

EVENTS & PRIVATE HIRE



EXCLUSIVE HIRE

Hovarda offers an exclusive hire event space perfectly suited for a range of events, comfortably accommodating seated guests for a formal dining experience or up to 250 guests for a dynamic standing reception with canapés. Whatever your preference, our versatile venue can be configured to create the ideal atmosphere. To further enhance your event, we include the services of our talented DJs, ensuring a memorable occasion with the perfect musical backdrop.

80 seated · 250 standing





MERAKI

Located directly in front of the luxurious bar. Nestled beside the DJ area and adorned with art, this semi-private space offers a unique setting. The area provides an intimate dining setting that integrates seamlessly with the restaurant's overall ambiance.





SELENE

Overlooking the terrace and offering scenic river views, this semi-private event space provides an ideal setting for intimate gatherings. The area maintains an open feel while offering a degree of separation, perfect for smaller groups seeking a more exclusive atmosphere within a larger venue. The natural light and picturesque backdrop create a relaxed yet sophisticated ambiance suitable for various occasions.

25 seated · 40 standing



LOUNGE

The lounge area offers an intimate ambiance and presents a view of our open kitchen, allowing guests to observe our chefs as they work.

50 standing



TERRACE (UNTIL 11PM)

We offer comfortable lounge seating on our terrace, and string lights create a warm ambiance in the evening.

The flexible layout can easily accommodate various event setups, whether you're planning a seated meal or a standing reception with drinks and canapés.

50 seated · 80 standing







SAMPLE SET MENU

£95

STARTERS

SOURDOUGH

Thyme oil

HUMMUS

Black sesame seeds, chilli salt, olive oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

FRIED SQUID

Squid ink mayo, lemon

MAINS

STONE BASS FILLET

Yellow pepper sauce, friseé

GRILLED BABY CHICKEN

Sweetcorn, spelt, graviera cheese

SIDES

GREEK SALAD

Barrel-aged feta, Cretan rusk

BROCCOLI

Lemon oil, spring oil, dill

DESSERTS

CHEESECAKE

Rose water, sour cherry jam, pistachic

TAHINI TIRAMISU

Tahini, bourbon, sesame seeds



SAMPLE Canape Menu

£30

HUMMUS

Black sesame seeds. chilli salt. olive oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

SEABASS CEVICHE

Tomato tiger milk, onion, coriander

BEETROOT

Pomegranate molasses, soya yogurt, hazelnut

CHOCOLATE CONE

Orange caramel

£50

TARAMA

Bottarga, dill oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

TUNA TARTARE

Avocado, verjue dressing, roast cashew

CHICKEN SHISH

Spring onions

PISTACHIO CONE

Pistachio crumble

F7()

SAGANAKI

Aged feta, kataifi, truffle honey, basil

BEETROOT

Pomegranate molasses, soya yogurt, hazelnut

TZATZIKI

ogurt, cucumber, aiii

TUNA TARTARE

vocado, verjue dressing, roast cashew

FISH BITES

Sauid ink

KLEFTIKO

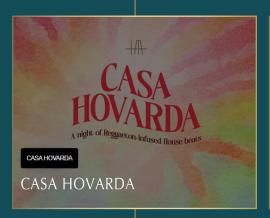
Lamb roasted potatoes, red wine jus

TAHINI CONE

Cocoa nibs

DJ PROGRAMME

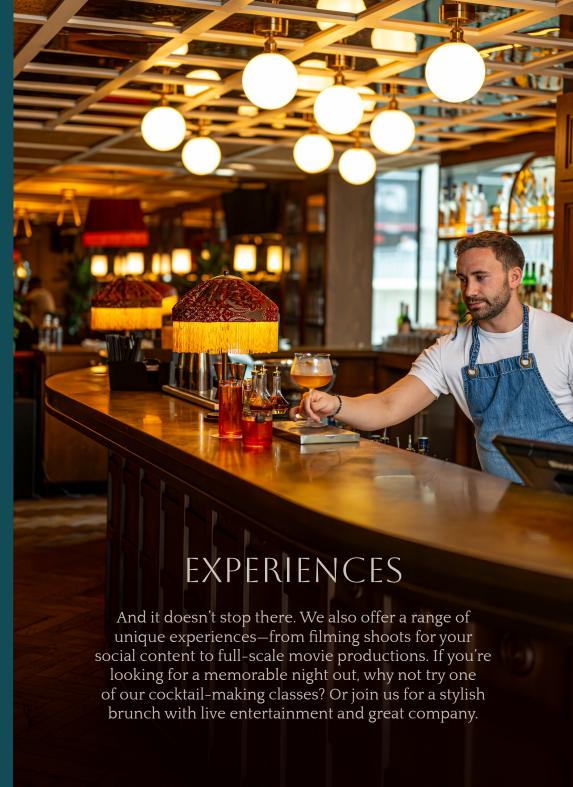
Hovarda is a top music destination in London, featuring global artists like Birds of Mind and Valeron, who play electronic and tribal beats.













CONTACT US

For full event enquiries, please contactour dedicated events team at

events@hovarda.london

020 7554 3346