



# CHRISTMAS AT TEATRO HALL







## CHRISTMAS PARTIES & FESTIVE EVENTS

Teatro Hall is a beautiful and versatile space. We have different size spaces for every style of events and whole venue hire is available for those larger gatherings.

There's an open kitchen with a coal fired oven and two bars with numerous semi-private spaces for your party. All our food is made from scratch daily and we can cater for all styles of events.

### OPENING TIMES

Monday - Friday 8am-12am

Saturday 9am - 12am

Sunday 9am-11pm



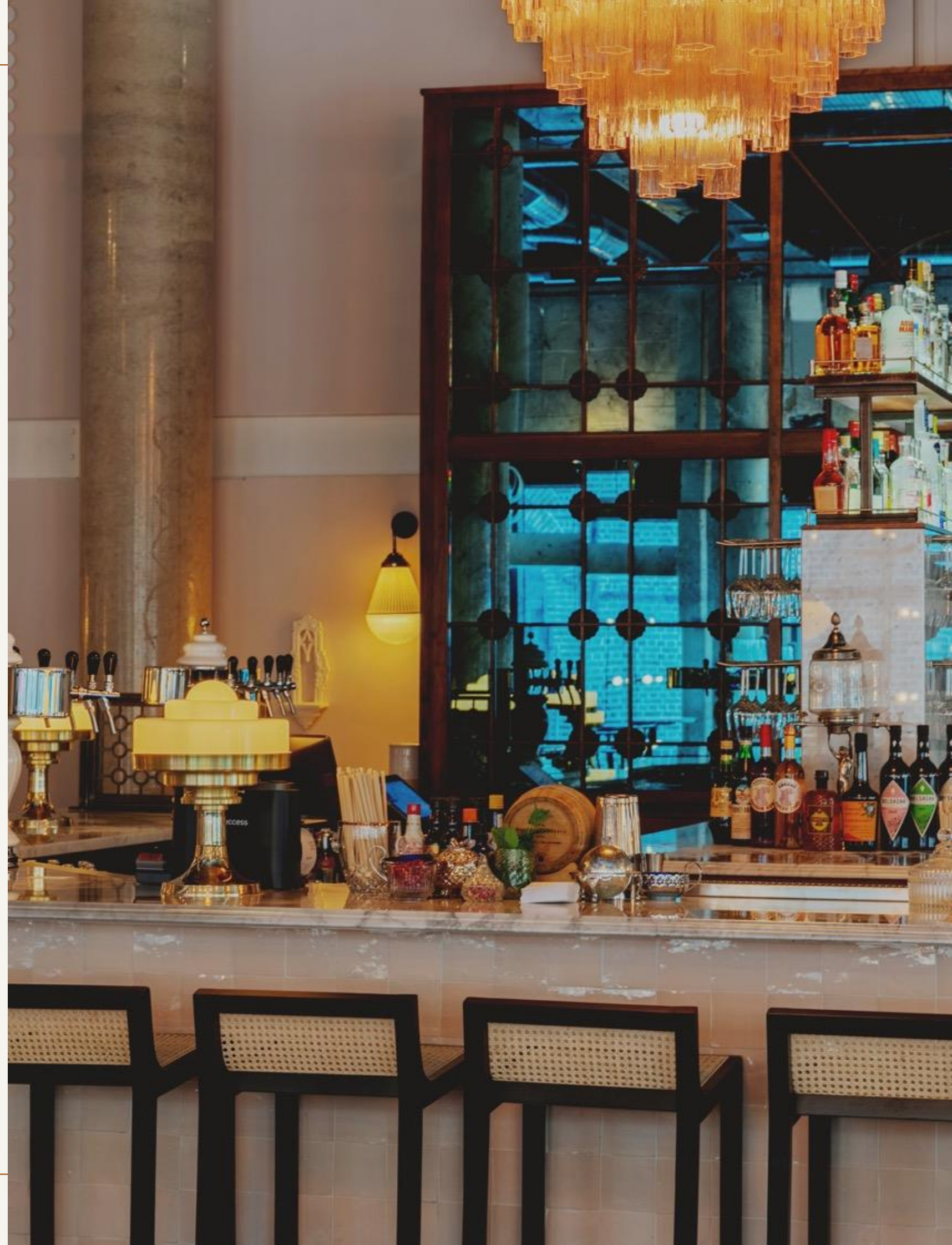
# THE PARTY BAR

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](mailto: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](mailto: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](mailto:bookings@teatrohall.com) or call us on 020 7095 5788 for more details and to book.





The image shows the interior of a restaurant or bar. In the foreground, there are long wooden tables with dark blue upholstered benches. Several ornate brass candle holders with yellow candles are placed on the tables. In the background, there are large windows looking out onto a city street. A bar area is visible through the windows, featuring a sign that reads "SMALL BATCH DISTILLERY" and "FOUNDED 1965". The bar has various glassware and bottles on display. The lighting is warm and industrial, with large chandeliers and pendant lights. The overall atmosphere is modern and sophisticated.

## FOOD & PARTY PACKAGES

We have some great pre-order options on food and drinks. It is often better value 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 coal oven until 11pm Friday and Saturday.



# FOOD PACKAGES

Package No.1

## APERITIVO

£60

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

### PIZZA

Margherita

Bianco Rustico

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 (vegan)

Pizza bread with garlic butter for the table

Package No.3

## PARTITO ITALIANO

£27 pp

*Plentiful feast to share family-style*

### PIZZA

Margherita, Bianco Rustico, 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 (vegan)

Parmesan and rosemary salt chips with aioli

Padron peppers and sea salt

### SWEET

Bomboloni with salted caramel mascarpone and  
Nutella



# FOOD PACKAGES

Package No.4

## FESTA ITALIANO

£37 pp

Calabrian chilli & mozzarella crocchettes with lemon mayo  
Mushroom & truffle arancini with walnut pesto  
'Nudja arancini (vegan)  
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

Guanciale Zucchini tagliatelle with creamy zucchini sauce

'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 salted caramel mascarpone and Nutella

Package No.5

## GRANDE ITALIANO

£47 pp

Welcome Prosecco

-  
'Nduja arancini with salsa verde  
Meatballs with Calabrian chill tomato sauce  
Caprese 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

—

#### BIG BEER PACKAGE

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 choice

£65

—

#### 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 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 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.

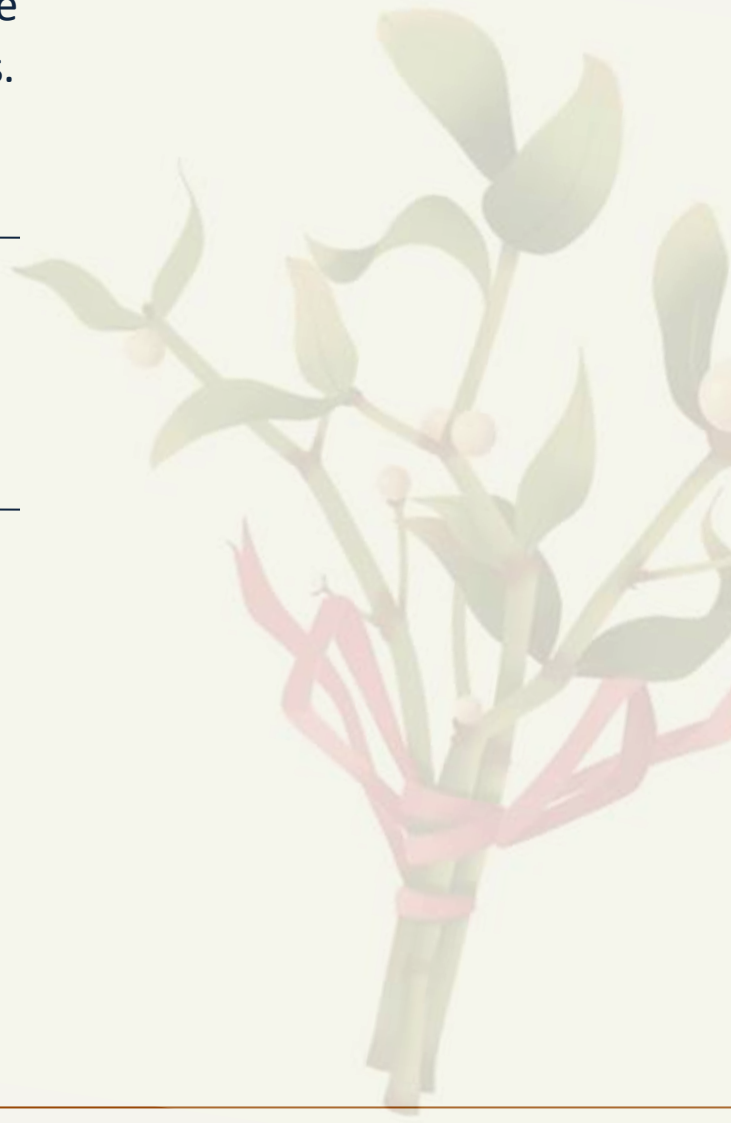
---

### 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

---

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.

### SILVER PARTY

£85 pp

---

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.

### DRINKS PARTY

£70 pp

---

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

---

#### 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

---

### POSITANO

£110 pp

---

#### 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

---

### RAVELLO

£130 pp

---

#### 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

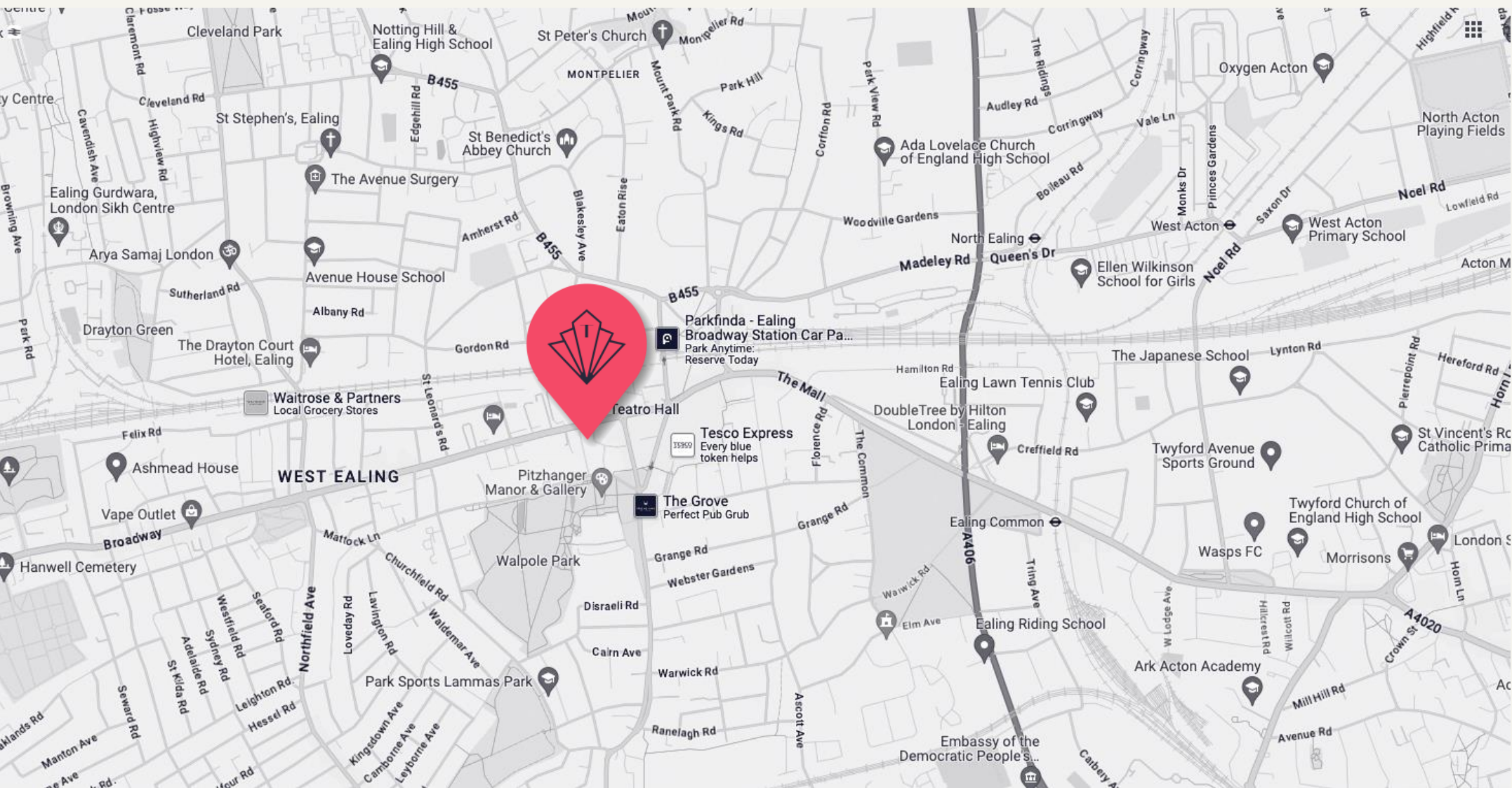
Tea and coffee











# 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

CANOVA  
HALL

BRIXTON

SERATA  
HALL

SHOREDITCH

MARTELLO  
HALL

HACKNEY

BOTANICA  
HALL

CLAPHAM JUNCTION



---

# TEATRO

HALL

Nº 61  
NEW BROADWAY  
LONDON, W5 5AH



020 7095 5788  
TEATROHALL.COM

