

**PARTIES & EVENTS AT
BOTANICA HALL**



BOTANICA HALL

AN UPGRADE URBAN BAR WITH COAL-FIRED PIZZA,
HOMEMADE PASTA, LOCAL BEER, TAP WINE AND A
VODKA DISTILLERY.

OPEN ALL-DAY & LATE-NIGHT WITH COFFEE & HOT-
DESKING BY DAY, DJS & COCKTAILS BY NIGHT AND
EVERYTHING IN-BETWEEN

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 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.

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 Olive Bar which is available for private hire for groups of 80 people.

On Friday and Saturday evenings, you can book the Olive Bar for a hire fee of £100 & a minimum spend of £500. It is yours for the night complete with your own private bar and bartender will mix your drinks for the evening. We are open till 2.30am making it the perfect party-place.

For other days there is no hire fee, just a £100 deposit that can be used against your tab on the night.

Contact us at bookings@botanicahall.com or call us on 020 3875 8500 for more details and to book.

Any 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 DISTILLERY BAR

Next to our Vodka Distillery & Tasting Room is a perfect space to hire for your party for groups of 40 people standing / 30 people seated.

On Friday and Saturday evenings, you can book the Distillery Bar for a hire fee of £100 & a minimum spend of £300. It is yours for the night complete with your own private bar area and bartender will mix your drinks for the evening. We are open till 2.30am making it the perfect party-place.

For other days there is no hire fee, just a £100 deposit that can be used against your tab on the night.

Contact us at bookings@botanicahall.com or call us on 020 3875 8500 for more details and to book.

Any 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.

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.

Perfect for Weddings, Christmas parties, corporate events, photo shoots and filming.

Contact us at bookings@botanicahall.com or call us on 020 3875 8500 for more details and to book.





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

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Pizza bread with garlic butter for the table

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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 pesto

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

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Bomboloni with Nutella

Package No.5

GRANDE ITALIANO

£45 pp

Welcome Prosecco

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'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

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Pizza bread with garlic butter for the table

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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

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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

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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

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BIG PROSECCO PACKAGE

3 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 make 10 Aperol Sprites (with a handy card to show you how to make the perfect Aperol Spritz)

£70

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BIG APEROL PACKAGE

14 Aperol Spritzes

A bottle of Aperol, Prosecco, soda and garnishes 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

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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

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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.

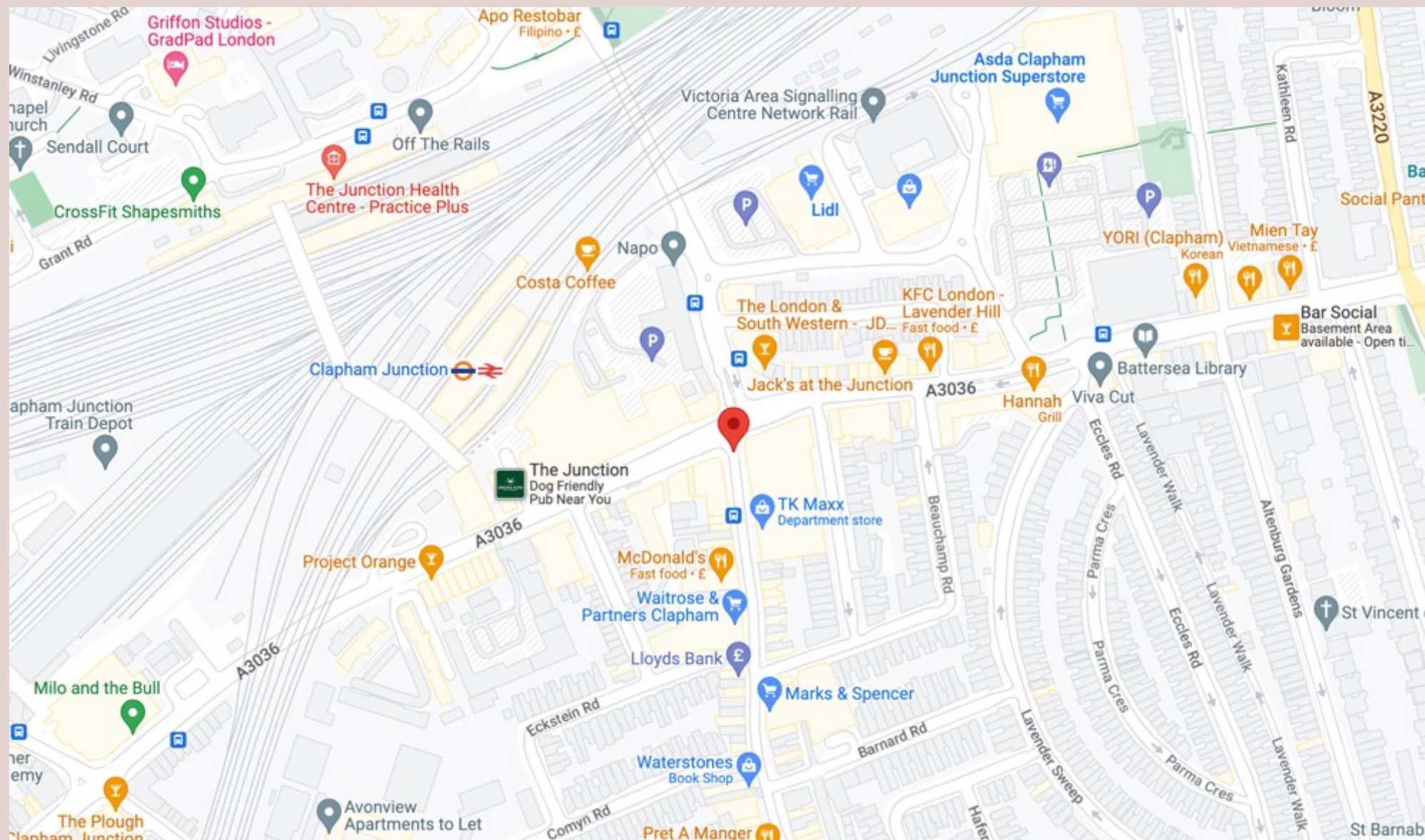
SILVER PARTY

£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

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Clapham Junction
London

SW11 1QL

020 3875 8500

bookings@botanicahall.com

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

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

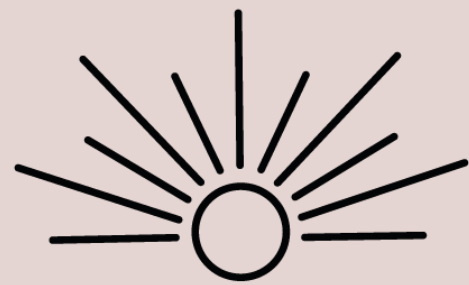
OLD STREET



TEATRO
HALL

EALING

BOTANICA HALL



1 ST JOHN'S ROAD

SW11 1QN

— 020 3875 8500 —



BOTANICAHALL.COM

