

WEDDINGS

AT
Little Bat



"WE OFFER AN INTERESTING ALTERNATIVE
TO A TRADITIONAL RECEPTION"



THE VENUE



LITTLE BAT ISLINGTON IS PART OF THE WORLD-RENOWNED COCKTAIL BAR GROUP CALLOOH CALLAY, WITH A 15-YEAR TRACK RECORD FOR SERVING GREAT DRINKS TO AMAZING PEOPLE.

LITTLE BAT BAR CAN ACCOMMODATE UP TO 50 SEATED AND 120 STANDING GUESTS. YOU CAN BOOK A SEMI-PRIVATE AREA FOR UP TO 30 PEOPLE OR A FULL VENUE HIRE, INCLUDING FRONT LOUNGE, BOOTHS AND THE BACK LOUNGE. THESE OPEN AREAS CAN BE USED SIMULTANEOUSLY AS YOU AND YOUR GUESTS GATHER, CHAT AND DANCE THE NIGHT AWAY.

THERE IS NO HIRE FEE TO BOOK YOUR WEDDING, ONLY A MINIMUM SPEND WHICH CAN BE USED TOWARDS A DELIGHTFUL RANGE OF COCKTAILS, BEERS, WINES, AND FOOD. A DJ CAN ALSO BE PROVIDED ON REQUEST.





FOOD MENU

BY CHEF JAMES COCHRAN

CANAPES:

TOASTED BRIOCHE, WHIPPED CHICKEN LIVER PARFAIT, PINEAPPLE £6

CARLINGFORD ROCK OYSTER, BREASOLA XO SAUCE £4 EACH

PICKED DEVON WHITE CRAB, BROWN CRAB EMULSION, TOMATO, BRICK TART, SEA HERBS £8

BEEF TARTAR HASH BROWN, CONFIT EGG YOLK £7

HASH BROWN, CHOPPED EGG, CURRY EMULSION, MUSTARD CRESS £6

GUINNESS RAREBIT ON TOAST, ISLE OF MULL CHEDDAR £6 (V)

CRISP PRAWN TOAST, PRAWN MAYONNAISE, SPRING ONIONS, SESAME £6

HERDWICK LAMB RIB, SCOTCH BONNET HOT HONEY, SESAME SEEDS £5

BOWLS:

JERK FRIED CHICKEN, SCOTCH BONNET JAM, CORN NUTS, CORIANDER £9

PORK BELLY, SWEETCORN, LETTUCE, SPRING ONION £9

CURRIED CAULIFLOWER, PINEAPPLE HOT SAUCE, COCONUT, CORIANDER £8 (VG)

WATERMELON SALAD, HERITAGE TOMATO, MINT, FETA, SESAME £8 (V)

SIDES

FRIES £5

NOCELLARA OLIVES £4

MIXED NUTS £4

FOR VEGAN OPTIONS ENQUIRE WITHIN

LET US KNOW IF YOU HAVE ANY ALLERGIES

BUBBLES



CHAMPAGNE RECEPTION £50 PER PERSON

PROSECCO RECEPTION £35 PER PERSON

90 MINUTES



COCKTAILS



ALL COCKTAILS £13

OLD FASHIONED

STORY OF BOURBON, DEMERARA, BITTERS

ELDERFLOWER COLLINS

BEEFEATER GIN, ELDERFLOWER CORDIAL, CITRUS, SODA WATER

SPICY MARGARITA

OCHO BLANCO TEQUILA, CHILLI HONEY, LITTLE BAT SPICY BITTERS, CITRUS

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

NEGRONI

BEEFEATER GIN, SWEET VERMOUTH, CAMPARI

EAST 8 HOLD UP

GREY GOOSE VODKA, APEROL, PINEAPPLE, LIME, PASSIONFRUIT

RUM PUNCH

RUM BLEND, LIME PINEAPPLE, SUGAR, BITTERS

BESPOKE COCKTAILS AVAILABLE ON REQUEST

BEER



1936 LAGER / 4.7% / BOTTLE -£6

1936 LAGER / 0.0% / 33CL - £5

SHOWERINGS CIDER - 33CL - £8

SASSY CIDER BRUT / 5% / 33CL - £6

SASSY CIDER PEAR / 2.5% / 33CL - £6

SASSY CIDER ROSÉ / 3% / 33CL - £6

HOOCH TROPICAL / 4% / 44CL - £6

DRAFTS - ALL £7.50

GUINNESS

SAPPORO LAGER

BROOKLYN IPA





WHITE WINE

PRICES ARE FOR 125ML / 175ML / BOTTLE

FIELD BLEND BLANCO – CAMPO FLORES – SPAIN 6.5/7/30
FRUITY & AROMATIC

VINHO VERDE – PONTE DE LIMA – PORTUGAL 7/8/33
CRISP & ZIPPY

GRUNER VELTLINER – FUNKSTILLE – GERMANY 9/10.5/40
BRIGHT & REFRESHING

RIESLING – KIRRIHILL ESTATE – AUSTRALIA 11/12/45
AROMATIC & VERSATILE

GAVI DI GAVI – MILLE 951 – ITALY 12/13/50
RESTRAINED & ELEGANT

ALBARÍÑO – EL CAMARÓN -SPAIN 12.5/13.5/55
AROMATIC & FLORAL

SAUVIGNON BLANC – STANLEY ESTATE – NEW ZEALAND 13.5/14.5/60
VIBRANT & TROPICAL

CHABLIS – DOMAINE MICHAUT FRERES – FRANCE 85
INTENSE & CRISP

SANCERRE BLANC – DOMAINE PICARD – FRANCE 90
DELICATE & COMPLEX

CONDRIEU – DOMAINE DE BONERSINE – FRANCE 150
CREAMY & ROUNDED

RED WINE

TRINCADEIRA/CASTELÃO – AI GALERA POETICO – PORTUGAL 6.5/7/30
CLEAN & REFRESHING

SHIRAZ/MALBEC/GRANACHE – DARLING CELLARS – SOUTH AFRICA 7/8/33
SPICY & PEPPERY

ZINFANDEL – SCOTTO FAMILY – USA 9.5/10.5/40

CABERNET SAUVIGNON/MERLOT – CAPEL VALE – AUSTRALIA 11/12/45
ROUNDED & SMOOTH

VALPOLICELLA RIPASSO – CASA DEFRA – ITALY 12/13/50
DECADENT & MOORISH

SHIRAZ – JJ HAHN HERMANN – AUSTRALIA 13.5/14.5/60
BOLD & VELVETY

RIOJA RESERVA – LUIS CAÑAS – SPAIN 80
SPICY & FRUITY

MERLOT – CHÂTEAU DE GARRAUD – FRANCE 100
BIG & BOLD

CHÂTEAUNEUF-DU-PAPE – GUILLAUME GONNET – FRANCE 145
FULL-BODIED & COMPLEX

ROSE WINE

MIRABEAU –PROVENCE - FRANCE 9/10.5/40

DRY & BALANCED

WHISPERING ANGEL - PROVENCE – FRANCE 65

CRISP & ACIDIC

SPARKLING

SANTA ELENI PROSECCO 9/45

PORT NOIRE NV BLANC DE BLANC 12/65

PORT NOIRE ROSÉ -/75

MOËT & CHANDON BRUT NON VINTAGE 16/95

MOËT & CHANDON ROSÉ NON VINTAGE -/110

PORT NOIRE BLANC DE BLANC VINTAGE -/130

DOM PERIGNON VINTAGE -/300

SOFT DRINKS

SODA / TONIC WATER / SLIMLINE TONIC / LEMONADE / GINGER ALE /
GINGER BEER / PINK SODA / PEACH & COCONUT SODA / WATERMELON





TASTING



TASTINGS AVAILABLE MONDAY TO
THURSDAY WITH PRICES STARTING AT
£45PP

“FREE” TASTING IF YOU HAVE ALREADY
BOOKED



VENUE DECORATION



VENUE SET UP £150

(DECORATIONS MUST BE PROVIDED)

MICROPHONE USE - £25

EASEL - £25

TABLE CLOTH - £10 PER TABLE

REVIEWS



KATE , MARRIED ON 25/05/2019

BRILLIANT WEDDING VENUE!

WE HAD A BRILLIANT NIGHT CELEBRATING OUR WEDDING AT THIS BEAUTIFUL BAR. ITS' TUCKED OFF THE MAIN ROAD SO FELT LIKE A LITTLE PRIVATE NOOK IN THE HEART OF LONDON. WE HAD THE WHOLE PLACE TO OURSELVES FOR OUR RECEPTION WHICH WAS FANTASTIC, ROOM TO CHAT, EAT AND DANCE THE NIGHT AWAY.

THE STAFF WERE DELIGHTFUL FROM OUR INITIAL BOOKING AND ON THE DAY, EVERYTHING WAS SO EASY TO ORGANISE WITH THEM. THE FOOD WAS DELICIOUS, THE DRINKS ARE AMAZING (!!) ITS' A UNIQUE SPACE BUT STILL HAD A REALLY COSY ATMOSPHERE. ALL OUR GUESTS COMMENTED ON HOW GREAT THE VENUE WAS. GOOD LUCK WITH YOUR BIG DAY!

SAVANNAH C. , MARRIED ON 25/06/2022

SO HAPPY WE CHOSE THIS VENUE

I DON'T FEEL I CAN SUM UP MY EXPERIENCE WITH THIS VENUE IN SO FEW WORDS BUT I WILL TRY. WE HAD AN AMAZING RECEPTION- THE STAFF, THE FOOD AND THE DRINKS WERE ALL INCREDIBLE.

FROM THE BEGINNING NOTHING WAS TOO MUCH AND WE MANAGED TO HAVE OUR DREAM WEDDING THANKS TO THEIR AMAZING TEAM. ALEX & LIESE WERE SO DETAILED AND LOVELY WHEN HELPING TO ARRANGE EVERYTHING.

THE STAFF GENUINELY CARE, ENJOY AND TAKE PRIDE IN WHAT THEY DO AND THIS SHOWED NOT JUST TO US BUT ALL THE WEDDING GUESTS. EVERYONE WAS SO IMPRESSED WITH THEIR SERVICE AND STILL NEARLY A MONTH ON ARE SAYING HOW AMAZING THE TEAM ARE. THANK YOU FOR MAKING OUR DREAM DAY BECOME TRUE.



REVIEWS



SADIE E. , MARRIED ON 13/08/2022

THE BEST EXPERIENCE

WE RECENTLY HOSTED OUR WEDDING PARTY AT LITTLE BAT (10TH SEPTEMBER 2022) AND I WANTED TO SHOUT OUT HOW GOOD THE ORGANISER, VENUE AND STAFF WERE THROUGHOUT!

WE WERE CONSULTED ON EVERY STEP, GOT TO SELECT OUR FOOD AND DRINK MENU FOR THE EVENING, HAD IT DESIGNED TO GO WITH OUR AESTHETIC AND IRONED OUT ALL THE DETAILS IN AMPLE TIME BEFORE THE EVENT, WHICH REALLY TOOK OUT ALL THE USUAL STRESS OF ORGANISING AN EVENT.

ON THE NIGHT, THE BAR STAFF HAD SET UP EXACTLY HOW WE WANTED AND WERE AMAZING ALL NIGHT, EVERY SINGLE ONE OF OUR GUESTS COMMENTED ON HOW PROFESSIONAL, HELPFUL AND FRIENDLY THEY ALL WERE. EVERYONE WAS MADE TO FEEL VERY SPECIAL AND WE HAD THE GREATEST NIGHT EVER.

THEY EVEN HELPED US INTO A TAXI WITH ALL OUR BITS AND PIECES THE FOLLOWING DAY WHEN WE WERE FEELING A LITTLE WORSE FOR WEAR!

HUGE THANK YOU TO THE STAFF AND THE VENUE, 100% WOULD RECOMMEND LITTLE BAT TO ANYONE LOOKING FOR A VENUE TO HOST A SPECIAL EVENT, BIRTHDAY OR WEDDING.

WE WILL BE BACK (PROBABLY TOO MUCH) IN THE FUTURE

SIMON & SADIE X



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