

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 £500 on a Thursday, £150 & a minimum spend of £750 on a Friday and £200 & a minimum spend of £7500 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.*

The background of the entire page is a warm, bokeh-style photograph of a Christmas party. In the foreground, there's a green glass filled with a drink, and a small branch with red berries and white leaves. To the left, a wine glass is partially visible. The background is filled with more glasses and warm, out-of-focus lights, creating a cozy and festive atmosphere.

CHRISTMAS PARTY PACKAGES

RUBY PARTY

Start with a Bellini Reception then feast on our PARTITO ITALIANO, with coal-fired pizzas and sharing plates to go round, and finish with one of our homemade limoncello's. Package includes 5 drinks vouchers (beer, wine, single house spirit & mixer) £65pp.

EMERALD PARTY

Start with a Festive Cocktail Reception, then feast on our FESTA ITALIANO, our three course dinner, and finish with a coffee tequila. Package includes 5 drinks vouchers (beer, wine, single house spirit & mixer) £80pp.

CHRISTMAS EXPERIENCES

SILVER PARTY

Start with our COCKTAIL MASTERCLASS which includes five drinks (allow one-and-a-half hours). Then sit down to our FESTA ITALIANO our three course dinner with Bellini's and homemade limoncello £85pp.

EMERALD PARTY

Start with our COCKTAIL MASTERCLASS which includes five drinks (allow one-and-a-half hours). Then feast on our NATALE ITALIANO, our big sit-down dinner with Bellini's and homemade limoncello. Finally, take home one of our goodie bags which includes a bottle of Small Batch Allora Hall gin, (distilled on-site) £110pp.

CHRISTMAS FOOD

NATALE ITALIANO

Our big sit-down Christmas dinner. Your choice from a three course menu with aperitif and digestif. *£45 per person.*

Rhubarb Prosecco Bellini

FESTA ITALIANO

The Italian Feast is a group sit down meal. Your choice from a three course menu. *£32 per person.*

Zucchini fries and aioli

‘Nduja & Serata hot honey fried dough parcels, San Marzano sauce

Mushroom & truffle arancini, salsa di noci
Cauliflower cheese arancini (vegan), pistachio pesto

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

PARTITO ITALIANO

Lots of finger food and good to have over a drink. *£25 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 and ‘nduja ketchup

Fried aubergines, stracciatella, lemon, mint

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

Cauliflower cheese arancini (vegan), pistachio pesto

Truffle taleggio & salami fried dough parcels with almond basil pesto

‘Nduja & Serata hot honey fried dough parcels, San Marzano sauce

Aubergine and cashew cheese parmigiana with red onion salad (vegan)

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

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

Rosa Vodka Rigatoni, pink vodka sauce, smoked stracciatella, balsamic roast tomatoes, parmesan, rocket pesto, parmesan crisp

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

Triple cooked chips and ‘nduja ketchup
Padron peppers and sea salt

Bag of baby bomboloni (with Nutella / jam)

Homemade limoncello

CHRISTMAS DRINKS

APEROL TROLLEY

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

£90 per trolley

GIN FIZZ TROLLEY

A bottle of Tiny Tower Liquor Pink Gin, a bottle of Pink Prosecco and enough sodas and fruit to make plenty of Pink Gin Fizz cocktails.

£90 per trolley

BUBBLE TROLLEY

Enough Italian fizz, fruit juices, liqueur and loads of fruit to make a lot of Bellini's of your choice.

£80 per trolley

BEER & WINE

Preorder cases of beer and wine with 10% off the house price



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.

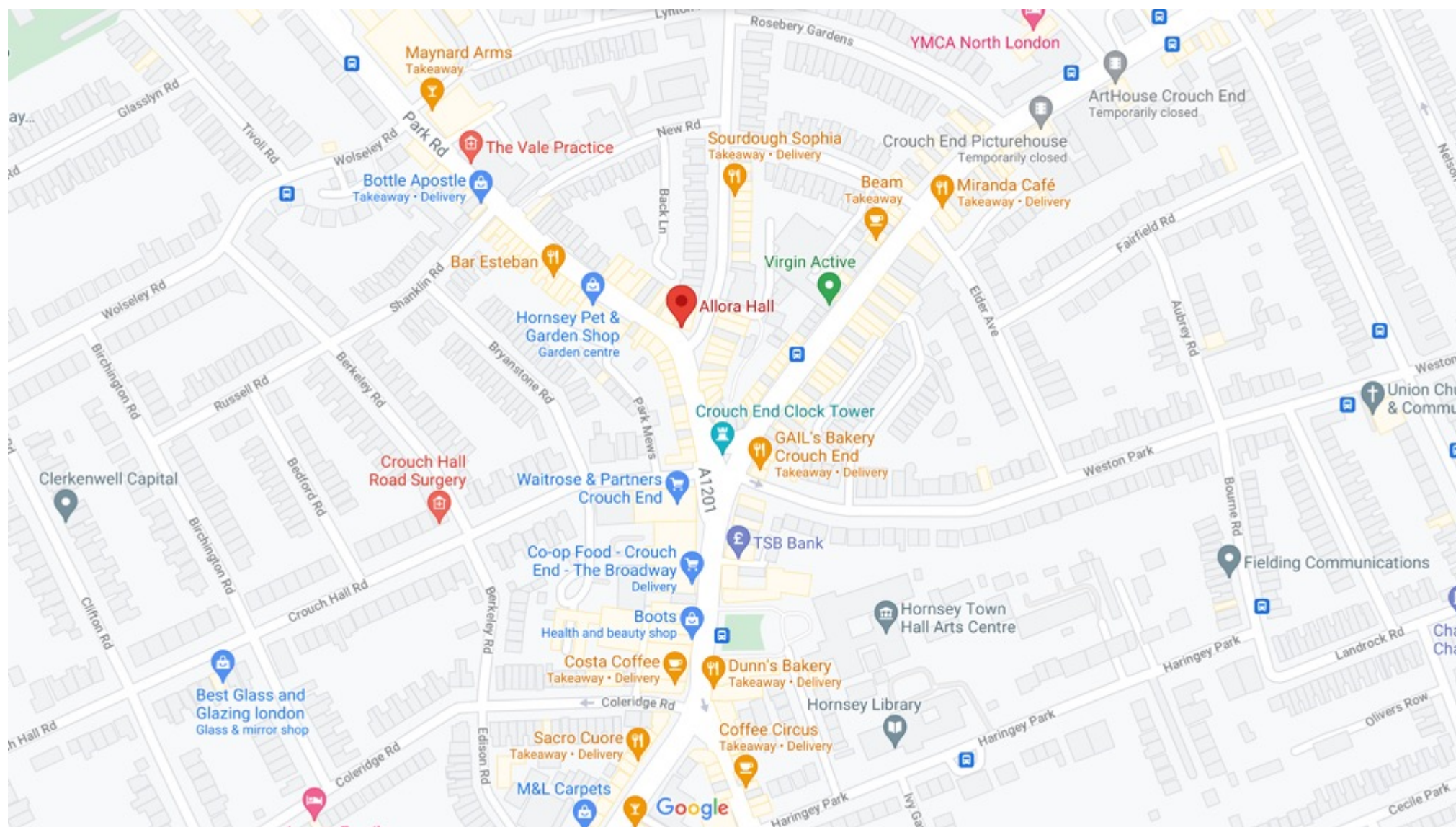
In the Gin Blending Masterclass you will blend, bottle and name two of your own gins with the guidance of Matt, our Head Distiller. The class includes five drinks and 400mls of your own small batch gin to take home / £80pp / Allow two hours



ALLORA HALL SMALL BATCH GIN

Todd, our Head Distiller, makes our small batch gin. Each of our bars has its own still and Todd 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

2 Park Road

Crouch End

London

N8 8TD

020 3301 9305

bookings@allorahall.com

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

www.allorahall.com

HOURS

Mon to Fri: 8am-12am

Sat: 9am-12am

Sun: 9am-10pm

**SISTER
BARS**



MARTELLO
HALL

HACKNEY



CANOVA
HALL

BRIXTON



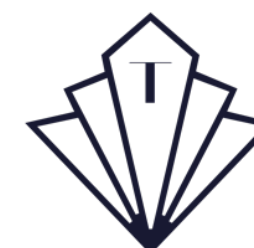
CATTIVO

BRIXTON



SERATA
HALL

OLD STREET



TEATRO
HALL

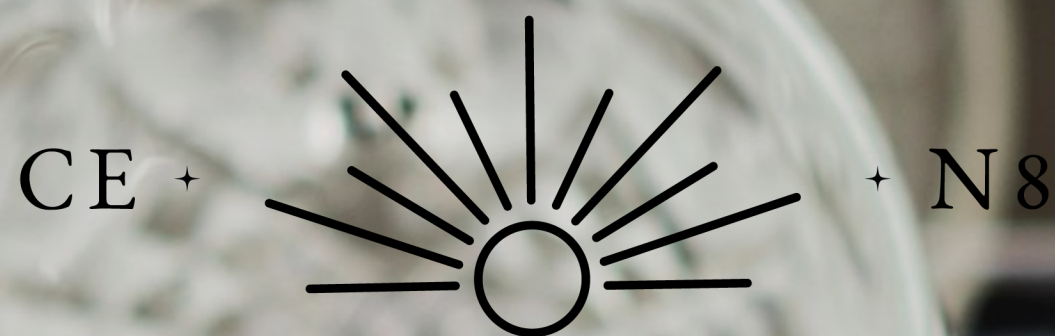
EALING



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