



# **PARTIES & EVENTS AT**

## **CANOVA HALL**





**AN UPGRADE URBAN BAR WITH WOOD-FIRED  
PIZZA AND GIN DISTILLERY.**

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

Canova Hall is a beautiful and versatile space for all manner of events. From breakfast meetings, events and dinner to cocktail masterclasses, drinks and dancing. We are in the heart of Brixton, housed in an old Department Store with floor to ceilings windows and an in-house distillery.

We have different size spaces for different styles of events, drop us an email at [bookings@canovahall.com](mailto:bookings@canovahall.com) to find out more.

There's an open kitchen with a wood-fired oven and a large circular bar, as well as mobile bar units and drinks trolleys to create the most flexible options for private events. All our food is made from scratch daily and we can cater for all styles of events. We do finger food and sharing plates (good for having over a drink) through to sit down dinners.

## **OPENING TIMES**

8am-12am Monday - Thursday  
8am - 2am Friday  
9am - 2am Saturday  
9am-11pm Sunday





# THE BITTERS BAR

We have our Bitters Bar which is available for private hire. It includes your own private bar and bartender, making your party extra special.

The Bitters Bar fits up to 30 people seated and 40 people standing.

The layout is super flexible for all sorts of parties and is open from morning till midnight Sunday to Thursday and 2am Friday & Saturday (making it the perfect party-place at the weekends).

You can hire the bitters bar for a hire fee of only £100.

Contact us at [bookings@canovahall.com](mailto:bookings@canovahall.com) or call us on 020 7733 8356 for more details and to book.

Your hire fee doubles up as your deposit to secure your booking. Your deposit is refundable up to 6 weeks in advance if you decide to cancel.





# WHOLE VENUE HIRE

The whole venue is available to hire exclusively. Capacity is 250 people standing and we can also comfortably seat 130 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.

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# 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.





# 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 scarozza & 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 scarozza & 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

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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

#### 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

#### 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

#### 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

#### 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

#### 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

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## DRINKS VOUCHERS

£7 per voucher

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A voucher entitles the bearer to a house beer, wine or single spirit & mixer

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## COCKTAIL HOUR

£12pp

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We have a great range of cocktails. Our bartenders will mix, shake and stir them for your guests.

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## LIMONCELLO

£4 pp

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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.

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## CHAMPAGNE RECEPTION

£12pp

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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

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## RED PARTY

£65 pp

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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.

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## SILVER PARTY

£80 pp

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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

250 FERNDAL ROAD

BRIXTON

LONDON SW9 8BQ

020 7733 8356

BOOKINGS@CANOVAHALL.COM

@CANOVAHALL

WWW.CANOVAHALL.COM

## HOURS

MON - THURS: 8AM - MIDNIGHT

FRI: 8AM - 2AM

SAT: 9AM - 2AM

SUN: 9AM - 10.30PM

## SISTER BARS



**MARTELLO  
HALL**

HACKNEY



**SERATA  
HALL**

SHOREDITCH



**TEATRO  
HALL**

EALING



**BOTANICA  
HALL**

CLAPHAM JUNCTION





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