

The image features a complex, multi-layered map of a city. The background is a dense network of streets and water bodies, rendered in a vibrant palette of reds, oranges, yellows, and blues. Overlaid on this map is a grid of small, semi-transparent circles in various colors, including red, blue, and yellow, which appear to be highlighting specific locations or data points. The overall effect is a rich, textured visual representation of urban geography.

Making Moments

Venues



TwoRuba

Our newly refurbished bar designed for effortless socialising. The space can be divided into three distinct areas, accommodating up to 100 guests. It's ideal for relaxed Mix & Mingle drinks after a long day of meetings, or an informal get-together with colleagues or loved ones to unwind.



The Snug

The Snug is our private space next to the TwoRuba Bar on the ground floor, comfortably hosting up to 25 guests for a standing reception. Ideal for intimate birthday celebrations, small drinks receptions, or networking events when you're after a more private setting.

Available to book between 6pm and 11pm.

*Additional room hire applies where either room hire is offset against food and drink spend, or a minimum spend requirement applies.

Snug & Sips

The Snug Hire

Hire The Snug from £800, or with a minimum spend of £35 per person, and personalise your event with pre-ordered snacks from our menu and drinks to suit your group. Ideal for intimate gatherings of 8–25 guests, any spend on food and drinks will be offset against the hire fee. This includes Spicy Andalusian Gordal Olives, Crispy Black pepper Mini Pretzels Japanese Rice crackers.

Snacks & Sides

Korean style chicken bites with sweet chilli sauce £9

Mini fried chorizo with hot honey dressing and sourdough bread £9

Falafel bites and Khobez bread with mint and cucumber raita £10

Beef burgers sliders and pickles (3 sliders) £14

Margarita pizza £16 (PB available upon request)
Tomato, mozzarella and basil

Pizza Bianca £18 (PB available upon request)
Bacon, mushroom and onion

Mezze platter £24

(Parma ham, chorizo and salami) Pickles, sundried tomato and olives served with pitta bread and chutney

French Fries £5

Sweet potato Fries £7

Halloumi Fries £9

Drinks

Every drink is crafted with care, using seasonal ingredients and sustainable practices, to deliver flavour with a lighter footprint.

[Click here to explore the drinks menu and pre-order to suit your event.](#)



*Snack selections must be pre-ordered at least 48 hours in advance.

*KEY: (V) vegetarian, (PB) plant based/vegan. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

*Rates above are only available when pre-booked and inclusive of VAT. A discretionary 12.5% service charge will be added to your total bill.

After-Hours Reception

Drinks Packages

After a full day of meetings, it's time to unwind and reconnect. Gather your colleagues at TwoRuba Bar or The Snug, depending on your group size, and enjoy our tailored drinks packages designed to suit every guest. All packages include **Spicy Andalusian Gordal Olives, Crispy Black pepper Mini Pretzels Japanese Rice crackers.**

Choose one from the following packages:

Silver Package

Bottled Beer, House Wine,
and Soft Drinks
One Hour: £40 per person
Two Hours: £55 per person

Gold Package

Prosecco, Bottled Beer, House Wine, and
Soft Drinks
One Hour: £45 per person
Two Hours: £60 per person

Diamond Package

House Spirit & Mixer, Prosecco, Bottled
Beer, House Wine, and Soft Drinks
One Hour: £50 per person
Two Hours: £65 per person

*Rates above are only available when pre-booked and inclusive of VAT.

*Drink packages must be selected for the entire group size. A discretionary 12.5% service charge will be added to your total bill.

Mix & Mingle

Mix & Mingle Package - £45 per person

Designed for relaxed socialising, our Mix & Mingle package includes two canapés, two food bowls and two drinks per guest. Simply select your preferred food and drink choices from the menu below. This includes Spicy Andalusian Gordal Olives, Crispy Black pepper Mini Pretzels Japanese Rice crackers.

Canapés

- 01_Cherry tomato and mozzarella pearl skewers (V)
- 02_Shiitake dumpling with ponzu dressing
- 03_Smoked chicken and truffle emulsion on tart
- 04_Cajun spiced pork belly crispy bites with burnt apple puree
- 05_Hot salmon and crème fraiche mini tart Avruga Caviar
- 06_Prawn tempura and Asian slaw mini po boi

Food Bowls

- 07_Asian style marinated tofu and avocado poke ball (V)
- 08_Butternut squash & roast wild mushroom gnocchi, wilted spinach and parmesan (PB)
- 09_Thai-style Chicken on sticky lime and coconut rice
- 10_Slow cooked lamb with mediterranean style giant cous cous
- 11_Mali prawn and pepper fricassée on coriander rice
- 12_Grilled fragrant seabass fillet, lemongrass, chill, ginger & dill, vermicelli noodles

Drinks

- 175ml Inzolia or Amodo
- Stella or Corona
- Aspall Cider
- Soft drinks

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Masterclass

TwoRuba Signature Gin Experience

TwoRuba Gin, crafted with Greenwich Spirits, draws inspiration from the Prime Meridian and London's spirit of exploration. Small-batch botanicals deliver bright citrus, warm spice and a soft coastal note.

Step into a bespoke experience dedicated to our signature gin, uncovering its story, character and craftsmanship.



Masterclass

TwoRuba Signature Gin Experience

Guests will experience TwoRuba Gin through our iconic signature serve:



TwoRuba Negroni

Each participant receives a miniature of TwoRuba Gin to take home, with the option to purchase an exclusive gift pack (£60) after the session.

This experience is perfect for those looking to understand gin in a truly unique way, enjoy expertly crafted cocktails, and take a piece of TwoRuba home with them.

£55 Per Person

Group size: 4-10 guests

Duration: 1 hour

Available to book between 6pm and 10pm

Includes a mezze platter and a welcome TwoRuba Gin & Tonic on arrival



Masterclass

TwoRuba Cocktail Masterclass

A lively, hands-on masterclass dedicated to the art of the Margarita. Guided by our expert bartenders, guests will learn how to balance tequila, citrus and sweetness to create the perfect serve, while picking up professional techniques along the way. Expect bold flavours, great conversation and, of course, Margaritas made and enjoyed by you.



Masterclass

TwoRuba Signature Cocktail Experience

Guests will experience Margarita Cocktail Class through our iconic signature serve:



Borough Margarita

This experience is perfect for guests who want to master our signature Borough Margarita, learn the techniques behind a perfectly balanced cocktail, and enjoy a fun, hands-on session with friends or colleagues.

£45 Per Person

Group size: 4-10 guests

Duration: 1 hour

Available to book between 6pm and 10pm

Includes a Classic Margarita on arrival and a mezze platter



Wine Tasting

TwoRuba Wine Experience

Discover the art of wine through a curated tasting journey. Guests explore a selection of premium wines, learning about their origins, flavours, and the story behind each bottle. The experience is designed to delight the senses and deepen appreciation for wine, all in an engaging and approachable way.



Wine Tasting

TwoRuba Wine Experience

The experience explores a range of styles, from white to red, highlighting flavour, balance, and how each wine fits naturally into the TwoRuba bar experience.

Feature wines include:



Heritage Picpoul de Pinet



Gérard Bertrand Cigalus



Hampton Water Rosé

£50 Per Person

Group size: 4-10 guests

Duration: 1 hour

Includes a glass of bubbles on arrival and a mezze platter

Available to book between 6pm and 10pm.



The Season to Celebrate

It's never too early to start thinking about Christmas. The festive season is a time for celebrating with family, friends and colleagues, and for creating moments worth remembering. We know how to deliver exceptional celebrations, so let us take the pressure off and help you enjoy a truly stress-free festive season.



Festive Season

Festive Drinks Packages

Raise a glass to the festive season with our drinks packages, perfect for enjoying a relaxed Christmas drink. Each package includes All package includes Spicy Andalusian Gordal Olives, Crispy Black pepper Mini Pretzels Japanese Rice crackers.

Choose one from the following packages:

Classic Package

One Hour: £40 per person
Two Hours: £55 per person

Inclusions:

Amodo Pinot Noir, Inzolia, a selection of beers (Stella Artois, Corona), soft drinks, and a glass of prosecco on arrival.

Deluxe Package

One Hour: £45 per person
Two Hours: £65 per person

Inclusions:

Sauvignon Blanc, Terrazas Malbec, a selection of beers (Stella Artois, Corona, BrewDog IPA), soft drinks, and a Christmas cocktail on arrival.

Premium Package

One Hour: £60 per person
Two Hours: £80 per person

Inclusions:

Gérard Bertrand Chardonnay, Castellare Chianti, a premium selection of beers (Stella Artois, Corona, BrewDog IPA, and Noam), soft drinks, and a Champagne cocktail on arrival.

*Rates above are only available when pre-booked and inclusive of VAT.

*Drink packages must be selected for the entire group size. A discretionary 12.5% service charge will be added to your total bill.



Mistletoe & Mingle

Festive Canapés, Bowl Food & Drinks Package - £59 per person

Created for festive, relaxed socialising, our Mix & Mingle package adds a splash of Christmas cheer to any gathering. Guests enjoy three canapés, two food bowls, a sweet bite and two drinks - just choose your favourite festive options and let the celebrations begin.

Canapés

HOT

- 13_Homemade Root Vegetable Wellington with Spiced Bread Sauce (PB on request)
- 14_Papillote of Salmon & Vegetables
- 15_Turkey & Bacon Roulade with Creamy Brussels Sprouts and Yorkshire Pudding

COLD

- 16_Goat Cheese Filo Roll with Beetroot Ketchup and Candied Walnut (PB on request)
- 17_Hot Smoked Stream Trout with Pickled Apple and Pear Salad 220
- 18_Chicken Liver Parfait with Maraschino Cherries and Grilled Brioche

SWEET BITES

- 19_Mince Pies
- 20_Traditional Snowy Yule Log

Food Bowls

- 21_Celeriac & Truffle Shot (PB)
- 22_Blue Cheese & Caramelised Red Onion Tartlet (PB on request)
- 23_Maple-Glazed Turkey Blinis
- 24_Honey & Mustard Glazed Pigs in Blankets Po' Boy Style Brioche Roll
- 25_Prawn Cocktail
- 26_Smoked Salmon & Keta Caviar Tart

Drinks

175ml Inzolia or Amodo

Stella or Corona

Aspall Cider

Soft drinks

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Contact us

Go on, you know you want to...

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TripAdvisor

TwoRuba

Hilton POWERED BY TASTE OF HILTON Ruba

LONDON
TOWER BRIDGE