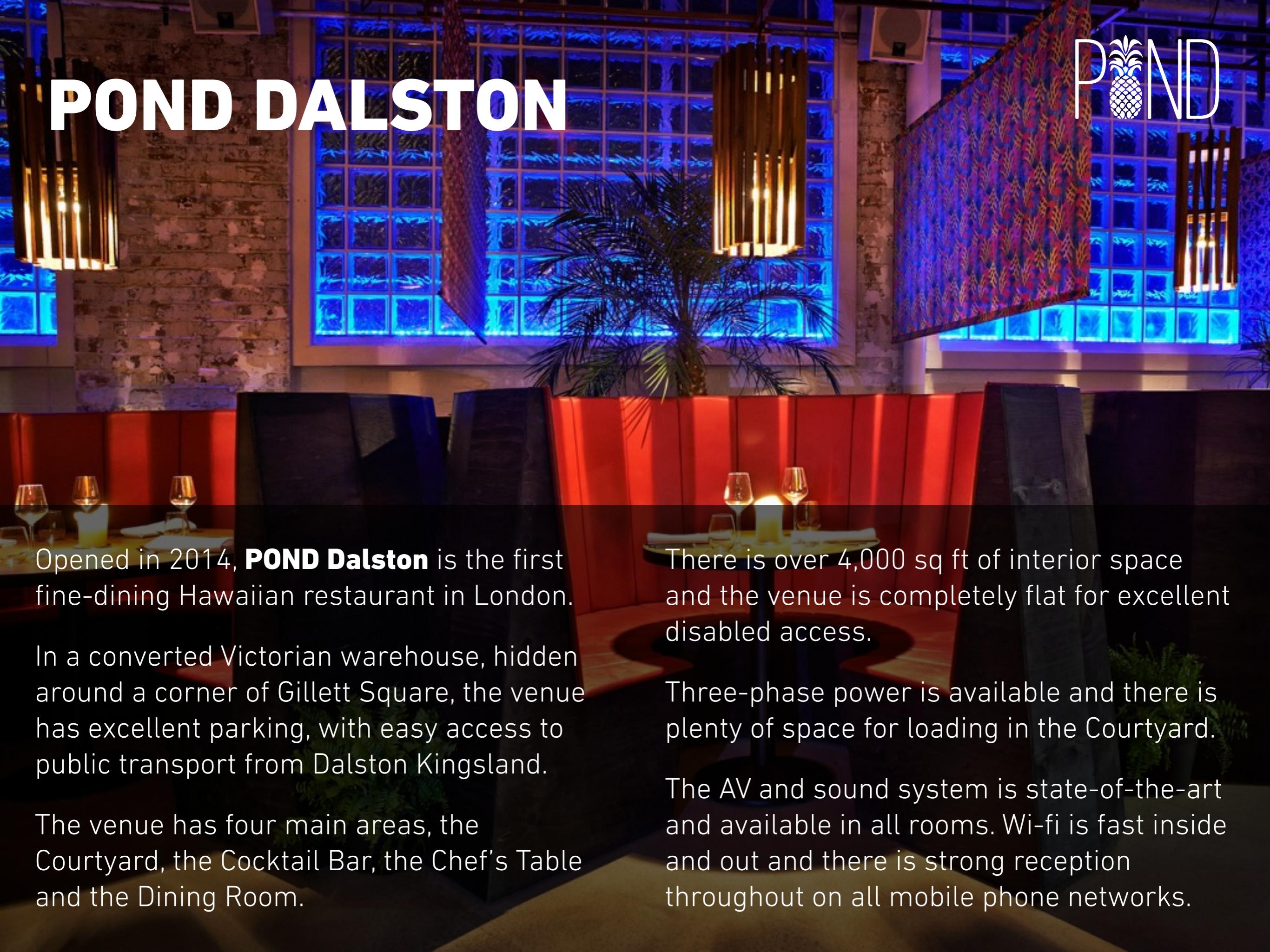


Your Wedding at POND Dalston



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 flat 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 mostly 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

Many different table configurations can be
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
Set menu from £28 per person
Shared menu from £26 per person

Minimum spend £2,000 Sun-Thu
Minimum spend £4,000 Fri-Sat

Daytime dry hire from £500 Mon - Sat
Absolute final departure 5pm.

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 perfect atmosphere, excellent service and delicious food and wine.'

'A hidden gem in the heart of Dalston.'

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
PINEAPPLE

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

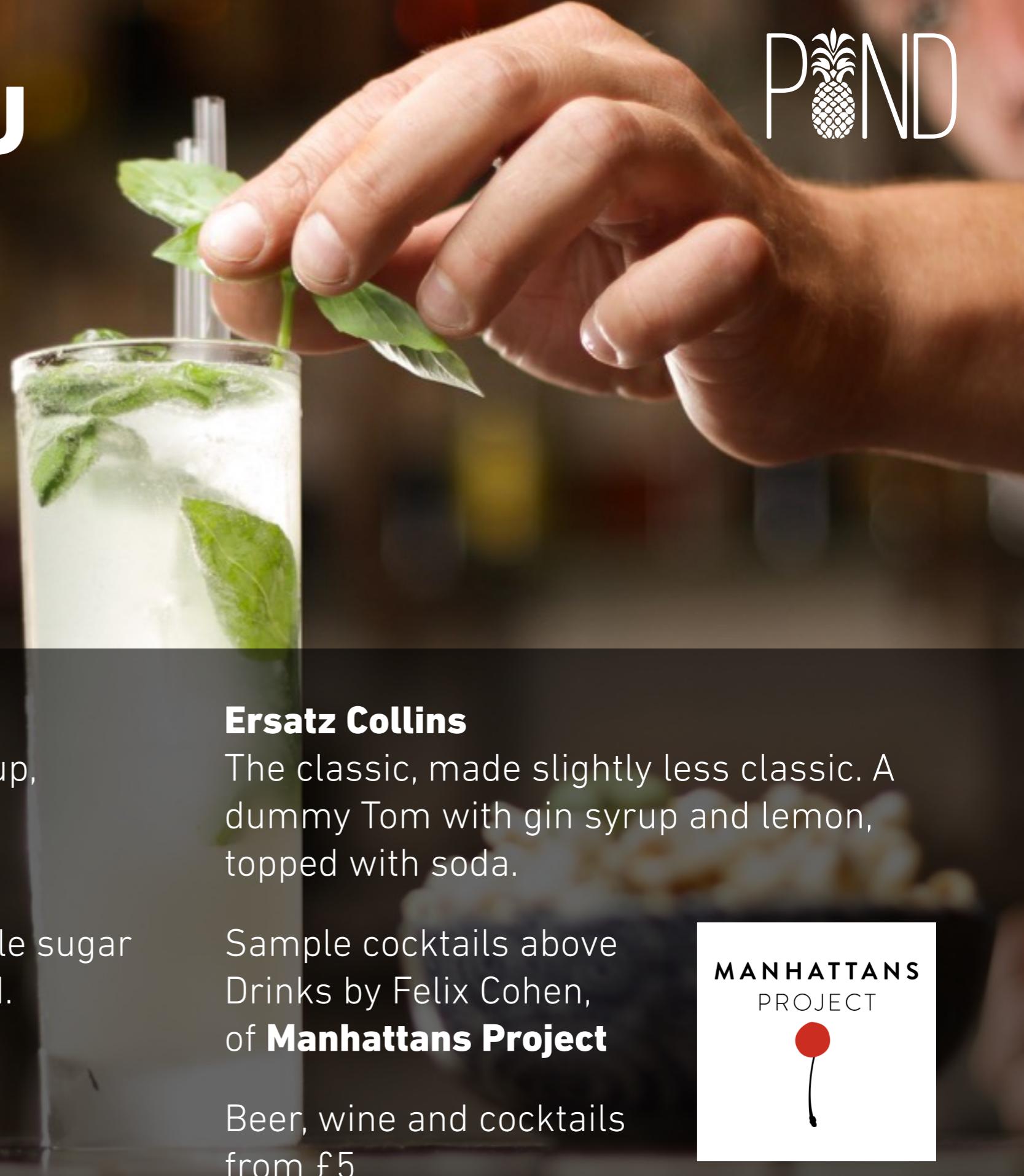
From £25 per person

For 10 or more guests

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

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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