



THE BOHEMIA

PARTY PACK

WWW.THEBOHEMIA.CO.UK

762-764 High Rd, London N12 9QH

020 8446 0294



WELCOME TO THE BOHEMIA

Opened in the 1930s as a furniture store you can't be but in awe as you walk through the main doors. This huge and welcoming open space has high ceilings, cross beams, chandeliers & art deco touches throughout.

At The Bohemia, we create memorable celebrations with exceptional hospitality, award-winning craft beers brewed on-site, and expertly made cocktails. Since 2014, we've hosted hundreds of successful events in North Finchley, tailoring each occasion to our guests & needs.

From intimate family dinners in the Brewer's Corner to milestone celebrations in the Basement Bar or larger gatherings in the main bar, our versatile spaces can accommodate events of all sizes. No matter the event, our team will ensure every detail is taken care of, so you can relax and enjoy the occasion.





THE BREWERY

Since 2014, The Bohemia has been home to London Brewing Company, our independent craft brewery producing award-winning beers just metres from the bar.

Founded in 2011 at The Bull in Highgate, London Brewing Company began as one of London's traditional brewpubs before moving to The Bohemia in 2014, where our 6.5-barrel (1,000L) brewhouse was installed. Today, we brew over 7000 pints per week, everything from traditional cask ales and modern keg beers to seasonal releases and collaborations, always with quality and creativity at the heart of what we do.

Our beers have won national awards from CAMRA and SIBA and travelled as far as Finland, Ireland, Scotland and the United States. However, nothing means more to us than seeing our local community return time and time again to enjoy a fresh pint brewed right here in North Finchley.

SPACES TO BOOK



BAR BELOW

Up to 70 Seated / 100 Standing

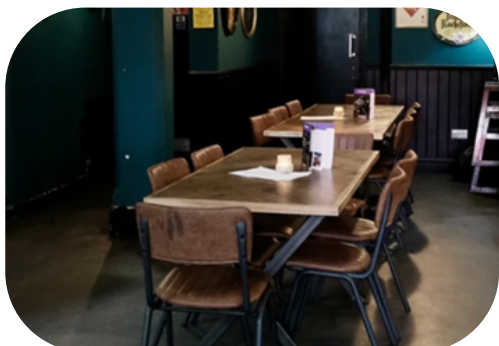
A real cosy area with arcade games and table tennis with a real speak easy feel. Ideal for birthdays, christenings, weddings, and kids parties.



BOHEMIA MAIN BAR

130 Seated / 300 Standing

Art Deco-inspired open space with a 17-metre bar, high ceilings and the brewery in full view. Ideal for parties and get-togethers in the heart of the pub, where the real action happens.



BREWER'S CORNER

20 Seated / 40 Standing

Semi-private area beside our 1000L brewhouse, tucked at the rear of the pub with access to our secret garden. Perfect for intimate events, family lunches or dinners.

THE BAR BELOW

Think New York retro speakeasy. This cosy space features arcade games, table tennis, its own private bar and a separate sound system to keep the party going.

The room seats up to 70 guests or 100 standing, making it ideal for birthdays, christenings, engagement parties and work events. Connect to our sound system via Bluetooth to play your own music, or hire a DJ—we can recommend trusted local DJs if needed.

There is no room hire fee. Instead, we simply require a minimum spend, which includes everything you and your guests order on the night..



CANAPÉ MENU



6 choices for 24.95pp | 8 choices for 29.75pp
Minimum 10 people

MEAT

Spicy Breaded Chicken Strips

Served with a bold, Korean-style sauce. The perfect combination of heat & sweetness

Jamón Croquettes

Spanish-style croquettes with a creamy jamón filling, crisp breadcrumb coating & house ranch sauce

Beef Sliders

Mini beef sliders with caramelised onion relish and signature burger sauce in soft brioche buns

Braised Beef Quesadilla

Slow-braised beef and melted cheese in a toasted tortilla, served with sour cream & pico de gallo

VEGETARIAN & VEGAN

Whipped Feta Crostini (v)

Crisp toasted crostini topped with whipped feta, hot honey & pomegranate seeds

Vegan Mushroom Roll (ve)

Golden, flaky pastry filled with a rich mushroom blend, served with a maple mustard mayo

Pea, Spinach & Cheese Arancini (v)

Crispy golden risotto balls filled with peas, spinach, and melted cheese, with a smooth garlic aioli

Bang Bang Cauliflower Lollipops (v)

Crunchy cauliflower florets coated in a spicy honey garlic dressing

SEAFOOD

Hake Goujons

Battered hake goujons, fried until golden, served with a zesty wasabi mayonnaise

Garlic & Chilli Prawns (gf)

Succulent garlic and chilli-marinated prawns served atop fresh avocado and cucumber slices

OUR CANAPÉS

Exceptional food, award-winning beer from London Brewing Company, and memorable spaces designed for every occasion.



BUFFET MENU

2 canapes, 2 mains 1 salad | £24.50 pp
4 canapes, 2 mains, 2 salads | £32.50 pp

Ideal for larger groups, a selection of canapes, main dishes served in banqueting trays plus delicious salads. You can choose a selection of dishes you like from each section.

Canape options: choose from the pre-ordered canape menu above

MAIN OPTIONS

Mushroom, Aubergine and Potato Curry Served with rice (gf)(ve)
Moroccan Slow Cooked Lamb Served with Raisins and rice (gf)
Pumpkin Lasagne stuffed with Spinach and Smoked Cheese (v)
Spanish Chicken and Chorizo Bake Served with diced potatoes (gf)

SALADS

Tabbouleh, Feta and Tomato Served with lemon dressing (v)
Heritage Tomato and Spinach Salad Served with balsamic vinegar dressing (gf)(ve)
Fattoush Lebanese Salad Served with toasted pita, pomegranate and lemon dressing (ve)

Note*: All guests must get the same items. Mains are served hot in large banqueting trays so your guests can help themselves. Salads are served in large bowls.

Allergens: Please inform our staff of any allergies or intolerances before ordering. Our kitchen handles nuts, gluten, and other allergens, so cross-contamination is possible. Full allergen information is available on request.

SHARING PLATTERS

FLATBREADS

22.50 each Serves 8 people

Grilled Chicken Flatbread

A rich, roast garlic béchamel sauce based stone-baked flatbread, topped with grilled chicken, crispy bacon, roasted peppers, melted mozzarella and fresh rocket

Roasted Pear, Gorgonzola & Walnut Flatbread (v)

A crisp, stone-baked flatbread layered with roasted pear, rich Gorgonzola, toasted walnuts, drizzled with a balsamic-honey glaze and finished with peppery rocket leaves

SANDWICH BOARDS 25.50

Ideal for sharing lunches or business meetings, a variety of sandwiches to make every event at The Bohemia feel quintessentially British.

BLT served with mayo on granary bread

Tuna sweetcorn served with mayo on granary bread

Roast Pepper & Falafel served with hummus in a wrap (ve)

Chicken Guacamole served with lettuce & grated cheese in a wrap

Smoked Ham & Mature Cheddar served with chutney on white bread

Free Range Egg Mayo served with watercress on brown granary bread (v)

LITTLE BOHEMIANS SHARING PLATTERS

For children in groups of 10 or more for £8.50pp

Chicken Nuggets Served with chips and baked beans

Mini Pizza Topped with cheese and tomato (v)

Fish Fingers Served with peas

Falafel Served with hummus and crudités (ve)

Skin on chips (ve)

All of the above plus two scoops of ice cream £10.95pp

Jugs of fizzy drinks or juices from £14.00

Allergens: Please inform our staff of any allergies or intolerances before ordering. Our kitchen handles nuts, gluten, and other allergens, so cross-contamination is possible. Full allergen information is available on request.

DRINKS PACKAGES

THE PARTY PACKAGE 12.00PP

A glass of prosecco on arrival, plus a glass of house wine or a pint of
London Brewing Co beer

THE BOHEMIAN PACKAGE £29.50PP

A selected cocktail on arrival, plus a glass of house wine or pint of London Brewing Co beer
Plus, a selection of 4 canapés (see canapé menu)

BEER BUCKETS 64.00

12 bottles of Lager or London Brewing Co beer cans or alcohol free beer

COCKTAIL TREES AND TRAYS FROM £119.50

Choose any 12 from our delicious stem glass house made drinks for a show stopping
cocktail tree.

Aperol Spritz, Pornstar Martini, Espresso Martini, Rum Punch and many more
Or for a more refined palate, a Tray of Negronis or Old Fashioneds

PRE-ORDER WINES

Get a 10% discount if you order 6 bottles of any wine

WHITE

Colombard Ugni Blanc, Le Pionnier, Comte Tolosan, France
Pinot Grigio, Portenova, Veneto, Italy
Sauvignon Blanc, Turning Heads, Marlborough, New Zealand

RED

Carignan Grenache, Le Pionnier, Herault, France
Cabernet Merlot, Fleurs de Terre, Pays de France
Malbec, Highest Point, Mendoza, Argentina
Pinot Noir, L'Artiste, France

ROSE

Pinot Grigio Ramato, Il Barco, Veneto, Italy
Chateau Paradis Rose, "Essenciel" Coteaux d'AIX en Provence

SPARKLING

Prosecco Spumante Extra Dry, Portenova, Veneto, Italy
Chapel Down Brut Reserve Vintage, Kent, England
Champagne Bollinger, Special Cuvee, France

LOUNGE PRICING

	Deposit Required	Minimum Spend
Monday	£250	From £350
Tuesday	£250	From £350
Wednesday	£350	From £750
Thursday	£350	From £850
Friday	£500	From £1200
Saturday	£500	From £1600
Sunday	£250	From £650

T&C'S

If ordering from any of our menus, we require all menu choices and allergen information at least 5 days before your event. Private hire and package bookings are subject to an optional 12.5% service charge. Celebration cakes are welcome, but no other outside food is permitted. Decorations are allowed; however, glitter, confetti and tape on walls are not permitted, and all decorations must be removed after the event unless agreed otherwise. A cleaning fee may apply if required.

Guests under 18 must be accompanied by an adult and leave the premises by 9:30 pm. We operate a Challenge 25 policy, so valid ID may be requested. Please note there is no disabled access to the basement, and management reserves the right to refuse entry or service.

HIRE DEPOSITS, CANCELLATIONS & REFUNDS

DesignMyNight refunds are processed once the minimum spend has been met and usually take 3–5 working days to reach your account. Deposits are refunded to the original payment method and cannot be used towards your final bill. Basement hire deposits are refundable with at least 7 days' notice of cancellation (14 days during December).

Reservations for 12 or more guests in the main bar require card authentication, and charges will only be applied if cancelled with less than 3 hours' notice. We reserve the right to retain deposits or charge the lead guest's card for any damage caused to the venue.

BOOK NOW

SCAN TO BOOK



WE LOOK FORWARD TO WELCOMING YOU

Web: www.thebohemia.co.uk

Tel: 020 8446 0294

Email: info@thebohemia.co.uk

Keep up to date with our socials:

Instagram: [@bohemia_n12](https://www.instagram.com/bohemia_n12)

For the brewery email

orders@londonbrewing.com

Socials: [@londonbrewingco](https://www.instagram.com/londonbrewingco)

