

POCKETSQUARE

WINTER 2026

Festive Celebrations

ABOUT US

Tucked away on the 9th floor of Hyatt Place London City East, PocketSquare offers sweeping skyline views and a distinctive backdrop for bespoke festive events. Where the City meets East London, local and international art, including the work of Jay Kaes®, adorns the walls, creating an intimate, tailored setting with a distinctly East London flourish.

Our in-house mixology team have crafted a wonderful array of festive cocktails, and curated a wonderful selection of wines, spirits and locally brewed beers for you and your guests, complemented by the most delectable cuisine, all prepared with care by our skilled chefs.

- Bespoke Packages per-person packages and minimum spend options available.
- DJ and entertainment options available upon request.
- Festive Christmas decorations available.
- Ready to start planning? Get in touch with our team to discuss your event, check availability and tailor our packages to your requirements.









SEMI - PRIVATE HIRE

Minimum group size	15
Maximum group size	50

PRIVATE HIRE

Minimum group size	50
Maximum group size	80



CANAPES

Cold

Blini with Smoked Salmon & Cream Cheese
Blinis with smoked salmon and herb-infused cream cheese.

Ratatouille Vegetable Cups (V, GF)
Edible vegetable cups filled with ratatouille and tomato sauce.

Roasted Pumpkin & Burrata (V, GF)
Roasted pumpkin, creamy burrata, pumpkin seeds and crispy sage.

Smoked Duck Brioche
Smoked duck breast, blackberry and Marsala wine gel on brioche.

Octopus & Potato Brioche
Tender octopus, potato, Taggiasca olives with Mediterranean flavours.

Hot

Cauliflower Tempura (VE, GF)
Crispy battered cauliflower with Bloody Mary sauce.

King Prawn Tempura
King prawn tempura panko, garlic mayonnaise, tomato & bisque gel

Vegetable Samosa (V)
Golden samosas with spiced veggies & mango chutney.

Lamb Kofta
Spiced lamb kofta with yogurt & mint sauce.

Beef Ragu Arancinette
Crispy arancinette filled with slow cooked beef ragu.

Crispy Polenta (V, GF)
Crispy Polenta with wild mushrooms and parmesan gel.

Price per Unit **£5**

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
***A minimum of 20 portions is required per selection**



BOWL FOOD

Cold

Smoked Duck Bowl (GF)
Smoked duck bowl with orange, fennel, pomegranate.

Burrata Mousse (V, GF)
Burrata mousse with roasted vegetables, basil pesto.

Beetroot & Goat Cheese Salad (V)
Pickled beetroot, wild rocket, goat cheese, crispy onions & walnuts.

Winter Salad (V, GF)
Cos lettuce, quail eggs, pumpkin, taggiasca olives, cherry tomatoes, mustard vinaigrette

Miso Aubergine Bao (V)
Sticky miso aubergine in bao with mayo, coriander & sesame.

Hot

Pumpkin Risotto (V, GF)
Creamy risotto with pumpkin, chestnut, sage, butter & parmesan.

Fish & Chips
Crispy battered cod with fries & tartar sauce.

Korean Chicken Noodles
Chicken noodles with Asian vegetables and Korean style sauce.

Mini Sirloin Burger
Sirloin slices, cheddar & signature sauce in a bun (add fries for £2).

Beef Bourguignon
Beef Bourguignon with creamy mash potato and winter vegetables.

Traditional Christmas Turkey
Traditional Christmas turkey, seasonal garnish and festive flavours.

Roasted Celeriac, Oyster & Mushroom Bowl (VE, GF)
Celeriac, oysters, musrooms, wild rocket, parsley and chili dressing.

Price per Unit **£8**

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
***A minimum of 20 portions is required per selection**



DESSERT

Mini Chocolate Brownie (VE, GF)
Rich, fudgy dark chocolate brownie.

Mini Tiramisu (V)
Homemade tiramisu (alcohol-free on request).

Mini Eton Mess (V)
Whipped cream, meringue & forest fruits.

Mini Lemon Meringue (V)
Choux pastry with vanilla cream & chocolate glaze.

Mini Chocolate & Pistachio Tart (V, GF)
Mini pistachio, chocolate & raspberry tart.

Price per Unit	£5

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
***A minimum of 20 portions is required per selection**



SHARING PLATTERS

Italian cured meat platter

Italian Giardiniera (Mixed pickled vegetables)
Parma Ham
Salame Milano
Mortadella with pistachio
Bocconcini Mozzarella
Parmigiano Reggioano
Quince paste
Marinated olives
Sun-dried tomatoes
Apple chutney
Focaccia
Grissini

CURED MEAT PLATTER	
Small (Serves 6)	£80
Large (Serves 10)	£120

Vegetarian platter (V)

Chargrilled Mediterranean vegetables
Italian Giardiniera (Mixed pickled vegetables)
Mature Cheddar
Brie
Bocconcini Mozarella
Quince paste
Marinated olives
Sun-dried tomatoes
Hummus & basil pesto
Focaccia
Grissini

VEGETARIAN PLATTER	
Small (Serves 6)	£75
Large (Serves 10)	£125

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free
***Each platter serves 6 or 10 portions.**







DRINKS PACKAGES

Welcome Cocktails

Winter Warmer - £7 pp
Our comforting take on traditional mulled wine.

Christmas Clementine - £14 pp
A festive citrus cocktail with Absolut Mandarin and clementine juice.

Mandarin Fizz - £11 pp
A refreshing alcohol-free blend of mandarin, clementine and ginger.

Packages

Mix & Match - £170
*I*ncludes two bottles of house wine, two bottles of Della Vita Prosecco and four bottled beers.

Mix It - £120
Safe option for a bundle of three house wines and six bottled beers.

Pursuit of Happiness - £110
A selection of 20 bottled TOAST lagers, pale ales or IPAs, brewed using surplus bread to reduce food waste.

On Cloud Wine - £120
Celebrate with four bottles of house wine (red, white or rose).

Bubbles Bundle - £170
Raise a glass with our four-bottle Prosecco package.

Magnum - £220
Celebrate with three bottles of Moet & Chandon Champagne.

Check our cocktail list: pocketsquare.london/cocktails



SUSTAINABILITY

Discover Our Commitment to Sustainability at PocketSquare Skyline Bar & Terrace.
Sustainability is at the heart of everything we do - our practices are designed to protect our planet while offering you an unforgettable experience. Explore how we blend innovative, eco-conscious choices with exceptional hospitality, ensuring a better future for generations to come.



All syrups made in-house



Use of dehydrated fruits



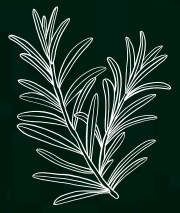
Repurpose bottles for infusions & syrups



Promoting the use of sustainable brands



All non-alcoholic brands are sustainable/B corp certified



Grow our own herbs to use in drinks



Make syrups from flat prosecco



Use seasonal fruits & herbs where possible



Paper straws



All wine is either organic or follows sustainable practices

GETTING IN TOUCH

Call *020 3989 9813*
Email *eventshplce@hyatt.com*

Follow *Instagram.com/pocketsquarelondon*
Website *www.pocketsquare.london*

PocketSquare Skyline Bar and Terrace
Hyatt Place London City East
45 Whitechapel Road
London | E1 1DU

Opening times
Thuesday to Saturday: 5pm – midnight
Private Hire: Available Daily

Non Smoking Policy
E-cigarettes and vaping only permitted in the designated outdoor terrace area.

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