

THE HACKNEY

LONDON



v24.1

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HACKNEY**
LONDON



2024 / 25

CHRISTMAS

Tis the season to celebrate and be jolly. Indulge yourself with fabulous food and drink in our stunning venue, exclusive to you and your guests.



THE HACKNEY

A hidden gem on Hackney Road.

Our venue boasts an exposed brick backdrop, an abundance of natural light and a beautiful hanging garden of tropical plants.

In the evening the lights dim and the venue is lit with candles, creating a wonderful intimate atmosphere.

The venue includes 4 interconnected areas - cocktail bar, lounge area, dining space, as well as a covered & heated outdoor terrace. The dining space doubles up as your dancefloor, complete with disco ball and lighting.





WHAT'S INCLUDED

Facilities

Beautifully decorated & seasonally decorated.
Separate lounge, dining room & bar
Options for dance floor

Timings

Exclusive venue use from 4pm - 11pm (11.30pm closing)
Alternative/ flexible timings also possible

Capacity

60 Seated
100 Standing

Planning & staffing

Event manager to plan and manage all aspects of the event
All waiting staff for the day
Full setup of the event
Furniture moving/removal where needed

Equipment

Microphones for speeches
Music system with Spotify



SEATED OR STANDING OPTIONS

Our in-house catering team have developed some delicious options for both seated dinners or standing receptions.

All of our dishes can be adapted to suit either type of event - so whether you want a canapes and bowl food or a full blown Christmas sit-down - just choose from our full range of dishes.



MOUTHWATERING MENUS

Our talented chefs have backgrounds working with some of the most exclusive events caterers and they know how to put on a great party.

Our exquisitely crafted menus offer an elevated Christmas dining experience that will delight your guests.



SEASONAL TIPPLES

Our pretty cocktail bar welcomes you into our venue and offers the perfect space for reception drinks. A fully stocked offers all the classics and is served by experienced cocktail bartenders.

We've created some tantalising seasonal cocktails for the Christmas season with the option for some customised variations for your brand.



STARTERS

Choose from the following:

Roasted butternut squash and chilli soup, herb crumble, artisan bread roll (vegan).

Goats cheese tart, cherry tomato, red onion jam, rocket and balsamic glaze, rocket (vegetarian).

Ham hock terrine, clementine and pear chutney, watercress, sourdough toast.

Smoked mackerel, horseradish crème fraîche, apple and cucumber, fennel flat bread green oil, amaranth.

Potted truffled mushrooms, apple and cider chutney, watercress, sourdough toast (vegan).



MAINS

Choose from the following:

Turkey with apricot stuffing, duck fat roast potatoes, glazed carrots and parsnips, sprouts and chestnut with balsamic.

Hake, salt baked celeriac, celeriac crumb, monks beard, champagne beurre blanc with caviar.

Canon of beef, fondant potato, sautéed winter mushrooms, kale crisps, beef jus.

Roasted butternut squash, vegan stuffing, glazed carrots and parsnips, vegan roast potatoes, sprouts and chestnuts with balsamic (vegan).

Sweet potato Fritters, Charred Scallions, Red Pepper & Pine-nuts Sauce. (Vegan)



DESSERT

Choose from the following:

Traditional Christmas pudding, brandy custard.

Glazed Chocolate delice, cherry gel and sorbet.

Orange and cinnamon panna cotta, popcorn, cranberry coulis.

Tropilla Cremeux, Macadamia Praline, Poached Blackberry,
Vegan Sour Cream & Sage (Vegan)



PRICING

Our minimum spends start from £4,000

Please contact us at bookings@thehackney.co for a breakdown of all our pricing.

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www.thehackney.co