



SERATA HALL
207 OLD STREET
EC1V 9NR

—
020 3146 2124
SERATAHALL.COM



AN UPGRADE URBAN BAR WITH COAL-FIRED PIZZA, IN-HOUSE BAKING AND GIN DISTILLERY. OPEN ALL-DAY & LATE-NIGHT WITH COFFEE & HOT-DESKING BY DAY, DJS & COCKTAILS BY NIGHT AND EVERYTHING IN-BETWEEN.

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 in-house 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 80 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 minimum spend of £1000 on a Thursday and £1,500 on a Friday or Saturday evening with only a £200 deposit which is refundable on the night. It is yours for the night complete with your own private bartender will mix your drinks for the evening.

Deposit is refundable up to 6 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 minimum spend of £500 on a Thursday and £1,000 on a Friday or Saturday evening with only a £200 deposit which is refundable on the night.

The Palm Tree Area will comfortably fit 60 people in standing / 40 people seated.

We have a private mobile bar available to hire for £100. The bar comes with your own personal bartender, guaranteeing personal service all evening for you and your guests and no waiting at the bar.

Deposit is refundable up to 6 weeks in advance if you decide to cancel.

THE BOOTHS

On the ground floor are our lovely velvet booths. A great semi-private space which works well for sit-down dinners and parties. You can book this area for a minimum spend of £1,000 on a Thursday and £1,500 on a Friday or Saturday evening with only a £200 deposit which is refundable on the night.

The Booths will comfortably fit 60 people in standing / 40 people seated.

It can be combined with our Palm Tree Area to create a large semi-private party area with a capacity of 120 standing / 80 people seated.

We have a private mobile bar available to hire for £100. The bar comes with your own personal bartender, guaranteeing personal service all evening for you and your guests and no waiting at the bar.

Deposit is refundable up to 6 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 minimum spend of £500 on a Thursday and £1,000 on a Friday or Saturday evening with only a £200 deposit which is refundable on the night.

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

The space will comfortably fit 60 people in standing / 30 people seated.

Deposit is refundable up to 6 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.

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



PARTY PACKAGES

We have some great pre-order options on food and drinks. It is often cheaper to order food and drinks in advance from our party packages, it's a great way to guarantee a proportion of spending in advance if you are on a minimum spend and your guests get well fed and watered at your party.

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 wood oven until 12.30am Friday and Saturday.

SHARING

Fritto (fried parmesan crisps) £4

Fried olives stuffed with goat's cheese £6

Padron peppers and sea salt £5

Gnocchi fritto with
and cherries (to share)

Mushroom & truffle
with salsa di noci £6

*Restaurant handed out free Po' boy or 'poor boys'
for the conductors who were striking at the time.
The sandwich is made with our pizza dough.*

to sauce and basil £5

peppers, tomato sauce,

mozzarella,

achio preto

A glass of yellow cocktail with a mint sprig is the background for the text.

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. *£65pp.*

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, Jack. 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. *£105pp.*

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 and Saturday.

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

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)

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.

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 Jack, 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

Jack, our Head Distiller, makes our small batch gin from our on-site still, Agnes. Each bar has its own still and Jack 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](https://www.instagram.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



MARTELLO
HALL

HACKNEY



CANOVA
HALL

BRIXTON



CATTIVO

BRIXTON



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BAKERY
TAP WINE
HOT DESK
EVENT SPACE
GIN DISTILLERY
COAL OVEN
COCKTAILS