

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

ALLORA HALL



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 £500 on a Thursday, £150 & a minimum spend of £750 on a Friday and £200 & a minimum spend of £750 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.*

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

A close-up photograph of a triangular slice of watermelon with a green rind and red flesh, resting on the rim of a glass filled with a vibrant red liquid. The background is dark, making the watermelon and the glass stand out.

PARTY PACKAGES

RED PARTY PACKAGE

Start with our COCKTAIL MASTERCLASS which includes five drinks (allow one-and-a-half hours). Then feast on our PARTITO ITALIANO with coal-fired pizzas and sharing plates to go round. *£60pp.*

SILVER PARTY PACKAGE

Start with our COCKTAIL MASTERCLASS which includes five drinks (allow one-and-a-half hours). Then sit down to our FESTA ITALIANO, the big three-course dinner with Bellini's and homemade limoncello. *£80pp.*

FOOD PACKAGES

APERITIVO

Five of our best pizzas - forty slices – perfect to snack on. *£50 total.*

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

Allergies? We don't list every ingredient on our menus so please ask your server for all allergen information. Packages bookable and payable in advance of your party.

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 & Allora hot honey fried dough parcels, San Marzano sauce

Mushroom & truffle arancini, salsa di noci

Cauliflower cheese arancini (vegan), pistachio pesto

Beetroot gnocchi (vegan)

Spicy ragu tagliatelle, ricotta, 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)

DRINK PACKAGES

APEROL TROLLEY

A bottle of Aperol with lots of Frizzante, soda and oranges to make plenty of Aperol Spritz.

£80 per trolley

GIN TROLLEY

A large bottle of Allora Hall gin with enough spirits, bitters, sodas, juices, fruits & herbs to make our gin cocktails.

£100 per trolley

BUBBLE TROLLEY

Three bottles of Prosecco, fruit juices, liqueur and loads of fruit to make a lot of Bellini's of your choice.

£80 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 / £50pp / Allow one-and-a-half hours.

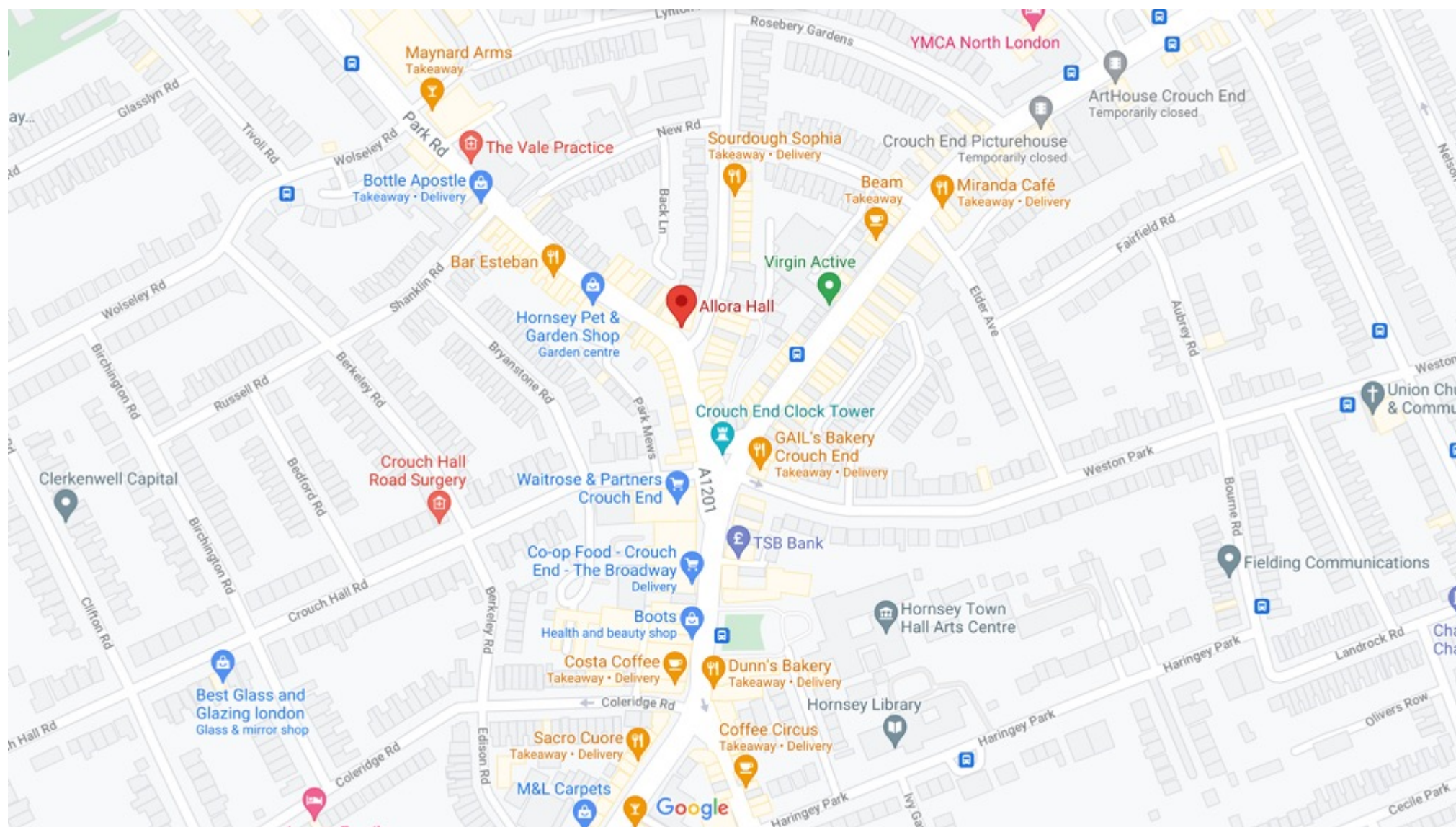
In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of Matt, our Head Distiller. The class includes five drinks and 400mls of your own small batch gin to take home / £80pp / Allow two hours



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

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N8 8TD

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[@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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