

SERATA HALL
207 OLD STREET
ECIV 9NR

020 3146 2124 SERATAHALL.COM





Serata Hall is a beautiful and versatile space for all manner of events. From breakfast meetings, product launches and large events to dinner, drinks and dancing. With a great views over Old Street roundabout, floor to ceilings windows and both an in-house distillery and a bakery, Serata Hall is a very special space.

We have different size spaces for different styles of events and whole venue hire is available for those larger gatherings

There's an open kitchen with a coal fired oven and three bars over the two floors, as well as mobile bar units and drinks trolleys to create the most flexible options for private events. All our food is made from scratch daily and we can cater for all styles of events. Pastries and cakes from our inhouse bakery, finger food and sharing plates (good for having over a drink) through to sit down dinners.

# Opening Times

7am-11.30pm Monday – Thursday

7am – 12.30am Friday

8am - 12.30 am Saturday

9am-10.30pm Sunday



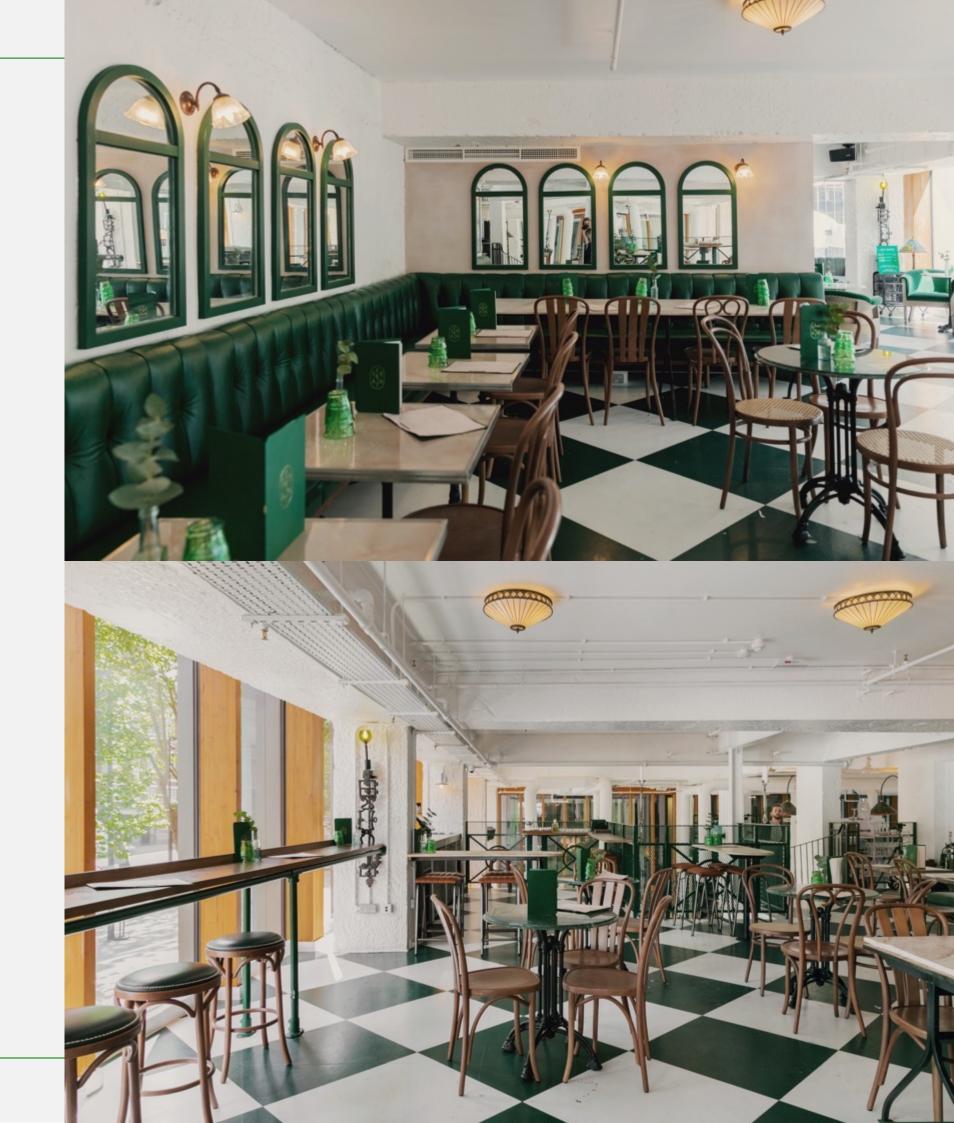
# THE GALLERY

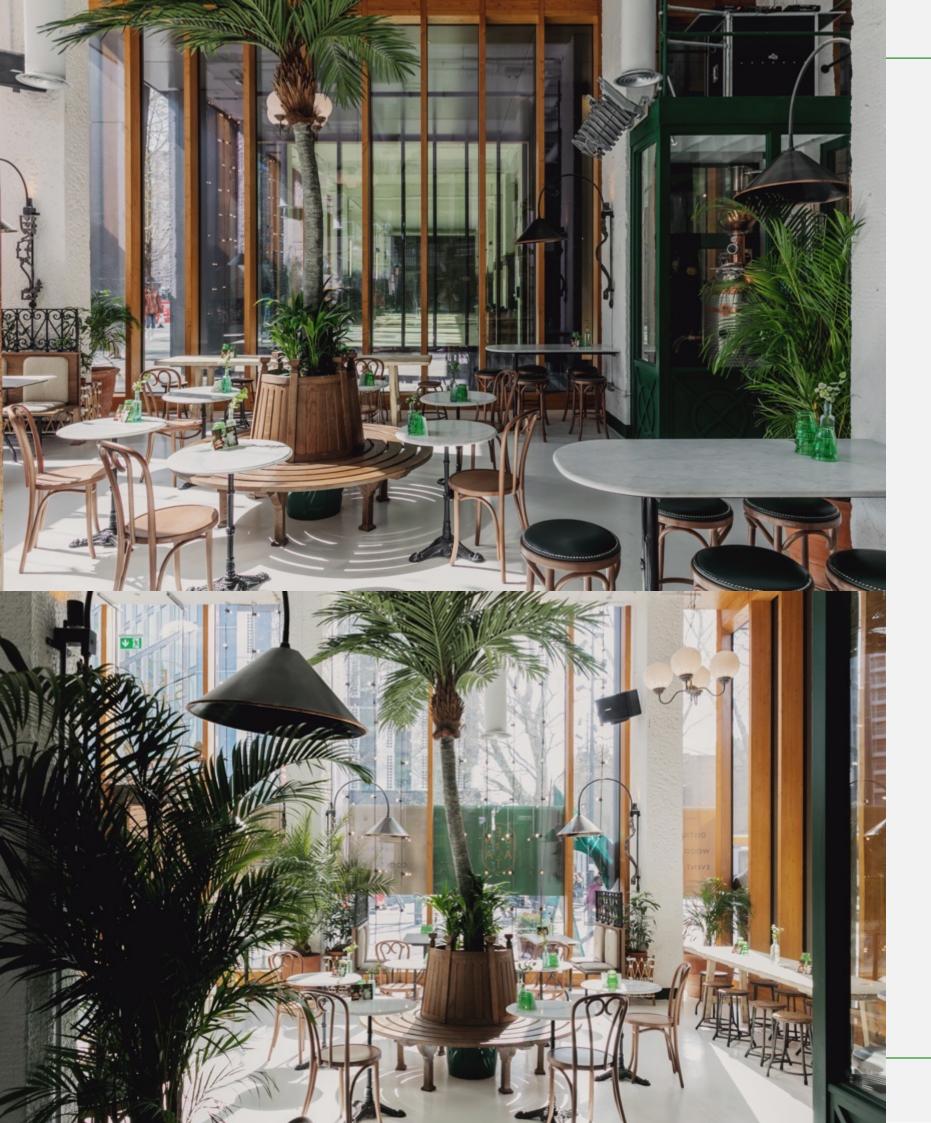
Our first-floor gallery has a capacity of 60 people standing / 50 people seated and has a private bar, which can be fully stocked for self-service or we will provide a private bar-tender.

You can book the whole Gallery for a hire fee of £150 & a minimum spend of £1000 on a Thursday, Friday or Saturday for a hire fee of £150 & a minimum spend of £1000 with only a £200 deposit which is refundable on the night. For other days there is no hire fee just a minimum spend of £200.

It is yours for the night complete with your own private bartender will mix your drinks for the evening.

Your hire fee doubles up as your deposit to secure your booking. Your deposit is refundable up to 4 weeks in advance if you decide to cancel.





# PALM TREE AREA

On the ground floor is our hugely popular Palm Tree Area. A versatile space which is perfect for a drinks and parties. You can book this area for a hire fee of £100 which includes your own bartender and mobile bar, guaranteeing personal service all evening for you and your guests and no waiting at the bar.

There is no minimum spend in this area.

The Palm Tree Area will comfortably fit 30 people in standing / 20 people seated.

Your hire fee doubles up as your deposit to secure your booking. Your deposit is refundable up to 4 weeks in advance if you decide to cancel.



# **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. You can book this area for a hire fee of £100 on a Thursday, Friday or Saturday. There is no hire fee on other days.

It is yours for the night complete with your own private bartender will mix your drinks for the evening.

The space will comfortably fit 50 people in standing / 30 people seated.

Your hire fee doubles up as your deposit to secure your booking. Your deposit is refundable up to 4 weeks in advance if you decide to cancel.

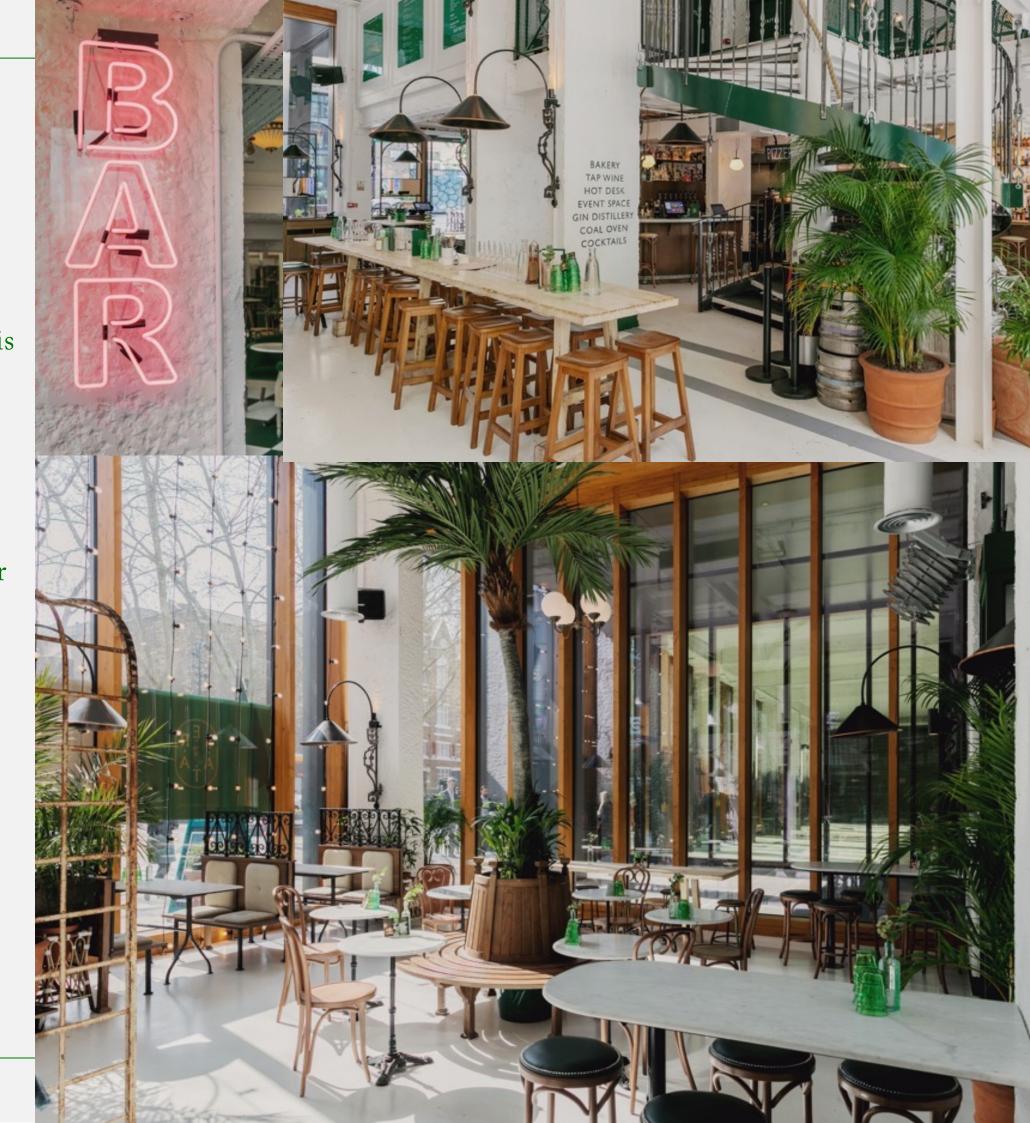
# EXCLUSIVE WHOLE VENUE HIRE

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. In addition, we can 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 and hire fees.





# PARTY PACKAGES

### RED PARTY PACKAGE

Start with our COCKTAIL CLASS which includes five drinks (allow one-and-a-half hours). Then feast on our PARTITO ITALIANO with coal-fired pizzas and sharing plates to go round. £50pp.

### SILVER PARTY PACKAGE

Start with our COCKTAIL CLASS which includes five drinks (allow one-and-a-half hours). Then sit down to our FESTA ITALIANO, the big three-course dinner with Bellini's and homemade limoncello. £75pp.

### WHITE PARTY PACKAGE

Start with our GIN BLENDING CLASS where you blend, bottle and name two of your own gins to take home guided by our Head Distiller, Matt.

The class includes five drinks (allow two hours). Then sit down to our FESTA ITALIANO, the big three-course dinner with Bellini's and homemade limoncello. £110pp.

# FOOD PACKAGES

We have some great pre-order options on food and drinks, or if you prefer, just order from our menu on the night.
Our kitchen is open for as long as the bar is. Which means at the weekend, you can grab pizza from our coal oven until 12.30am Friday & Saturday.

Allergies? We don't list every ingredient on our menus so please ask your server for all allergen information.

Packages bookable and poyable in advance of your party.

### **APERITIVO**

Five of our best pizzas - forty slices - perfect to snack on. £50 total.

### PARTITO ITALIANO

Lots of finger food and good to have over a drink. £15 per person.

#### **PIZZA**

Margherita, Smokey Bandit, Green God, Vegan Viking, Samson

#### SHARING

Fried buttermilk chicken
Padron peppers
Mushroom & truffle arancini, salsa di noci
Cauliflower cheese arancini (vegan), pistachio pesto
Triple cooked chips

### FESTA ITALIANO

The Italian Feast is a group sit down meal. Your choice from a three course menu. £25 per person.

Zucchini fries and aioli

'Nduja & taleggio arancini, hot red pesto

Mushroom & truffle arancini, salsa di noci

Cauliflower cheese arancini (vegan), pistachio pesto

Beetroot gnocchi (vegan)

Chef's meatballs, 'nduja tomato sauce, spaghetti, parmesan crisp

Top truffle tagliatelle, truffle taleggio, fonduta, crispy mushrooms & shallots, pink peppercorns, lemon, parmesan crisp

Vegan fried chicken, spinach, watermelon and green chilli sauce

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

Vegan Viking Pizza London Field Pizza

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

Bag of baby bomboloni (with Nutella / jam)

d parmesan crisps) C4 Grocchi friese with Ira satuffed with goar's cheese C6 and cheeses (to share)

oded out free Po' boy or 'poor boys'
doctors who were striking at the time.

- made with our pitms dough.

'to sauce and basil &S

'epps, tornato sauce,

ηρο, tomato sauce,
η, mozzarella,

c12 ry 614 nesan pagher

cital and sa o and o

# DRINK PACKAGES

We have some great pre-order options on food and drinks, or if you prefer, just order from our menu on the night.

Our kitchen is open for as long as the bar is. Which means at the weekend, you can grab pizza

from our coal oven until 12.30am Friday and Saturday.

Allergies? We don't list every ingredient on our menus so please ask your server for all allergen information.

Packages bookable and poyable in advance of your party.

### APEROL TROLLEY

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

£80 per trolley

### GIN TROLLEY

Two bottles of Serata Hall gin with enough spirits, bitters. sodas, juices, fruits & herbs to make our gin cocktails.

£130 per trolley

### **BUBBLE TROLLEY**

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

£75 per trolley



### **COCKTAIL MASTERCLASSES**

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

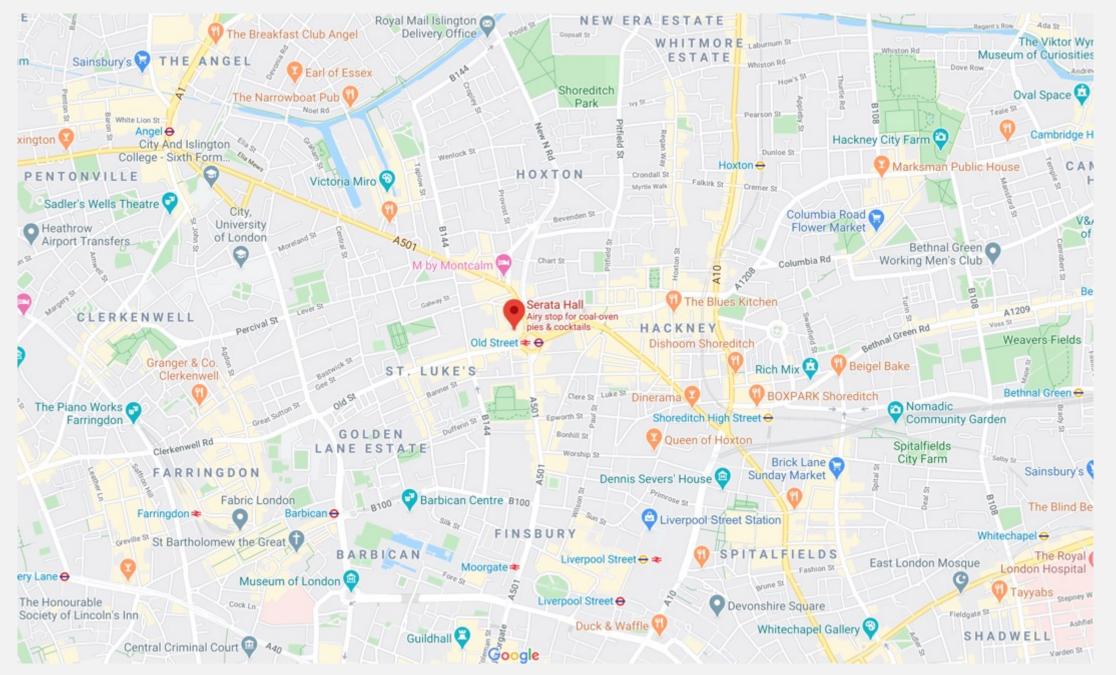
Our Cocktail Masterclass is hosted by our Head Bartender and you learn to mix, shake and stir your cocktails. The class includes five drinks and is a lot of fun. £40pp. Allow one-and-a-half hours.

In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of Matt, our Head Distiller. The class includes five drinks and 400mls of your own small batch gin to take home. £80pp. Allow two hours / £80pp).

### SERATA HALL SMALL BATCH GIN

Matt, our Head Distiller, makes our small batch gin from our on-site still, Agnes. Each bar has its own still and Matt 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: 7am-11.30pm

Fri: 7am-12.30am

Sat: 9am-12.30am

Sun: 9am-10pm

# SISTER BARS









CATTIVO

ALLORA HALL

BRIXTON BRIXTON

CROUCH END

