



# CHRISTMAS AT

**TEATRO HALL** 





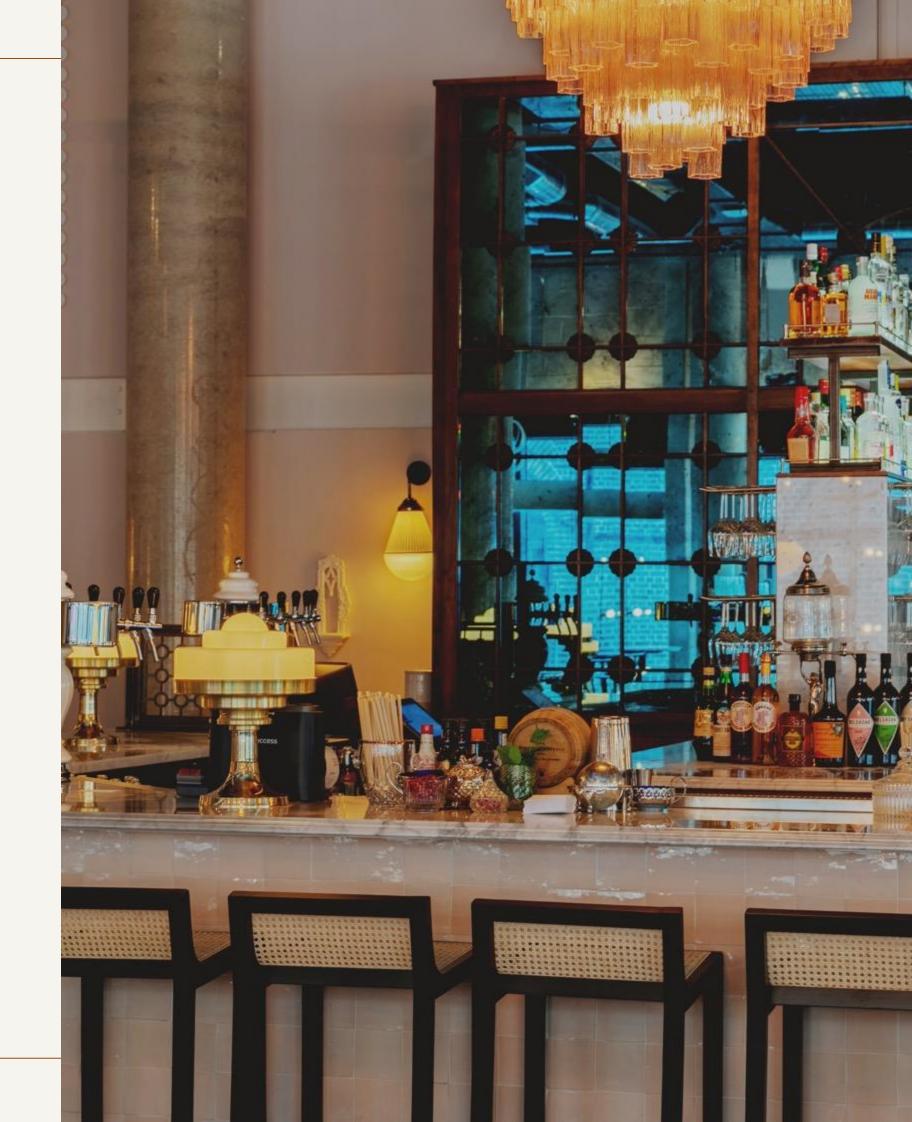
# THE PARTY BAR

We have our Party Bar which is available for groups of up to 60 people. The layout is super flexible for all sorts of parties, both standing and seated.

It comes with a private bar and bartender for your party, perfect for keeping your group together all night and no queuing at the bar.

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@teatrohall.com or call us on 020 7095 5788 for more details and to book.





# THE CLOCK TOWER

The Clock Tower is our main event space with a super-flexible combination of seating and standing for up to 80 guests.

Next to our Urban Distillery & Testing Room, it's a spacious area with a mix of high and low tables, and is right next to our outside terrace.

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@teatrohall.com or call us on 020 7095 5788 for more details and to book.



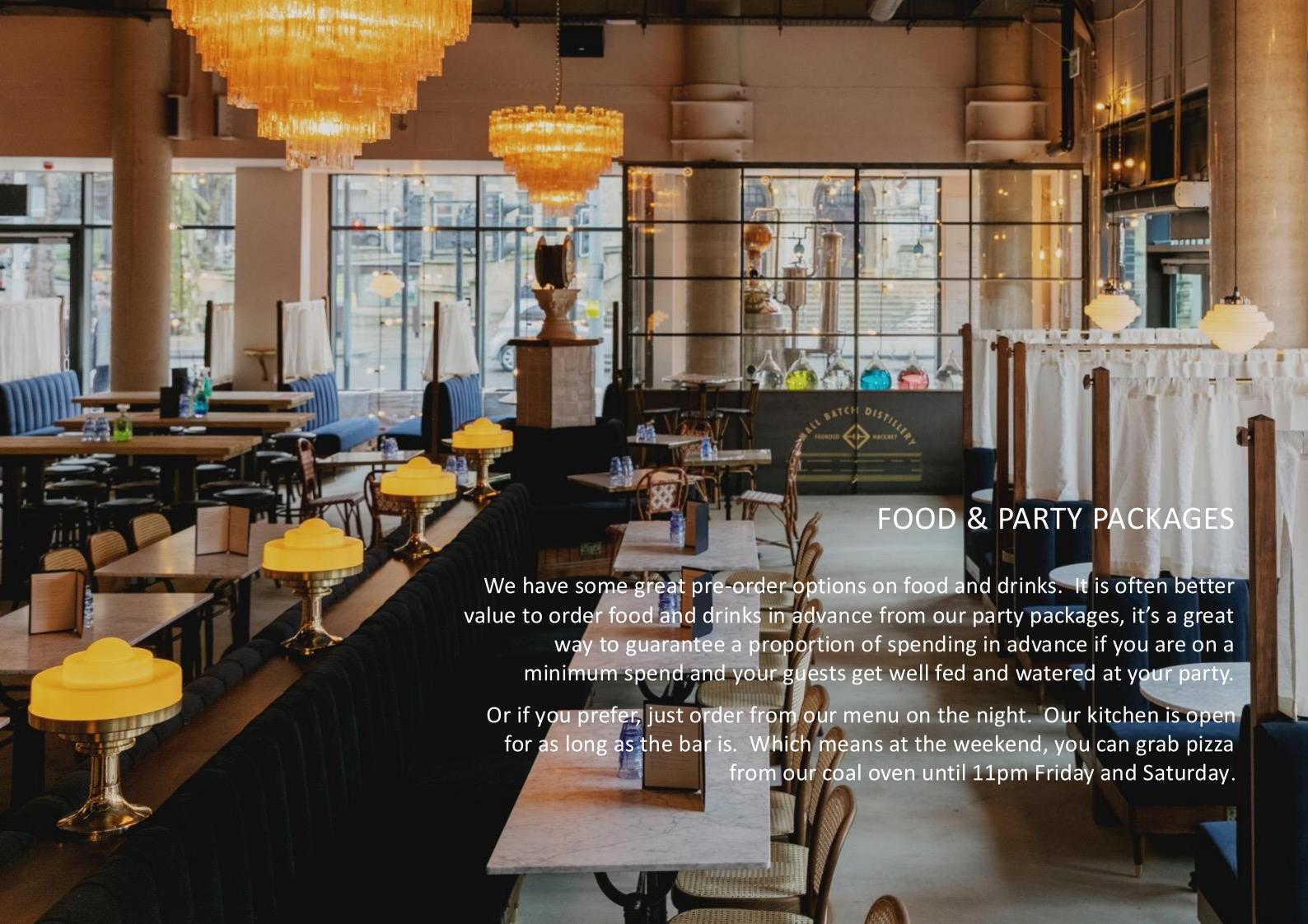
# WHOLE VENUE HIRE

The whole venue is available to hire exclusively and includes our large street level bar and first floor gallery. Capacity is 450 people with the addition of a large external terrace. We can also comfortably seat 220 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@teatrohall.com or call us on 020 7095 5788 for more details and to book.







# **FOOD PACKAGES**

Package No.1

**APERITIVO** 

£60

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

PIZZA

Margherita

Smokey Bandit

Queen Bee

Vegan Viking

Samson

Package No.2

TAVOLA ITALIANO

£15 pp

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

Calabrian chilli & mozzarella crocchettes with lemon mayo

Mushroom & truffle arancini with walnut pesto

Padron peppers and sea salt

Skin-on triple cooked chips with 'nduja ketchup

Zucchini Fries with aioli

'Nduja arancini with salsa verde

Pizza bread with garlic butter for the table

Package No.3

PARTITO ITALIANO

£27 pp

Plentiful feast to share family-style

PIZZA

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

SHARING

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

Calabrian chilli & mozzarella crocchettes with lemon mayo

Mushroom & truffle arancini with walnut pesto

'Nduja arancini with salsa verde

Parmesan and rosemary salt chips with aioli

Padron peppers and sea salt

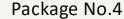
**SWEET** 

Bomboloni with Nutella





# **FOOD PACKAGES**



### **FESTA ITALIANO**

£37 pp

Calabrian chilli & mozzarella crocchettes with lemon mayo
Mushroom & truffle arancini with walnut pesto
'Nudja arancini with salsa verde
Halls Ranch Salad

Pizza bread with garlic butter for the table

Slow beef rigatoni with 12 hour slow beef ragu, flat leaf parsley, parmesan crisp

Tartufo rigatoni with truffle cheese sauce, crispy shallots and hazelnuts 'Nduja Gnocchi (vegan) with Calabrian chilli sauce, roast tomatoes, crispy kale, cashew cheese, lemon zest (gluten free)

Burrata & three tomato salad, pinenuts lemon zest and pistachio pest

Buttermilk fried chicken with hot mustard, watermelon, jalapeños, jalapeño mayo and served with triple cooked chips

Rock Star Margarita pizza
Samson pizza
Vegan Viking pizza

Bomboloni with Nutella

Package No.5

### **GRANDE ITALIANO**

£47 pp

Welcome Prosecco

\_

'Nduja arancini with salsa verde
Meatballs with Calabrian chill tomato sauce
Burrata and tomato salad
Zucchini Fries with aioli
Padron Peppers with sea salt

Pizza bread with garlic butter for the table

-

Smoked pork ribs, hot honey, fried aubergines and hot red pesto
Burrata Pesto Tagliatelle, crispy pancetta, piccante pesto, basil and parmesan crisp
'Nduja Gnocchi (vegan) with Calabrian chilli sauce and cashew cheese
Burrata & three tomato salad, pinenuts lemon zest and pistachio pesto
Buttermilk fried chicken with hot mustard, watermelon, jalapeños,
jalapeño mayo and served with triple cooked chips

Queen Bee pizza London Field pizza Vegan Viking pizza

Bomboloni

Digestif of Coffee Tequila

# DRINKS PACKAGES

### **BUILD YOUR OWN BAR**

Choose as many, or as little, of our packages below to create your own bespoke bar for your party. It'll be set up prior to your arrival so you and your guests have drinks ready to go.

### BEER

BABY BEER PACKAGE

10 Beers

Served on ice
£55

20 Beers
Served on ice
£110

### **PROSECCO**

BABY PROSECCO PACKAGE

2 Bottles of Prosecco

With enough juices, liqueurs and fruits to make Bellini's of your

£65

choice

d on ice BIG PROSECCO PACKAGE
3 Bottles of Prosecco

With enough juices, liqueurs and fruits to make Bellini's of your choice

£95

### **APEROL**

BABY APEROL PACKAGE

10 Aperol Spritzes

Aperol, Prosecco, soda and garnishes to to make 10 Aperol Sprites (with a handy card to show you how to make the perfect
Aperol Spritz)

£85

BIG APEROL PACKAGE

14 Aperol Spritzes

A bottle of Aperol, Prosecco, soda and garnishes to to make 10 Aperol Sprites (with a handy card to show you how to make the perfect Aperol Spritz)

£110

### WINE

**BABY WINE PACKAGE** 

3 Bottles of Wine

Choose from House White, Red or Rose, or mix-and-match £80

BIG WINE PACKAGE

6 Bottles of Wine

Choose from House White, Red or Rose, or mix-and-match £150

### GIN

BABY GIN PACKAGE

10 G&T'S

Choose from either Pink Gin or Classic Gin with light & Mediterranean tonics and plenty of ice, lemon and limes

(Your gin is our award-winning gin, handmade by our Head Distiller in our in-house distillery)

£90

BIG GIN PACKAGE

20 G&T'S

Choose from either Pink Gin or Classic Gin with light & Mediterranean tonics and plenty of ice, lemon and limes

£170

# **DRINKS ADD-ONS**

### **DRINKS VOUCHERS**

£7 per voucher

A voucher entitles the bearer to a house beer, wine or single spirit & mixer

## **COCKTAIL HOUR**

£12 pp

We have a great range of cocktails.

Our bartenders will mix, shake and stir them for your guests.

### LIMONCELLO

£4 pp

Our Head Distiller makes our own Limoncello in-house, peeling every lemon by hand.

Finish your meal with a homemade Limoncello for each of your guests.

### CHAMPAGNE RECEPTION

£12 pp

Your guests will be greeted with a glass of Champagne on arrival, getting the celebrations off to a great start.

# ENTERTAINMENT PACKAGES

### COCKTAIL MASTERCLASS

#### £50 pp

Each class includes plenty of drinks and a lot of fun.

Allow one-and-a-half hours.

#### **INTRODUCTION**

A welcome glass of fizz whilst our head bartender guides you through the fundamentals.

#### **COCKTAIL MAKING**

You will start your class with four mini cocktail tasters made by your bartender, showing you the tricks of the trade.

Then will be guided through making and shaking two of your own your cocktails. Get behind the bar and learn the tricks of great bartending.

#### **COCKTAIL COMPETITION**

You will compete in groups to make the best cocktail of the day with prizes for the winners.

#### **FINALE**

Finish with some shots made by the winner.

### GIN BLENDING MASTERCLASS

#### £90 pp

You will blend, bottle and name two of your own gins to take away, with the guidance of our distiller.

The class also includes five drinks. Allow two hours.

#### WELCOME G&T

Settle in and enjoy your first G&T

#### HISTORY OF GIN

We walk you through the history of gin and introduce our gin stills whilst you taste four mini gin & tonics each with a completely different style.

#### **BOTANICALS**

With a cocktail in hand, get to know the flavours and complexities of the range of botanicals you will be using to blend your own small batch gins.

#### **BLENDING YOUR GIN**

Test gins blended with different botanicals and chose your favourites. Blend two 200ml bottles of your own small batch gins.

#### BOTTLE, WAX SEAL & NAME

Bottle your gins, seal & stamp them with wax and make your bespoke labels

#### **FINALE**

To finish, kick back with a G&T

# GIN TASTING

#### £25 pp

Take a seat and sample our gin flight with five handmade small batch gins, distilled in our bars by hand. Book in advance or just turn up on the day and we will do the rest.

#### WHAT TO EXPECT

Sample five of our handmade small batch gins, with a tasting sheet for you to make notes on each. We give you tonics and ice so you can taste each gin on its own and served as a gin & tonic. You'll get a mini guide to our gins, describing the botanicals, flavour profile and best serves. It also has some great gin cocktail recipes to try at home.

#### YOUR TASTING

Our team sets your tasting up ready for your arrival and then you are in control. We suggest you allow around an hour to complete your gin flight tasting, but there is no hurry to leave us. You can take it at your own pace and if you'd like to order more food or drinks then you are more than welcome.

#### **AFTERWARDS**

You're welcome to stay for drinks or let us know if you'd like to book a table at our bar for coal-fired pizza, homemade pasta or bomboloni.

# PARTY PACKAGES

**RED PARTY** 

£70 pp

SILVER PARTY

£85 pp

**DRINKS PARTY** 

£70 pp

Start with our Cocktail
Masterclass which includes
five drinks (allow one-and-a-half hours).

Then feast on our Partito
Italiano with lots of sharing
plates to go round.

Start with our Cocktail
Masterclass which includes
five drinks (allow one-and-a-half hours).

Then sit down to our Festa Italiano, the three-course dinner.

Finish with a coffee tequila.

Enjoy five hours of drinks

Prosecco

Wine

Trebbiano
Classic Italian dry & citrus white

Sangiovese Medium bodied red with cherry notes

Provence Rose Delicate pink wine with a crisp finish

Beer & Cider

Madri Beer

Sxollie Pink Cider

Softs & Virgin Cocktails

Virgin Citrus Spritz NOsecco, elderflower syrup, lemon and soda

A range of sodas, juices and waters



# PARTY PACKAGES

**AMALFI** 

£100 pp

**POSITANO** 

£110 pp

**RAVELLO** 

£130 pp

**Prosecco Reception** 

A plentiful feast of canapes, finger food and antipasti to share family-style

Five-hour drinks package (+£20 pp to include house spirits & mixers)

Half bottle of water

Tea and coffee

Prosecco Reception

Three-course sit-down meal, made from scratch by our chefs

Five-hour drinks package (+£20 pp to include house spirits & mixers)

Half bottle of water

Tea and coffee

Champagne Cocktail Reception

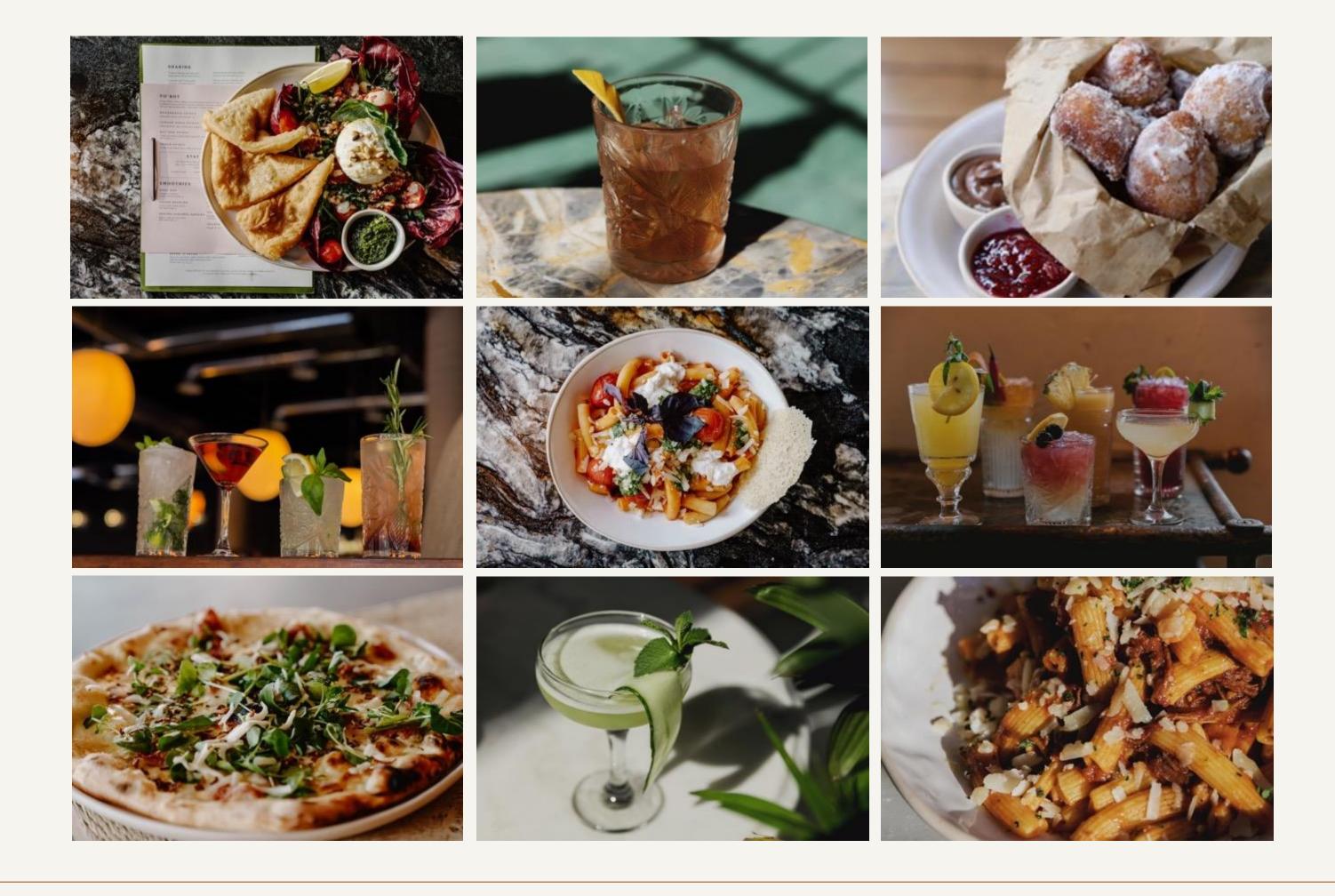
Our premium three-course sit-down meal, made from scratch by our chefs

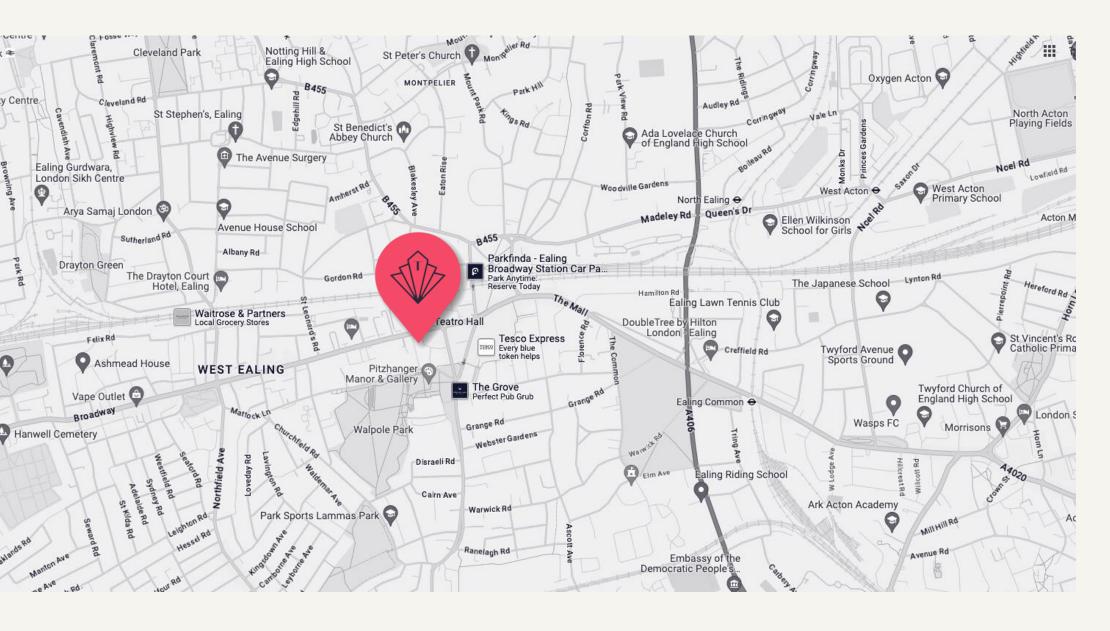
Digestif of coffee tequila

Five-hour drinks package (+£20 pp to include house spirits & mixers)

Half bottle of water

Tea and coffee





# **CONTACT US**

61 New Broadway

Ealing

London

**W5 5AH** 

020 7095 5788

bookings@teatrohall.com

@teatrohall

www.teatrohall.com

# **HOURS**

Mon - Thurs: 8am — Midnight

Sat: 9am — Midnight

Sun: 9am — 11pm

# SISTER BARS







BOTANICA HALL

HACKNEY

CLAPHAM JUNCTION



Nº61
NEW BROADWAY
LONDON, W5 5AH

O2O 7095 5788 TEATROHALL.COM

