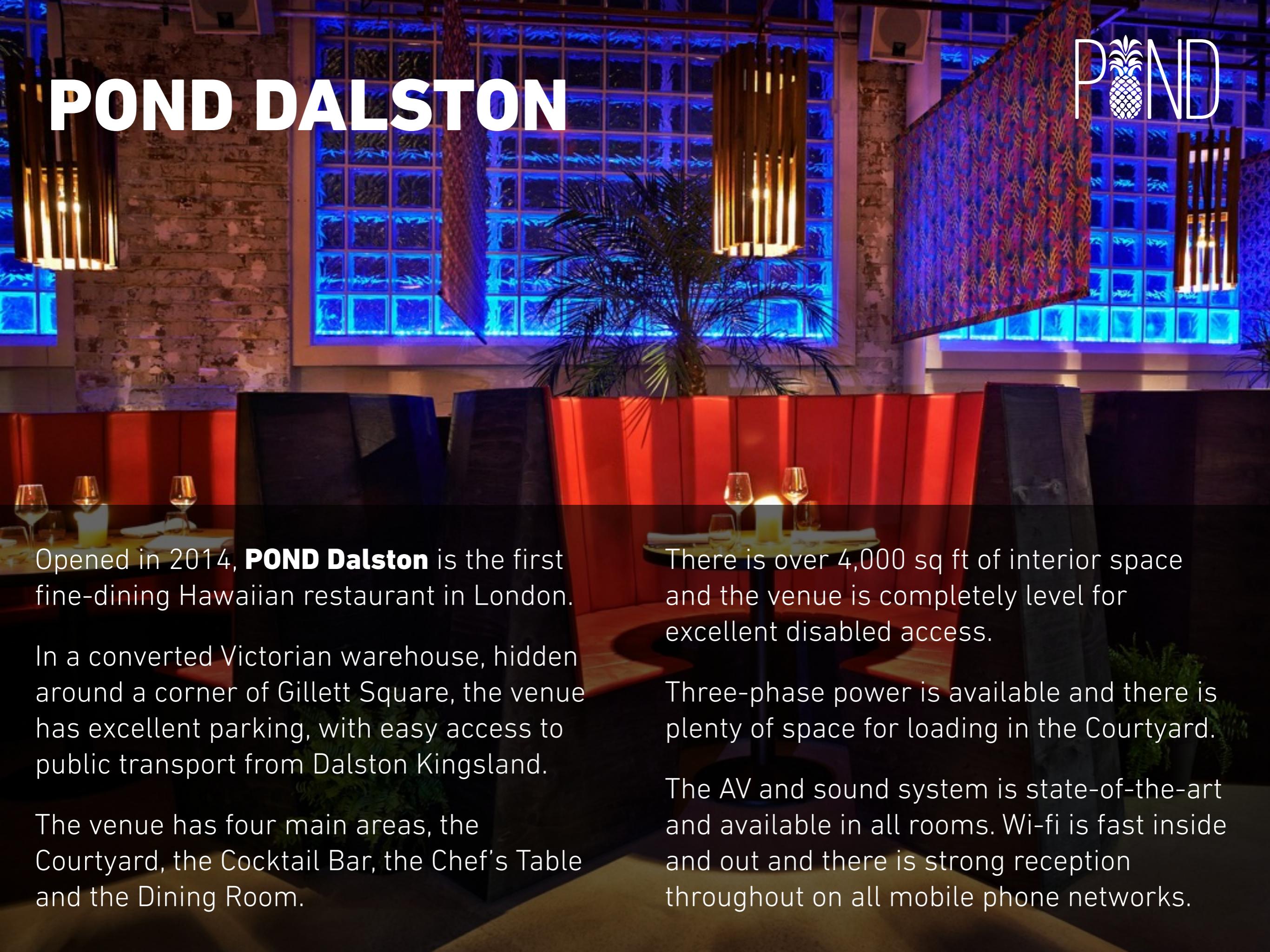


# EVENTS AT POND DALSTON



# POND DALSTON



Opened in 2014, **POND Dalston** is the first fine-dining Hawaiian restaurant in London.

In a converted Victorian warehouse, hidden around a corner of Gillett Square, the venue has excellent parking, with easy access to public transport from Dalston Kingsland.

The venue has four main areas, the Courtyard, the Cocktail Bar, the Chef's Table and the Dining Room.

There is over 4,000 sq ft of interior space and the venue is completely level for excellent disabled access.

Three-phase power is available and there is plenty of space for loading in the Courtyard.

The AV and sound system is state-of-the-art and available in all rooms. Wi-fi is fast inside and out and there is strong reception throughout on all mobile phone networks.

# HAWAIIAN CUISINE



The cuisine of Hawaii incorporates five distinct styles of food reflecting the diverse food history of settlement and immigration in the Hawaiian Islands: Polynesian, European, New England and later Pacific Rim immigrants.

**POND Dalston** combines all of these influences and presents a unique taste of two thousand years of rich culinary tradition.

POND's menu is largely gluten-free and we have a wide range of vegetarian and vegan dishes available.

## Recent Press

#8 in top 100 UK Restaurants **Open Table**

Best London Restaurants **ES Magazine**

"Excellent" **Independent**

"Marvellous" **Evening Standard**

# THE DINING ROOM



Available all week

For 80 people seated or 200 people standing  
11.5m x 9.5m

Birthday celebrations, business functions,  
canapé parties, dinner and dancing,  
children's parties and weddings.

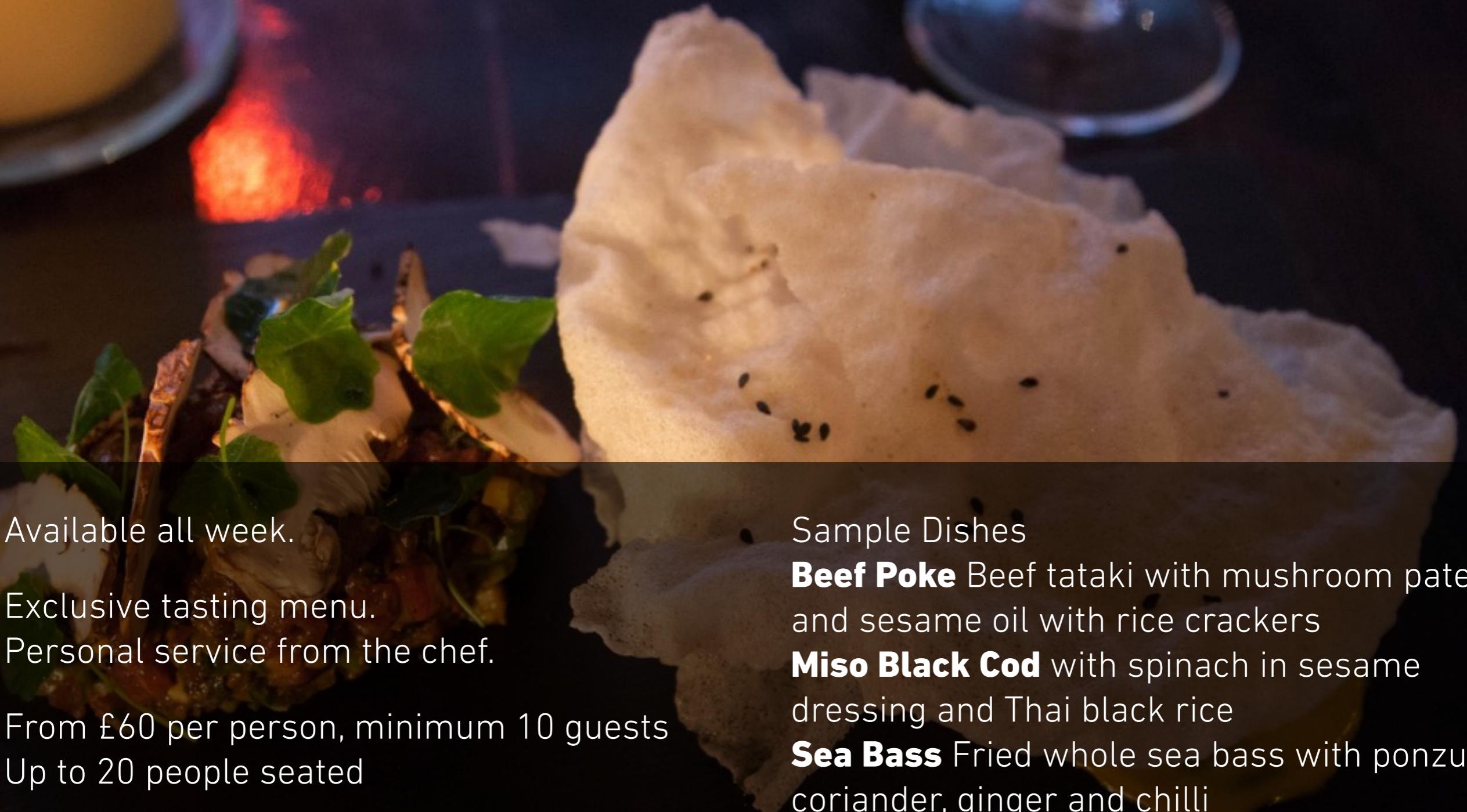
The room can be cleared of tables but the  
booths are permanent.

Full sound and AV kit with a 20' screen. The  
room can be configured to suit any  
requirements.

Canapés from £16 per person  
Shared menu from £26 per person  
Set menu from £28 per person  
Minimum spend £2,000 Sun-Thu  
Minimum spend £4,000 Fri-Sat  
Daytime dry hire from £500 Mon - Sat

# THE CHEF'S TABLE

POND



Available all week.

Exclusive tasting menu.

Personal service from the chef.

From £60 per person, minimum 10 guests

Up to 20 people seated

Birthday celebrations, informal dinners,  
just because you can.

## Sample Dishes

**Beef Poke** Beef tataki with mushroom pate and sesame oil with rice crackers

**Miso Black Cod** with spinach in sesame dressing and Thai black rice

**Sea Bass** Fried whole sea bass with ponzu, coriander, ginger and chilli

**Hilo Chicken** Marinated and char-grilled in a kimchi sauce with coriander and pickled chillies

# THE COCKTAIL BAR

POND  
PINEAPPLE



Cocktail Bar, with 40 covers for dining

Head Bartender: **Felix Cohen**

**Manhattans Project**

Available all week for semi-private hire

10m x 7m

Booths available

Up to 50 people seated or  
150 people standing

Beer, wine and cocktails from £5

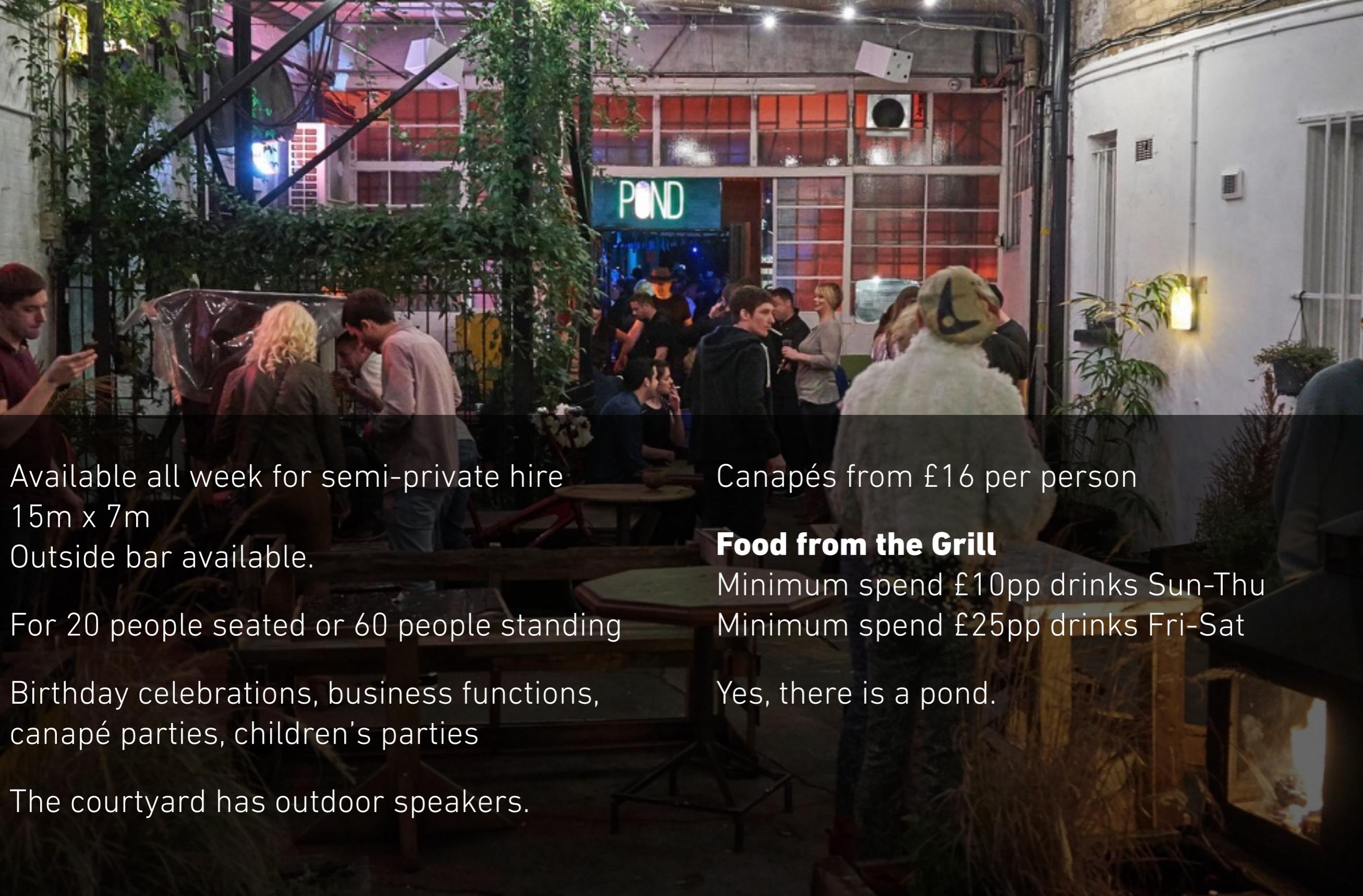
Canapés from £16 per person

Shared menu from £26 per person

Set menu from £28 per person

Birthday celebrations, business functions,  
canapé parties, semi-private hire.

# THE COURTYARD



Available all week for semi-private hire  
15m x 7m  
Outside bar available.

For 20 people seated or 60 people standing

Birthday celebrations, business functions,  
canapé parties, children's parties

The courtyard has outdoor speakers.

Canapés from £16 per person

## **Food from the Grill**

Minimum spend £10pp drinks Sun-Thu  
Minimum spend £25pp drinks Fri-Sat

Yes, there is a pond.

# EXCLUSIVE HIRE



Available all week

150 dining, 400 standing

Minimum spend £5,000 Sun-Thu

Minimum spend £7,500 Fri-Sat

Dry hire available-  
price on application.

The restaurant is also available for daytime  
hire until 5pm Monday - Saturday at reduced  
rates.

Daytime dry hire £500 per day  
Refreshments and full menu also available

# CANAPÉS

POND



## **Sushi**

Salmon maki, prawn maki, avocado cucumber maki, tuna sashimi, okonomiyaki, spam maki

## **Entrées**

Poke pines on spoon, kalua pork on bun, tonkatsu ribs on taro crisp, Lau Lau pork on biryani rice, carpaccio wontons, hilo chicken sliders, salmon poke

## **Vegetarian**

Mushroom tempura, quinoa wontons, veg maki, cheese corndog

## **Petit Fours**

Macadamia pudding, mirin misu, new wave mochi, cocotaro gâteaux

Sample menu above  
From £16 per person  
For 50 or more guests

# SET MENU

POND  
PI

## Starters

**Yakitori** Grilled skewers

**Black Ibirico Pork** With orange citrus salt

**Steamed Buns** Filled with fried shrimp

**Poke** Raw Salmon & Tuna with Coconut Milk

## Mains

**Smoked Kalua Pig** In lettuce cups

**Charred Avocado** With rosemary soy gravy

**Whole Sea bass** With ponzu and coriander

## Sides

**NHC Fried Rice**

**Teriyaki Vegetables**

## Pudding

**Filthy Dirty Chocolate** Ice cream sandwich

**Matcha Green Tea Waffle** With berries

Sample menu above

2 courses £28, 3 courses £33

For 10 or more guests

# SHARED MENU (LU'AU)

## Sample Dishes

**Spam Maki Roll** Teriyaki Glaze

**Poke Pines** With Big-Eye Tuna and salmon

**Whole Smoked Kalua Pig** In lettuce cups

**Hilo Chicken** Chargrilled, Kimchi Sauce

**Charred Avocado** With rosemary soy gravy

**Whole Sea bass** With ponzu and coriander

**Flat Iron Steak** Marinated in a ginger beer

**NHC Fried Rice** With Wakame, Bean Sprouts

**Seaweed Ginger Salad** With cucumber

## Puddings

**Filthy Dirty Chocolate** Ice cream sandwich

**Matcha green tea waffle** With berries

Sample menu above

From £26 per person

For 10 or more guests

Food is served in sharing plates,  
the traditional way to eat in Hawaii.

# BARBECUE MENU



We have a selection of outside grills in the courtyard.

Many of our meat and fish dishes can be finished over coals. Whole sweetcorn and pineapple strips are also a speciality.

Or we can cater with more traditional English summer fare.

Rum punches from £5 per person

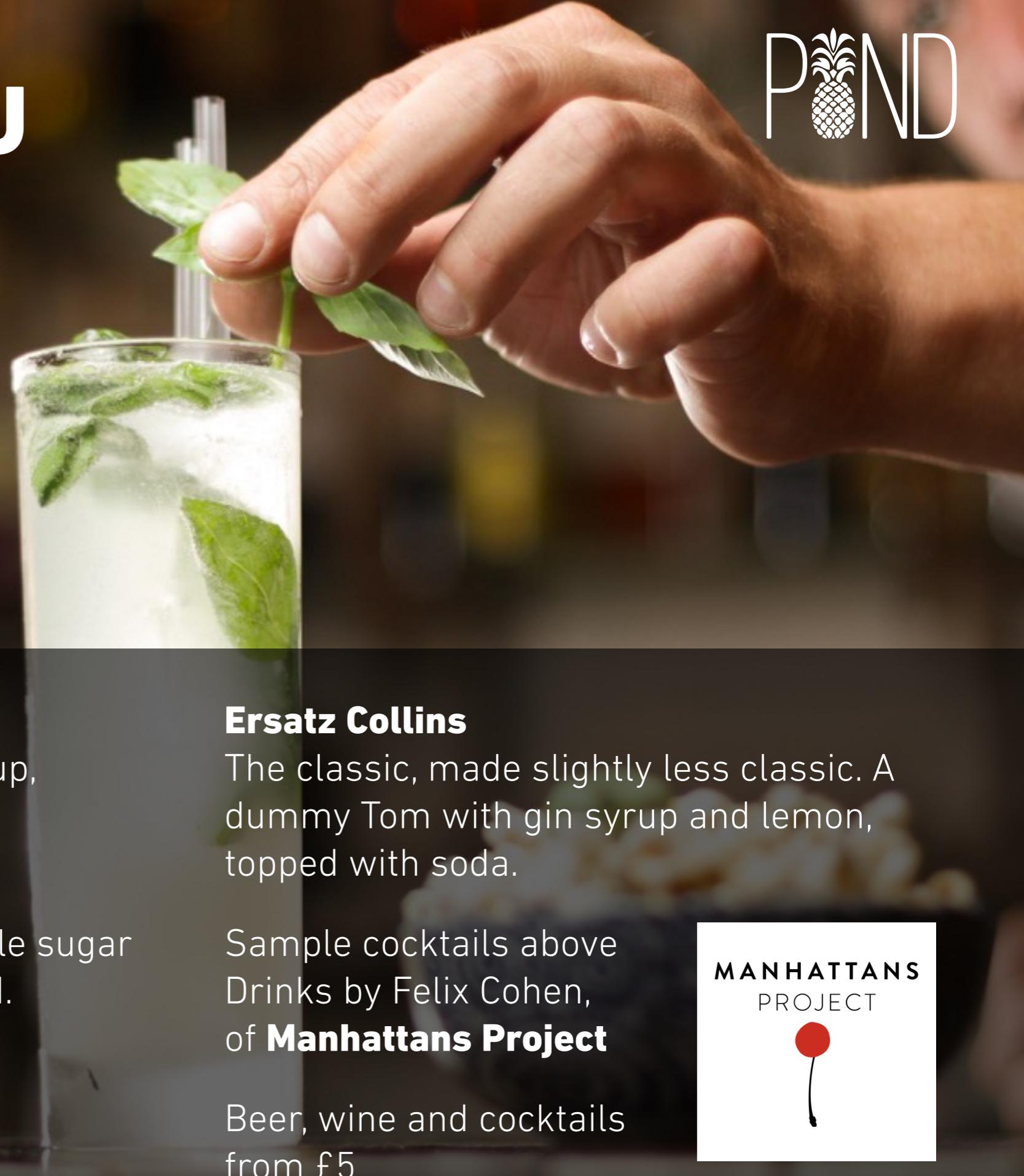
From £10 per person

For 20 or more guests

Barbecued food can also be eaten inside if the weather is inclement.

# DRINKS MENU

POND  
PINEAPPLE



## Hibiscus Cooler

El Jimador tequila with hibiscus syrup, muddled with lime and ginger ale.

## American Gothic

Rye whiskey and Calvados with a little sugar and bitters, smoked with apple wood.

## A Lychee Story

Plymouth gin, basil and lychee.

## Ersatz Collins

The classic, made slightly less classic. A dummy Tom with gin syrup and lemon, topped with soda.

Sample cocktails above  
Drinks by Felix Cohen,  
of **Manhattans Project**

Beer, wine and cocktails  
from £5

MANHATTANS  
PROJECT



# CONTACT



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