

SERATA HALL
207 OLD STREET
ECIV 9NR

020 3146 2124 SERATAHALL.COM







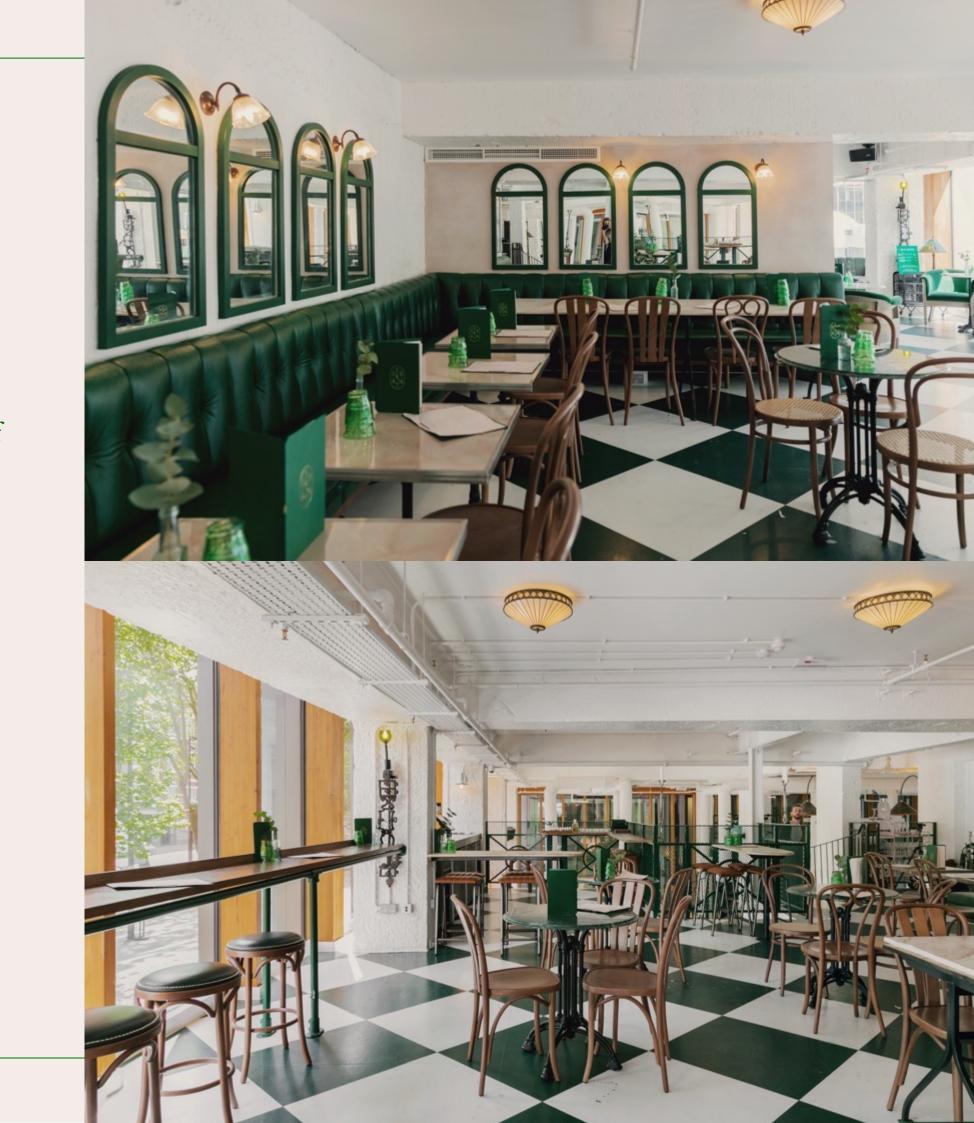
THE GALLERY

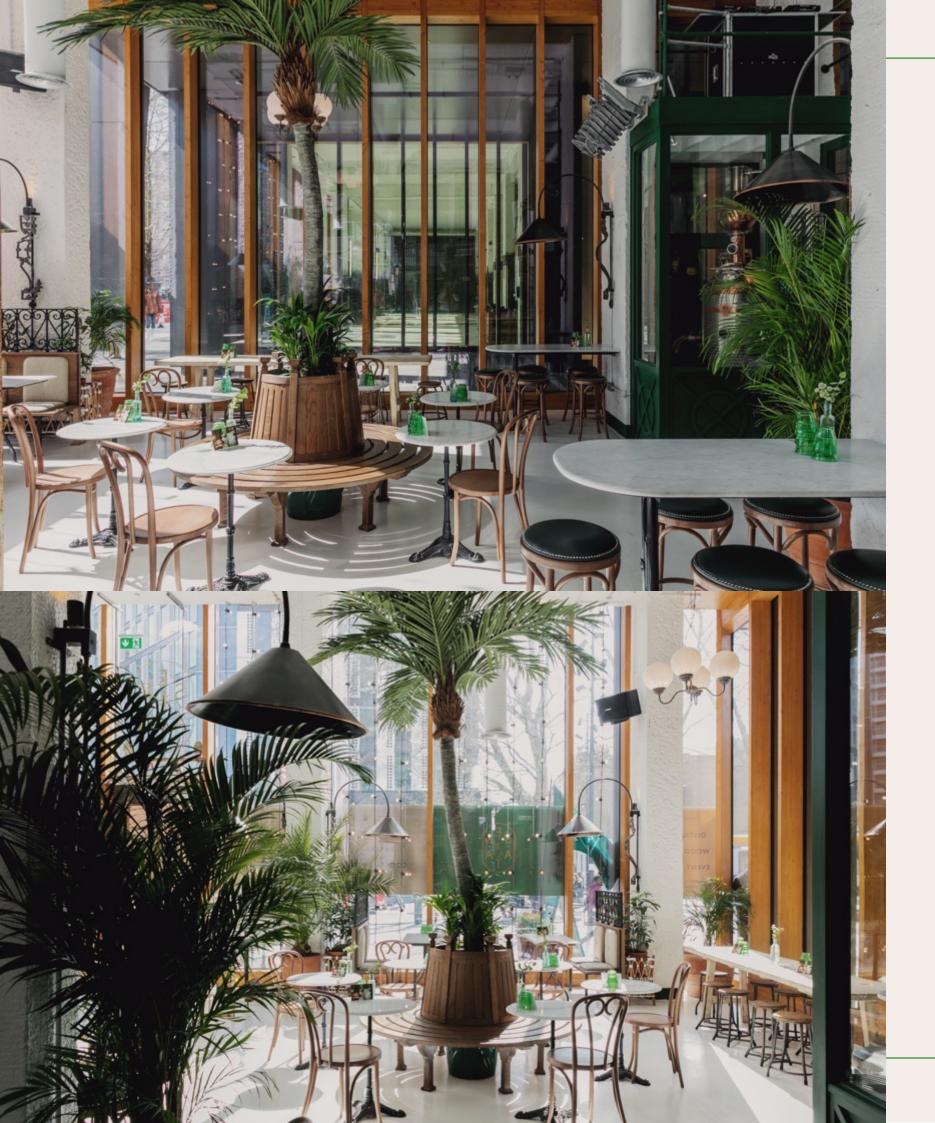
Our first-floor gallery has a capacity of 60 people standing / 50 people seated and has a private bar, which can be fully stocked and we provide a private bar-tender.

You can book the whole Gallery for a hire fee of £150 & a minimum spend of £750 on a Thursday or Friday. On a Saturday, it's a hire fee of £200 & a minimum spend of £1000. It is yours for the night complete with your own private bartender will mix your drinks for the evening.

For other days there is no hire fee just a minimum spend of £200.

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. If you would also like your own bartender and mobile bar, guaranteeing personal service all evening for you and your guests, this is an additional £100.

There is no minimum spend in this area.

The Palm Tree Area will comfortably fit 40 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.



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), and it is yours for the night.

If you would also like your own bartender, guaranteeing personal service all evening for you and your guests, this is an additional £100.

The space will comfortably fit 40 people in standing / 30 people seated across several tables.

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.

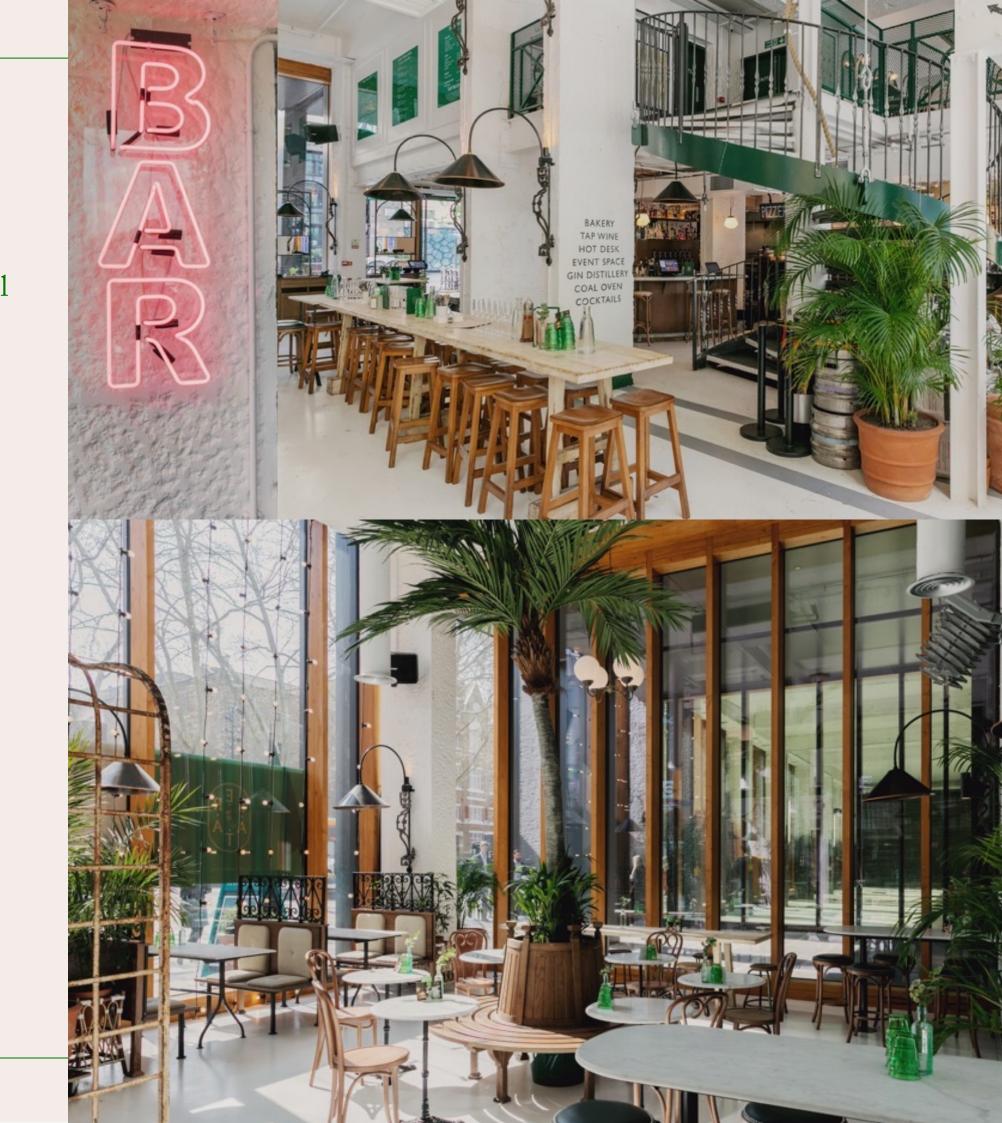
EXCLUSIVE WHOLE VENUE HIRE

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. 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. £25 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 and 'nduja petchuo

FESTA ITALIANO

The Italian Feast is a group sit down meal. Your choice from a three course menu. £32 per person.

Zucchini fries and aioli

'Nduja & Serata hot honey fried dough parcels, San Marzano sauce

Mushroom & truffle arancini, salsa di noci
Cauliflower cheese arancini (vegan), pistachio pesto

Beetroot gnocchi (vegan)

Spicy ragu tagliatelle, ricotta, parmesan crisp

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

Vegan fried chicken, spinach, watermelon, green chilli sauce

Fried buttermilk chicken, hot mustard, watermelon jalapeno mayo

Vegan Viking pizza London Field pizza

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

Bag of baby bomboloni (with Nutella / jam)

NATALE ITALIANO

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

Rhubarb Prosecco Bellini

Fried aubergines, stracciatella, lemon, mint Beetroot gnocchi, pistachio pesto, walnuts, rocket, sage (vegan)

Cauliflower cheese arancini (vegan), pistachio pesto

Truffle taleggio & salami fried dough parcels with almond basil pesto

'Nduja & Serata hot honey fried dough parcels, San Marzano sauce

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

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

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

Rosa Vodka Rigatoni, pink vodka sauce, smoked stracciatella, balsamic roast tomatoes, parmesan, rocket pesto, parmesan crisp

Vegan fried chicken, green chilli sauce, spinach, watermelon, red chillies

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

Bag of baby bomboloni (with Nutella / jam)

Homemade limoncello

CHRISTMAS DRINKS

APEROL TROLLEY

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

£80 per trolley

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

Preorder cases of beer and wine with 10% off the house price







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.

£50pp and allow one-and-a-half hours.

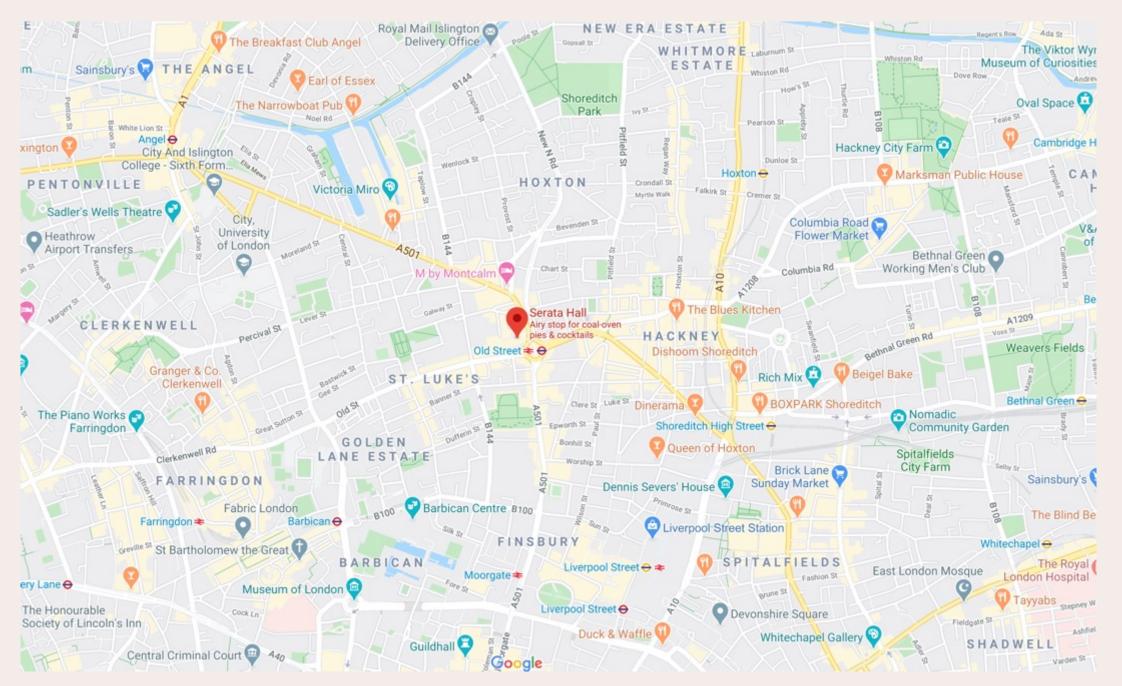
In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of our distiller. The class includes five drinks and 400mls of your own small batch gin to take home.

£80pp 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: 7am-11.30pm

Fri: 7am-12.30am

Sat: 9am-12.30am

Sun: 9am-10pm

SISTER **BARS**





BRIXTON







CATTIVO

HALL

HALL

CROUCH END BRIXTON

EALING







