

ALLORA HALL



CROUCH END

2 PARK ROAD, N8 8TD

— 020 3301 9305 —

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ALLORAHALL.COM





AN UPGRADE URBAN BAR WITH COAL-FIRED PIZZA, HOMEMADE PASTA, LOCAL BEER, TAP WINE AND A GIN DISTILLERY. OPEN ALL-DAY & LATE-NIGHT WITH COFFEE & HOT-DESKING BY DAY, DJS & COCKTAILS BY NIGHT AND EVERYTHING IN-BETWEEN.

Allora Hall is a beautiful and versatile space for all manner of events. We have different size spaces for different styles of parties. There's an open kitchen with a coal fired oven, two bars as well as mobile bar units and drinks trolleys to create the most flexible options for your event. All our food is made from scratch daily and we cater for all styles of parties, with finger food and sharing plates (good for having over a drink) through to sit down dinners.

Opening Times

8am-12am Monday to Friday

9am – 12am Saturday

9am-10pm Sunday



THE GARDEN ROOM

Our garden room has a capacity of 50 people standing / 40 people seated and has a private bar which will be stocked to your preference.

You can book the Garden Room from 7pm for a hire fee of £100 & a minimum spend of £1000 on a Thursday, £150 & a minimum spend of £1500 on a Friday and £200 & a minimum spend of £2000 on a Saturday .

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

*Your hire fee doubles up as your deposit to secure your booking.
Your deposit is refundable up to 4 weeks in advance if you decide to cancel.*





THE BIRCH BAY

Next to our curved bar is The Birch Bay which is perfect as a semi-private space for a party but in the middle of the action as it sits next to our bar area. The Birch Bay has a capacity of 20 people standing or seated over two large tables.

You can book this area with no charge. All we ask is a deposit of £100 which can be redeemed on the night against your food and drinks.

*Your hire fee doubles up as your deposit to secure your booking.
Your deposit is refundable up to 4 weeks in advance if you decide to cancel.*

CHRISTMAS 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 coal oven until 12am Friday and Saturday.

SHARING

Fricco (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 £8

*“variant handed out free Po' boy or 'poor boys'
by conductors who were striking at the time.
- made with our pizza dough.*

to sauce and basil £5

ppa, tomato sauce,

li, mozzarella,

achio prato

CHRISTMAS FOOD

NATALE ITALIANO

Our big sit-down Christmas dinner. Your choice from a three course menu with aperitif and digestif. *£40 per person.*

Rhubarb Prosecco Bellini

Fried aubergines, stracciatella, lemon, mint

Beetroot gnocchi, pistachio pesto, walnuts, rocket sage (vegan)

Cauliflower cheese arancini (vegan), pistachio pesto

Spendini (fried truffle cheese and finocchiona), truffle mayo

‘Nduja & taleggio arancini, hot red pesto

Chilli cauliflower steak, red onion salad, pistachio, cashew sauce (vegan)

Smoked pork ribs, hot honey, zucchini fries, hot red pesto

Top truffle tagliatelle, truffle crispy mushrooms & shallots, pink peppercorns, lemon zest, parmesan crisp

Rock Star Rigatoni, burrata, balsamic roast tomatoes, spinach, pine nuts, rocket pesto, lemon zest, parmesan crisp

Vegan fried chicken, green chilli sauce, spinach, watermelon, red chillies

Triple cooked chips

Padron peppers and sea salt

Bag of baby bomboloni (with Nutella / jam)

Homemade limoncello

FESTA ITALIANO

The Italian Feast is a group sit down meal. Your choice from a three course menu. *£30 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, crispy mushrooms & shallots, pink peppercorns, parmesan crisp

Vegan fried chicken, spinach, watermelon, green chilli sauce

Fried buttermilk chicken, hot mustard, watermelon, jalapeño mayo

Vegan Viking pizza

London Field pizza

Triple cooked chips and ‘nduja ketchup

Padron peppers and sea salt

Bag of baby bomboloni (with Nutella / jam)

PARTITO ITALIANO

Lots of finger food and good to have over a drink. *£20 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

CHRISTMAS DRINKS

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 Allora 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 lot of Bellini's of your choice.

£75 per trolley





COCKTAIL MASTERCLASSES

A great group 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.

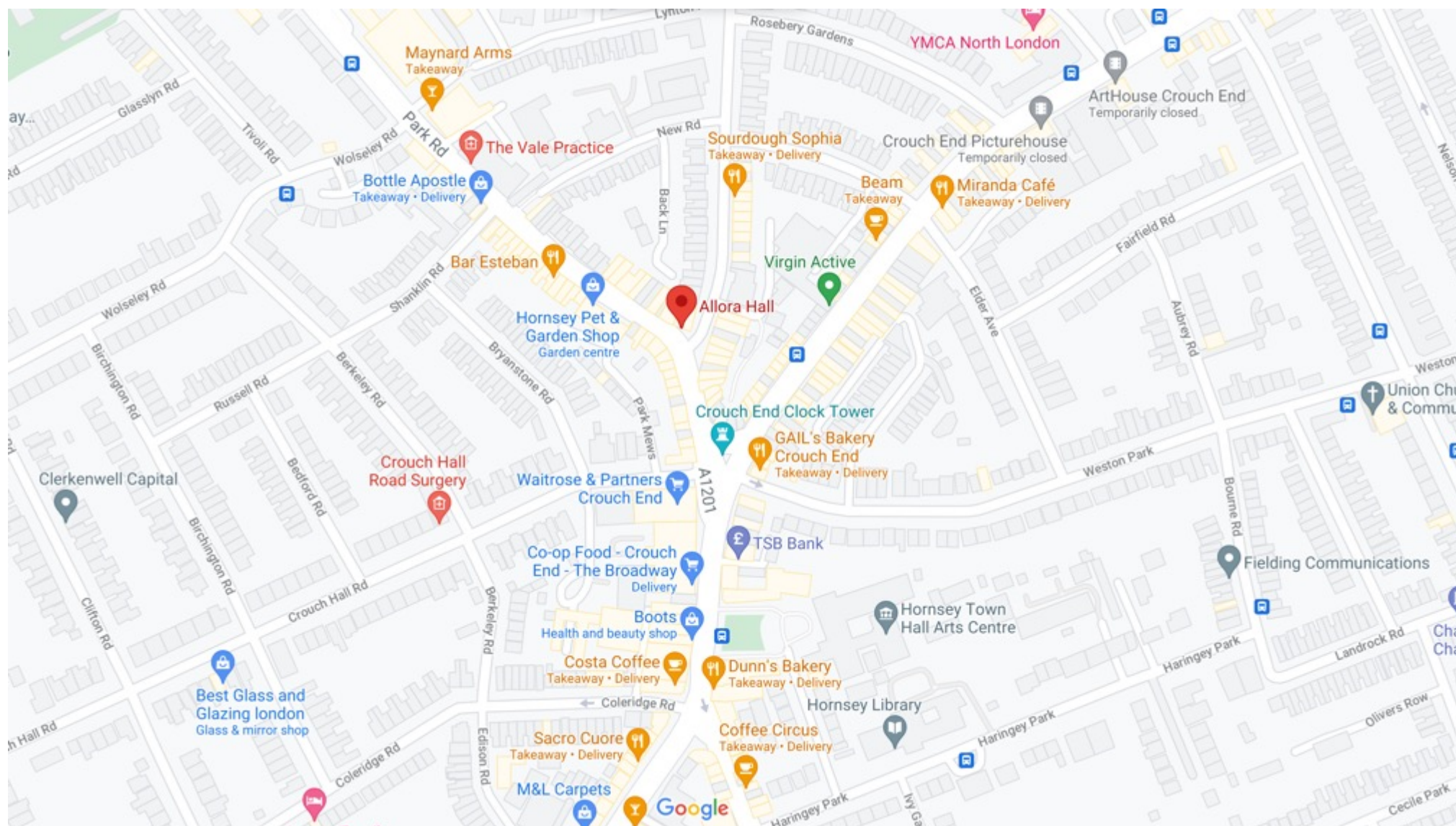
In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of Matt, our Head Distiller. The class includes five drinks and 400mls of your own small batch gin to take home / £80pp / Allow two hours



ALLORA HALL SMALL BATCH GIN

Matt, our Head Distiller, makes our small batch gin. Each of our bars has its own still and Matt blends a subtly different gin for each bar. Gin is available to buy at £30 per bottle to take away. 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

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Crouch End

London

N8 8TD

020 3301 9305

bookings@allorahall.com

[@allorahall](https://www.instagram.com/allorahall)

www.allorahall.com

HOURS

Mon to Fri: 8am-12am

Sat: 9am-12am

Sun: 9am-10pm

**SISTER
BARS**



MARTELLO
HALL

HACKNEY



CANOVA
HALL

BRIXTON



CATTIVO

BRIXTON



SERATA
HALL

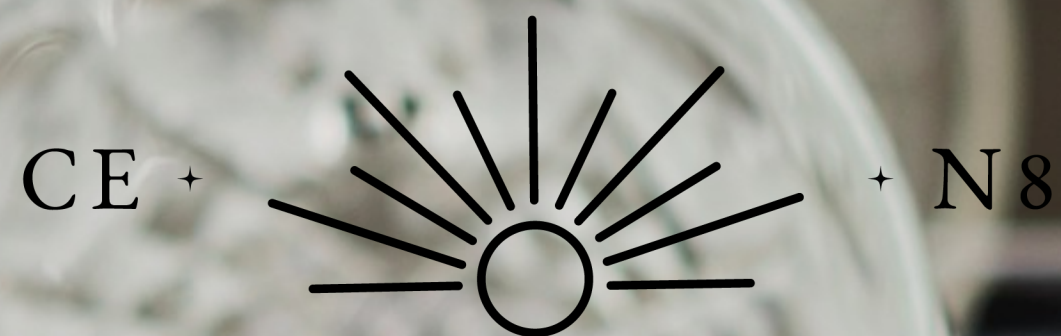
OLD STREET



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