

SERATA HALL
207 OLD STREET
ECIV 9NR

020 3146 2124 SERATAHALL.COM





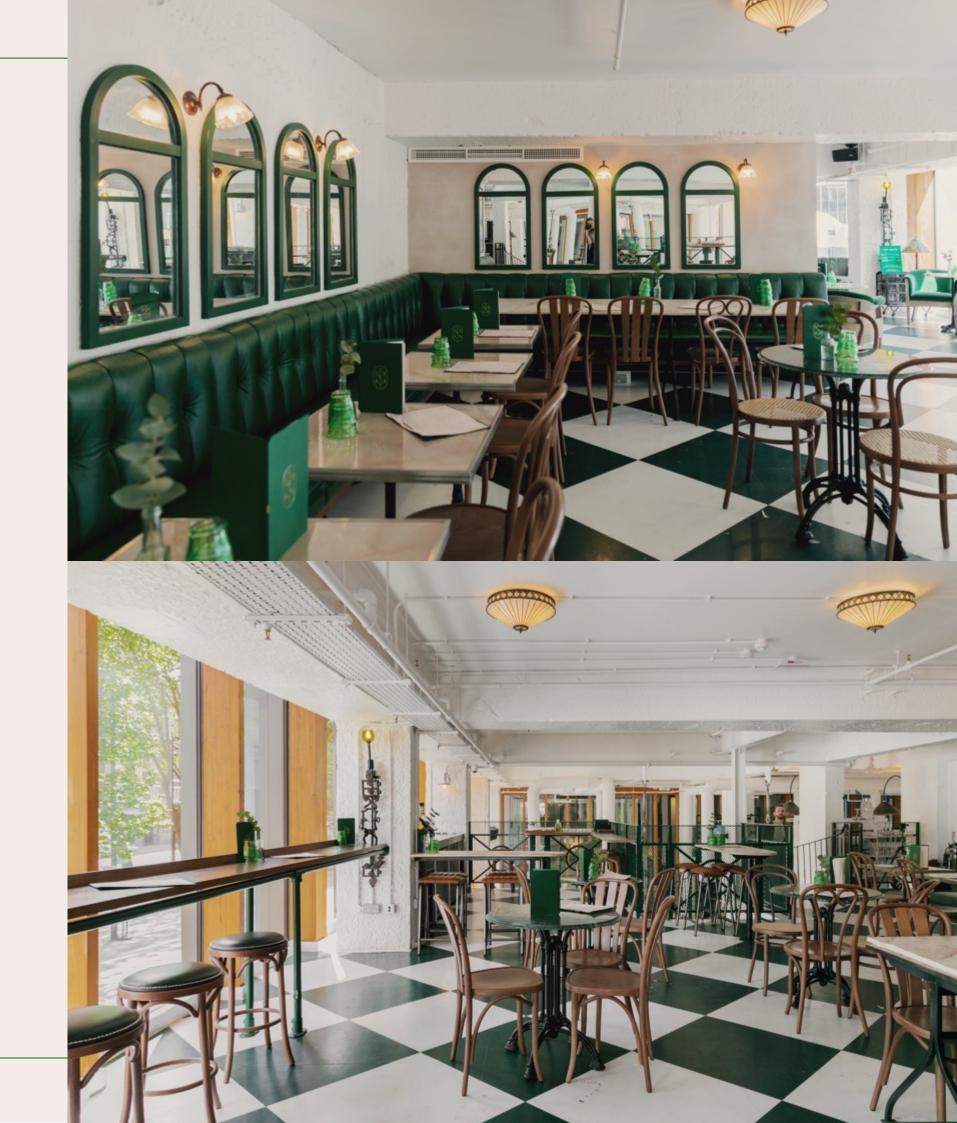


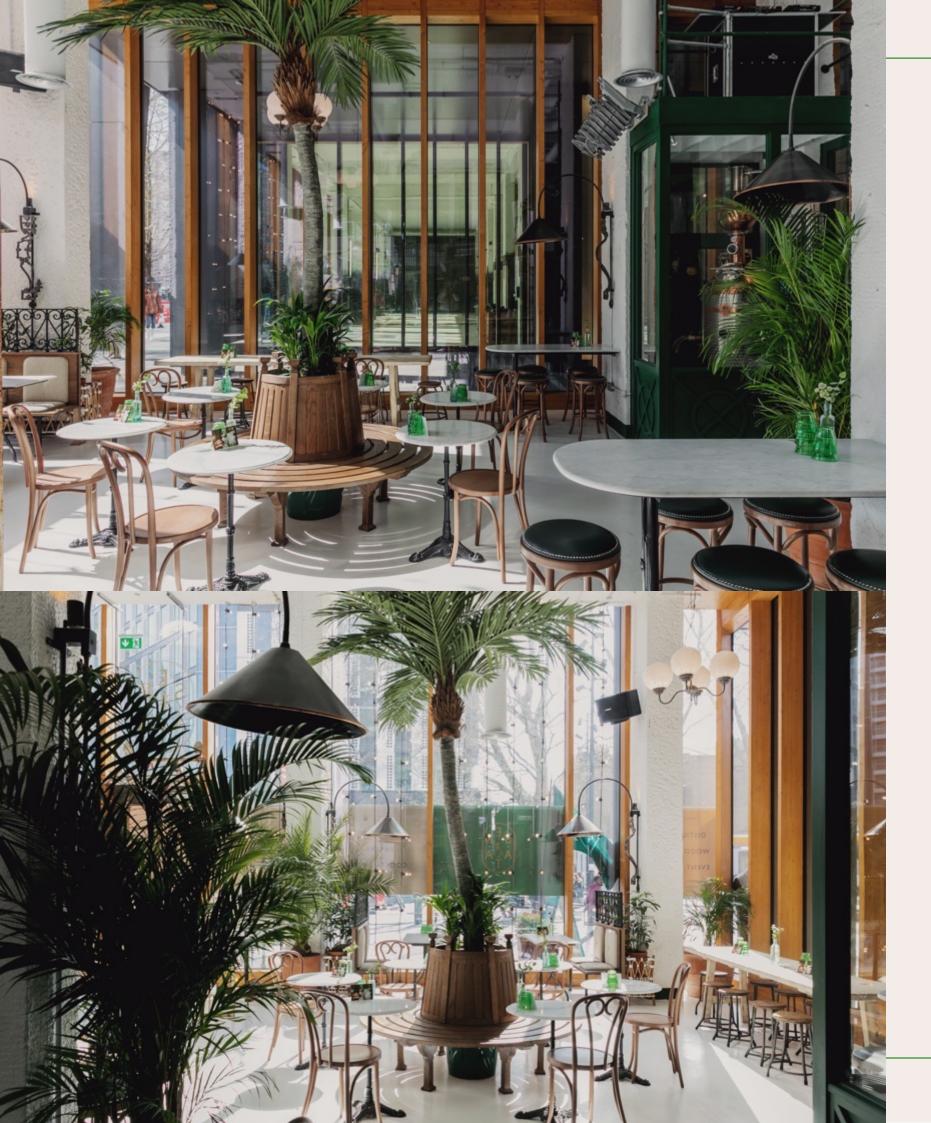
THE GALLERY

Our first-floor gallery has a capacity of 70 people standing or 60 people seated and has a private bar, which can be fully stocked and we can provide a private bar-tender.

The space works on a hire fee and minimum spend basis so please enquire for bespoke pricing that is based on the day of the week you go for.

To confirm any Christmas booking we simply require a 10% deposit with the final balance, along with food orders, due 2 weeks prior to your booking.





PALM TREE AREA

On the ground floor is our hugely popular Palm Tree Area. A versatile space which is perfect for a drinks and dinner parties.

The Palm Tree Area will comfortably fit 40 people in standing / 30 people seated.

The space works on a hire fee and minimum spend basis so please enquire for bespoke pricing that is based on the day of the week you go for.

To confirm any Christmas booking we simply require a 10% deposit with the final balance, along with food orders, due 2 weeks prior to your booking.

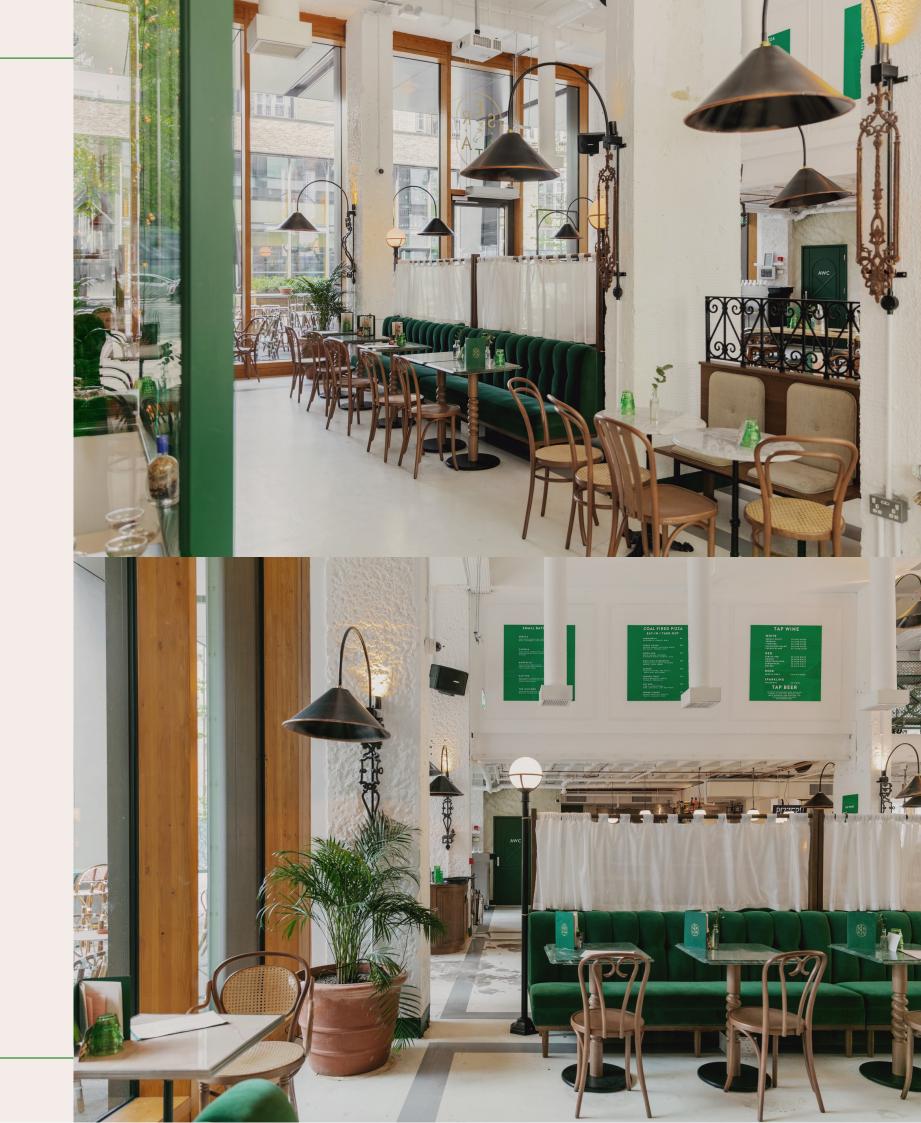
THE DISTILLERY & BOOTHS

Situated directly next to our Palm Tree area the Booths section is wonderful space for seated dinner or a standing drinks reception. You can easily seat around 40 people in here or 50 standing.

This area can be combined with the Palm Tree area to create a larger dining or standing area.

The space works on a hire fee and minimum spend basis so please enquire for bespoke pricing that is based on the day of the week you go for.

To confirm any Christmas booking we simply require a 10% deposit with the final balance, along with food orders, due 2 weeks prior to your booking.





BAKERY BAR

On the ground floor is our bakery and bar, a great space for a semi-private event with its own fully stocked bar and floor-to-ceiling windows overlooking Old Street. The space works well for large sit-down dinners, drinks parties and cocktail masterclasses. The space will comfortably fit 40 people in standing / 30 people seated across several tables.

The space works on a hire fee and minimum spend basis so please enquire for bespoke pricing that is based on the day of the week you go for.

To confirm any Christmas booking we simply require a 10% deposit with the final balance, along with food orders, due 2 weeks prior to your booking.

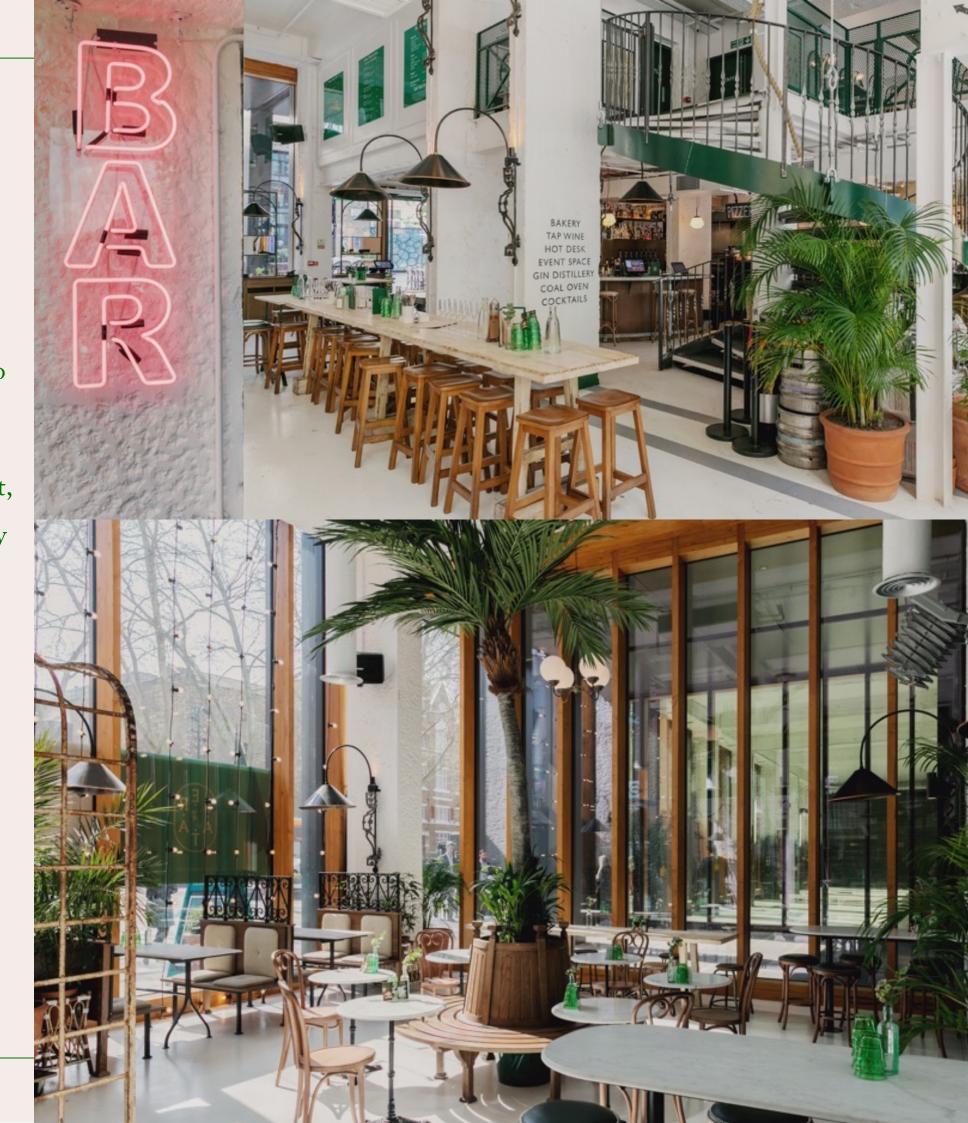
EXCLUSIVE WHOLE VENUE HIRE

The whole venue is available to hire exclusively and includes our large street level bar and first floor gallery. Capacity is 440 people with the addition of a large external terrace. We can also comfortably seat 200 guests for dining.

We can tailor the food and drinks to your event, or we have some great pre-order packages ready made for your event.

Perfect for Weddings, Christmas parties, corporate events, photo shoots and filming.

Contact us on bookings@seratahall.com or call us on 020 3146 2124 for details on hire fees and minimum spends.







CHRISTMAS FOOD

PARTITO ITALIANO

Lots of finger food and good to have over a drink.

£25pp

PIZZA

Margherita, Smokey Bandit, Queen Bee, Vegan Viking, Samson

SHARING

Fried buttermilk chicken, hot mustard, watermelon, jalapeño mayo & jalapeños

Padron peppers & sea salt

Mushroom & truffle arancini & walnut pesto

Cauliflower cheese arancini (vegan) & pistachio pesto

Triple cooked chips & 'nduja ketchup

FESTA ITALIANO

The Italian Feast is a group sit down meal.

The starters, sides and deserts are sharing, all you need to do is choose your main course.

£35pp

Sweet potato fries & truffle mayonnaise

Cauliflower cheese arancini (vegan) & pistachio pesto

Padron peppers & sea salt

Meatballs in 'nduja tomato sauce with sourdough and lemon zest

Rosa vodka rigatoni, pink vodka sauce, smoked stracciatella balsamic roast tomatoes, parmesan, rocket pest & parmesan crisp

Beetroot gnocchi, pistachio pesto, walnuts, rocket & sage

Homemade lasagne with salad

Feta & watermelon salad

London Field pizza

Vegan Viking pizza

Triple cooked chips & 'nduja ketchup Side salad

Bag of baby bomboloni (with Nutella)

NATALE ITALIANO

Our big sit-down Christmas dinner. Your choice from a three course menu with aperitif and digestif.
£45pp

Rhubarb Prosecco Bellini

Fried aubergines, stracciatella, lemon & mint
Cauliflower cheese arancini (vegan) & pistachio pesto
Meatballs in 'nduja tomato sauce with sourdough and lemon zest
Burrata & tomato salad

Smoked pork ribs, hot honey, zucchini fries & hot red pesto

Tartufo rigatoni, truffle cheese sauce, crispy shallots, hazelnuts,
lemon zest & parmesan crisp

Rosa vodka rigatoni, pink vodka sauce, smoked stracciatella, balsamic roast tomatoes, parmesan, rocket pesto & parmesan crisp

Aubergine and cashew cheese parmigiana with red onion salad (vegan)

Homemade lasagne with salad

Vegan Viking pizza

Triple cooked chips & 'nduja ketchup Padron peppers & sea salt

Bag of baby bomboloni (with Nutella)

Homemade limoncello

CHRISTMAS DRINKS

APEROL TROLLEY

A bottle of Aperol with lots of Frizzante, soda and oranges to make plenty of Aperol Spritz.

£90 per trolley

PINK GIN FIZZ TROLLEY

A bottle of Tiny Tower Liquor Pink Gin, a bottle of Pink Prosecco and enough sodas and fruit to make plenty of Pink Gin Fizz cocktails.

£90 per trolley

BUBBLE TROLLEY

Enough Italian fizz, fruit juices, liqueur and loads of fruit to make a lots of Bellini's of your choice.

£90 per trolley

BEER & WINE

Pre-order cases of beer and wine with 10% off the house price

DRINKS VOUCHERS

A voucher entitles the bearer to all house beer, wine and single spirit & mixer £7 per voucher





COCKTAIL MASTERCLASSES

A great team event. We have two options to choose from.

Our Cocktail Masterclass is hosted by our Head Bartender and you learn to mix, shake and stir your cocktails. The class includes five drinks and is a lot of fun.

£60pp and allow one-and-a-half hours.

In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of our distiller. The class includes five drinks and 400mls of your own small batch gin to take home.

£90pp and allow two hours.

SERATA HALL SMALL BATCH GIN

Todd, our Head Distiller, makes our small batch gin from our on-site still, Agnes. Each bar has its own still and Todd blends a subtly different gin for each bar. Gin is available to buy at £30 per bottle. It is the perfect gift for clients, team or friends.

We can make bespoke batches of gin which you can personalise for your clients, event, wedding or corporate function. You choose the botanicals, name your gin, create personal gin labels and wax seals for your own batch. £30 per bottle to take away, but we can offer discounts on larger batches.



CONTACT US

207 Old Street

London EC1V 9NR

020 3146 2124

(Exit 4, Old Street tube station)

bookings@seratahall.com

@seratahall

www.seratahall.com

HOURS

Mon to Thurs: 8am-11.30pm

Fri: 8am-12.30am

Sat: 9am-12.30am

Sun: 9am-10pm

SISTER BARS



TEATRO HALL

EALING



PACIFICA BAR

BRIXTON



CANOVA HALL

BRIXTON



MARTELLO HALL

HACKNEY



BOTANICA HALL

CLAPHAM JUNCTION







