



Studio Jones

EVENTS



EVENTS AT STUDIO JONES

ONE SIDE PITCHED ROOF AND THE OTHER FILLED WITH SKYLIGHTS, STUDIO JONES IS A UNIQUE AND BEAUTIFUL URBAN SPACE. SITTING ON THE TOP FLOOR OF A FORMER CARDBOARD BOX FACTORY IT'S RICH WITH TEXTURE.

THERE ARE TWO MAIN ROOMS MAKING IT IDEAL FOR A SEPARATE DANCE FLOOR TO DINING AREA PLUS A LARGE MAKE UP AND STYLING ROOM.

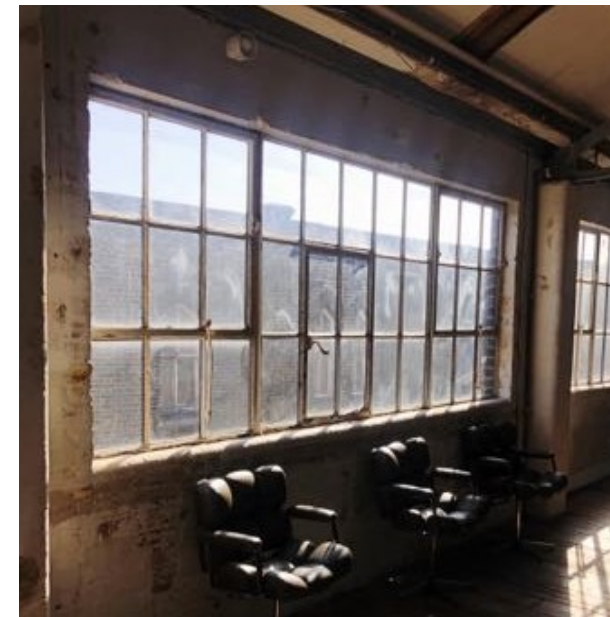
WITH THE ABILITY TO HIRE OUT EACH SPACE INDIVIDUALLY OR TOGETHER THESE SPACES MAKE THE IDEAL STANDING PARTY OR AN INTIMATE DINING EXPERIENCE

WITH IN-HOUSE CATERING FROM OUR SISTER RESTAURANT JONES & SONS WE CREATE MOUTH WATERING BESPOKE MENUS TAILORED TO YOUR SPECIFICATIONS.

THE ATTIC



THE FACTORY



CAPACITY

THE ATTIC

200
STANDING

140
SEATED

CAPACITY

THE FACTORY

240
STANDING

170
SEATED

PRICING

HIRE FREE
£2500 FOR BOTH ROOMS
£1250 FOR ONE ROOM

INCLUDES CLEANING & RUBBISH COLLECTION

TO CONFIRM THE BOOKING WE REQUIRE 20%
OF THE DRY HIRE FEE AS A DEPOSIT.

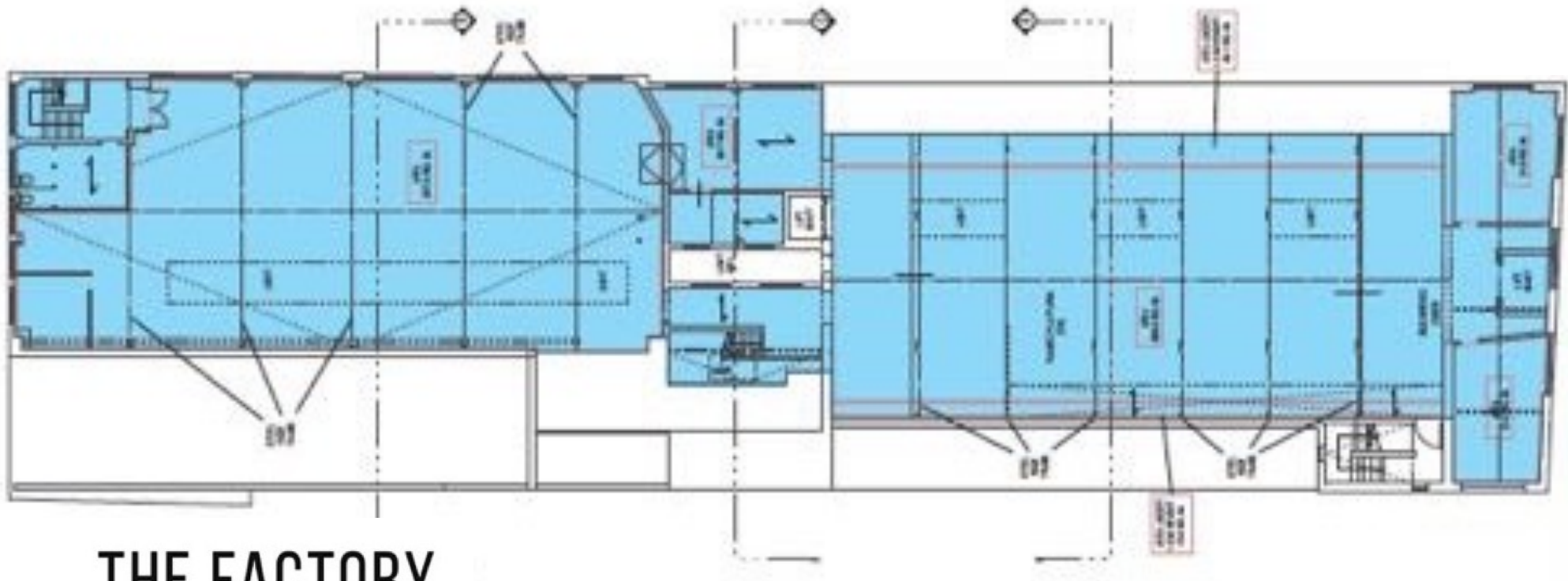
FULL PAYMENT MUST BE MADE 14 DAYS PRIOR
TO YOUR EVENT



STUDIO JONES FLOOR PLAN

THE ATTIC

240 SQ M
(2600 SQ FT)
L-25M : W-11.5M : H-5M



THE FACTORY

260 SQ M
(2800 SQ FT)
L-23M : W-11M : H-5.5M



Drink Packages

PACKAGE ONE (PER PERSON) £20

1 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
TAP WATER ON THE TABLE

PACKAGE TWO (PER PERSON) £28

1 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
COCKTAIL AFTER DINNER
TAP WATER ON THE TABLE

PACKAGE THREE (PER PERSON) £35

2 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
COCKTAIL AFTER DINNER
TAP WATER ON THE TABLE

PACKAGE FOUR (PER PERSON) £38

COCKTAIL ON ARRIVAL OR 2 GLASSES OF PROSECCO
HALF BOTTLE OF HOUSE WINE ON THE TABLE
COCKTAIL AFTER DINNER
BOTTLED WATER ON THE TABLE (STILL & SPARKLING)

EVENING BAR BY STUDIO JONES AVAILABLE

Canapés

£2.50 each

Smoked Haddock Croquette, Tartare, Trout Roe
Sea Bass Ceviche, Crispy Tortilla
Home Cured Salmon, Capers, Chervil Mayo, Croute
Torched Mackerel, Shaved Apple, Kohlrabi
Smoked Salmon, Cream Cheese, Salmon Roe

Chicken Liver Parfait Choux Bun, Truffle
Crispy Ham Hock, Pea Ketchup
Iberico Ham, Peach, Buffalo Ricotta, Croute
Herefordshire Rib Eye, Chip, Béarnaise

Montgomery Cheddar Beignet, Quince (v)
Goats Cheese, Pistachio, Beetroot (v)
Pearl Barley, Mushroom Caramel, Cep (vg)
Mushroom & Chestnut Pâté, Cranberry, Croute (vg)
Truffle Mac & Cheese (v)

Meringue, Chantilly, Raspberries
Lemon Posset
Macarons

Sliders

£5 each

Crispy Cod, Tartare
Aubergine, Goats Cheese (v)
BBQ Jackfruit, Vegan Mayo (vg)
Herefordshire Beef Burger, Cheddar, Pickle
Spiced Lamb, Tzatziki
Battered Soft Shell Crab, Avocado, Harissa Mayo

Bowl Food

£5 each

Juniper Cured Salmon, Beetroot & Celeriac Remoulade, Rye
Sea Trout Ceviche, Pomegranate, Hibiscus, Crispy Shallots
Sea Trout, Hollandaise, Pink Grapefruit
Honey Miso Cod, Clam Dashi, Smoked Leek, Cucumber, Shiso (£3 Supp)
Crispy Monkfish, Spiced Lobster Bisque (£4 Supp)
Chargrilled Peach, Cumbrian Air Cured Ham, Truffle Honey, Buffalo Ricotta
Wagyu Beef Tartare, Confit Egg Yolk, Ponzu, Sesame Crumb (£5 Supp)
Duck Croquettes, Plum Sauce, Spring Onion, Pickled Cucumber
Korean Chicken, Kimchi, Black Sesame
Lamb Cutlet, Goats Curd, Mint Gremolata
Crispy Miso Aubergine, Pickled Daikon, Sesame (vg)
Burrata, Citrus, Fennel (v)
Heritage Tomato, Romesco, Smoked Almonds (vg)
Comte Macaroni Cheese, Herb Crumb (v)
Pearl Barley, Mushroom Caramel, Cep (vg)
Truffle Mac & Cheese (v)
Truffle Fries, Parmesan (v) (2 portions)
Triple Cooked Sweet Potato, Cashew Aioli (vg) (2 portions)
Sticky Toffee Pudding, Clotted Cream
Spiced Pear & Blackberry Crumble, Brandy Custard (vg)
Dark Chocolate & Coffee Mousse, Toasted White Chocolate, Praline Crumb (vg avail)

Jones & Sons

Event Menu

Starters

Chargrilled Peach, Cumbrian Air Cured Ham, Truffle Honey, Buffalo Ricotta
Wagyu Beef Tartare, Confit Egg Yolk, Ponzu, Sesame Crumb
Iberico Pork Carpaccio, Black Garlic Ketchup, Duck Fat Crumb, Spring Onions, Pickled Shallots
Chicken Liver Parfait, Rhubarb Jelly, Bacon Crisp, Brioche

Sea Bass Carpaccio, Lime & Jalapeno Gel, Pickled Red Onion, Thai Basil
Torched Mackerel, Smoked Melon, Kohlrabi, Pommery
Sea Trout Ceviche, Pomegranate, Hibiscus, Crispy Shallots
Seared Scallops, Oyster Emulsion, Granny Smith, Caviar

Stracciatella, Citrus, Fennel, Mint, Rye Crisp (v)
Lightly Battered Courgette Flower, Goats Curd, Honey, Tomato Concasse (v)
Heritage Tomato Panzanella, Romesco (vg)
White & Green Asparagus, Smoked Almonds, Wild Garlic Pesto (vg)

Mains

Rib Eye, Watercress, Béarnaise or Chimichurri
Lamb Cutlets, Wild Garlic, Goats Curd, Radish
Corn Fed Chicken Supreme, Quail Egg, Anchovy Sour Cream, Bacon Crumb, Grilled Baby Gem
Slow Cooked Ginger & Soy Short Rib, Braised Daikon, Tempura Spring Onion
Iberico Pork Shoulder, Chimichurri, Smoked Tomatoes, Alliums
Honey Miso Cod, Clam Dashi, Smoked Leek, Cucumber, Shiso
Sea Trout, Crab Hollandaise, White Asparagus
Gilthead Sea Bream, Chili, Garlic, Anchovies, Capers
Lemon Sole, Shrimp Butter, Capers, Burnt Lemon Gel

Pan Fried Gnocchi, Wild Rocket, Sage, Taleggio (v)
Summer Truffle & Parmesan Polenta, Artichoke, Crispy Kale (v)
Pearl Barley Risotto, White Asparagus, Toasted Almonds, Lemon (vg)
Roasted Aubergine, Romesco, Tempura Spring Onion, Smoked Almond Granola (vg)

Sides

Charred Hispi, Chili Butter, Smoked Almonds, Hung Yoghurt (vg avail)
Jersey Royals, Crispy Capers, Wild Garlic or Mint (vg avail)
Truffle or Rosemary Fries (v, vg)
Heritage Tomatoes, Basil (vg)
Wild Rocket, Artichoke, Shaved Parmesan, Aged Balsamic (v)
Purple Sprouting Broccoli, Shaved Almonds (vg)
Comte Macaroni Cheese, Herb Crumb (v)

Desserts

White Chocolate & Raspberry Eton Mess
Chocolate Coffee Torte, Amaretti Cream, Candied Hazelnuts (vg avail)
Torched Lemon Tart, Rhubarb, Basil, Crème Fraîche
Rum Caramel Pineapple, Pistachio, Coconut Chantilly (vg)
Vanilla Panna Cotta, Strawberries, Toasted White Chocolate Crumb
British Cheese, Onion Jam, Crackers

The Details...

C O N T A C T

STUDIO JONES
230 DALSTON LANE
LONDON
E8 1LA

BOOKINGS@STUDIOJONESLONDON.COM
EVENTS@JONESANDSONSDALSTON.COM

WWW.STUDIOJONESLONDON.COM

FURNITURE

AS A DRY HIRE STUDIO JONES OFFERS THE PERFECT BLANK CANVAS TO CREATE THE PERFECT DAY TO SUIT YOU. WHEN IT COMES TO FURNITURE WE OFFER YOU COMPLETE FREEDOM TO CHOOSE YOUR SUPPLIER. WE HAVE 100 CHAIRS & 10 TRESTLE TABLES AVAILABLE

S U P P L I E R S

WE CAN SEND YOU A LIST OF SUPPLIERS THAT HAVE WORKED AT THE VENUE BEFORE.

E N T E R T A I N M E N T

LIVE MUSIC & DJS ARE PERMITTED BUT YOU WILL NEED TO PROVIDE A PA SYSTEM. WE HAVE TWO SPEAKERS AVAILABLE

D E L I V E R I E S & C O L L E C T I O N

ALL DELIVERIES & COLLECTION ARE TO BE MADE WITHIN THE HOURS OF HIRE UNLESS PREVIOUSLY ARRANGED.

A C C E S S

10AM UNTIL 11PM
(TENS CAN BE APPLIED FOR A 1AM LICENCE AT AN ADDITIONAL COST OF £200)

C A T E R I N G

OUR SISTER RESTURANT IS RENOWNED FOR ITS EXCEPTIONAL CATERING. WE CHARGE £500 FOR USE OF THE KITCHEN IF YOU WOULD LIKE TO BRING IN EXTERNAL CATERERS.

I N S U R A N C E

WE REQUIRE ALL SUPPLIERS TO HAVE WEDDING PUBLIC LIABILITY INSURANCE. ALL DOCUMENTS MUST BE PROVIDED PRIOR TO THE EVENT.

P H O T O G R A P H Y

WE RESERVE THE RIGHT TO TAKE PHOTOGRAPHS OF YOUR EVENT LAYOUT

T R A N S P O R T

NEAREST STATION IS HACKNEY DOWNS. HACKNEY CENTRAL, DALSTON KINGSLAND, DALSTON JUNCTION 10-15MINUTE WALK.

PAID STREET PARKING AROUND