SIRENS

PRIVATE HIRE



PRIVATE HIRE



Whether you're planning a birthday party, a corporate event, or a baby shower, we've got your private hire sorted.

We'll keep the drinks flowing with top-tier cocktails, craft beers, and chilled bubbles, paired with our crowd-pleasing chargrilled menus to keep your guests fuelled. Whatever the occasion, our versatile space and live entertainment options from acoustic musicians and sax players to late-night DJs will set the perfect vibe.

Host your private event in our dedicated upstairs space, complete with its own private bar, toilet, and private bartender. The venue hire is £150 with a £500 minimum spend that can be applied across pre-booked food and drinks packages or an authenticated bar tab.

For groups of 80 or more, you'll enjoy exclusive use of the Full Upper Level providing a dedicated floor and bar for large celebrations, standing receptions, or sit-down dinners. Smaller groups will have access to private areas and our mezze floor.

With food & drinks packages starting from just £25pp we have options for every budget.





DRINKS PACKAGES

PACKAGES

PLATINUM £500
cocktail martini tree
beer keg
4 bottles of prosecco
2 house spirit bottles

GOLD £360
2 Premium Spirit bottles
1 Moet Chandon
10 bottles/cans of Beer
1 bottle of prosecco

BRONZE £250
a premium spirit bottle
3 bottles wine or prosecco
10 bottles/cans of beer

BOTTLES & BUBBLES £220
4 bottles of prosecco/wine
20 bottles of beer

DRINKS STATIONS

PROSECCO WALL £200
(36 glasses of pre-poured, chilled Prosecco presented on arrival)

POUR YOUR OWN KEG FROM £270
Pick your favourite pint & we'll order in a keg just for you!

COCKTAIL TREE £90
(12 Signature Cocktails: Espresso Martini, Passionfruit Martini, or French Martini + 12 chilled Prosecco shots)

CREATE YOUR OWN
Build yourself a custom package to suit your party and we'll have it chilled & ready to go on your big day!

HOUSE SPIRIT BOTTLE
Moon Shine Vodka, Sailor Jerry's Spiced Rum, Jack Daniels, Bombay Sapphire

PREMIUM SPIRIT BOTTLE
Grey Goose, Grey Goose Essences, Johhnie Walker Black, Glenfiddich, Mermaid Gin (Pink, Zest, Standard), Malfy Gin, Hendricks, Bumbu Spiced Rum, Diplomatico Rum

CRAFT BOTTLE/CAN BUCKET

PROSECCO

HOUSE WINE BOTTLE

MOET CHANDON

Cocktail MASTERCLASS

Want to add something interactive to your event at Sirens?

Treat your group to a private 90-minute cocktail workshop for £45 per person. You'll be welcomed with Prosecco on arrival before learning to craft 3 featured drinks with your own private bartender. Paired with charcuterie sharing platters, it's the perfect icebreaker for birthdays, hen parties, or team nights out.

CHOOSE YOUR COCKTAIL

We reccomend picking at least 2 different methods of mixing (Shaken, Muddled, Built)



POSH-STAR MARTINI

Shaken

Vanilla Vodka, Liquor 43, vanilla, passionfruit & vanilla cold foam

MATCHA MARTINI



Shaken

Matcha, vanilla, Frangelico, milk, Vodka, Creme de Cacao



OLD FASHIONED

Stirred

Woodford Reserve, brown sugar, bitters, orange



RUMBLE

Shaken & Muddled

Spiced Rum, Blackberries, Lemon, Sugar

ESPRESSO MARTINI



Shaken

Espresso, syrup of your choice, Kaluha, Vodka



WHITE PEACH SPRITZER

Built

White Peach & Rosemary Grey Goose, Sarti, lime, sugar, white peach & jasmine soda



SPICY PALOMA

Built

Grapefruit Tequila, agave, honey Tequila, lime, grapefruit soda & tajhn

PINA COLADA



Shaken

Bumbu Rum, Disaronno, Malibu, lime, milk, cocnut & pineapple



MERMAID CLOVER CLUB

Shaken & Muddled

Mermaid Pink Gin, Limoncello, raspberry, lemon, egg white & sugar

FOOD MENUS



GRAZING BOARDS

Perfect for casual mingling and late-night drinks, our grazing boards are freshly prepared per head and tailored to your group. Expect a cured selection of artisanal cheeses, fine charcuterie meats, warm crusty breads, and seasonal accompaniments.

We cater thoughtfully for all dietary requirements, with dedicated vegetarian, vegan, and gluten-free options available upon request.

SET MENUS

Our chef-led set menu highlights the best seasonal ingredients alongside our signature chargrilled favourites—all cooked over open flames for rich, bold flavor. Expect hearty crowd-pleasers, prime cuts from the grill, and fresh seasonal dishes tailored to the time of year.

We cater thoughtfully for all dietary needs, offering vibrant vegetarian, plant-based vegan, and gluten-free options across every course.
Seasonal menu items updated regularly.

Contact us to discuss current dishes and secure your date

2 courses £30
3 courses £35

BUFFET MENU

Priced from £15 per person

Build the ultimate spread for your group with our customizable buffet menu. Choose from a selection of 15 hot and cold dishes—featuring signature chargrilled bites, seasonal sides, and fresh salads—tailored to your exact taste and preferences.

Full dietary options, including vegetarian, vegan, and gluten-free choices, ensure every guest at your party is catered for.