

PATCH EVENTS

UNFORGETTABLE EVENTS
START HERE



We are PATCH EVENTS.

We create bespoke experiences that are seamless, stylish and above all, unforgettable. Whether hosting a corporate gathering, private celebration, or networking event, we bring your event to life with personality, creativity and expert execution.

WATCH OUR SHOWREEL →



Where Atmosphere Meets Experience



PATCH East

80 - 84 Leadenhall Street, London EC3A 3DH

From the city sophistication of St. Paul's to the vibrant energy of East London, our spaces are designed to bring events to life.



PATCH St. Paul's

58 - 60 Carter Lane, London EC4V 5EA

PATCH St. Paul's

📍 58 - 60 Carter Lane, London EC4V 5EA

👤 Up to 350 guests

A dynamic venue in the heart of the City, where every event feels one of a kind

Just moments from the iconic St. Paul's Cathedral, PATCH St. Paul's blends bold, contemporary design with a welcoming, sociable atmosphere. From its Shoreditch-inspired DJ bar to its stylish cocktail lounge, the venue offers a vibrant backdrop for any occasion.

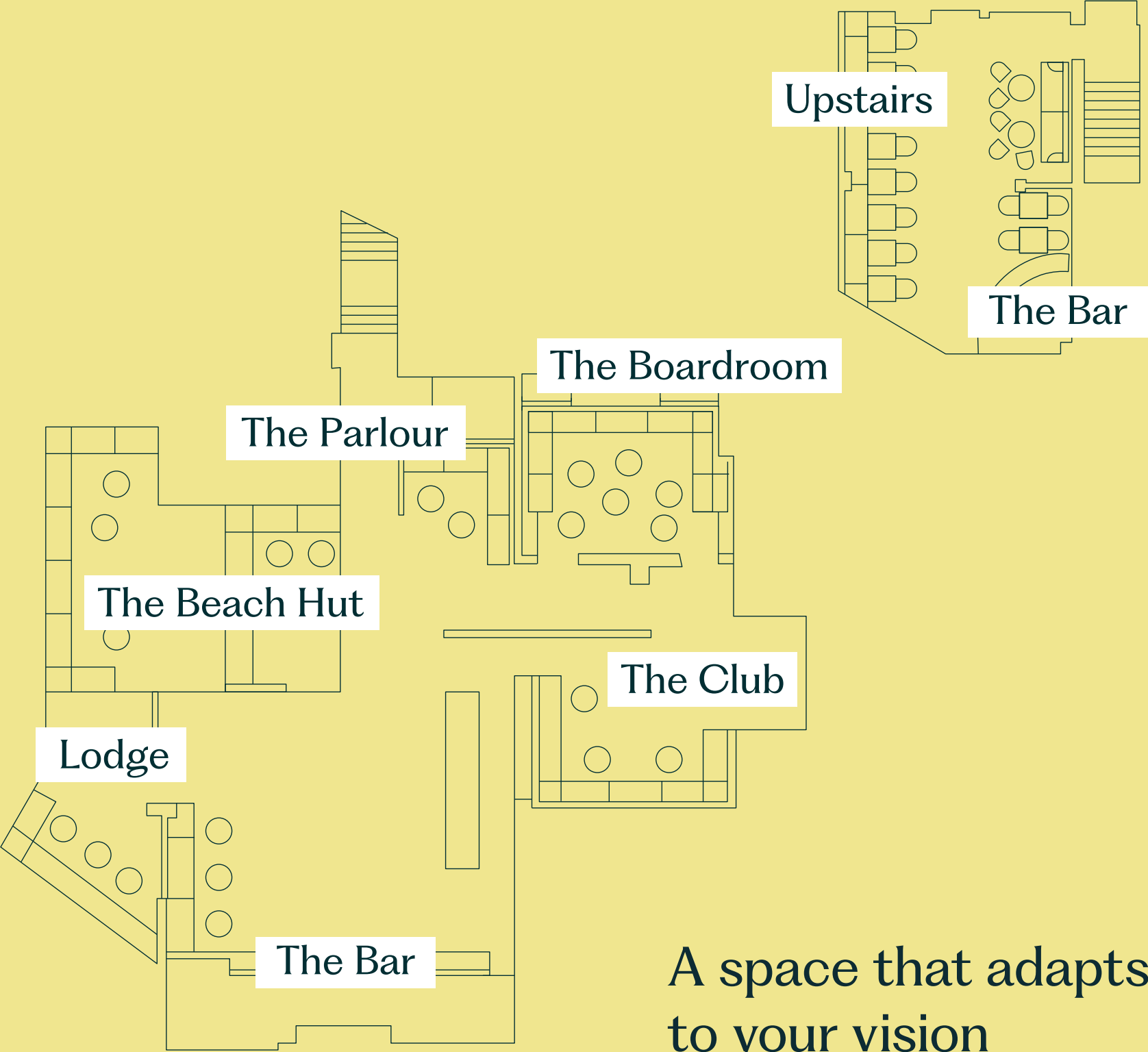
With a flexible, multi-room layout and capacity for 10 to 350 guests, it's perfectly suited for everything from intimate gatherings to large-scale celebrations. Whether you're planning a networking night, a product launch or a private party, PATCH St. Paul's delivers a memorable setting with flair, energy and impeccable service.

AT A GLANCE

- Host up to 350 guests
- 4x uniquely styled spaces
- Cocktail bar, dining spaces & dancefloor
- Tailored catering & drinks packages
- Late license
- Prime London location
- Live music / DJ available
- Photobooth
- AV & PA equipment
- Customer Wifi



PATCH St. Paul's



A space that adapts
to your vision

PATCH St. Paul's is made up of a collection of characterful rooms, each designed to suit a different pace and moment in your event. Whether you're after the buzz of a cocktail bar, a relaxed lounge for conversation, or a vibrant space for dancing, the layout flows effortlessly to match the mood you want to create.

From standing receptions to seated dinners and live presentations, this venue flexes to fit your format—making it as versatile as it is memorable.”

Lounge	Seated 30 / Total 60
Main Bar	Seated 120 / Total 290
Exclusive Hire	Seated 150 / Total 350



Find PATCH St. Paul's

58 - 60 Carter Lane, London EC4V 5EA

Nearest stations

Tube: Blackfriars, St Paul's & Mansion House
Train: City Thameslink & Blackfriars

Contact PATCH St. Paul's

hello@patch-events.co.uk
0207 236 4466

YOU BRING THE GUESTS WE'LL BRING THE WOW

What to expect:

A Bespoke Experience

We'll craft every detail to your liking. Anything is possible.

A Friendly Team

A personable service that makes planning stress-free.

Stylish Spaces

Event-ready spaces filled with charm and personality.

Expertly Crafted Menus

Cocktails and culinary delights that captivate every palate.

Inclusive events, exclusive vibes

Whether it's an intimate gathering or a large-scale celebration, we create tailored experiences for every occasion. No event is too big, too small, or too out-there—we make it happen.

Birthday Parties

Corporate Team Socials

Product Launches

Networking Events

Engagement Parties

Weddings

Anniversary Celebrations

Fashion Show Afterparties

Brand Activations

Private Dining Experiences

Christmas Parties

Summer Soirées

Award Ceremonies

Industry Mixers

Bar/Bat Mitzvahs

Influencer & Press Events

Retirement Parties

Charity Fundraisers

Themed Nights

University & Alumni Reunions

Prom & Graduation Parties

Film & TV Wrap Parties

Supper Clubs

& much more



THAT'S ENTERTAINMENT

Take your event to the next level with
custom entertainment options:



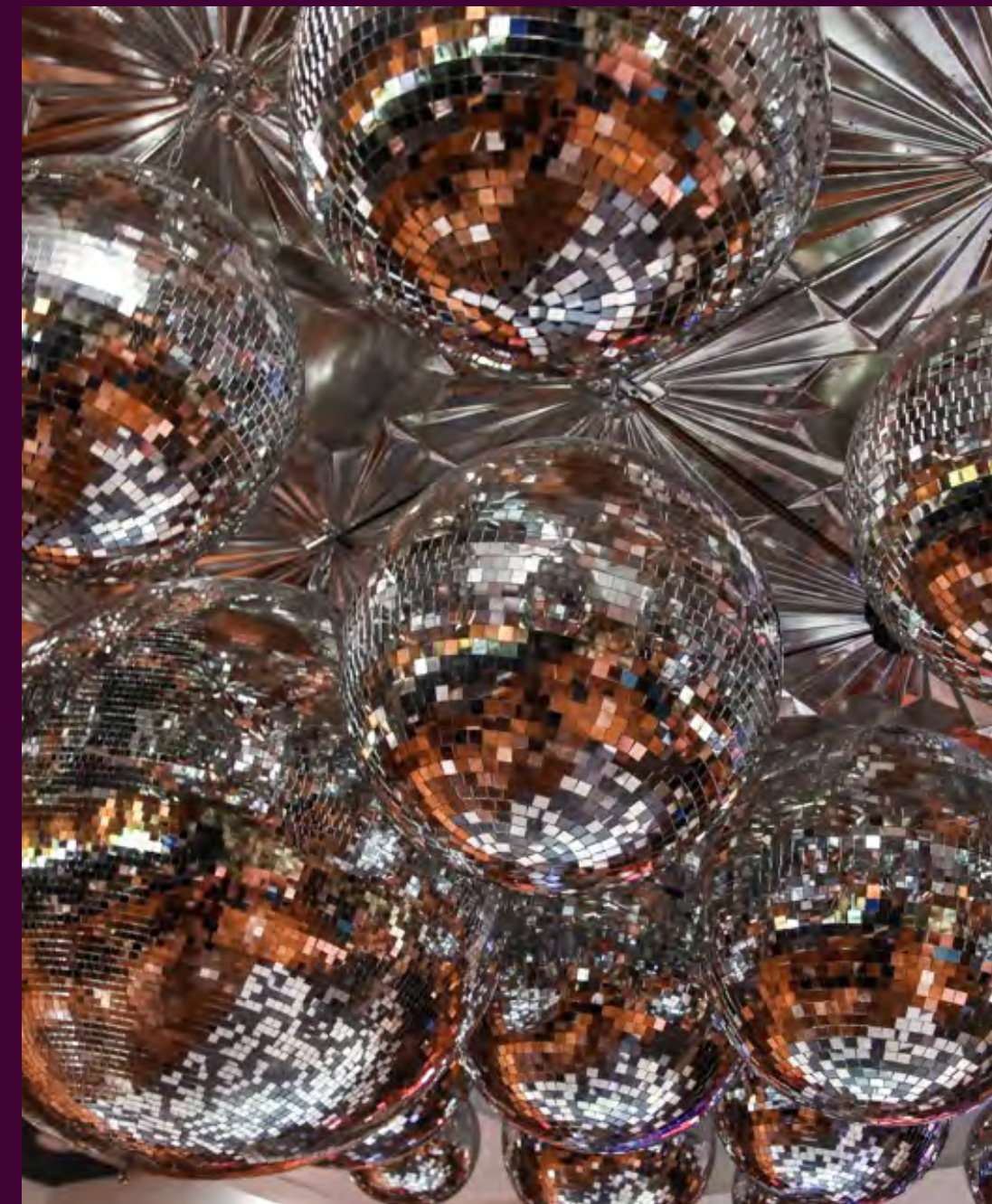
Resident DJs & Live Music

Set the perfect vibe with our in-house
musical entertainment



Photo Booths & Pro Photographers

Capture the night in style



Themed Decor & Bespoke Styling

Transform the space to match your vision



Signature Cocktails & Themed Menus

Custom cocktails, curated bites, and
personalised experiences

FOOD

& DRINK



Show-Stopping Cocktails.
Crowd-Pleasing Plates.



ELEVATED EATS

Big on flavour. Designed to impress.
Exceptional food, thoughtfully curated to
bring people together and elevate every event.

Our food is as vibrant and versatile as our spaces—crafted to elevate every occasion. From beautifully presented canapés to bold bowl dishes, each menu is thoughtfully curated to surprise and delight, no matter the style of event.

Explore our curated menus, crafted to
suit every occasion and style of event:

- BREAKFAST & SANDWICHES

[View menu](#)

→
- FINGER FOOD & NIBBLES

[View menu](#)

→
- CANAPÉS

[View menu](#)

→
- BOWLS

[View menu](#)

→



DRINKS

NEXT-LEVEL TIPPLE

Beautifully balanced. Brilliantly bold. Great drinks bring people together—and we serve them with style.

Our menu is packed with creativity and crafted for every kind of celebration, from lively mixers to elegant dinners. From cocktails to mocktails, wine to whisky, we've got something that suits every taste and occasion.

Raise a glass to unforgettable moments with our premium drink selections:

- COCKTAILS

View menu

→
- WINE LIST

View menu

→
- BEER, CIDER & SOFTS

View menu

→



OUR HAPPY CUSTOMERS

“We had our wedding after party at PATCH and had an absolutely amazing night! The team was amazing from start to finish. The space was perfect and our guests loved the Photo Booth especially... Thank you again to the team.”

AMALA U —
WEDDING RECEPTION
PATCH EAST

“Your team were so efficient, friendly, and helpful. No request was too much trouble... The wait staff were brilliant at serving the food and drinks and were friendly and engaging with the customers. All staff involved really are a credit to your establishment.”

KIM WATKINS—
VERTIV CHRISTMAS PARTY
PATCH ST PAUL'S

“The place was buzzing, with lots of dancing — the layout was really conducive... The team looked after us from the early planning, with useful advice and patient answering of our many questions.”

STEVE O —
PRIVATE BIRTHDAY PARTY
PATCH ST PAUL'S

Read more reviews over on our website →

Even More Outstanding Reviews from our Satisfied Customers

PATCH East

designmy^{night}



342 reviews →



346 reviews →

PATCH St. Pauls

designmy^{night}



481 reviews →



514 reviews →

SELECTED CLIENTS



LET'S GET THE PARTY STARTED

Get in touch

Tell us what you're planning, and we'll handle the rest. It's that simple.

0207 236 4466

hello@patch-events.co.uk

Book Online

Visit our website to check availability and book your event instantly



BREAKFAST

Selection of hot & cold savouries, breakfast pots and more for a great way to start the day.

ROLLS & BAGELS

£6.00pp (Minimum 20 pieces of each option)

Smoked Salmon

Cream cheese, pickles & dill bagel

Smoked Bacon Breakfast Roll

Home-made fruit ketchup

Roasted Mushroom (VE)

Caramelised pumpkin hummus & pumpkin seed bagel

PASTRIES & BAKED GOODS

£6.00pp (Minimum 20 pieces of each option)

Selection of pastries and baked goods, served with butter and preserves

PORRIDGE & BOWLS, MUESLI & YOGURT

£6.00pp (Minimum 20 pieces of each option)

Bircher Muesli (VE)

With coconut milk, raisins, blueberries and toasted coconut

Buckwheat and Jumbo Oat Porridge

Honey & omega seed mix

Greek Yoghurt Pot (GF)

Topped with seasonal fruit compote and chia seeds

TEAS & COFFEE, PRESSED JUICES

£6.00pp (Minimum 20 pieces of each option)

Selection of assorted teas and juices, Caffe Americano

SANDWICHES

Freshly prepared and served with assorted gourmet crisps. Perfect for meetings, presentations and working lunches.

VEGETARIAN & VEGAN

£7.20pp (Minimum 20 pieces of each option)

Caramelised Red Onion Hummus

Sundried tomato, rocket

Egg Mayonnaise

Watercress, pea shoots

Halloumi

Crushed avocado, tomato, baby leaves

Mature Cheddar

Chutney, pickles

Roasted Mushroom & Miso Aubergine

Pickled cucumber

SWEETS

Selection of mini muffins, doughnuts & chocolate brownies

MEAT & FISH

£7.20pp (Minimum 20 pieces of each option)

Glazed Ham

Piccalilli

Hot Smoked Salmon

Creme fraiche, capers & dill

Classic Prawn Cocktail

Roast Chicken

Tarragon lemon mayo, baby leaves

Salt Beef

English mustard

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
All prices are inclusive of VAT + 10% service charge

CANAPÉS

Classic meets innovation for delectable bite-sized canapes

TRADITIONAL SAVOURY SELECTION

(54 pieces / 6 of each item) - £180.00

Foie Gras & Fig Jelly
on caramel biscuits

Crab & Lemon Zest
on Nordic rye breads

Goats' Cheese & Chive Tomato Breads

Lemon Cream & Smoked Salmon

Blinis

Marinated Anchovy & Horseradish
Cream Blinis

Marinated Crayfish Pepper Cakes

Mustard Chicken Rillettes
with paprika

Smoked Duck Breast
on onion cakes

Roquefort & Walnuts
on biscuits

PRESTIGE SELECTION

(54 pieces / 6 of each item) - £195.00

Dried Smoked Duck Breast
with cheese cream on buckwheat cakes

Walnut Biscuits
with an onion mixture, comté cheese and
walnut cream

Nordic Open Sandwiches
with citrus cream, marinated prawns

Soft Crab
Avocado mousse & pumpkin seeds on parsley
and pepper cakes

Olive Cakes
with tomato compote & mozzarella balls

Spinach Cakes
with pea cream, almond & cranberry mix

Multigrain Bread
with vegetable cream & parmesan cheese

Crumbles
with toasted bread, mango chutney, foie gras
& 5-pepper mix

Salmon Cream, Smoked Salmon &
Edamame Bean Blinis

VEGAN SELECTION

(36 pieces / 6 of each item) - £135.00

Courgette Shortbread &
Cucumber Hummus

Mini Carrot Tart
Lemon & ginger

Mini Tomato Tart
Piquillo & pepper

Mint Pea Muffin
Almond cream &
edamame bean

Polenta Curry
Olive & cherry tomato

Walnut Cracker
Avocado & almond

PETIT FOURS SELECTION

(48 pieces / 8 of each item) - £150.00

Crumbles
Lemon cream, lemon & orange zests

Hazelnut Cakes
Praline cream, almonds

Lime Financiers
Coconut pannacotta, raspberry jelly

Caramel Financiers
Milk chocolate-caramel cream, caramelised
pecan nuts

Choux
Vanilla cream, icing sugar & almond creams,
pear,
grilled almonds

Cocoa Financiers
Chocolate mousse, cocoa crumble

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

All prices are inclusive of VAT + 10% service charge

FINGER FOOD

£2.95 per piece (Minimum 25 pieces of each option)

MEAT & POULTRY

Bresaola Crostini

Goat’s curd, rocket leaves,
balsamic vinegar

Chicken Ballotine (GF)

Tarragon mayonnaise, crispy skin

Cocktail Sausage Roll

Caramelised onion jam

Gochujang Chicken Skewer (GF)

Sesame seeds, spring onion

Nduja Croquette

Paprika sauce

Pollock & Parsley Fishcake

Homemade tartare sauce

Sticky Pork Belly Bite (GF)

Smashed cucumber, sesame, chilli

Sticky Thai Chicken Bites

Sweet red chilli sauce drizzle

VEGETARIAN & VEGAN

Baby Aubergine Bites (GF, VE)

Tahini, micro herbs

Carrot Falafel (GF, VE)

Chermoula

Cauliflower Pakora

Coriander raita

Crispy Wonton Cups (VE)

Sauteed vegetables, micro herbs

Fried Halloumi Bites (GF)

Chilli jam

Gochujang Mushroom Skewer (VE)

Kimchi vegan mayonnaise,
sesame seeds

Mini Margherita Pizza

Shaved olives

Mozzarella Arancini

Arrabiata sauce

FISH & SEAFOOD

Dorset Crab Tart

Coriander, chili flakes

Miso Salmon Yakitori (GF)

Wasabi mayonnaise

Smoked Salmon Blinis

Crème fraiche, black lumpfish roe

Torched Smoked Mackerel

Beetroot horseradish, pumpernickel

Vodka-Flamed King Prawn

Chilli & mango chutney

DESSERTS - 20 FOR £50

Dark Chocolate Coated Strawberry

(GF, VE)

Espresso Martini Shot (VE)

Macaroons

Chocolate, pistachio, raspberry,
vanilla

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

CASUAL BITES & NIBBLES

SLIDERS & BAOS

£3.25 per piece

(Minimum 25 pieces of each option)

Beef Slider

Cheddar, tomato relish

Buttermilk Chicken Slider

Sriracha mayonnaise

Moving Mountains Plant-Based Slider (VE)

Tomato relish

Pork Belly Slider

Plum sauce

Korean Chicken Bao

Pickled cucumber, sriracha mayonnaise

PIZZETTE

£13.50 each

Margherita (V)

Mushroom & Shallots (VE)

N’duja (£1.00 supp.)

FRIES & SIDES

£5.75 each

Halloumi Fries (V)

Skin-on Fries (VE)

Sweet Potato Fries (VE) Truffle

Fries (VE)

NIBBLES

£5.00 each

Marinated Olives

Padron Peppers

Pita Bread & Hummus

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

All prices are inclusive of VAT + 10% service charge

BOWLS

Delicious and satisfying mini hot bowl meals, perfect as a light bite or pair with canapés & sliders for a more substantial offer.

£5.50 per bowl (Minimum 25 bowls of each option)

Orders must be placed five working days before the event date.



FISH & SEAFOOD

- Atlantic Cod**
Craft beer batter, skin on fries, crushed peas
- Cured Chalk Stream Trout**
Beetroot and seasonal citrus salsa, frisée
- Fish Pie**
Cod, smoked haddock & salmon, golden mash topping
- Salmon Poke Bowl**
Avocado, kimchi cabbage edamame
- Salt & Pepper Chilli Squid Salad**
Thai chilli sauce

MEAT & POULTRY

- Chicken Caesar Salad**
Smoked bacon, parmesan croutons
- Chicken Fajitas**
Guacamole, salsa, sour cream
- Chicken & Mushroom**
Dijon mustard, pastry topping
- Lamb Kofta**
Cous cous, chilli sauce, garlic yoghurt, coriander
- Steak & Chips**
Bearnaise sauce

VEGETARIAN & VEGAN

- Jackfruit & Pumpkin Curry** (GF, VE)
Coconut rice, crispy shallots
- Mac ‘n Cheese**
Toasted garlic breadcrumb
- Ricotta Gnocchi**
Brown butter, crispy sage
- Salt & Pepper King Oyster Mushroom** (VE)
Thai chilli sauce
- Wild Mushroom Risotto**
Parmesan crisp

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
All prices are inclusive of VAT + 10% service charge

COCKTAILS

Beautifully balanced. Brilliantly bold. Great drinks bring people together—and we serve them with style.

HOUSE COCKTAILS

All £14.00

Aperol Spritz

Aperol, prosecco, soda

Bramble

Gin, crème de cassis, lemon, blackberry

Daiquiri

Rum, lime, sugar, stright up or on the rocks

Espresso Martini

Vodka, espresso, Mr. Black cold brew coffee liqueur

Hugo Spritz

St. Germain elderflower liqueur, prosecco, soda, mint

Mojito

Rum, lime, sugar, mint

Negroni

Gin, Campari, sweet vermouth

Old Fashioned

Bourbon, orange bitters, brown sugar

PATCH Margarita

Tequila, Velvet Falernum liqueur, lime

Pimm’s

Pimm’s, lemonade, cucumber, mint, orange, strawberry

Spiced Margarita

Tequila, Triple Sec, chilli syrup, lime

Seasonal Martini

Vodka, fruit puree & liqueur

Seasonal Bellini

Prosecco, fruit puree & liqueur

Whisky Sour

Whisky, lemon sugar, Angostura Bitters

MOCKTAILS

All £6.00

Virgin Clover Club

Tanqueray 0%, lemon, raspberry

City Breeze

Lychee, guava, pineapple juices & lime

Cranberry Spritz

Cranberry juice, lime, mint leaves, vanilla & soda

Tripple T

Seedlip non-alcoholic spirit, tangerine & thyme syrup & Fever Tree tonic

SHOTS

£6.00 each / 10 for £50.00

Agwa de Bolivia

Coca leaf liqueur

Cazacabel tequila

Coffee, honey & reposado

Lucky Sod

Vanilla & toffee Irish whisky liqueur

Scorch

Chilli & blood orange Scotch whisky liqueur

BESPOKE COCKTAILS

We offer all of our confirmed bookings a complimentary tasting session where our events planners assist on the choices to match your theme and bring your vision to reality.

WINE LIST

WHITE	175ml	Bottle
Vin de La Maison	£7.50	£30.00
Domaine de La Motte Sauvignon Blanc, Soth West France (VE)	£8.00	£32.00
La Di Motte Pinot Grigio, Friuli-Venezia Giulia Italy (VE)	£9.00	£35.00
Rising River Chenin Blanc, Western Cape South Africa (VE)		£37.00
Sebastiani Chardonnay, California USA (VE)		£44.00
Abellio Albarino, Rias Biexas Spain		£46.00
Swift Sure Sauvignon Blanc, Marlborough New Zealand (VE)		£49.00
Famille Descombe Petit Chablis, Burgundy France (VE)		£57.00

ROSÉ	175ml	Bottle
Domaine de La Motte Rosé, South West France (VE)	£7.50	£30.00
Mirabeau Classic Cotes de Provenece Rosé, Provence France		£55.00

(VE) Vegan | (O) Organic

RED	175ml	Bottle
Vin de La Maison	£7.50	£30.00
Domaine de La Motte Merlot, South West France (VE)	£8.00	£32.00
Callesella Negroamaro, Puglia Italy (VE)		£35.00
Domaine de Cibadies Pinot Noir, South West France (VE)		£39.00
Perica Vina Olagosa, Rioja Spain (VE)		£46.00
Finca Ambrosia 'Casa' Malbec, Mendoza Argentina (O)		£53.00

SPARKLING & CHAMPAGNE	125ml	Bottle
Botter Spumante Brut, Veneto Italy (VE)	£6.00	£32.00
Amore della Vita Prosecco Extra Dry, Veneto Italy (VE)	£7.00	£36.00
Amore della Vita Prosecco Rosé, Veneto Italy (VE)	£7.00	£36.00
Famille Descombe Cremant de Bourgogne Brut, Burgundy France (VE)		£50.00
Autreau-Roualet Brut Reserve, Champagne France (VE)		£66.00
Moët & Chandon Imperial Brut, Champagne France		£95.00
Veuve Clicquot Yellow Label Brut, Champagne France		£105.00

BEER, CIDER & SOFTS

DRAUGHT BEER	ABV	Vol.	Price
Camden Hells Lager	3.9%	570ml	£7.50
Camden Pale Ale	4.8%	570ml	£7.50

BOTTLE BEER	ABV	Vol.	Price
Becks	4%	275ml	£6.00
Becks Blue	0%	275ml	£6.00
Budweiser	4.5%	330ml	£6.50
Corona Extra	4.6%	330ml	£6.50
Corona Cero	0%	330ml	£6.50
Mahou 5 Estrellas	5.5%	355ml	£6.00
Modelo Especial	4.5%	330ml	£7.00
Peroni Nastro Azzurro	5%	330ml	£6.50
Peroni Gluten Free	5%	330ml	£6.50

NON ALCOHOLIC WINES	Vol.	Price
ZENO Alcohol Liberated Sparkling NV 2021 Spain	750ml	£36.00
ZENO Alcohol Liberated Sparkling Rosé 2021 Spain	750ml	£36.00
ZENO Alcohol Liberated White 2021 Spain	750ml	£28.00
ZENO Alcohol Liberated Red 2021 Spain	750ml	£28.00

CIDERS	ABV	Vol.	Price
Kopparberg Mixed Fruit	4%	500ml	£7.00
Kopparberg Strawberry & Lime	4%	500ml	£7.00

SOFT DRINKS	Vol.	Price
Belu Mineral Water Still or sparkling	330ml/ 750ml	£3.50 / £7.50
Coca Cola & Coke Zero Icon bottle	300ml	£3.50
Pressed Juices Apple,cranberry,orange, pineapple	300ml	£3.50

FAQS

Can I come and view the space/room in advance?

Yes, we encourage you to come in for a show-round to get an idea of the room dimensions, capacities and facilities.

Can I bring my own AV company?

Yes, we allow external suppliers such as AV companies to work alongside us, however, all risk assessments and delivery times must be communicated with us at least 5 days prior to the event.

Can you live stream events?

With assistance from Media Services, we can live stream events from our feature rooms. Clients will need to provide a live stream account from Vimeo or YouTube which we can synchronise with the feed. There is an additional charge for this service.

Can I bring my own caterers?

We have our own in-house caterers that can create bespoke menus to meet any budget and requirements but you are welcome to bring your own celebration cake

Do you have Wi-Fi?

We offer complimentary Wi-Fi to all our external clients.

How much will this cost?

When it comes to planning an event, it's important to be up front about your budget so we can craft a solution that makes the most of it. The cost will depend largely on the size of the event, the number of people staffing it, and the equipment needed.

Are the prices inclusive of taxes?

Yes, our prices are inclusive of VAT

Do I need to pay a deposit to secure a booking and when should the balance be paid?

To secure a booking we require a non-refundable deposit. This will guarantee the products or services you are booking for the date you require. The balance is due 2 weeks prior to your event date.

Can I deliver my items to the venue?

We have a dedicated event team who can set up our hire items at our venues (Delivery, Collection & Set Up Charges Apply). If you would like to set up your hire items yourself you can collect your and access the venue up to 3 hours prior o your event starting time

Is it possible to use any supplier for entertainment, games and music?

You can choose your own suppliers, as long as they comply with our health and safety regulations.

Are dogs allowed?

Yes, both Patch venues are dog friendly

Is smoking permitted?

There is a designated outside smoking area at both venues