

It's Christmaaaaas!



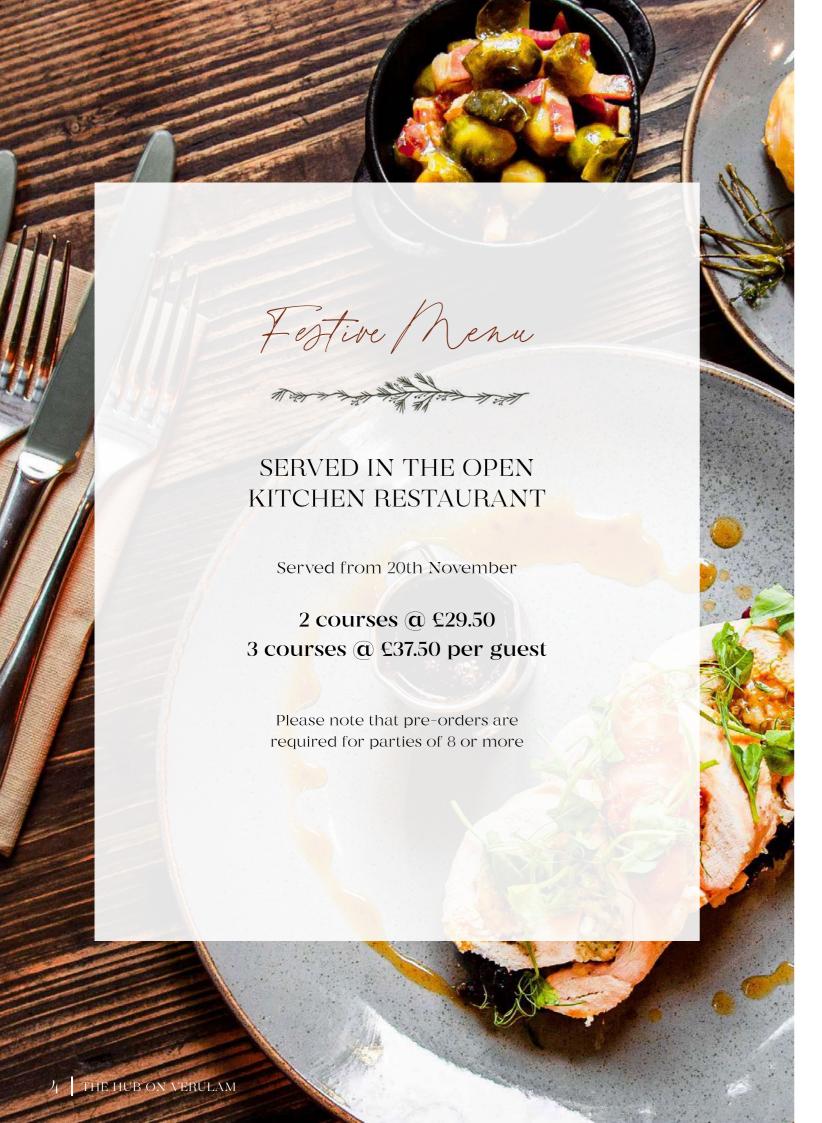
Got 99 Christmas problems? Let us solve one.

Looking to wow the boss with a unique Christmas party venue? We have private hire space and festive feast options available for 20-120 guests.

> Struggling to find the perfect secret Santa gift? Grab a hamper from the deli, buy a voucher online or visit our Christmas makers market.

Dreading hosting the in-laws? Join us for a festive 3 courses in the Open Kitchen restaurant from the last week of November.

Need to get the kids out the house and entertained? Bring them along to a festive movie screening in the run up to the big day.





Smoked haddock, leek & parmesan croquette, parsley sauce Cream of celeriac soup with pickled red apple & roasted walnuts Pressed gammon knuckle, chestnut & sage terrine with pickled red cabbage & toasted sourdough Mild mushroom crumpet, blue cheese fondue & pickled white onions Grilled fillet of cornish mackerel, winter beetroots, horseradish & dill

Mains

Roast chicken bourguignon, potato puree, chestnut mushrooms & smoked pancetta Haunch of venison, port & redcurrant pie, mashed potatoes, savoy cabbage & red wine sauce Jerusalem artichoke & rosemary risotto, soft goats cheese & hazelnuts Pan roasted fillet of hake, parsnip puree, morteaux & caper dressing The Hub festive burger, camembert cheese, pigs in blankets, sage & chestnut stuffing,

Roasted onion squash salad, cracked wheat, rosemary, pickled beetroot, walnuts & labneh

cranberry ketchup & white cabbage slaw

Denerto

Sticky toffee pudding, homemade butterscotch sauce & salted caramel ice cream Braeburn apple, cinnamon & sultana crumble & vanilla ice cream Dark chocolate cheesecake, spiced clementines & orange sorbet Christmas pudding, brandy crème anglaise & cherries in kirsch Mulled wine sorbet, winter berry compote & pistachio biscotti Seasonal Hub cheeseboard, fig chutney, grapes & sourdough crackers



Festive Food Packages

FESTIVE PLATTERS PACKAGE

Served buffet style

Sage, chestnut & pork sausage roll, redcurrant picallili Butternut squash, rosemary & pecorino arancini (V) Cornish hake & tartar sauce with winter slaw Roasted brocolli, colston basset, stilton & walnut quiche (V) Whipped mushroom hummus, grilled foccacia & aged balsamic (V) Burrata with kale pesto, clementine & red chilli (V) Spiced chicken skewers with smoked paprika & caeser dressing

£32.00 per guest

FESTIVE FEAST PACKAGE

Served buffet or to the table

Sutton Hoo Chicken Sage & Chestnut Stuffing Caramelised Brussel Sprouts Salt Baked Carrots Roast Potatoes Madeira Sauce Veggie option available upon request

£37.50 per guest

January Party Package

Struggling for a date in December but don't want to miss the chance to celebrate? Our January party packages offer outstanding value during this quieter time of year. Great for those working in hospitality, busy offices or groups of friends and family.

PACKAGE INCLUDES:

- Private hire space (Concourse or Mezzanine) - 1 glass of fizz on arrival

SHARING PLATTER MENU

Served buffet style

Grilled chicken & peanut satay, coriander yogurt Cheeseburger sliders, tarragon mustard, tomato & pickled onions Spiced hummus & grilled foccacia (V) Smoked tomato & black olive bruschetta (V) Grilled chicken & peanut satay, coriander yogurt

£18.00 per guest





THE SWEET TREAT

Dessert sharing platters, served buffet style or to one our screening rooms

Selection of Chef's Choice Cakes. Tarts & Mince Pies

+ £9 per guest

MOVIE NIGHTS

Choose your favourite festive film to watch in the comfort of one of our screening rooms

+ £10 per guest

(for up to 32 guests)

CHRISTMAS QUIZ/BINGO

Pair off into teams and enjoy a few rounds of a Christmas themed quiz or bingo with a host from The Hub.

+ €12 per guest

(for up to 32 guests)

COCKTAIL CLASSES

Have fun & hone in your shaking skills with one of our Christmas Cocktail Masterclasses.

Learn to make (and more importantly, drink!) 3 cocktails from our cocktail menu during a 2 hour cocktail masterclass

+ £35 per guest

(available for up to 20 guests)

Exclusive Hire

If you're looking to truly make an event of it, our exclusive hire option is just what you need. For up to 180 guests, our exclusive option is currently available to members only.

To enquire about membership, please speak with one of our team.

	Saturday	Thurs/Fri/Sun	Mon - Weds
Full day (11am - midnight)	€9,995	€7,495	€4,995
1/2 day (11am - 5pm/5pm - midnight)	£5,495	£3995	€2,495

For larger groups & exclusive hire we can organise entertainment, such as magicians, belly dancers or casino tables, live music and additional decorations.

If your requirements are a little more bespoke, don't hesitate to speak to our team as we do enjoy getting creative.



Festive Afternoon Vea



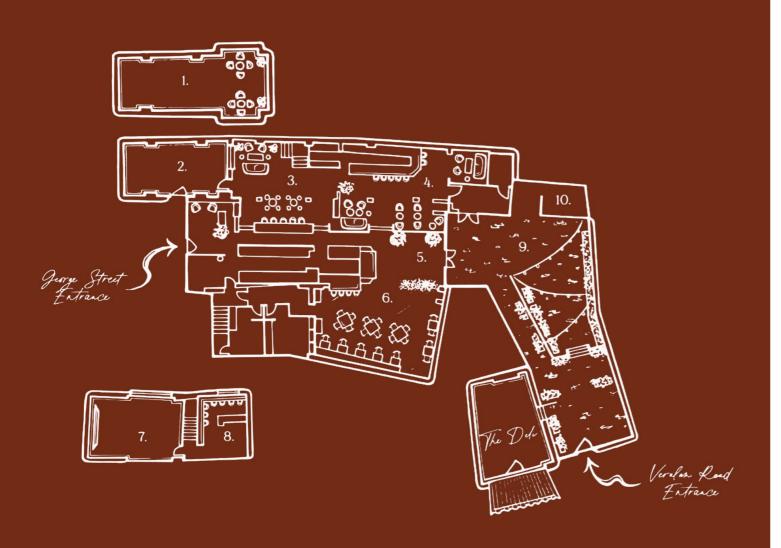
FESTIVE AFTERNOON TEA

Every Friday and Saturday in December Served 3.00pm - 5.00pm

£32.00 per adult / £15.00 per child

Our festive take on afternoon tea is the perfect December indulgence. Get together over a selection of delectable festive sweets, savouries and warm scones, with the option to add fizz or cocktails. Vegetarians can be accommodated for, please advise on booking.

For table reservations, visit our website. For large party bookings, get in touch.



1. Mezzanine

5. Nursery

9. Yard

2. Terrace

6. Open Kitchen

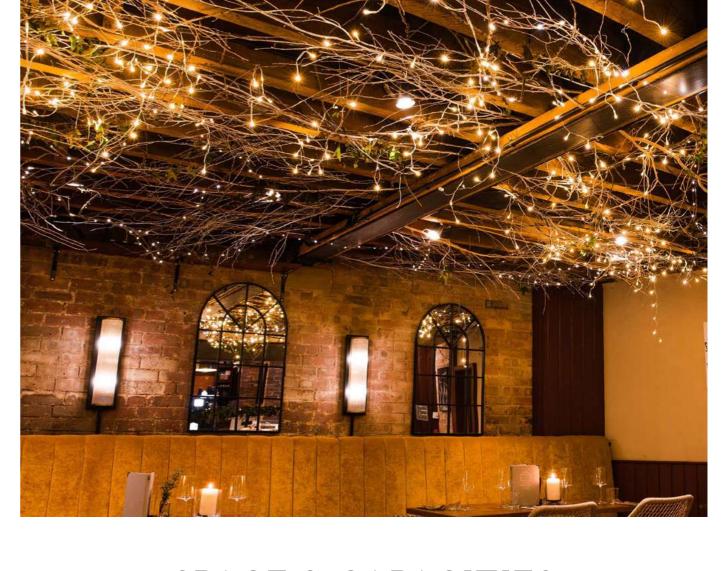
10. Yard Bar

3. Concourse

7. Box

4. Bar

8. Box Bar



SPACE & CAPACITIES

The Mezzanine: 24 seated, 30 standing

The Concourse: 40-60 standing (semi-private)

Open Kitchen & Nursery: 58 seated

The Deli: 30 standing

Exclusive Hire: 120 standing indoors,

The Yard (Winter): 40 seated, 60 standing

Please ask one of our events team for the relevant hire charges/minimum spends for your chosen event date.

14 THE HUB ON VERULAM 15



	Per hour	Per 4/hours
The Mezzanine	N/A	£50pp min. spend
The Terrace	€250	N/A
The Box & Box Bar	€250	N/A
The Yard & Bar	N/A	€995
The Concourse	N/A	£25pp min. spend
The Deli	N/A	£250 + £25pp min. spend

Please note that the 'Christmas & January Party Packages' listed on pages 6, 7 and 8 are inclusive of hire fees in either the Concourse, or the Mezzanine.







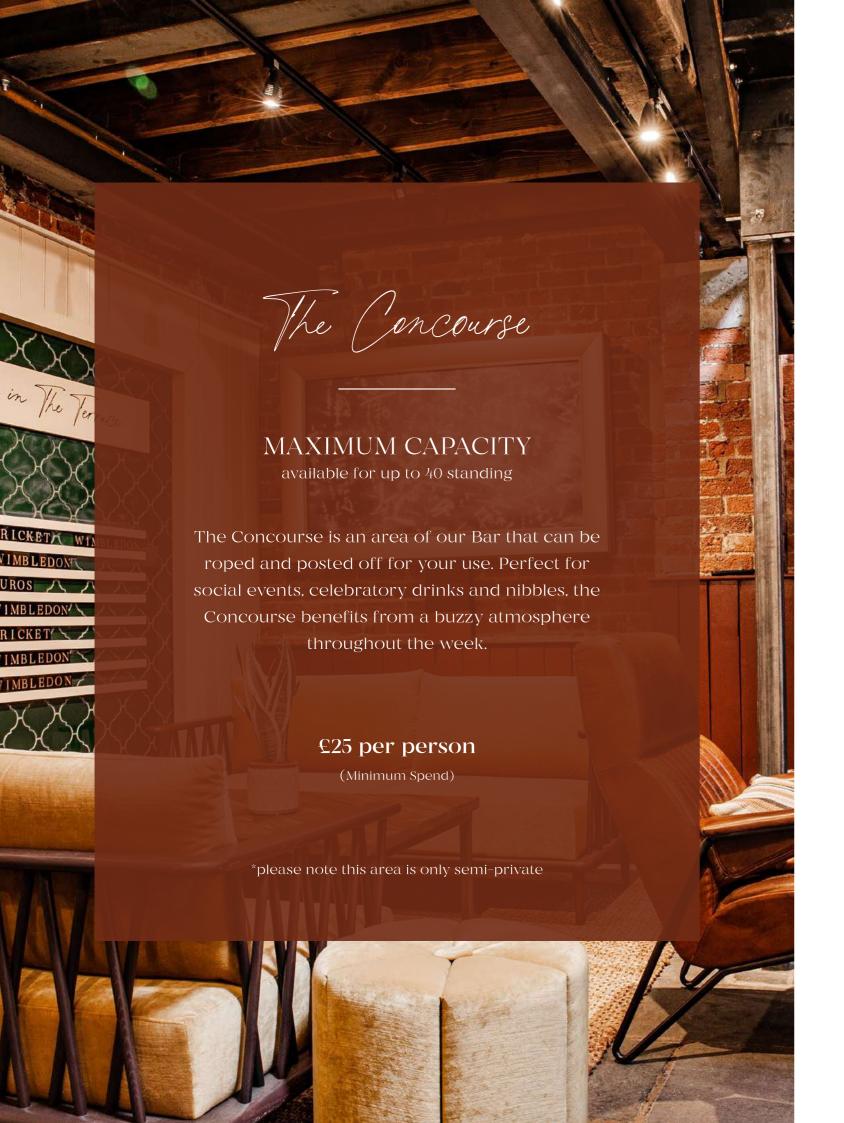
The Terrace

MAXIMUM CAPACITY

available for up to 32 seated

The Terrace has been kitted out to the highest AV specification. With comfortable tiered seating, built in oak dining trays and state of the art equipment. Suitable for sports & movie screenings, corporate presentations or workshops.

£250 per hour





The Gard (Winter)

MAXIMUM CAPACITY

available for up to 40 seated, 60 standing

From October to February, The Yard is fully covered and enclosed, transforming into a cosy & quirky event space. With it's own private bar, floor to ceiling windows throughout and festoon lighting, there is no better place to celebrate during the cooler Winter months.

€995 per 4 hours





Throughout November and December we have festive feasts. heart-warming workshops, Santa approved screenings & jolly celebrations.

Here's a highlight of what's on...

CHRISTMAS MAKERS MARKET

Wednesday 15th November

CREATIVE CHRISTMAS WORKSHOPS

Multiple dates across November & December

Wreath Making Ceramic Christmas Tree Decorations Christmas Card Calligraphy

MINI MORNING

Friday 22nd December

A Winter Wonderland workshop for the little ones while parents get to brunch

THE BIG CHRISTMAS QUIZ

Thursday 21st December

From 8pm

LIVE MUSIC

Multiple dates across November & December

Emma Hatton Festive Special Andre SaxMan Festive Jazz Night



New Years Eve

NYE x The Hub is coming and this year, we're preparing to throw the hottest party in town. Join us along with your loved ones and indulge. celebrate and dance in 2024.

A NIGHT TO REMEMBER

8.00pm - 1.00am

Arrival Fizz, Beer & Cocktails (unlimited for 1 hour) Decadent Grazing Table Buffet Dessert Buffet Live Music & DJ entertainment

Midnight Snacks

€80 per ticket





Contact Us

⊠ events@thehealthypubco.com



(athehubonverulam)