



HAUS

PRIVATE EVENT  
HIRE

Our upstairs private dining room is the ideal setting for celebratory meals, parties and all types of special occasion events. Accommodating up to 40 seated guests, or up to 80 for standing receptions.

Whether you're planning a wedding, birthday party or corporate event, our team is on hand to source everything you need to make it a memorable occasion.

We offer bespoke set menus made with only the best seasonal ingredients, complemented by an excellent wine list and a private bar exclusively for your event.

For details on access times, hire fees, minimum spends, and terms and conditions, please refer to our 'Frequently Asked Questions' section.

For more information email [bookings@hausulondon.co.uk](mailto:bookings@hausulondon.co.uk)





# FAQ

Please find answers to commonly asked questions regarding the terms and conditions for hiring the room.

## PRICING

### LUNCH

**Tuesday – Thursday 12-5pm**

**£1,500 minimum spend**

**Friday 12 - 5pm**

**£1,500 minimum spend**

**Saturday 12-5pm**

**£1,500 minimum spend**

**Sunday**

**£500 Hire Fee + £1,500 minimum spend**

### DINNER

**Tuesday – Wednesday 6pm-11pm**

**£1,500 minimum spend**

**Thursday 6pm-11pm**

**£500 Hire Fee + £1,500 minimum spend**

**Friday 6pm - midnight**

**£2,000 Hire Fee + £2,500 minimum spend**

**Saturday 6pm – midnight**

**£2,000 Hire Fee + £2,500 minimum spend**

**Sunday**

**£500 Hire Fee + £1,500 minimum spend**

### BOTH SERVICES

**Tuesday - Thursday**

**£1,000 Hire Fee + £3,000 minimum spend**

**Friday and Saturday**

**£2,500 Hire Fee + £3,500 minimum spend**

**Does the minimum spend include service charge?**

The minimum spend requirements does not include service, and a discretionary service charge of 12.5% will be added to the Client's bill on all consumable items.

## **How do I confirm my booking, and do I need to pay a deposit?**

To confirm your booking, we require a deposit of £250 which we will send to you via online invoice.

Your booking will be confirmed once we receive payment of your deposit. We are unfortunately unable to hold a date without the deposit.

If your booking includes a hire fee this will be sent as a separate online invoice to be paid via a secure payment link.

## **How much is it to rent the private dining room? Is there a minimum spend?**

Unless otherwise agreed in writing with Hausu, there is a minimum spend on food and drink for all bookings of the private dining room. A hire fee applies to bookings for both services during the week, and all Saturday bookings.



## Will my deposit be taken off the total bill?

Your deposit will not be redeemed towards your bill but refunded in full after your booking takes place. The deposit will be refunded in line with the terms and conditions, using the same payment method as the original transaction.

**What if I must cancel my booking?** Should you have to cancel your booking 8 weeks ahead of your event that is no problem, we will refund your deposit in full.

If you cancel within 8 weeks of your booking, the deposit will be non-refundable. However, we will make every effort to secure a replacement booking, in which case the full deposit will be refunded, less any consequential losses. For bookings with a hire fee, a full refund will be provided if the cancellation occurs at least 8 weeks before the event. For cancellations within 8 weeks, 50% of the hire fee will be refunded. If cancellation occurs within 4 weeks of the event, the hire fee will be non-refundable. As with the deposit, we will attempt to secure a replacement booking, in which case the full hire fee will be refunded, less any consequential losses. Hausu reserves the right to charge additional fees for use of the room beyond the agreed hire time or to deny service outside of the specified hire period.



## How does payment work?

All outstanding payments for private event hire must be settled in full at the end of the event. We accept all major credit cards but are unable to accept cash. We recommend settling the bill as a single payment to avoid discrepancies, as any outstanding amount will be charged to the lead Booker. However, if you prefer your guests to pay individually, this can be arranged. Pre-payments can also be made via card through a secure payment link.

## Can I set up a bar tab?

Absolutely! There are three options for how to run the bar:

- An open bar, all drinks are provided for free to the guests, with the cost of the drinks covered by the host.
- A limited bar tab, where you set a predetermined amount for the bar
- A 'cash bar', where guests pay for their own drinks as they go.





## What are the timings for the room?

The standard timings for the Private Room are as below:

### Lunch

12.00pm until 5.00pm, with food service beginning at 12.30pm or 1.30pm

### Dinner

6.00pm until midnight, with food service beginning at 6.30pm or 8.30pm

### Both services

12:00pm until midnight, with food service beginning at 12:30, 1:30, 6.30pm or 8.30pm

Use of the room outside the specified times will be considered on a case-by-case basis and must be agreed upon in writing by both parties. An additional fee will apply.

Events shall start and finish in accordance with the timings specified or agreed in writing.



## **I am not sure exactly how many guests that will attend, when do I need to confirm numbers?**

No problem, we don't need confirmation right away! However, we will need your final numbers confirmed at least 7 working days before your event.

Any reductions in numbers made less than 48 hours before the event will incur a charge, unless otherwise agreed in writing. Cancellations within 48 hours of the event will be charged £20 per person, and if a cancellation occurs within 24 hours, the full menu price will be charged.

If the number of attendees exceeds the original booking, we will do our best to accommodate additional guests where possible.





## Can I see the menu and wine list available for my event?

We require all seated private dining room bookings to select a set menu, which will be served feasting style. One menu should be chosen for the entire group, with vegetarian and vegan options provided through their own dedicated set menus. Sample set menus and our current wine list can be found [here](#).

We can accommodate nearly all dietary requirements with advance notice. In order to fully prepare for your reservation, we require menu choices and a full list of dietary requirements a minimum of 14 days prior to your event. The final menu will be sent to you ahead of your event. Please note that all our menus are based on seasonal availability and are subject to change. Prices may fluctuate depending on supplier costs, and any changes will be communicated by Hausu as promptly as possible.

## Can I bring my own drinks for my guests?

We do not allow guests to supply their own food and drink, unless agreed in writing ahead of the booking. If you would like to bring your own bottles of wine, we charge corkage as below:

£25 per 750ml bottle of table wine, £30 per 750ml bottle of sparkling wine.



# Sample Set Menu

## HAUSV

### Snacks

Bread & Butter

Pickles

Smoked Roe, Crispy Wonton

Borettane Onions, Honey, Lime

### Sharing Starters

Winter Tomato, Anchovy, Grilled Bread

Salsify, White Bean, Dill

### Combo of both below

Fish, Seaweed, Roe

Steak, Crispy Garlic, Chili, Lemon

### Veggie Option (pp)

Kohlrabi Cake, Wild Mushrooms

Ratte Potatoes

Mustard Leaves

### Dessert

Quince Sorbet



VINTAGE HI-FIDELITY SOUND AND MODERN CUISINE

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL.

# Wine List

## HAUSV

### SPARKLING

Malibran, Cofondo 'Sottoriva'  
Mosato, Italy 2022 (Pin Noir)  
Bodegas Altolondan, Moscatel 'Con Altura'  
Marquesado, Spain 2022 (Pin Noir)  
Palliniere, Lambrusco Salomino 'Solco'  
Enrico Romagnolo, Italy NV  
Sebastien Brunet, Chenin Blanc 'Vouvray Brut'  
Loire, France 2022  
Colet Vins, Rose 'Vatúas'  
Catalunya, Spain 2018  
Naboso, 'Opera Rosé'  
Bratislava, Slovakia 2022  
Mélanie Pfister, Crémant d'Alsace 'Breit'  
Alsace, France 2022  
Krásná Hora, Blanc de Noir Sekt  
Moravia, Czech Republic 2022  
Jurtschitsch, Grüner Veltliner 'Brut Nature'  
Kärnten, Austria 2017

### WHITE

Entero Old Vine Macabeo  
Marquade, Spain  
Niepoort, 'Rótulo Branco'  
Dão, Portugal  
Stajerska Kollektiv, White Blend  
Stajerska, Slovenia  
Domaine Giraudon, Bourgogne Aligoté  
Burgundy, France  
Syfany, Ryzlink Vlašský  
Moravia, Czech Republic 2018  
Luis Perez, 'El Muelle de Olaso'  
Jerez, Spain 2022  
Aôri, Muscat of Spina  
Croatia, Croatia 2022  
Max Sein Wein, 'Hauswein'  
Baden, Germany 2022  
Domaine de L'Ecu, Muscadet 'Granite'  
Loire, France 2022  
Inebriati, Ugni Blanc 'Nerei'  
Vignobles, France 2022  
Villa Dora, 'Vigna del Vulcano'  
Campagna, Italy 2021  
Ziemek Wykucal, Veltínskė Zelenė  
Moravia, Czech Republic 2020  
Courtault Michelet, Chablis 'La Croix St Augustin'  
Burgundy, France 2022  
Homonna, 'Tokaji'  
Tokaj, Hungary 2020  
Carsten Saalwächter, 'Silvaner Alte Reben'  
Rheinhessen, Germany 2022

### SKIN CONTACT

Bodegas Altolondan, 'Enblanco'  
Marquade, Spain 2022  
Pianogrillo, Grillo 'Fianeur'  
Sicily, Italy 2021

Glass / Bottle

10 / 50  
62  
48  
65  
68  
14 / 70  
15 / 75  
80  
85  
6.5 / 32  
8.5 / 42  
47  
55  
11.5 / 56  
61  
65  
13.5 / 67  
74  
74  
15 / 75  
78  
16 / 80  
85  
87  
10 / 50  
55

Syfany, 'The Beast'  
Moravia, Czech Republic 2021  
Pierluigi Zampaglione, Fiano 'Don Chisciotte'  
Campagna, Italy 2020  
Szeleg Pince, Kővidinka  
Hajdu-Bihar, Hungary 2022  
La Mariota, 'Tacsun'  
Hajdu-Bihar, Hungary 2022  
Skler, 'Ograde'  
Fruik, Italy 2021

### PINK

Niepoort, Redoma Rosado  
Dão, Portugal  
Eugenio Rosi, 'Riflesso'  
Trentino, Italy 2022  
Jaroslav Oská, Ryšák  
Moravia, Czech Republic 2022  
AVita, Gaglioppo 'Rosato'  
Calabria, Italy 2021  
Markovitis, Xinomavro 'Alkemi'  
Macedonia, Greece 2022  
Ripa, Rosado Cosecha  
Rioja, Spain 2019  
Zusslin, 'Ophrys'  
Alsace, France

### RED

Bodegas de Alto, Te Quiero Tinto  
La Mancha, Spain 2022  
Niepoort, 'Rótulo Tinto'  
Dão, Portugal  
Domaine Changeon, Bourgueil 'Les Compagnons'  
Loire, France 2022  
Stajerska Kollektiv, Red Blend  
Stajerska, Slovenia  
Envinata, 'Albakra'  
La Mancha, Spain 2022  
I Custodi, Etna Rosso 'Pistus'  
Sicily, Italy 2021  
Cellier Joan D'Anguera, 'Planella'  
Catalunya, Spain 2022  
Magula, Pinot Noir 'Teufelsta'  
Sucha Nad Parnou, Slovakia 2021  
Harrison, Syrah 'Black Hound'  
Alentejo Hills, Australia 2022  
Szeleg Pince, Kékfrankos 'Diófás'  
Hajdu-Bihar, Hungary 2021  
La Mariota, 'Le Vols Des Etourneaux'  
Hajdu-Bihar, Hungary 2022  
I Mandorli, Sangiovese 'Vigna alla Sugheria'  
Tuscany, Italy 2019  
Domaine Ratte, 'Clos Maire'  
Jura, France 2022  
Fedellos, Bastarda  
Ribera Sacra, Spain 2022



VINTAGE HI-FIDELITY SOUND AND MODERN CUISINE

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL.

## Can I decorate the room?

You are welcome to provide some decorations for your event, but all decorations must be agreed upon in writing prior to the event. Please note that confetti, glitter, party poppers, and sparklers are not permitted on site, and guests are not allowed to bring their own candles, except for birthday cake candles. If you are unsure whether your lighting meets our terms and conditions, please get in touch, and we'll be happy to assist. All decorations must be cleared from the dining room before the start of the next service.

Hausu staff may assist with decorations on a case-by-case basis, with prior written agreement. If any decorations require special equipment for installation (e.g., ladders or protective gloves), they must be installed and uninstalled by the Client or a designated Third-Party Supplier, and cannot be handled by the Hausu staff

Decorations can only be attached to the walls using semi-adhesive tack or paint-safe masking tape. Nails, pins, and sellotape are not permitted on walls or furniture. Any large decorations or additions to the room's furniture must be approved by Hausu staff and comply with the premises' health and safety regulations.





## Can I play my own music?

You can absolutely bring your own music!

We house a vintage hi-fidelity sound system and you're welcome to share a playlist with us to play from our equipment.

If you'd like to use the turntables, please let us know in advance so we can brief anyone using them on the safe handling of the sound system and equipment.

If you are interested in hiring a DJ for your event and would like us to help you with that, please let us know. Please note that we cannot guarantee the booking of any chosen DJ's.

