



DRINKS PACKAGES

Bottles

12 or 24 x Sol or Peroni or Asahi £70 or £135

12 x Asahi 0% £60

12 x Old Mout cider 500ml £79.50

Premium Craft bucket £100

12 x 440ml Cans of a mixture of premium IPAs, Pales, Sours or Stouts.

Craft beer bucket £75 or £135

12 or 24 x Assorted craft beers (330ml).

Siren Lumina IPA, Siren Soundwave IPA, Signature Studio Lager, Jubel Peach

Combined beer & wine package £250

3 bottles of house white, 3 bottles of house red plus 12 Sol and 12 Peroni

3 or 6 x DOC Prosecco package £90 or £175

3 x English sparkling wine, Balfour or Bolney £135

Bottle of Spirits with 20 fevertree mixer £215 / £220 (min of 20 people)

Standard: Smirnoff Black, Tanqueray, Bacardi, Bacardi Spiced, Jack Daniels

Premium: Ketel One, Sipsmith, Kraken, Johnnie Walker Black Label

Mixers: All bottled Fever Tree, Pepsi or Coca Cola



Wine Level 1 £75 or £145

3 or 6 x bottles of House wine, combination of Red, White and Rose. You tell us.

Wine level 2 £180

6 x majestic bottles of wine. San Felipe Malbec and Picpoul de Pinet del sol

Wine level 3 £190

4 x premium bottles of wine. Springfield chardonnay and Albert Bichot beaune

Pre-order your drinks ready for your arrival and receive at least 10% off compared to ordering on the day.

Some packages very occasionally may need to substitute exact products due to supply issues

Drinks Tokens'

Drinks tokens allow your guests to choose themselves and enjoy a beer, glass of wine, spirit & mixer or a soft drink for a fixed price per drink

London Pride / Oliver's Island / Frontier / Peroni / Guinness / Cider / Alcohol-free Beer / House Wine (175ml) / Prosecco (125ml) / House Spirit & Mixer / Soft Drink

Party Platters

Sharing platters for your guests, with a bit of food for all your guests

PACKAGE 1: 20 PEOPLE - £300 | PACKAGE 2: 40 PEOPLE - £600

All platters include;

Hummus

grilled flatbreads (pb)

Crispy chicken wings

buffalo & truffle blue cheese sauce

Halloumi fries

mustard, chilli, honey (v)

Korean fried Cauliflower

sesame seeds (pb)

Pink peppercorn crispy Squid

Sweet chilli jam

Serrano ham croquettes

roasted aioli & chives

Triple cooked Chips (pb)

Please enquire for any modification or additions to our party platters. Calorie information per portion is available upon request.

Add some extra style to your celebrations ...

PROSECCO RECEPTION + £5 per person (minimum of 10 people)

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may have been prepared in the presence of ingredients which do contain allergens.

(pb) plant based (v) vegetarian

Event Spaces

Little stage

Perfect for semi-private standing drinks, in the main bar . We recommend little stage for parties of up to 20 people standing - perfect for an after work celebration.

The Mezzanine

The ideal event space. Completely private, The Mezzanine boasts a private bar, your own toilets, plenty of space & AV equipment. The ideal space for speeches, presentations or large corporate gatherings. We recommend 150 people standing comfortably to network, socialise & sip the night away.

Available as private hire or half the space as semi private

The Garden Wall

In the heart of the action at The Hydrant - plenty of space to spread out & socialise for standing drinks and a bite to eat. We recommend up to 30 people standing - the ideal spot for birthdays, leaving-dos or just a post-work social.

Combine this with little stage to have up to 75 guests standing.

Hydrant HQ

Our private dining room. Secluded in it's own room, Hydrant HQ is a hidden gem waiting for your private dining bookings. We recommend up to 14 people sat down - the perfect conference or meeting room or an ideal lunch/dinner spot to meet with friends.

An optional 12.5% service charge is added onto all pre-orders. This is shared out between all of our staff