PATCH EVENTS

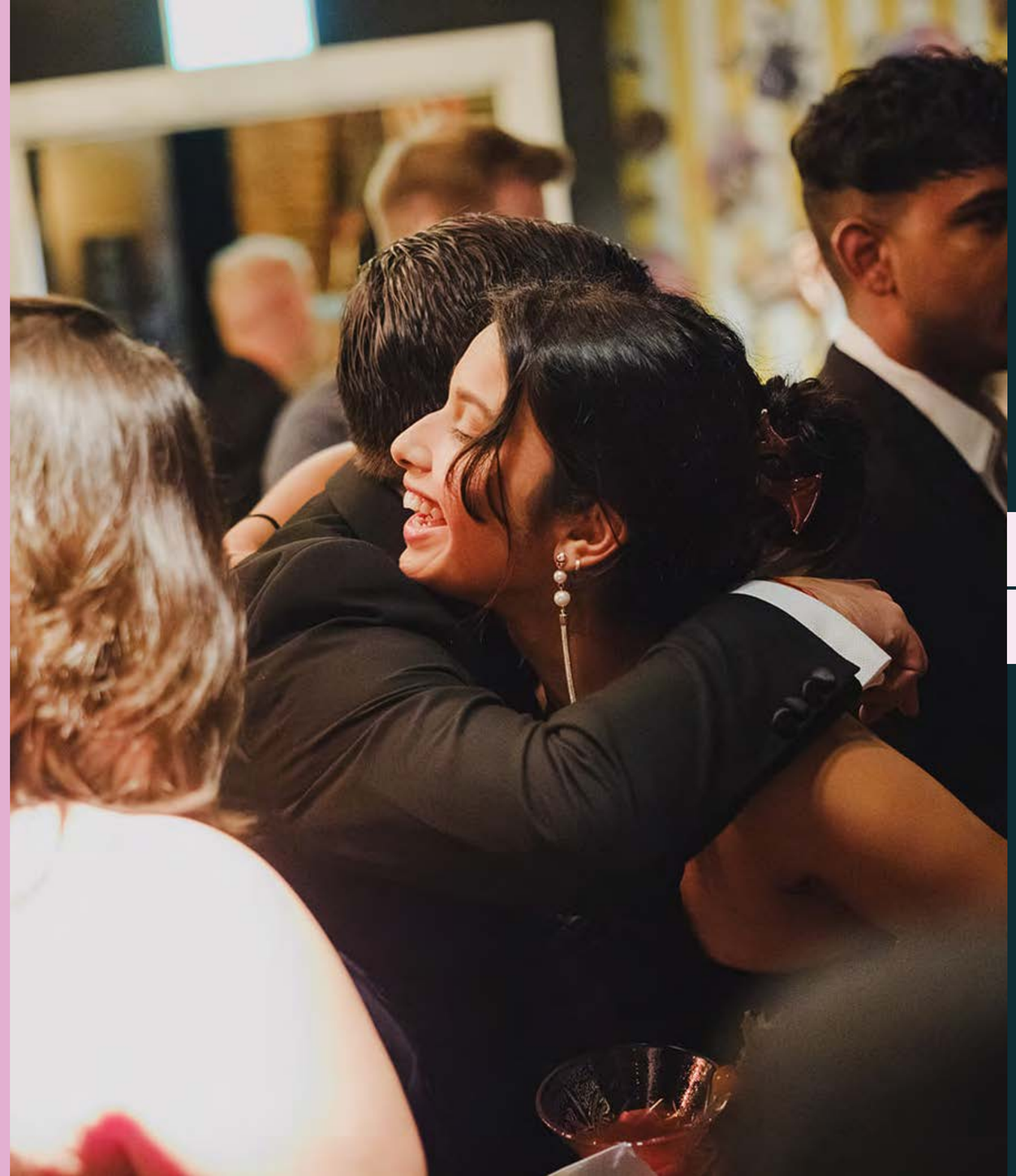
UNFORGETTABLE EVENTS
START HERE



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.

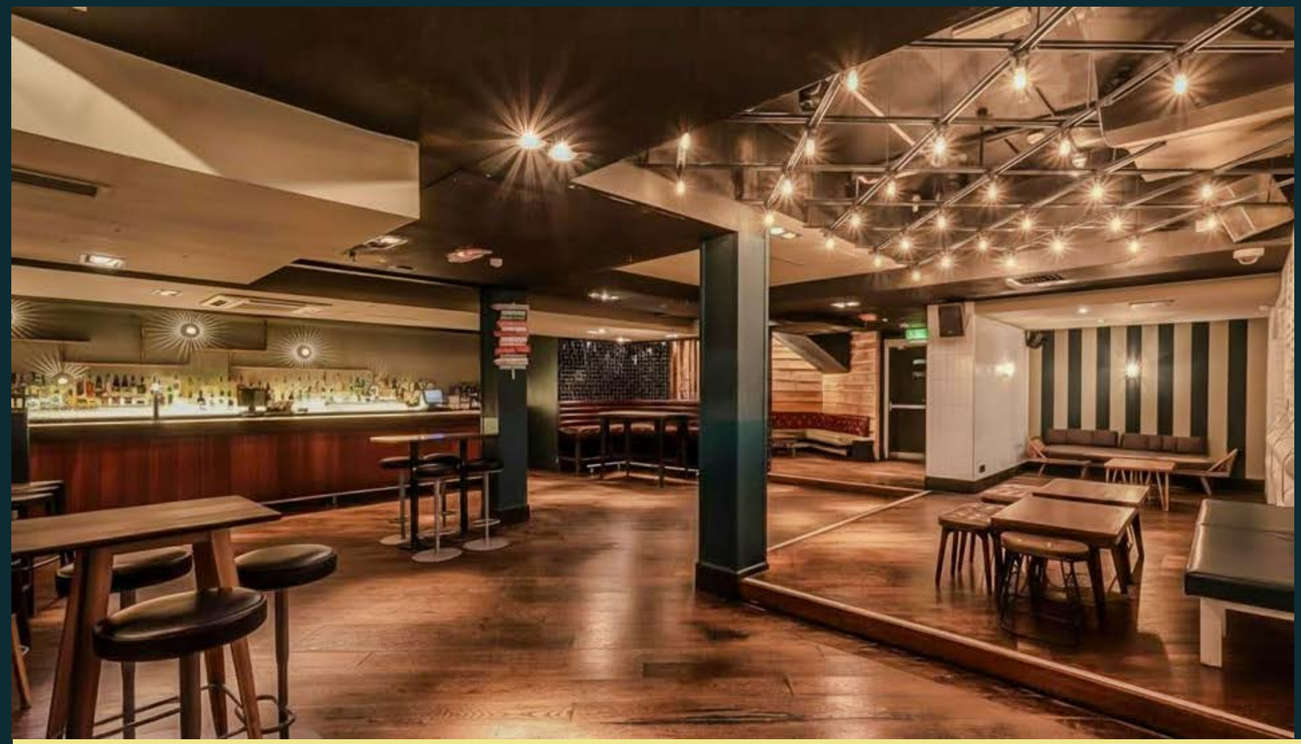
WATCH OUR SHOWREEL →



OUR SPACES

Where Atmosphere Meets Experience

In the city sophistication of St. Paul’s, our spaces are designed to bring events to life.



PATCH St. Paul’s

58 - 60 Carter Lane, London EC4V 5EA

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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

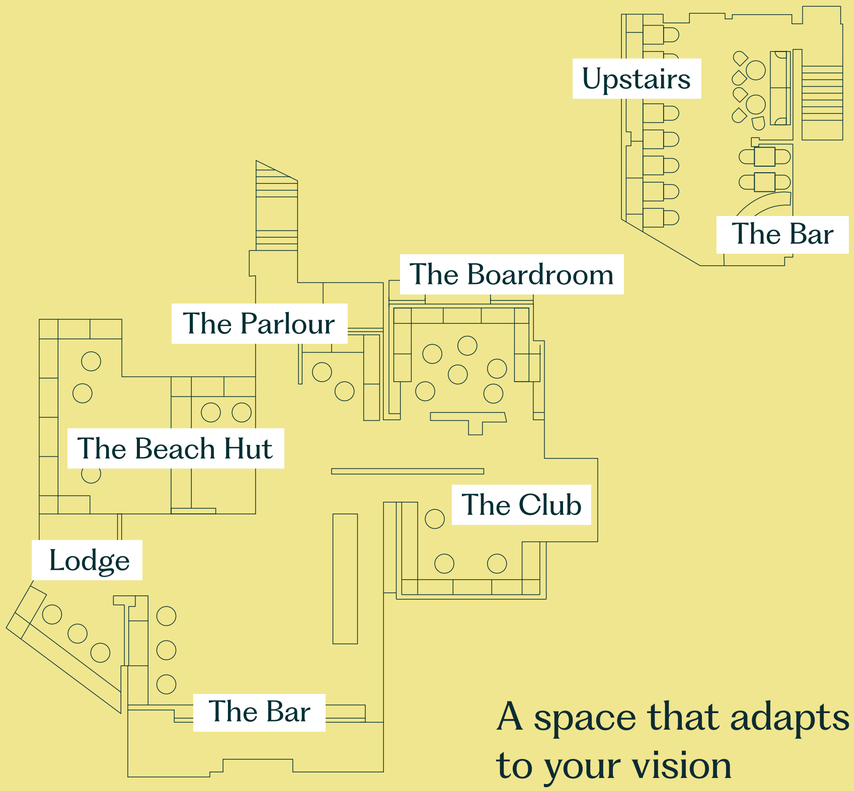
- Host up to 350 guests
- 4x uniquely styled spaces
- Cocktail bar, dining spaces & dancefloor
- Tailored catering & drinks packages
- Late license
- Prime London location
- Live music / DJ available
- Photobooth
- AV & PA equipment
- Customer Wifi







PATCH St. Paul's



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

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."



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.



FOOD

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 →

TESTIMONIALS

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 →

SELECTED CLIENTS

accenture Deloitte. AVIVA Bank of America AON J.P.Morgan Goldman Sachs TOKIO MARINE

Even More Outstanding Reviews from our Satisfied Customers

PATCH East

designmynight

342 reviews →

346 reviews →

PATCH St. Pauls

designmynight

481 reviews →

514 reviews →

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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

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

PASTRIES & BAKED GOODS

£6.00pp (Minimum 20 pieces of each option)

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

TEAS & COFFEE, PRESSED JUICES

£6.00pp (Minimum 20 pieces of each option)

Selection of assorted teas and juices, Caffe Americano

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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

(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 Rillette
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 6 almond creams, pear,
grilled almonds

Cocoa Financiers
Chocolate mousse, cocoa crumble

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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

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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.)

Prosciutto & Funghi

FRIES & SIDES £6.00 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

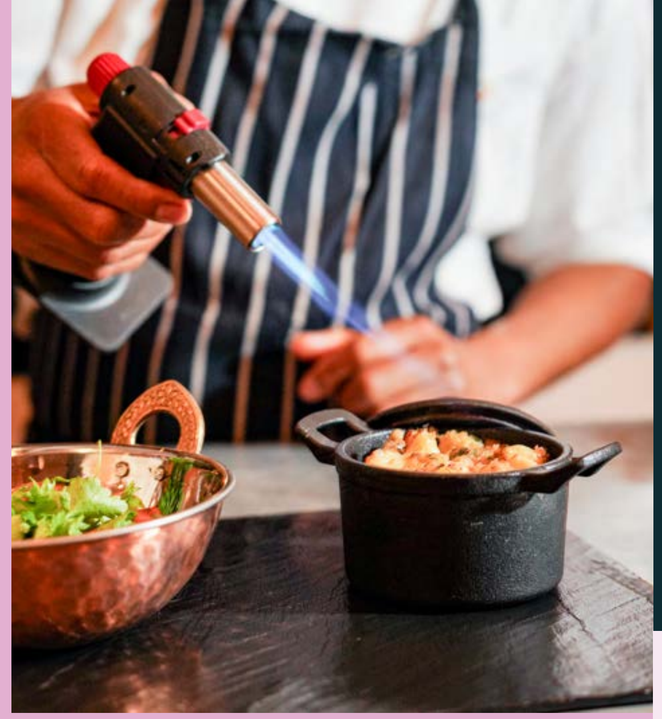
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BOWLS

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

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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

Appletini
Vodka, pressed apple juice, apple liqueur, lemon, maple syrup

Cosmopolitan
Absolut Citron, Cointreau, Cranberry juice, lime

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

Espresso Martini
Vodka, espresso, Mr. Black cold brew coffee liqueur

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

Passion Fruit Bellini
Prosecco, passion fruit puree & passion fruit liqueur

MOCKTAILS

All £6.00

Apple & Elderflower Cordial
Pressed Apple juice, elderflower cordial, soda water & fresh mint

City Breeze
Lychee, guava, pineapple juices & lime

Cranberry Spritz
Cranberry juice, lime, mint leaves, vanilla & soda

Virgin Clover Club
Tanqueray 0%, lemon, raspberry

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
Domaine de La Motte Sauvignon Blanc, South West France	£8.00	£ 32.00
Pelican Bay Chenin Blanc, Western Cape South Africa	£10.00	£ 36.00
Cá Di Sotto Pinot Grigio, Friuli Italy		£ 39.00
Swift Sure Sauvignon Blanc, Marlborough New Zealand		£ 46.00
Firestone Riesling, California USA		£ 48.00
Baixa Sirena Albarino, Rias Biaxas Spain		£ 50.00

ROSE'	175ml	Bottle
Domaine de La Motte Rosé, South West France Mirabeau	£8.00	£32.00
Roquerousse Rosé, Provence France		£55.00

(VE) Vegan | (O) Organic

RED	175ml	Bottle
Domaine de La Motte Merlot, South West France	£ 8.00	£ 32.00
Callesella Negroamaro, Puglia Italy		£ 36.00
Domaine de Cibadies Pinot Noir, South West France		£ 40.00
Perica Vina Olagosa Rioja Crianza, Rioja Spain		£ 46.00

SPARKLING	125ml	Bottle
Amore della Vita Prosecco Extra Dry, Veneto Italy		£ 36.00
Famille Descombe Cremant de Bourgogne Brut, Burgundy France		£ 55.00
Autreau-Roualet Champagne Brut Reserve, Champagne France		£ 70.00
Moët & Chandon Imperial Brut, Champagne France		£ 99.00
Veuve Clicquot Yellow Label Brut, Champagne France		£ 120.00

BEER, CIDER & SOFTS

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

DRAUGHT BEER	ABV	Vol.	Price
Camden Hells Lager	3.9%	570ml	£8.00
Camden Pale Ale	4.8%	570ml	£8.00

CIDERS	ABV	Vol.	Price
Kopparberg Crispy Apple	4%	500ml	£8.00
Kopparberg Mixed Fruit	4%	500ml	£8.00
Kopparberg Strawberry & Lime	4%	500ml	£8.00

BOTTLE BEER	ABV	Vol.	Price
Becks	4%	275ml	£6.25
Becks Blue (Alcohol Free)	0%	275ml	£6.25
Budweiser	4.5%	330ml	£6.50
Corona Extra	4.6%	330ml	£6.50
Corona Cero	0%	330ml	£6.50
Mahou	4.5%	355ml	£6.50
Modelo Especial	5.5%	330ml	£7.50
Peroni Nastro Azzurro	5%	330ml	£6.75
Peroni Gluten Free	5%	330ml	£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