



CHRISTMAS CELEBRATIONS · PRIVATE DINING · EXCLUSIVE HIRE

MAKE IT UNFORGETTABLE.

Two distinct spaces. One festive celebration.

Modern Italian dining upstairs. A hidden cocktail bar below. Available individually or together for Christmas in the heart of Dalston.

CHRISTMAS EVENTS BROCHURE 2027

TWO VENUES. YOUR EVENT.

From intimate dinners to full-building celebrations, our team shapes the food, drinks, music and service around your occasion.



HOAX

Modern Italian restaurant

30 seated · 50 standing



THE DEVIL YOU KNOW

Hidden cocktail bar

26 seated · 40 standing



FULL VENUE

Two floors · two bars

Up to 60 guests



THE DEVIL YOU KNOW

INTIMATE. HIDDEN. ENTIRELY YOURS.

A seductive basement cocktail bar for birthdays, engagement parties, team socials, launches and late-night celebrations.

- **Capacity**
26 seated or up to 40 standing.
- **Exclusive use**
Private bar, dedicated bartender and your own space.
- **Atmosphere**
Integrated sound system, low lighting and a late-night feel.
- **Commercials**
No room-hire fee. Minimum spend varies by date, timing and season.

BEST FOR: COCKTAIL RECEPTIONS, PARTIES AND LATE-NIGHT CELEBRATIONS.

HOAX

DINNER WITH A DIFFERENCE.

A warm, design-led Italian restaurant where sharing plates, generous hospitality and beautifully made drinks set the tone.

- **Capacity**
30 seated or up to 50 standing.
- **Flexible format**
Choose a seated dinner, drinks reception or a blend of both.
- **Private service**
Dedicated team, private bar and integrated sound system.
- **Commercials**
Exclusive hire is based on an agreed minimum spend tailored to your event.



BEST FOR: DINNERS, WEDDINGS, CORPORATE ENTERTAINING AND RELAXED RECEPTIONS.

EXCLUSIVE FULL VENUE HIRE

ONE ADDRESS. TWO EXPERIENCES.

Host dinner upstairs, then take the party downstairs - or let guests move freely between both floors.

- **Up to 60 guests**

A complete venue takeover across two floors.

- **Two private bars**

Faster service and a natural change of pace.

- **Food + cocktails**

Menus can be coordinated across the whole celebration.

- **Tailored production**

Discuss DJs, speeches, styling, arrival moments and event flow.

MINIMUM SPEND APPLIES.

DESIGNED AROUND THE OCCASION

EVENTS, YOUR WAY.

01 Birthdays & milestones

A private party with cocktails, food and a soundtrack that feels like you.

02 Engagements & weddings

Welcome drinks, dinner and a late-night basement celebration.

03 Corporate entertaining

Client dinners, team socials and end-of-year events without the corporate feel.

04 Brand events

Launches, tastings, press moments and creator events in a distinctive setting.

05 Bespoke menus

Sharing food, canapés, drinks packages and custom cocktails built around your brief.

06 Music & atmosphere

In-house sound system with options for DJs, playlists, speeches and production.

A FESTIVE FIRST BITE.

Italian-inspired Christmas canapés, served at £5 per piece.

MEAT

STUFFED YORKSHIRE PUDDING

Sliced roast beef, creamy vegetable purée and Marsala gravy

MEAT

BAROLO BEEF CROQUETTE

24-hour slow-cooked beef short rib, potato and Barolo gel

MEAT

TURKEY & PANDORO BITE

Toasted pandoro, turkey, sage mayonnaise, caramelised onion and cranberry gel

FISH

SEARED SCALLOP SPOON

Scallop, beurre blanc, black garlic oil, basil oil and crispy thyme

FISH

SMOKED SALMON

Charcoal cracker and soft dill cream cheese

VEGETARIAN

V

BAKED TALEGGIO TARTLET

Roasted pear and caramelised walnuts

VEGAN

VG

BURNT LEEK TARTLET

Romesco cream, burnt leek, caramelised nuts and chive oil

£5 PER CANAPÉ

CHRISTMAS, SERVED.

A festive sit-down menu with meat, fish, vegetarian and vegan choices.

2 COURSES £40 • 3 COURSES £60

Add half a bottle of house wine for £14 per person

STARTERS

PANDORO & TURKEY

Toasted pandoro, turkey, caramelised onion foam, cranberry gel, sage mayonnaise and Marsala-infused turkey fat

SEARED SCALLOPS

Beurre blanc, black garlic oil, crispy thyme and basil oil

BURNT LEEKS (V)

Pecorino and saffron fondue, caramelised walnuts and pine nuts, festive sparkle and chive oil. Vegan cheese fondue available.

MAINS

24-HOUR BEEF SHORT RIB

Barolo sauce and creamy mashed potatoes

ROASTED COD

Saffron velouté, potatoes and crispy capers

SNOWBALL PARMIGIANA (V)

Slow-cooked cherry tomatoes, layered aubergine, warm burrata foam and dehydrated micro basil. Vegan option available.

DESSERTS

TIRAMISU (V)

Classic Italian layered dessert

STICKY TOFFEE NEAPOLITAN BABA (V)

Crystallised chocolate crumb and vanilla ice cream

MULLED WINE CHEESECAKE (V)

A festive spiced cheesecake

PRE-ORDER AND WELCOME-DRINK OPTIONS

DRINKS, READY WHEN YOU ARE.

BEER PACKAGE

£70

12 beers or ciders

BEER PACKAGE

£130

24 beers or ciders

WINE + BEER

£130

1 house white · 1 house red · 12 beers or ciders

BUBBLES

£200

2 Prosecco · 1 house white · 1 house red · 12 beers or ciders

COCKTAIL + WINE

£200

8 cocktails · 6 house wines · serves approx. 20

COCKTAIL + BEER

£150

8 cocktails · 24 beers · serves approx. 20

Champagne upgrade available: additional £70 (package total £270).

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SAMPLE COCKTAIL MENU

CLASSICS, SIGNATURES & ZERO-PROOF.

APEROL SPRITZ

13

NEGRONI

APEROL SPRITZ

Aperol, Prosecco, soda

OLD FASHIONED

13

NEGRONI

Gin, sweet vermouth, Campari

MARGARITA

Blanco tequila, triple sec, lime - classic or spicy

OLD FASHIONED

Bourbon, demerara, bitters

PALOMA

Tequila, lime, agave, grapefruit soda

13

DAIQUIRI

13

WHISKY SOUR

DAIQUIRI

Rum, lime, sugar

ZERO-APEROL SPRITZ

13

WHISKY SOUR

Bourbon, lemon, sugar, egg white, bitters

EAST 8 HOLD UP

Vodka, Aperol, passion fruit, pineapple, lime, sugar

ZERO-APEROL SPRITZ

Lyre's aperitivo, No-Secco, grapefruit, rosemary & olive tonic

EAST 8 HOLD THE BOOZE

Lyre's aperitivo, passion fruit, pineapple, lime, sugar

13

13

13

10

13

13

10

10

Bespoke cocktail menus are available on request - ideal for brand events, weddings and personalised celebrations.

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LET'S BUILD YOUR EVENT

FROM FIRST IDEA TO LAST DRINK.

01 SHARE YOUR BRIEF

Date, timings, guest numbers, occasion and preferred format.

02 RECEIVE YOUR PROPOSAL

We will confirm availability, minimum spend and recommended food and drinks.

03 SECURE THE DATE

Your booking is confirmed once the agreed deposit and terms are completed.

04 FINALISE THE DETAILS

Menus, dietary needs, music, timings, access and event flow are agreed in advance.

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