



# CHRISTMAS AT BOTANICA HALL





# BOTANICA HALL

## CHRISTMAS PARTIES & FESTIVE EVENTS

Botanica Hall is a beautiful and versatile space for all style of events and parties, with an open kitchen with a coal fired oven and two bars, as well as mobile bars and drinks trolleys to create the most flexible options for your party.

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.

We are open till 2.30am at the weekend making us the perfect party-place.

### *Opening Times*

*8am-12.30am Monday to Thursday*

*8am-2.30am Friday*

*9am – 2.30am Saturday*

*9am-11pm Sunday*



# THE OLIVE BAR

We have our beautiful Olive Bar which is available for private hire for groups of 80 people standing and 50 people seated.

It comes with it's own fully-stocked private bar and bartender for your party, perfect for keeping your group together all night and no queuing at the bar.

Contact us at [bookings@botanicahall.com](mailto:bookings@botanicahall.com) or call us on 020 3875 8500 for more details and to book.







## THE DISTILLERY BAR

Next to our Vodka Distillery & Tasting Room is a perfect space to hire for your party for groups of 60 people standing and 40 people seated.

There is an option to have a private bar and bartender perfect for keeping your group together all night and no queuing at the bar.

Contact us at [bookings@botanicahall.com](mailto:bookings@botanicahall.com) or call us on 020 3875 8500 for more details and to book.



## WHOLE VENUE HIRE

The whole venue is available to hire exclusively. Capacity is 400 people standing and we can also comfortably seat 225 guests for dining.

We can tailor the food and drinks to your event, or we have some great pre-order packages ready made for your event.

Contact us at [bookings@botanicahall.com](mailto:bookings@botanicahall.com) or call us on 020 3875 8500 for more details and to book.







## CHRISTMAS FOOD & PARTY PACKAGES

We have some great pre-order options on food and drinks. It is often better value 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 2am Friday and Saturday.

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



# FOOD PACKAGES

Package No.1

## APERITIVO

£55

*Five of our best pizzas - forty slices - perfect to snack on.*

### PIZZA

Margherita

Smokey Bandit

Queen Bee

Vegan Viking

Samson

Package No.2

## TAVOLA ITALIANO

£15 pp

*Lots of finger food, good to have over a drink.*

Smoked scarmoza & finocchiona panzerotti  
(fried dough balls) with rocket pesto

Calabrian chilli & mozzarella crocchettes  
with lemon mayo

Mushroom & truffle arancini  
with walnut pesto

Pistachio arancini (vegan)  
with Calabrian chilli sauce

Padron peppers and sea salt

Fried aubergines, stracciatella, lemon, mint

Sweet potato fries with truffle mayonnaise

Skin-on triple cooked chips  
with 'nduja ketchup

Package No.3

## PARTITO ITALIANO

£25 pp

*Plentiful feast to share family-style*

### PIZZA

Margherita, Smokey Bandit, Queen Bee,  
Vegan Viking, Samson

### SHARING

Fried buttermilk chicken with hot mustard,  
watermelon, jalapeños, jalapeño mayo

Smoked scarmoza & finocchiona panzerotti  
(fried dough balls) with rocket pesto

Calabrian chilli & mozzarella crocchettes  
with lemon mayo

Mushroom & truffle arancini  
with walnut pesto

Pistachio arancini (vegan)  
with Calabrian chilli sauce

Parmesan and rosemary salt chips with aioli

Padron peppers and sea salt

### SWEET

Bomboloni with Nutella



# FOOD PACKAGES

Package No.4

## FESTA ITALIANO

£35 pp

Calabrian chilli & mozzarella crocchettes with lemon mayo

Meatballs with Calabrian chill tomato sauce

Mushroom & truffle arancini with walnut pesto

Pistachio arancini (vegan) with Calabrian chilli sauce

Smoked Stracciatella and crispy kale salad

-

Pizza bread with garlic butter for the table

-

Slow beef rigatoni with 12 hour slow beef ragu, flat leaf parsley, parmesan crisp

Rosa vodka rigatoni with pink vodka sauce, smoked stracciatella, balsamic roast tomatoes, parmesan, rocket pesto, parmesan crisp

‘Nduja Gnocchi (vegan) with Calabrian chilli sauce, roast tomatoes, crispy kale, cashew cheese, lemon zest (gluten free)

Burrata & three tomato salad, pinenuts lemon zest and pistachio pest

Buttermilk fried chicken with hot mustard, watermelon, jalapeños, jalapeño mayo and served with triple cooked chips

Rock Star Margarita pizza

Samson pizza

Vegan Viking pizza

-

Bomboloni with Nutella

Package No.5

## GRANDE ITALIANO

£45 pp

Welcome Prosecco

-

‘Nduja arancini with salsa verde

Meatballs with Calabrian chill tomato sauce

Smoked scarmoza & finocchiona panzerotti, rocket pesto

Pistachio arancini (vegan) with Calabrian chilli sauce

Burrata and tomato salad

-

Pizza bread with garlic butter for the table

-

Smoked pork ribs, hot honey, fried aubergines and hot red pesto

Tartufo rigatoni with truffle cheese sauce, crispy shallots and hazelnuts

‘Nduja Gnocchi (vegan) with Calabrian chilli sauce and cashew cheese

Burrata & three tomato salad, pinenuts lemon zest and pistachio pesto

Buttermilk fried chicken with hot mustard, watermelon, jalapeños, jalapeño mayo and served with triple cooked chips

Queen Bee pizza

London Field pizza

Vegan Viking pizza

-

Bomboloni

-

Digestif of Coffee Tequila





# DRINKS PACKAGES

## BUILD YOUR OWN BAR

*Choose as many, or as little, of our packages below to create your own bespoke bar for your party.  
It'll be set up prior to your arrival so you and your guests have drinks ready to go.*

---

### BEER

#### BABY BEER PACKAGE

10 Beers  
Served on ice  
£50

—

#### BIG BEER PACKAGE

20 Beers  
Served on ice  
£100

### PROSECCO

#### BABY PROSECCO PACKAGE

2 Bottles of Prosecco  
With enough juices, liqueurs  
and fruits to make Bellini's of  
your choice  
£60

—

#### BIG PROSECCO PACKAGE

2 Bottles of Prosecco  
With enough juices, liqueurs  
and fruits to make Bellini's of  
your choice  
£90

### APEROL

#### BABY APEROL PACKAGE

10 Aperol Spritzes  
Aperol, Prosecco, soda and  
garnishes to to make 10 Aperol  
Sprites (with a handy card to  
show you how to make the  
perfect Aperol Spritz)

£70

—

#### BIG APEROL PACKAGE

14 Aperol Spritzes  
A bottle of Aperol, Prosecco,  
soda and garnishes to to make  
10 Aperol Sprites (with a  
handy card to show you how to  
make the perfect Aperol  
Spritz)  
£90

### WINE

#### BABY WINE PACKAGE

3 Bottles of Wine  
Choose from House White,  
Red or Rose, or mix-and-match  
£70

—

#### BIG WINE PACKAGE

6 Bottles of Wine  
Choose from House White,  
Red or Rose, or mix-and-match  
£140

### GIN

#### BABY GIN PACKAGE

10 G&T'S  
Choose from either Pink Gin  
or Classic Gin with light &  
Mediterranean tonics and  
plenty of ice, lemon and limes  
*(Your gin is our award-winning gin,  
handmade by our Head Distiller in  
our in-house distillery)*

£80

—

#### BIG GIN PACKAGE

20 G&T'S  
Choose from either Pink Gin  
or Classic Gin with light &  
Mediterranean tonics and  
plenty of ice, lemon and limes  
£150





# DRINKS ADD-ONS

---

## DRINKS VOUCHERS

£7 per voucher

---

A voucher entitles the bearer to a house beer, wine or single spirit & mixer

---

## COCKTAIL HOUR

£12 pp

---

We have a great range of cocktails. Our bartenders will mix, shake and stir them for your guests.

---

## LIMONCELLO

£4 pp

---

Our Head Distiller makes our own Limoncello in-house, peeling every lemon by hand.

Finish your meal with a homemade Limoncello for each of your guests.

---

## CHAMPAGNE RECEPTION

£12 pp

---

Your guests will be greeted with a glass of Champagne on arrival, getting the celebrations off to a great start.



# ENTERTAINMENT PACKAGES

## COCKTAIL MASTERCLASS

£50 pp

Each class includes plenty of drinks and a lot of fun.  
Allow one-and-a-half hours.

### INTRODUCTION

A welcome glass of fizz whilst our head bartender  
guides you through the fundamentals.

### COCKTAIL MAKING

You will start your class with four mini cocktail tasters  
made by your bartender, showing you the tricks of the  
trade.

Then will be guided through making and shaking two  
of your own your cocktails. Get behind the bar and  
learn the tricks of great bartending.

### COCKTAIL COMPETITION

You will compete in groups to make the best cocktail  
of the day with prizes for the winners.

### FINALE

Finish with some shots made by the winner.

## GIN BLENDING MASTERCLASS

£90 pp

You will blend, bottle and name two of your own gins  
to take away, with the guidance of our distiller.

The class also includes five drinks. Allow two hours.

### WELCOME G&T

Settle in and enjoy your first G&T

### HISTORY OF GIN

We walk you through the history of gin and introduce  
our gin stills whilst you taste four mini gin & tonics  
each with a completely different style.

### BOTANICALS

With a cocktail in hand, get to know the flavours and  
complexities of the range of botanicals you will be  
using to blend your own small batch gins.

### BLENDING YOUR GIN

Test gins blended with different botanicals and chose  
your favourites. Blend two 200ml bottles of your own  
small batch gins.

### BOTTLE, WAX SEAL & NAME

Bottle your gins, seal & stamp them with wax and  
make your bespoke labels

### FINALE

To finish, kick back with a G&T

## GIN TASTING

£25 pp

Take a seat and sample our gin flight with five  
handmade small batch gins, distilled in our bars by  
hand. Book in advance or just turn up on the day and  
we will do the rest.

### WHAT TO EXPECT

Sample five of our handmade small batch gins, with a  
tasting sheet for you to make notes on each. We give  
you tonics and ice so you can taste each gin on its own  
and served as a gin & tonic. You'll get a mini guide to  
our gins, describing the botanicals, flavour profile and  
best serves. It also has some great gin cocktail recipes  
to try at home.

### YOUR TASTING

Our team sets your tasting up ready for your arrival  
and then you are in control. We suggest you allow  
around an hour to complete your gin flight tasting, but  
there is no hurry to leave us. You can take it at your  
own pace and if you'd like to order more food or  
drinks then you are more than welcome.

### AFTERWARDS

You're welcome to stay for drinks or let us know if  
you'd like to book a table at our bar for coal-fired  
pizza, homemade pasta or bomboloni.





# PARTY PACKAGES



---

## RED PARTY

---

£65 pp

Start with our Cocktail Masterclass which includes five drinks (allow one-and-a-half hours).

Then feast on our Partito Italiano with lots of sharing plates to go round.

---


## SILVER PARTY

---

£80 pp

Start with our Cocktail Masterclass which includes five drinks (allow one-and-a-half hours).

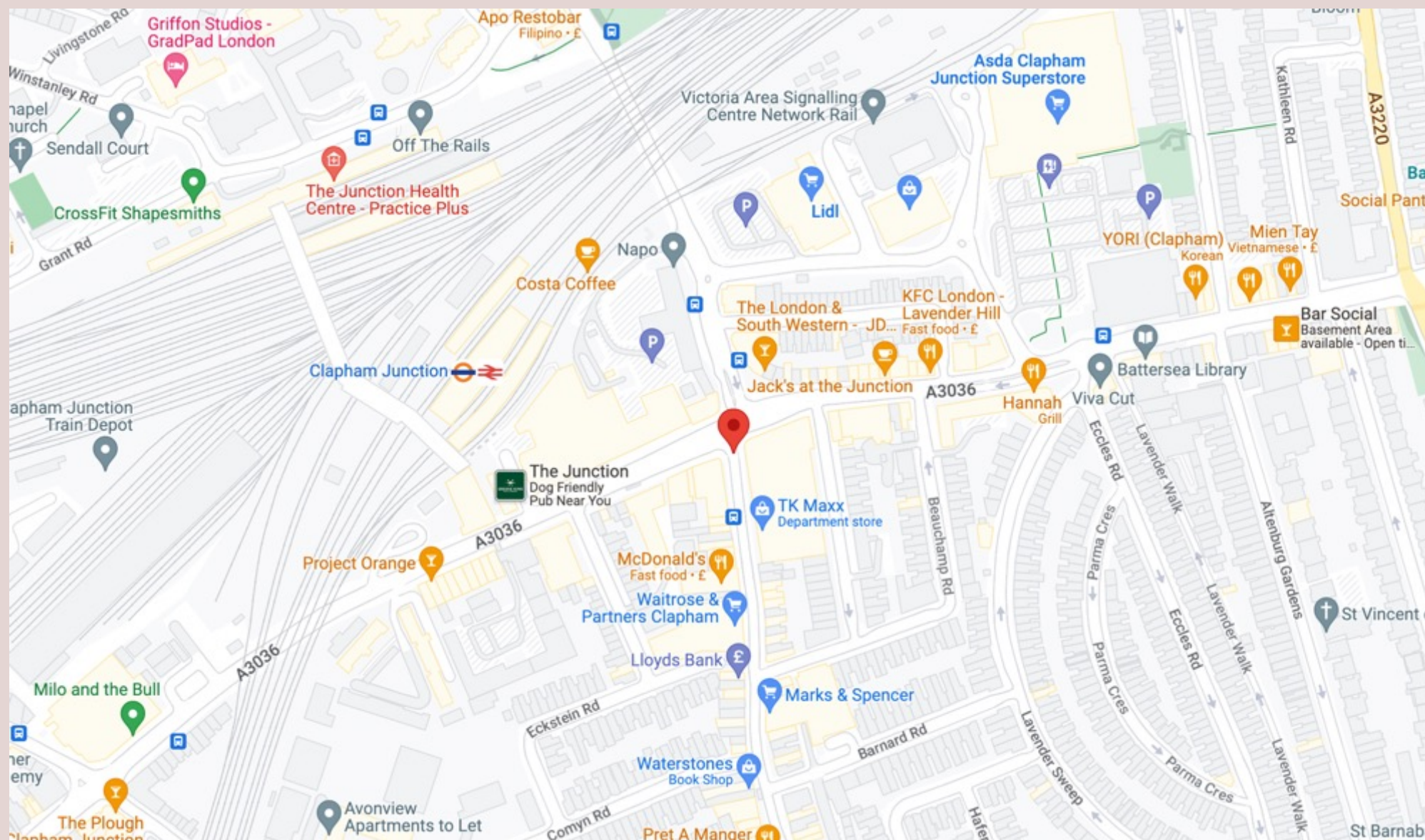
Then sit down to our Festa Italiano, the three-course dinner.











## CONTACT US

1 St John's Road  
Clapham Junction  
London

SW11 1QL

020 3875 8500

[bookings@botanicahall.com](mailto:bookings@botanicahall.com)

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

[www.botanicahall.com](http://www.botanicahall.com)

## HOURS

Mon to Thurs: 8am - 12.30am

Fri: 8am - 2.30am

Sat: 9am - 2.30am

Sun: 9am - 11pm

SISTER  
BARS



MARTELLO  
HALL

HACKNEY



CANOVA  
HALL

BRIXTON



SERATA  
HALL

OLD STREET

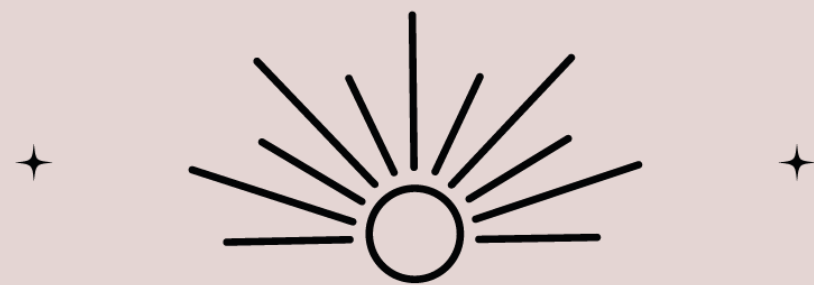


TEATRO  
HALL

EALING



# BOTANICA HALL



1 ST JOHN'S ROAD

SW11 1QN

— 020 3875 8500 —



BOTANICAHALL.COM

