



PECKHAM ARCHES

Peckham Arches is a 600 capacity multifunctional event space with a covered and heated terrace, open fire grill, 2 cocktail bars, and a DJ booth overlooking the terrace. There is also a gallery space, 2 hireable archway rooms, and our cocktail bar and pizza kitchen next door, Skylarking. The space is perfect for christmas parties, team building workshops, festive lunches, corporate drinks, award ceremonies, live music, brand activations, screenings, exhibitions, and supper clubs.

Situated beneath Peckham Rye Overground, the venue is very easy to get to and well connected to the rest of London. Peckham Arches is on ground level, accessible from Blenheim Grove and has wheel chair access via both entrances.



AVAILABLE TO BOOK:

- The covered & heated cocktail terrace
- The Dark Arch
- The Glass Arch
- Gallery
- Whole venue

FEATURES:

- All weather heated & covered terrace
- Open fire kitchen
- 2 cocktail bars
- Soundsystem & PA
- TVs, AV & Karaoke
- Pioneer DJs
- Pool Table
- Street food trader space

HOW TO FIND US:

- 1 min walk from Peckham Rye Overground
- Accessible from Blenheim Grove

Address:

4-5 Dovedales Trading Estate
London
SE15 4QN

PROPOSED VENUE TRANSFORMATION:



THE TERRACE

Both covered & heated during winter, our terrace is an al fresco space filled with plants and punctuated with an incredible open wood kitchen.

Perfect for:

- Outdoor activities
- Workshops
- Large scale parties

Capacity

- Standing: 300
- Seating: 200
- Hybrid: 250

Features

- Mix of high and trestle tables
- Pool table
- Cocktail bar
- Heating & Blankets available



THE GLASS ARCH & BAR

The Glass Arch is the Arches' hidden gem, with a speakeasy cocktail bar, hanging plants, and a glass panelled front.

Perfectly suited for:

- Meetings
- Team Building Activities
- Cocktail parties
- Drinks receptions
- Team meals

Capacity

- Standing: 100
- Seated: 40-80

Features:

- PA & Soundsystem
- Private bar



THE DARK ARCH

Quiz, Comedy, Karaoke, Talks

Perfect for:

- presenting
- conferences
- screenings
- Evening parties
- karaoke

Features

- TV & AV
- Soundsystem & PA

Capacity

- Standing: 80
- Seating: 30-60



THE GALLERY

Our Gallery, with its revolving exhibitions curated by OHSB Projects, is a calming and neutral space.

Perfect for

- Mindfulness activities
- Breakout spaces.
- Exhibiting your own photos
- Photo opportunity

Capacity

- Standing: 80
- Seated: 30-60

Features

- Wall mountings for photos & artwork
- Revolving exhibition from OHSB
- Full gallery lighting



SUMMARY OF SPACES

DARK ARCH	GLASS ARCH	GALLERY	TERRACE
Standing: 80 Seated (Theatre): 60 Seated (dining/cabaret): 30 Hybrid: 45 <i>Minimum Spend from £1000</i>	Standing: 100 Seated (Theatre): 80 Seated (dining/cabaret): 40 Hybrid: 70 <i>Minimum Spend from £2000</i>	Standing: 80 Seated (Theatre): 60 Seated (dining/cabaret): 30 Hybrid: 45 <i>Minimum Spend from £1000</i>	Standing: 300 Seated (Theatre): 250 Seated (dining/cabaret): 200 Hybrid: 250 <i>Minimum Spend from £6000</i>

WHOLE VENUE

Standing: 350
Seated: 350
Hybrid: 500

Minimum Spend from £10,000

FOOD OPTIONS:

IN HOUSE MENU

Bites
Pizzas
Mini Desserts

EXTERNAL CATERING

3 Course
Christmas Bowls
Christmas Canapes

PRIVATE CHEF / STREETFOOD

We work with an array of
Food traders & chefs capable of
Providing all types of cuisine



cater



PIZZA KITCHEN SAMPLE MENU

BITES

Tomato & Mozzarella Arancini (V)

Mushroom & Truffle Arancini (V)

Courgette Chips (VE)

Nocellara Olives (VE)

Sauces

Picanté, Garlic & Herb, Sundried Tomato Pesto

PIZZAS

Margherita (V)

Tomato Base, Mozzarella, Basil

Vegan Margherita (VE)

Tomato Base, Vegan Mozzarella, Oregano, Fresh Basil

Napoletana

Tomato Base, Mozzarella, Anchovies, Capers, Black Olives

Five Cheese (V)

Mozzarella, Blue Cheese, Scamorza, Tallegio, Parmesan

Funghi (V)

Parmesan and Garlic Cream Base, Mozzarella, Chestnut Mushroom, Balsamic Glaze, Pine Nuts, Spring Onion

Roasted Aubergine & Kale (V)

Parmesan and Garlic Cream Base, Mozzarella, Roasted Aubergine, Crispy Kale, Sundried Tomato Pesto, Parsley

Asparagus & Parma Ham

Parmesan and Garlic Cream Base, Mozzarella, Roasted Asparagus, Parma Ham, Lemon Zest, Olive Oil

White Capricciosa

Parmesan and Garlic Cream Base, Mozzarella, Artichoke, Olives, Ham, Mushrooms

Nduja & Chilli

Tomato Base, Mozzarella, Nduja, Pickled Red Chilli & Red Onion, Garlic Sauce

Double Pepperoni

Tomato Base, Mozzarella, Italian spicy sausage, Pepperoni, Frank's Hot Honey

Chorizo & Peppers

Tomato Base, Mozzarella, Cooked Chorizo Sausage, Hot Cherry Bell Peppers

Napoli Salami

Tomato Base, Mozzarella, Thick Cut, Napoli Salami, Rocket and Parmesan Shavings

SALADS

Please ask a member of staff for this weeks salads



CHRISTMAS 3 COURSE MENU

cater

Christmas 3 Course

Starters

Golden beetroot tostada, avocado puree, soy lime dressing, toasted sesame, corn flowers (vg, gf)

Beetroot cured salmon, horseradish and dill crème fraîche, watercress, toasted rye

Baked diver scallop, nduja butter, persillade, bread crumbs

Chicken liver parfait, membrillo, Pedro Ximenez pickled grapes, brioche

Burrata, roast black figs, pistachio, chilli honey, mint (v)

Baked chevre, endive, pickled shallots, hazelnuts, rocket, mustard vinaigrette (v)

Jerusalem Artichoke and Parsnip Soup, Walnut Oil, Dukkha, Crispy Artichokes (VG, GF)

Mains

Roast duck, lavender honey glaze, crisp leg, roast chicory, blackberries, duck jus (gf)

Roast cod, charred hispi, mussel butter, saffron aioli, pink fir potatoes, pangrattato

Pressed pork belly, burnt apple, stuffed savoy cabbage, fennel, calvados jus (gf)

Pan roasted celeriac, beurre noisette, king oyster mushrooms, hazelnut puree, tarragon cream (v)

Hereford sirloin, Barolo braised short rib, horseradish cream, pomme anna, cimi di rapa

Dessert

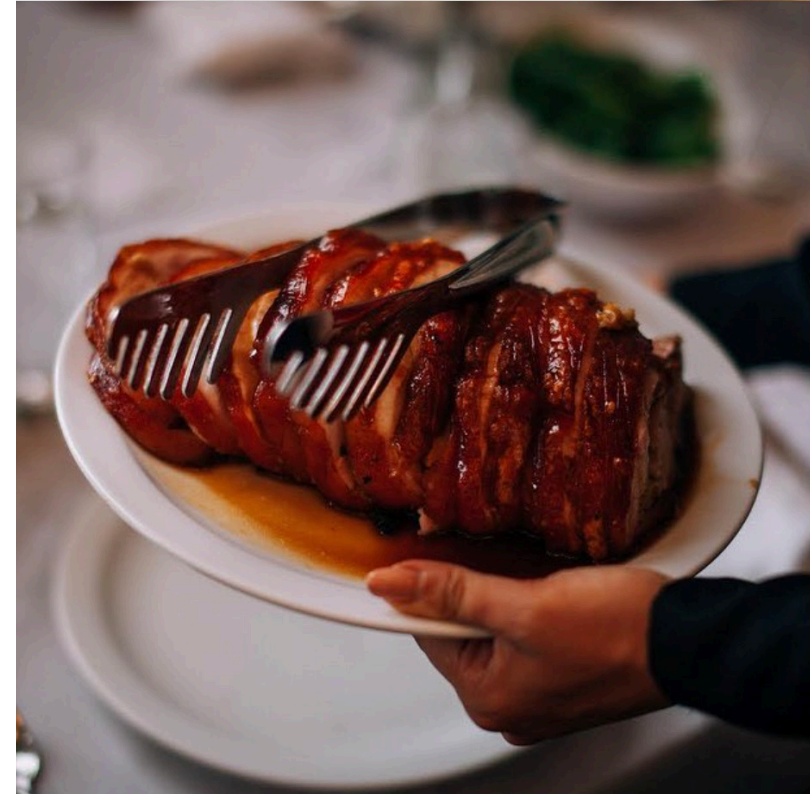
Vanilla panna cotta, poached rhubarb, ginger crumb (v)

Chilled rice pudding, strawberries, lemon balm (v)

Flourless dark chocolate cake, vanilla crème fraîche (v)

Black forest tiramisu, cherry, chocolate, espresso (v)

Sticky ginger cake, butterscotch, jersey cream (v)



CHRISTMAS BOWL MENU

cater

Christmas Bowls

Duck ragout, soft polenta, pecorino

Confit pork belly, roasted sprouts, cider jus

Beef short rib, sourdough, horseradish mustard

Fried chicken, bashed swede and carrots, chicken gravy

Smoked haddock rarebit, spinach and kale

Roast brill, shrimp butter, smoked almonds

Torched mackerel, pickled chilli, green olive

Prawns, gem wedge, Marie Rose

Roast pumpkin, sage and onion stuffing, beluga lentils

Onion velouté, king oyster mushroom, truffle, parmesan

Celeriac and olive oil terrine, pine nut crumble, salsa verde

Braised chicory, Colston Basset stilton, crispy chestnuts



CHRISTMAS CANAPE MENU

cater

Christmas Canapes

Beef tartare, dripping toast, shoestring fries

Chicken liver parfait, cranberry, pistachio dukkha

Nduja arancini, mustard aioli, parmesan

Barbary duck, walnut ketchup, celeriac remoulade

Smoked eel, apple, togarashi

Beetroot cured trout, horseradish, roe

Turbot slider, brown butter, lemon, Old Bay

Prawn ceviche, pomelo, corn tostada

Westcombe cheddar rarebit, mushroom ketchup, tarragon

Devilled Cacklebean egg, chives, chervil

Jerusalem artichoke tart, sage, hazelnut

Salsify, confit garlic, salsa verde



SAMPLE COCKTAIL MENU

Skylarking Margarita

El Sueno Blanco, Cointreau, Chambord, Lime, Agave, Homemade Oleo

Picanté

El Sueno Reposado, Chilli, Coriander, Lime, Agave

Pink Grapefruit Margarita

El Sueno Blanco, Pink Grapefruit, Lime, Agave

Passionfruit Mezcalita

Quiquiriqui Mezcal, El Sueno Blanco, Cointreau, Passionfruit, Lime, Agave

Rum Punch

Wray and Nephew, Bacardi, Pineapple juice, Orange Juice, Grenadine

Lychee Martini

Sapling Vodka, Lychee Liqueur, Lychee Juice, Lemon, Gomme

Espresso Martini

Sapling Vodka, Kahlua, Espresso & Gomme

Negroni

Tanqueray, Martini Rosso, Campari

SPRITZ

Aperol Spritz

Aperol, Prosecco Spumante Extra Dry, Orange Slice

Pink Gin & Strawberry Spritz

Bosford Pink Gin, Prosecco Spumante Extra Dry, Lemonade, Fresh Strawberries



SAMPLE WINE LIST

SPARKLING

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy
'Pot Luck' Pet Nat
Cremant

WHITE

Organic Macabeo, Familia Castaño, Murcia, Spain, '20
'Chin Chin' Vinho Verde, Quinta Do Emrizio, '21
Amie Organic Sauvignon Blanc '21
Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, '21
'Lugarara' Gavi di Gavi, La Giustiniana, Piemonte, Italy, '21

ORANGE

Pinot Gris Nouveau

ROSÉ

Garenne Syrah
Aime Organic Rosé, Languedoc, France, '21
Chateau Beaulieu

RED

Organic Monastrello, Familia Castaño, Murcia, Spain, '21
Montepulciano d'Abruzzo, Gran Sasso, Italy, '19
Aime Organic Red, Languedoc, France, '21
'Love Bite' Cinsault
Beaujolais Village
Rioja Reserva Izadi, Spain, '17



SAMPLE BEER & CIDER MENU

DRAUGHT BEER & CIDER

Coldharbour Lager Brixton Brewery 4.4%

Hepcat Session IPA Gypsy Hill Brewery 4.6%

XPA Five Points Brewing Co. 4%

Guinness 4.2%

Sassy Cider

BOTTLED BEER & CIDER

Corona

Peroni

Modelo

Neck Oil

Gamma Ray

Doombar

Budweiser

Daura Damm (GF)

Lucky Saint (0.5%)

Rekorderlig Strawberry & Lime



ADDITIONAL EXTRAS

At Peckham Arches, we offer a range of activities and entertainment that you can book as an addition to your event.

WORKSHOPS:

Wreath Making
Bauble Decorating
Ice Carving
Chocolate Making
Lights, Camera, Action
Lego Masters
Gingerbread House
Making

TEAM BUILDING:

Master of the Tasks
Qubed
Chain Reaction
Traitors
Challenge 100
Quid Games
Wall Street Winners
Generation Game

ENTERTAINMENT:

DJs
Karaoke
Comedians
Live Bands
Casino Games
Night at the Races
Ultimate Quiz
Arcade Games
Pub Olympics





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