



Private Events at Hally's

Hally's is a neighbourhood café-restaurant, available for private hire in the evenings.

We have played host to many different types of events – birthdays, engagement parties, brand launches, photoshoots, family gatherings, baby showers and even a couple of weddings – and we would be absolutely delighted to host yours!

We can hold private dinners for up to 35 people seated, and parties with drinks & canapes for up to 50 people standing.



PRIVATE DINNERS

- Capacity: up to 35 people seated on one or two long tables.
- We have three menus to choose from at different prices, with two options per course. Please see some sample menus overleaf (please note, the menus here are samples – once your event is booked we will send you the current menus, which change seasonally). All food is freshly made in our kitchen by our team of chefs with high quality ingredients.
- Each guest's food choice is preordered (five days in advance via our order form).
- A seating plan is advised in order to make service smoother on the night for you (we will provide you with a configuration to fill in beforehand once numbers are finalised).
- We are happy to cater for dietary requirements – please let us know of dietary requirements on the food order form.
- Unfortunately we cannot offer wine and menu tastings.

DRINKS & CANAPES

- Capacity: up to 50 people standing (with our usual chairs and tables cleared out of the main section).
- Please see our canapé menu overleaf.
- Canapes are preordered by the host (five days in advance; minimum of 50 canapes of each one chosen).
- We recommend upwards of 5 or 6 canapés per person – 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 canapes so we can be sure to cater for these.

Pricing & Availability

- Hally's is available for hire in the evenings (unfortunately not during the daytime as we are open for normal service).
- We operate on a minimum spend basis:
 - Sunday to Thursday nights - £1,500
 - Friday & Saturday nights - £1,700
- These prices include VAT at the current rate.
- A 12.5% discretionary service charge is added to the minimum spend.
- There is no room hire fee, however we charge a £100 non-refundable admin fee to cover time spent working with you putting the event together.
- We try to keep our prices as reasonable as possible, and unfortunately they are not negotiable.

Timings & License

- The venue is all yours from 7pm to 11pm when our bar closes (due to license restrictions). The organisers are welcome to arrive from 6.45pm (our team will be busy setting up prior to this).
- If you wish to continue the party later into the evening we can apply to the local council for extended opening hours beyond 11pm. There is an additional minimum spend of £350 per hour for each additional 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 only serving very minimal canapes, we will need to apply to the local council for a temporary license amendment, at the organiser's cost of £21 (- these have never been rejected in the past but we cannot guarantee that it will be accepted).

Décor & Ambiance

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

Music

- Music can be played via our Sonos and Spotify systems.
- Live music can be considered, but we must be mindful of neighbours as we are located in a residential area.

Drinks

- You can put a drinks tab behind the bar, or preorder a certain number of bottles. We can also offer a cash bar. Or a combination of all these options.
- Please see our wine list overleaf.
- We can provide a cocktail / mocktail for your event (with a maximum two cocktail/mocktail options per event).
- Unfortunately we cannot offer corkage.



Cake

- We can provide celebration cakes in various sizes, to be preordered at least four days in advance (please ask to see our cake list).
- There is a cakeage fee of £2.50 per person for bringing your own cake.
(We cannot be held responsible for any health & safety or allergy related issues arising from cakes not provided by Hally's.)

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.*

Payment & Deposit

- We will require a deposit of £500 to secure the date for you. I will email an invoice once a date is agreed to be paid by bank transfer.
- The rest of the balance is paid at the end of the night, with the deposit deducted.
- Please note that once a deposit has been paid, it is non-refundable. Should you need to reschedule your reservation, we can move it to a different date provided at least two weeks' notice is given.
- The payment of a deposit and/or confirmation of any booking means you agree to our terms and conditions. Bookings are made for the agreed specific date and time.
- We kindly ask to take just one payment from the organiser, not from each individual guest.
- We are cashless – payments must be made by card, please. We accept American Express.

COVID-19 Cancellation Policy

- If local restrictions have been imposed due to a COVID-19 outbreak and we therefore need to cancel your event, we will move your event to an agreed and more appropriate time, as soon as reasonably feasible.
- In the event of a Government-imposed national lockdown, your booking will be placed on hold subject to restrictions being lifted and rebooking made possible.



Canapés



£2.50 per piece. Minimum order of 50 (of each one chosen)

Minimum spend on canapés for private hire £450

Meat

Homemade free range sausage rolls

Malaysian chicken skewers with peanut dipping sauce * **

Beef kofte skewers with cucumber & mint yoghurt *

Mini burgers in a brioche bun with tomato relish & melted cheddar (- £1 supplement per piece)

Mini croque Monsieur with caramelised red onion

Glazed pork belly skewers with chive crème fraîche *

Seafood

Smoked salmon blinis with dill crème fraîche

Lemongrass & chilli Thai spiced fish cakes **

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

Vegetarian

Garlic crostini with white bean purée, olive tapenade & crispy sage **

Marinated tomato crostini with goat's cheese & basil

Grilled courgette & mozzarella rolls with red pepper salsa *

Falafel with cucumber mint yoghurt *

Truffle-infused mushroom & Parmesan on crispy polenta *

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

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

Vegan

Crispy cauliflower with avocado ranch dressing *

Baby gem lettuce cups with wild rice, sweetcorn, red pepper, carrot & tamari dressing *

Garlic-baked polenta fries with eggless aioli *

Sweet

Mini almond & Belgian chocolate brownies *

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

Lemon, almond & polenta squares *

Mini buttercream cupcakes

Pastel de Nata Portuguese custard tarts

Mini cinnamon sugared doughnuts with strawberry dipping sauce

* = can be gluten free if requested
** = can be dairy free if requested

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.



- Menu 1 -

£39 pp

Starter

Roasted bell pepper gazpacho with basil croutons

Heirloom tomato carpaccio with mozzarella, salted pecans, rocket & rocket pesto

Main

Miso-grilled aubergine with quinoa, spinach, crispy shiitake mushrooms, hazelnuts & chilli

Slow roasted pork belly with crispy potato croquettes, sautéed spring greens, maple-glazed shallots & green pepper relish

Sides

£5.50 each (maximum of three per menu)

Kale with toasted almonds

Mixed salad with lemon vinaigrette

Sautéed spinach with garlic

Skinny fries with truffle & Parmesan

Rocket & Parmesan salad with balsamic vinaigrette

Sweet potato wedges

Dessert

Rhubarb semifreddo & pistachio cream with honey sponge cake

Crème brûlée with mixed berry compote

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- Menu 2 -

£42 pp

Starter

Glazed shallot tarte tatin with whipped feta, pecans & micro herb salad

Ham hock terrine, crispy potato straw, mixed salad & lemon vinaigrette

Main

Pan fried cod with okra, green bean, potato & coconut curry & an onion bhaji

Grilled chicken supreme with Jerusalem artichokes, spinach, baby leeks, morel mushrooms & truffle jus

Sides

£5.50 each (maximum of three per menu)

Kale with toasted almonds

Mixed salad with lemon vinaigrette

Sautéed spinach with garlic

Skinny fries with truffle & Parmesan

Rocket & Parmesan salad with balsamic vinaigrette

Sweet potato wedges

Dessert

Glazed lemon tart with crème fraîche

Chocolate mousse with homemade pecan granola

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- Menu 3 -

£45 pp

Starter

Grilled salmon with miso butter, a cucumber, sesame seeds & seaweed salad & avocado ketchup

Beef tartare with emulsified egg yolk, toasted brioche, micro herb salad & bloody Mary vinaigrette

Main

Pan fried seabass with crushed chive new potatoes, grilled purple sprouting broccoli, beurre noisette & capers

Roasted lamb rump with Mediterranean vegetable terrine, wilted spinach, caramelised shallot purée, crispy shallots & lamb jus

Sides

£5.50 each (maximum of three per menu)

Kale with toasted almonds

Mixed salad with lemon vinaigrette

Sautéed spinach with garlic

Skinny fries with truffle & Parmesan

Rocket & Parmesan salad with balsamic vinaigrette

Sweet potato wedges

Dessert

Sea salted chocolate tart with honey-roasted almonds & crème fraîche

Rhubarb & ginger cheesecake with candied pistachios

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Drinks

Beer & Cider

Peroni Nastro Azzurro £5

Peroni Nastro Azzurro 0.0% £4.5

Curious Apple cider £5

Cocktails

(Choose a maximum of two cocktails / mocktails per event)

Bloody Mary £10

Aperol Spritz - Aperol, prosecco & soda £10

Elderflower G&T – gin (dbl), elderflower, tonic & lime £11

Spicy Margarita - tequila blanco, Cointreau, chilli, coriander, lime & agave £12

Mojito - Bacardi, lime, muddled mint & soda £11

Pimms – with lemonade, mint & fresh fruit £10

Dark Arts Espresso Martini - vodka, Kahlua & organic coffee £11

(Please ask us about mocktails)

Wines

WHITE

Bodegas Nekeas Blanco, Navarra, Spain, 2021 - £28

Raymond Morin SB/19 Sauvignon Blanc, Loire, France, 2021 - £33

Domaine Mathias Mâcon Villages 'Roches Blanc', Burgundy, France, 2020 - £45

RED

Les Terres Basses Rouge, Château Laballe, Southwest, France, 2019 - £28

Bruno Lafon 'Le Sud' Pinot Noir, Languedoc-Rousillon, France, 2020 - £35

MAAL Rebelión Malbec, Vista Flores, Argentina, 2019 - £42

ROSE

Maison Ventenac Trêve Estivale Rosé, Cabardès, France, 2020 - £32

SPARKLING

Agricola Alba Cuvée Brut, Veneto, Italy, NV – £38

Champagne Levasseur Rue du Sorbier Brut, France, NV – £68

For booking requests please email info@hallyslondon.com with the following details:

Potential date(s)

Celebration / event

Seated dinner or drinks & canapes

Rough number of guests

We look forward to hosting your party!

