

PRIVATE HIRE

Eight Hours

The whole room, for one night.

Dinner and live music together. Twelve tables, the eight-hour shortrib, and tea until late.

GUESTS

thirty, up to forty

LUNCH

12 – 4pm

EVENING

6pm – midnight

THE CHEF'S TABLE

eight seats with the chef

Dinner the way it's done at home. The chef cooks for you, plates up beside you and stays for the conversation, ten dishes brought out one after another, passed round and shared, for an evening that never feels rushed.

TO BEGIN

while the table settles

01 *Caesar salad*

02 *Garlic brioche toast*

WITH WHIPPED TRUFFLE CREAM CHEESE

03 *Truffle tuna*

THE HEART OF IT

passed round, family style

04 *Dynamite prawns*

05 *Ribeye steak*

06 *Creamed spinach, honey puff pastry & parmesan*

07 *Blackened cajun chicken*

SOMETHING SWEET

with a pot of tea

08 *Honey butter croissant cookies*

WARM, WITH MASCARPONE ICE CREAM & PISTACHIO CRUMBLE

09 *Matcha basque cheesecake*

10 *Mango sorbet*

WITH TAJÍN

SIDES

for the table

+ *Frites*

INCLUDED

+ *Butter corn*

INCLUDED

"Cook for people the way you'd cook at home, too much, with love, and no one leaves hungry."

SAMPLE MENU · TEN PLATES, COOKED WITH HOME IN MIND

THE SEATS

Eight guests, one table, the chef among you

THE HOURS

Lunch 12 – 4pm, or evening from 6pm

THE BOOKING

A 10% deposit holds the counter

PER GUEST

£130

UP TO 8 GUESTS · PLUS 10% SERVICE

Tasting menu

10 dishes

Softs, house specials, seasonal sodas

Included

Bring your own bottle

No corkage

DEAR GUEST

thank you for thinking of us

At Eight Hours, dinner and live music happen together: oxblood velvet, bulb light, a checker floor and twelve tables. For a lunch or an evening, we close the doors and give the whole room to you.

Below are answers to the usual questions. The pages that follow cover the price, a sample menu, the chef's table, extras and how to hold a date.

THE ROOM

32 seated in the dining room, up to 40 with the tea room. The whole venue is yours.

COST

£2,500 Monday to Wednesday, £3,000 Thursday to Sunday, for 30 guests on the set menu. Each guest after 30 is £45. Service of 10% is added.

THE MENU

A set sharing menu from our kitchen, with the eight-hour shortrib at the centre. Dietary needs are handled with you before the day.

DRINKS

Bring your own. Corkage is £7 per guest, and we chill, pour and supply the glassware. Unlimited softs, house juices and seasonal sodas are £10 per guest.

MUSIC

A house playlist is included. Live music can be added for £250.

HOURS

Lunch from 12 to 4pm. Evenings from 6pm to midnight.

The Eight Hours team

THE DINING ROOM & TEA ROOM

the whole room

One price for the room and the set menu, for thirty guests. Lunch or evening, closed to the public.

MON - WED

THU - SUN

£2,500

FOR 30 GUESTS · SET MENU · PLUS 10% SERVICE

£3,000

Each guest after 30

£45 pp

Capacity

32 seated · 40 with tea room

Fewer than 30 guests

Minimum still applies

INCLUDED

*Exclusive use of the room**A dedicated event host**House playlist all night**The set sharing menu**Printed menus & place cards**Our team, arrival to close*

INCLUDED IN THE HIRE

the set menu

I TO START

*Garlic Brioche Toast**Caesar Salad**Creamed Spinach & Honey Puff Pastry*

II SMALL PLATES

*The Prawns**Spicy Tuna**Honey Bone Marrow*

III THE MAINS

*The Eight Hour Shortrib**Confit Blackened Cajun Chicken**Slow Roasted Aubergine*

pomme purée · parmesan sauce · chimichurri

IV TO FINISH

*Chocolate Mousse**Alphonso Mango Sorbet**Bône Brown Butter Toast*

A sample menu. Everything comes to the table to share. We confirm the final menu and dietary needs with you before the day.
Allergens on request.

EXCLUSIVE HIRE

a few additions

(01) *Live music* £250

A live set through dinner, in place of the house playlist.

(02) *Corkage* £7 pp

Bring your own wine, beer and spirits. We take delivery, chill, pour and supply the glassware.

(03) *Unlimited soft drinks* £10 pp

Softs, house juices and seasonal sodas all night. Otherwise charged by the glass.

(04) *The tea room* From the tea list

Board and card games on the tables, and our tea and matcha menu poured to order.

BOOKING

holding the date

- 1 Send us your date, guest numbers and whether it's lunch or evening.
 - 2 A 10% deposit confirms the booking. Your host is then in touch.
 - 3 We fix the menu, dietary needs, timings and any extras with you.
 - 4 The balance is due 7 days before the event. The minimum charge applies, even if fewer guests attend.
 - 5 Cancellations within 7 days of the event forfeit the deposit.
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Eight Hours

WANDSWORTH · LONDON SW18 · A BÔNE HOXTON HOUSE

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