



## **HALLY'S PRIVATE HIRE INFORMATION**

*Hally's is a fully licensed café-restaurant, available for private hire in the evenings for parties, brand launches and other events.*

*We can host private dinners or parties with drinks & canapés.*

### **Dinners**

- Up to 35 people seated.
- Three menus to choose from at different prices. Please see sample menus below, which change seasonally. (Unfortunately, we cannot offer menu tastings.)
- Food choices are preordered at least five days in advance via the order form we will send you (after this date there can be no changes to the order).
- A seating plan is advised in order to make service smoother on the night for you. Once we know final numbers we can provide a seating configuration to fill in beforehand.
- One long table for up to 25 people, or two long tables for larger parties.
- A special Christmas menu will be available over the Festive Season.
- We are happy to cater for dietary requirements – please just let us know in advance if you require a special menu, and please let us know of dietary requirements on the food order form.

### **Drinks & Canapés**

- Up to 60 people standing for drinks & canapés.
- Please see the canapé list attached.
- Minimum order: 40 canapés of each type chosen.
- Preorder at least five days in advance (after this date there can be no changes to the order).
- We recommend a minimum of 5 or 6 canapés per head, or more if the event is during dinnertime. We suggest choosing a mix of meat, fish and vegetarian canapés to make sure there are enough options for your guests.
- If the host or majority of guests have dietary requirements please make us aware when choosing the canapés so we can be sure to cater for these.

### **Cost & Availability**

- Hally's is available for hire every night of the week (no daytimes at all).
- We operate on a minimum spend basis:
  - Sunday to Thursday nights - £1,200
  - Friday & Saturday nights - £1,500
  - These prices include VAT. A 12.5% discretionary service charge is additional to the minimum spend.

### **Cake**

- We have a selection of cakes that you can preorder from us for your event at last 3 days in advance (please ask to see this list).
- You are welcome to bring your own cake. There is a cake fee of £2 per head if you bring a cake instead of dessert.

## Allergies / Intolerances

- Please let us know of any allergies or intolerances before making your food choices, and we will do our best to accommodate these (if pre-ordering a meal these can be included on the guest food choices form).
- *Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.*

## Drinks

- If you are having wine, in order to make service more efficient and to make sure we have plenty in stock, we suggest choosing one white and one red, also a rosé and bubbly if you like. Please see our wine list attached.
- Please let us know if you would like to provide a bar tab for your guests, and up to what amount .
- For drinks on arrival prosecco or champagne are popular choices, or a cocktail / mocktail. If you choose a cocktail / mocktail please just choose only one type to serve during the evening.

## Payment

- We will require a deposit of £700 to secure the date for you, paid by BACS transfer to the details below. Please email a proof of payment to [info@hallyslondon.com](mailto:info@hallyslondon.com).
- This either can be deducted from the final balance on the night or returned to you. Please note that once a deposit has been paid, it is non-refundable. Should you wish to cancel your reservation, we will happily move it to a different date in order to retain the deposit.
- Name: Hallys Ltd  
Bank: Barclays  
Sort Code: 20 35 93  
Account No: 33796817
- We kindly ask to take just one payment for the food from the organiser, not from each individual guest. (If guests are paying for their own meals, we ask the organiser to arrange payment themselves from each person or their guests can bring cash.)

## Timings & License

- The venue is all yours from 7pm to 11pm when our bar closes. The organisers are welcome to arrive from 6.50pm whilst we are finishing setting up.
- If you wish to continue the party later into the evening we apply to the local council for extended opening hours beyond 11pm. There is an additional minimum spend of £350 per hour for each hour that we stay open for you after 11pm. NB We require at least 15 working days' notice to make this application for you.
- Our license dictates that we serve food and alcohol together. If you wish to hire Hally's without serving food or just serving minimal canapes, we will need to apply to the local council for a temporary license amendment.

## Décor & Ambiance

- We dim the lights and put candles throughout the restaurant. Organisers can bring their own balloons and flowers if desired (we have some vases if needed, or you can bring your own). Please note we do **not** allow any glitter, sequins, party poppers or confetti.

## Music

- We have a large selection of music available via our Sonos and Spotify systems.

## Canapés

£2 per piece. Minimum order of 40 of each one chosen.

\* = can be gluten free if requested

\*\* = can be dairy free if requested

### Meat

Homemade free range sausage rolls

Malaysian chicken satay skewers with peanut dipping sauce \* \*\*

Sumac lamb shashliks with pomegranate & mint yoghurt \* \*\*

Duck rillettes on toasted brioche with tomato chilli jam

Pulled pork & caramelized apple croquettes with devilled mayo

Mini burgers on a sesame seed bun with tomato relish

Mini croque Monsieur with caramelised red onion

Glazed pork belly skewers with chive crème fraiche \*

Mini beef Yorkshire puddings with horseradish cream

### Seafood

Seared tuna in sesame seeds with pickled vegetables & wasabi mayonnaise \* \*\*

Smoked salmon blinis with horseradish & dill

Lemongrass & chilli Thai fish cakes

Mini crab cakes with lemon aioli

Sea bass ceviche with a plantain crisp \* \*\*

Salmon & beetroot on dark rye with soured cream & chives

### Vegetarian

Cucumber, avocado & lime chilled soup shot \* \*\*

Gazpacho with basil oil & toasted focaccia strip \* \*\*

Crostini with white bean puree, olive tapenade & crispy sage \*\*

Grilled courgette & mozzarella rolls with red pepper salsa \*

Truffle-infused mushroom & Parmesan on crispy polenta \*

Sweet corn & coriander fritters with crushed avocado & spicy tomato jam \* \*\*

Potato, caramelized red onion & wilted spinach Spanish tortilla topped with chilli jam \* \*\*

Pea, feta & herb frittata bites with tomato salsa \* \*\*

### Vegan

Cucumber, avocado & lime shots \* \*\*

Gazpacho shots with basil oil \* \*\*

Mini new potatoes skins with sweetcorn, sunblush tomato & avocado mousse \* \*\*

Crispy vegan cauliflower with cucumber ranch dressing \* \*\*

Courgette, quinoa sushi roll with nok cham sauce \* \*\*

Edamame, pea & mint falafel with tomato chutney \* \*\*

Baby gem lettuce cups with wild rice, sweetcorn, red pepper, carrot, beansprouts & soy dressing \* \*\*

Garlic baked polenta fries with eggless aioli \* \*\*

Vietnamese summer rolls with chilli dipping sauce \* \*\*

Aubergine & chickpea polpetta with coconut harissa dip \* \*\*

### Sweets

Mini brownies (gluten free with ground almonds) \*

Bliss balls (cacao nibs, dates, almonds, coconut oil, maple syrup & Maldon sea salt) \* \*\*

Lemon, almond & polenta squares \*

Orange & pecan squares \*

Mini buttercream cupcakes

Pastel de Nata Portuguese custard tarts

Mini cinnamon sugared doughnuts with strawberry dipping sauce

## Private Dinner Menus

### - Sample Menu 1 -

£34 pp

#### Starter

Roasted rosemary pumpkin soup with nut & seeded granola  
Beetroot carpaccio with whipped goat's cheese, walnut & rocket pesto

#### Main

Jerusalem artichoke & kale risotto with Parmesan & truffle oil  
Pork loin wrapped in Parma ham with sprouting broccoli, spinach, potato terrine & apple purée

#### Sides *£4.50 each*

Kale with toasted almonds	Skinny fries with truffle & Parmesan
Sautéed spinach with garlic	Sweet potato wedges
Rocket & Parmesan salad with balsamic vinaigrette	Mac 'n' cheese with herb crumble & truffle oil
Mixed salad with lemon vinaigrette	

#### Dessert

Honey glazed pineapple carpaccio with praline almonds & vanilla ice cream  
Irish cream chocolate & honeycomb mousse with pistachio granola

**Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.**

**Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.**

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

## - Sample Menu 2 -

£36 pp

### Starter

Flame-grilled mackerel Salad with avocado, beetroot, cucumber & white radish with a black sesame crème fraiche

Duck terrine with rocket, green beans, pine nuts, sundried tomato, crispy shallot vinaigrette

### Main

Grilled trout fillet with shredded sprouts, sun blushed tomatoes, cashew nuts & rocket with broccoli puree

Pan fried lemon & thyme chicken supreme with, pancetta, wild mushrooms & creamy polenta with truffle jus

### Sides *£4.50 each*

Kale with toasted almonds

Skinny fries with truffle & Parmesan

Sautéed spinach with garlic

Sweet potato wedges

Rocket & Parmesan salad with balsamic vinaigrette

Mac 'n' cheese with herb crumble & truffle oil

Mixed salad with lemon vinaigrette

### Dessert

Crème brûlée with blackberry & crispy almond sticks

Apple & pear frangipane tart with vanilla whipped crème fraiche

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**- Sample Menu 3 -**

£38 pp

**Starter**

Smoked salmon & potato blini with apple & celeriac salad with lemon vinaigrette

Chicken liver pâté with fig compote & toasted brioche

**Main**

Roasted sea bass with potato gnocchi, mussels, spinach, fennel & roasted tomato sauce

Pan fried duck breast with grilled leek, confit potatoes, carrot puree & beer jus

**Sides £4.50 each**

Kale with toasted almonds

Skinny fries with truffle & Parmesan

Sautéed spinach with garlic

Sweet potato wedges

Rocket & Parmesan salad with balsamic vinaigrette

Mac 'n' cheese with herb crumble & truffle oil

Mixed salad with lemon vinaigrette

**Dessert**

Chocolate fondant with vanilla crème fraiche

Sparkling strawberry jelly with elderflower cream, strawberry granite & shortbread crumbled

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## *Beer*

**Peroni Lager** 4.50

**Sierra Nevada pale ale** 5.60

## *Cocktails*

**Aperol Spritz** 7.50

**Bloody Mary** 7.50

**Mojito:** Bacardi, lime, muddled mint & soda 8.50

**Monmouth Espresso Martini:** vodka, Kahlua & organic coffee 9.50

**Hally's Tippy Lemonade:** Chamomile-infused tequila, Cocchi Americano, triple sec, lemon & honey 7.50

**Passionfruit Martini:** vodka, Cointreau, apple, passion fruit purée & lime 8.50

## *Wines*

	<b>Bottle</b>	<b>Glass 175ml*</b>	<b>Glass 250ml</b>	<b>Carafe 500ml</b>
<b><i>White</i></b>				
Armas de Guerra Dona Blanca & Godello, Bierzo, Spain, 2016	25.00	6.50	9.20	17.50
Folium Sauvignon Blanc, Val de Loire, France, 2015	32.00			
Le Petit Xavier Blanc, Cotes du Rhone, Languedoc, France, 2015	35.00			
<b><i>Red</i></b>				
Terras de Santar Vinho Tinto, Dão, Portugal, 2016	25.00	6.50	9.20	17.50
Anno Domini Piantaferro Syrah, Sicily, Italy, 2014	30.00			
Domaine des Martinolles Pinot Noir, Pays d'Oc, France, 2014	35.00			
Cossetti Barbera d'Asti, Piedmont, Italy, 2012	36.00			
<b><i>Rosé</i></b>				
Armas de Guerra Rosado Mencia, Bierzo, Spain 2015	26.00	6.60	9.20	18.00
<b><i>Sparkling</i></b>				
Anno Domini Prosecco Millesimato, NV	35.00	7.00		
Perrier-Jouët Grand Brut Champagne, NV	65.00			

\* 125ml wine servings are available upon request.