

# THE HIDE BAR - EVENTS

Whether it's for a birthday, Christmas or any other gathering, here's what we can offer at The Hide. Bookings can be made through our website, where you can specify all your requirements and cost out the event, or you can drop in, call or email us for a chat and we'll help you put together something great!



## CONTACT

The Hide Bar | 39-45 Bermondsey Street | London  
| SE1 3XF

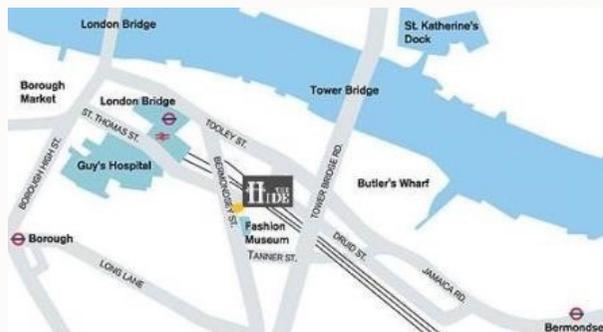
020 7403 6655

[www.thehidebar.com](http://www.thehidebar.com)

@HideBarLondon

[drinks@thehidebar.com](mailto:drinks@thehidebar.com)

The nearest station is London Bridge on the Jubilee or Northern Lines, or overland. It's a 5-10 minute walk from there.



## ROOMS

We're happy to accommodate groups of all different sizes, but if you're after something exclusive, we offer either our back room or whole venue hire.

### WHOLE VENUE PRIVATE USE

80 - 120 guests

Available Sunday -Wednesday

Buffet or canapés available

Minimum spend applies (please contact us for exact amount as this varies depending on the chosen day)

Tastings are available for up to 50 people \*



### BACK ROOM

Up to 30 guests, available Tuesday - Saturday

Minimum spend applies (please contact us)

Buffet or canapés available for a minimum of 15 people

Tastings are available for up to 15 people\*

\*(must finish no later than 7pm Thursday - Saturday as it's difficult to do a tasting in a busy bar!)



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# CANAPÉS

£17.00 per person

minimum 20 people

Choose 5 from the list below  
extra items charged at £3 per person

King prawns with mango & chilli  
Baby squid & chorizo skewers  
Mackerel & black olive tapenade blinis  
Octopus with Grana Padano shavings

Mini "Hide" burgers  
Pork belly bites with apple sauce  
Teriyaki beef with mint & ginger pesto  
Parma ham & cheese puff rolls

Sweet potato & goat's cheese samosas  
Mini tacos with roasted veg & refried beans  
Quinoa salad with mint, pomegranate &  
cucumber  
Courgette & paprika hummus parcels

for allergen information, please ask with your booking



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# A LA CARTE

pre-order from the list below:

- Breads & oil £3.00
- Giant green olives £3.50
- Skinny fries and aioli £4.00
- Sicilian pea and mushroom arancini £5.00
- Chorizo bites with red pepper chutney £5.50
- Whitebait with miso mayo £5.50
- Mixed vegetable tempura £5.50
- Chicken tacos, pico de gallo & chipotle £6.00
- Prawn tacos, pico de gallo & avocado mayo £7.00
- Trio of mini burgers: cheese & bacon; shallot chutney & gherkin; tomato & lettuce £9.00

## SHARING BOARDS:

- 3 cheese with mango chutney & toast £12/20
- Charcuterie with cornichons & toast £12/20
- Mezze - hummus, mixed veg & halloumi bulgar salad, ratatouille, cheese & croquettes £11/19
- Hide - tempura prawns, chicken & chorizo skewers, iron steak with salsa verde & vegetable halloumi, bulgur salad served with toast £13/21



# TERMS & CONDITIONS

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- All spaces are booked on a first come first served basis.
- Spaces can be held for a maximum of 48 hours. If confirmation is not received in that time then spaces will be released.
- We do not charge a venue hire fee for private events. There is a guaranteed spend required to cover the cost of having the space to yourself.
- All food and beverage costs from your event go towards that guaranteed spend
- Confirmation is only guaranteed upon receipt of a signed contract and a 30% deposit of the quoted guaranteed spend.
- Payment for the remaining amount of the quoted guaranteed spend can be made on the day of the event.
- Cancellations may be subject to loss of deposit.
- If you require allergen information please speak to us when you order
- **ALL PRICES EXCLUDE AN OPTIONAL 12.5% SERVICE CHARGE (which counts towards minimum spends)**

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## TASTINGS

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We really do think we can inspire you to drink, not more, but better, and these tasting classes are designed to let you and your guests have a good time, whilst picking up some useful life skills! These are just three examples - we would be just as happy to create something unique for your event



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### EVERYTHING BUT THE SHAKER

£25 PP

For those who like to make cocktails at home, we go through how you can use your store cupboard ingredients to knock up some tasty treats without investing in all the shiny gear and 101 obscure ingredients.



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### GENTLEMEN PREFER SCOTCH

£25 PER GUEST

The name of our company is Blood and Sand, so it would be rude not to wax lyrical about the beauty of Scotch cocktails! From the classic B&S, to modern interpretation - Penicillin, to our own creation - Gentlemen Prefer Scotch! (We would be the first to agree that so do many ladies).



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### WHY DOESN'T MINE TASTE LIKE THAT?

£25 PER GUEST

We've been asked a number of times why an old fashioned doesn't taste the same at home as ours. We walk you through the basics of our holy trinity - the old fashioned, the martini, and the daiquiri - going through the importance of the spirit, dry ingredients, and ice. From this, you'll probably never leave your house again...

