday - Until 12.30pm

Music and service close half an hour before. The license is strict and cannot be extended as we are in a residential area.



# Hire fees & options - we have 4 hire options:

## Whole boat:

Friday & Saturday evenings: minimum 100 people or a guaranteed £1.5 k spend

Sunday - Thursday or daytimes: minimum 60 people or a guaranteed £1k spend

# Lower Deck (with the stage & bar)\*

Friday & Saturday evenings: £195 + minimum of 80 people

Sunday- Thursday or daytimes: £100

N.B. We only host performances on Sundays - Thursdays

# Upper Deck (direct access to the public outside deck)\*

Friday & Saturday evenings: £100 + minimum of 50 people

Sunday - Thursday or daytimes: £50 + minimum of 40 people

Please note that the Upper Deck does not have its own speakers. The music will be played from the Lower Deck. The upper deck leads directly on to the outside deck. The outside deck will be open to the whole boat.

# Table Booking: 4 - 8 seater as a base for your group

£20 deposit which can be used towards food and drink on the night.

# \*Please note that if you book the upper or lower deck:

The other deck has access to the bar, toilets and outside deck, which may be located on your level. Please ask us if you require further clarification.





# Weddings

With linen:

Ceremony & reception: £1,500 (whole day) Ceremony or reception only: £900 (1/2 day)

Without linen:

Ceremony & reception: £1,200 (whole day) Ceremony or reception only: £595 (1/2 day)

Please note that all of our hire fees are non- refundable and that all bookings are only confirmed upon payment.

# Catering:

We can offer finger & canapés menus from £15pp and 3 course seated menus from £35pp.

You may arrange your own catering for a £600 food corkage fee or £800 should you require access to our kitchen and/ or crockery.

Dry hire - whole boat hire: £2.5k- £3.5k.





We offer a selection of **DJ's** to suit all tastes (available for hire at £160):

- 1) DJ Jaxson (djjaxson@icloud.com) an open format DJ, plays vocal house, classic house, commercial house, chart Hip Hop, RnB and Afrobeat.
- 2) DJ Permy (**pghataorre@gmail.com**) plays the following: Mowtown, 70s Disco, POP, Hip Hop 90s, Club Classic, RnB 80s 90s and Bhangra.
- 3) Ally Byers (allybyers@gmail.com) Clubs Editor of Mixmag, has played the likes of the former Pacha London, Light Bar Shoreditch, Cafe De Paris, and a stack of venues up and down the country. Plays a total range, but left to his own devices, house, bass music, trap and plenty of vocally stuff. Loves a 90s sample.
- 4) Toothpaste DJs (Adam.Pierozynski@dhelix.com) play a variety of genres, usually ranging from indie rock/ New Wave/ 90's Brit Pop to Motown/Disco, Hip Hop/RnB, Garage and Dance/House. They can also tailor their set to suit the customer's needs and are happy to take requests and incorporate them into the set.
- 5) Davide Sonten (**contact@davidesonten.com**) will take you to a Music journey where it will be difficult not to dance and you feel like to be in Ibiza or Miami....He will spin tunes from Deep House, House, House Classics until Tech House and Techno...You will spend few hours of unstoppable Pure House Party Fun!!

Please feel free to contact the DJs on the list but please do book the DJ directly with us via <a href="mailto:ahov@batterseabarge.com">ahov@batterseabarge.com</a>.



## Access to the PA:

Should you require access to the PA for anything apart from plugging in an i-pod/laptop, you will need to contact our sound engineer directly. His fees range from £80.

If you need to access our PA for a laptop, i-pod or microphone, we will need a £50 refundable cash deposit on the night. This might be forfeited should there be any liquid near the desk or damage.

# **Technical Specification**

# SOUND, LIGHTING & GENERAL SPEC

- Yamaha 01v96 desk with 16 xlr input channels broadcasting sound to:
- 2 active front of house speakers
- 2 subs
- 1 monitor
- Inbuilt ceiling room speakers
- Overhead dimmable spots
- 6 LED side lights
- 2 LEDS & 6 spots shining on to the stage all controlled by software
- Leads for musical instruments, PCs, game consoles and music players

Projector: £30 Microphone: £20

Unlimited popcorn: £1 per person (minimum of 50 people)





#### **WEDDING MENU**

Clients can pick two options (a meat + vegetarian OR two vegetarian) from the following options for £35 per person.

We can also offer alternative menus to suit, e.g. curries, finger buffets, hot buffets and other types of cuisines.

#### **Starters**

- Smoked salmon served with rocket & salad leaves
- Duck liver & cognac pâté served with freshly baked potato & onion sourdough bread
- Goats cheese served with a red onion chutney, rocket and salad leaves
- Halloumi salad served with a red onion chutney, rocket and salad leaves
- Vegan scotch egg served with a red onion chutney, rocket and salad leaves
- Mushroom pâté served with freshly baked potato and onion bread



#### Mains

- Steak onglet (medium rare) served with new potatoes, roasted cherry tomatoes and green beans
- Chicken stuffed with blue cheese, wrapped in bacon and served with new potatoes, roasted cherry tomatoes and green beans
- Vegetable tart served with new potatoes, roasted cherry tomatoes and green beans
- Vegetarian nut roast served with new potatoes, roasted cherry tomatoes and green beans
- Pearl couscous & halloumi salad

#### **Desserts**

- Cheesecake
- Eton mess
- Lemon posset
- Sticky toffee pudding served with ice cream
- Chocolate brownie and ice cream







#### **FINGER FOOD**

#### Under 40 people or under £15 per person:

• Fish goujons • Olives • Samosas • Chicken bites • Pakoras • Chips • Halloumi goujons

## Finger food & canapés menu

## Minimum 40 people - From £15 to £35 per person

We would recommend that you choose between 6 - 10 items per person. We will get back to you with a price. Alternatively please give us a budget and how many people you would like to cater for and we will get back to you with suggestions.

#### Luxury:

- Free-range beef sliders on freshly baked brioche
- Halloumi sliders on freshly baked brioche
- Mini hot dogs with handmade chipolatas on fresh brioche buns
- Satay skewers free-range chicken
- Mozzarella & beef tomato with basil & olive oil
- Smoked salmon
   Steak
- Mini British peppered steak pies
- Mini British chicken & bacon pies
- Halloumi fries
   Halloumi goujons
- Mini fish, chips & tartare sauce
- Rocket & parmesan salad
- Pearl couscous & leaf salad (other salads available upon request)
- Butcher cured ham Meat board Cheeseboard

#### **Blinis:**

Goats cheese & red onion
 Smoked salmon & cream cheese
 Smoked mackerel & horseradish

#### Canapés on rye / sourdough:

- Smoked salmon & cream cheese Butcher cured ham & mustard
- Cucumber & cream cheese Smoked mackerel & horseradish
- Mushroom pâté

#### Regular:

- Chicken bites
   Fish goujons
   Pakoras
   Samosas (veg & meat)
- Chips Hummus & fresh sourdough Crudités & dips Crisps Peanuts
- Vegan scotch eggs
   Freshly baked potato
   onion sourdough

#### **Desserts:**

Macaroons
 Brownies
 Petit fours
 Mini cheesecake selection





## **Confirmation & cancellations:**

Please note that all reservations are only confirmed upon payment. We are unable to hold dates unless agreed.

All payments are non-refundable unless they are part of a refundable deposit towards minimum spends / numbers.



## **Contact:**

For further information, please do get in touch:

- Email us at ahoy@batterseabarge.com
- Call us on 020 7498 0004
- Or come visit us at Nine Elms Lane, London SW8 5BP

Full details on how to find us are on our website at www.batterseabarge.com.

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