



KIA OVAL
HOSPITALITY

ENGLAND VS INDIA
MEN'S TEST
31 JULY – 4 AUGUST 2025





KIA OVAL
HOSPITALITY



Rothesay
TEST MATCH

ENGLAND VS INDIA, TEST MATCH
31 JULY – 4 AUGUST 2025

	DAY 1 THURSDAY 31 JULY	DAY 2 FRIDAY 1 AUGUST	DAY 3 SATURDAY 2 AUGUST	DAY 4 SUNDAY 3 AUGUST
 The Duchy Suite Fine dining premium suite	£1,399pp	£1,399pp	£1,099pp	£799pp
 Executive Suites Full private experience	£1,399pp	£1,399pp	£1,099pp	£799pp
 The Roof Terrace Unbeatable and relaxed atmosphere	£1,199pp	£1,199pp	£899pp	£699pp
 Ashes Suite Classic Hospitality package	£999pp	£999pp	£699pp	£499pp
 Back of the Bowl Entry Level	£649pp	£649pp	£549pp	£399pp

All prices are per person
and exclusive of VAT





To check on latest availability or to make a booking, contact Liz Martinez-Gray, EMG EVENTS LTD , +44 (0) 208 468 7599, +44 (0) 7710 399408, liz@emgevents.co.uk www.emgevents.co.uk



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	THE EXPERIENCE	THE FOOD	THE DRINKS
 <p>Duchy Suite Minimum booking is 4</p>	<ul style="list-style-type: none"> • Our gourmet dining experience prepared by a Michelin Star Chef <ul style="list-style-type: none"> • Private tables in a pitch facing suite in our Galadari stand • Cricket legends appearance throughout the day • Allocated premium level padded seat directly outside on the Laker Balcony 	<ul style="list-style-type: none"> • Plated breakfast and three course lunch • A selection of cheese available during the afternoon <ul style="list-style-type: none"> • Contemporary afternoon tea 	<ul style="list-style-type: none"> • Paired fine wine list • Champagne served throughout the day • A selection of premium beers, Pimms, spirits and soft drinks • Seasonal cocktails made to order by our team of mixologists
 <p>Executive Suites Minimum booking is 20. Maximum booking is 30.</p>	<ul style="list-style-type: none"> • Private pitch facing facility at both either end of the ground, with balcony seating directly outside <ul style="list-style-type: none"> • Dedicated host to look after your guests throughout 	<ul style="list-style-type: none"> • A range of hot and cold breakfast options on arrival • Premium buffet lunch offer in Bedser Boxes, plated lunch offer in JM Finn Boxes <ul style="list-style-type: none"> • Traditional afternoon tea 	<ul style="list-style-type: none"> • Sparkling drinks reception • A selection of premium beer, wine, cocktails, spirits, Pimm's and soft drinks
 <p>Roof Minimum booking is 4</p>	<ul style="list-style-type: none"> • Our most iconic facility with an unbeatable atmosphere • Covered padded seats on our fourth-floor garden terrace 	<ul style="list-style-type: none"> • Delicious breakfast options on arrival • A variety of buffet stations for lunch with a live culinary experience <ul style="list-style-type: none"> • Traditional afternoon tea 	<ul style="list-style-type: none"> • Sparkling drinks reception • Premium beers, wines, Pimms, spirits, and soft drinks • Refreshing cocktails made to order by our mixologists
 <p>Ashes Suite Minimum booking is 10</p>	<ul style="list-style-type: none"> • Traditional round tables of 10 • 1st floor with padded seats on the second-floor balcony 	<ul style="list-style-type: none"> • A range of hot and cold breakfast items <ul style="list-style-type: none"> • Premium lunch buffet • Traditional afternoon tea 	<ul style="list-style-type: none"> • Sparkling drinks reception • A selection of premium beer, wine, spirits, Pimm's and soft drinks
 <p>Back of the Bowl Minimum booking is 4</p>	<ul style="list-style-type: none"> • Seats in the lower bowl with private pitch facing terrace facility 	<ul style="list-style-type: none"> • Breakfast pastries and coffee on arrival <ul style="list-style-type: none"> • Lunch and afternoon tea 	<ul style="list-style-type: none"> • A selection of premium beer, wine, Pimm's and soft drinks

Content, packages and pricing are subject to change

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