



FESTIVE SEASON

PRIVATE EVENTS

FESTIVE CATALOGUE 2026





THE CONCEPT

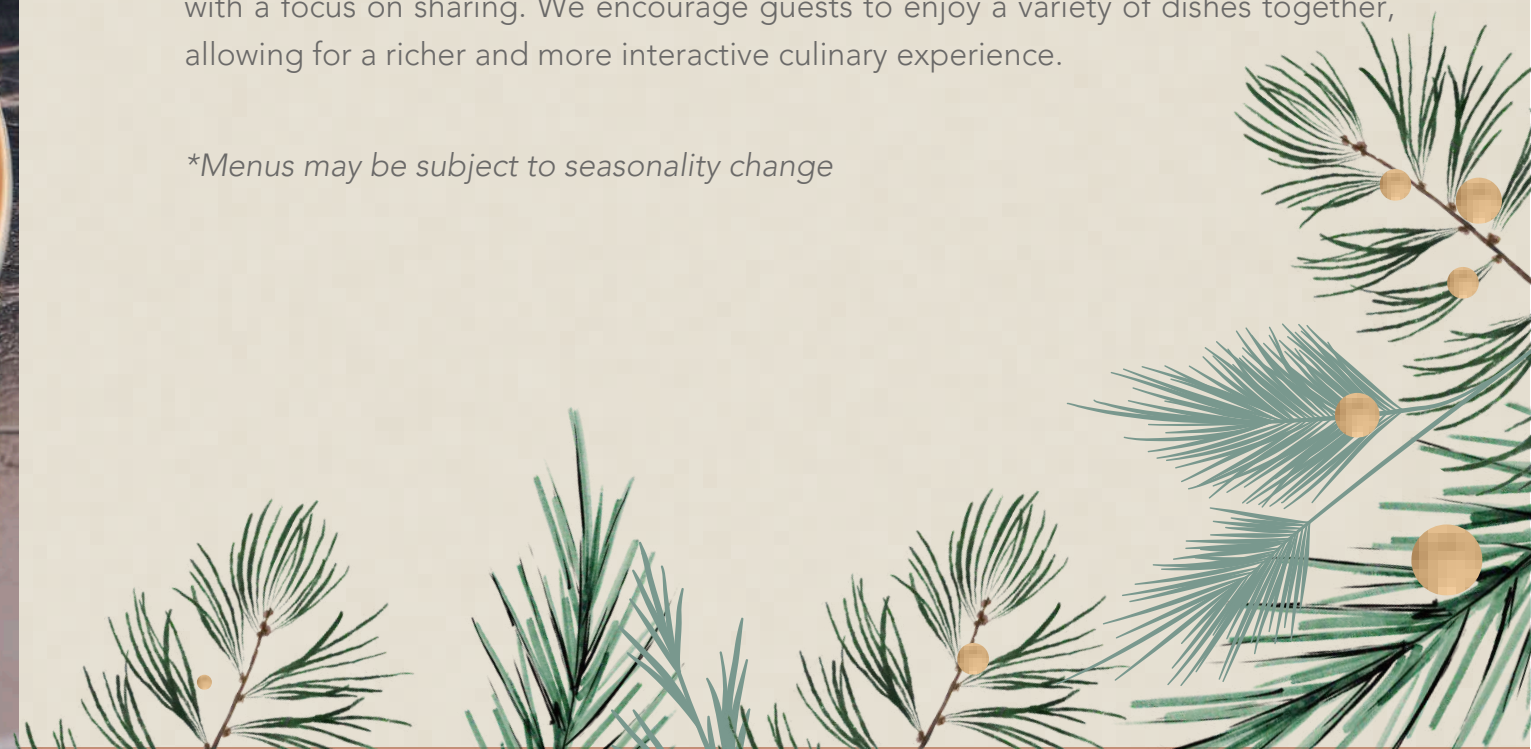
At Hammett's Monastik we invite you to embark on a culinary journey through the rich and diverse traditions of continental Europe. Our menu is rooted in a deep commitment to local, sustainable, and biodynamic practices, ensuring that every dish celebrates the bounty of our region while honoring the timeless techniques of European cuisine.

Our culinary approach is inspired by the changing seasons, much like the European regions that experience cold winters and hot summers. We emphasize the use of fresh, seasonal produce, often sourced from local farms and foraged from nearby landscapes. To extend the flavors of summer into the colder months, we embrace ancient preservation methods such as fermenting, pickling, and conserving, reminiscent of the storied monasteries of Europe.

A centerpiece of our kitchen is the wood fire, which infuses our dishes with a distinct, smoky flavor that harks back to traditional cooking methods. This technique not only enhances the taste but also connects us to the rustic, hearty essence of continental European cuisine.

Our dining experience is designed to foster a sense of community and conviviality, with a focus on sharing. We encourage guests to enjoy a variety of dishes together, allowing for a richer and more interactive culinary experience.

**Menus may be subject to seasonality change*



STAND UP EVENTS



CANAPE MENU 1

COLD

- Hummus & Sun-Dried Tomato Tartlet (VG)
- Fish & Caper Tartare, Crostini
- Roast Beef & Caramelised Onion, Mustard Crostini
- Aubergine Caviar, Garlic Crostini (VG)

HOT

- Funghi & Mozzarella Arancini (V)
- Mini Falafel, Creamed Tahini (VG)
- Cheddar & Chives Quiche (V)
- Fish Bites, Tartare Sauce
- Chicken Skewers, Garlic Aioli
- Braised Beef Croquettes, Dijon Mustard Dip

DESSERT

- Mqaret, Date Fritters
- Mini Ricotta Cannoli

PRICE - €25.00 PER PERSON

CANAPE MENU 2

COLD

Hummus & Sun-Dried Tomato Tartlet (VG)
Smoked Duck, Date Chutney Tartlet
Fish & Caper Tartare, Crostini
Roast Beef & Caramelised Onion, Mustard Crostini
Aubergine Caviar, Garlic Crostini (VG)
Smoked Salmon & Saffron Lemon Aioli Crostini
Smoke Paprika Devilled Eggs

HOT

Funghi & Mozzarella Arancini (V)
Breaded Goat's Cheese with Honey (V)
Mini Falafel, Creamed Tahini (VG)
Cheddar & Chives Quiche (V)
Fish Bites, Tartare Sauce
Chicken Skewers, Garlic Aioli
Kofta Skewer, Cucumber Yoghurt
Torpedo Prawns, Harissa Dip
Mini Cheese & Beef Burger
Scallops and Champagne Money Bags, Chive Beurre Blanc

DESSERT

Mini Ricotta Cannoli
Assorted Mini Desserts

PRICE - €40.00 PER PERSON



CANAPE MENU 3

COLD

Hummus & Sun-Dried Tomato Tartlet (VG)
Smoked Duck, Date Chutney Tartlet
Fish & Caper Tartare, Crostini
Roast Beef & Caramelised Onion, Mustard Crostini
Aubergine Caviar, Garlic Crostini (VG)
Smoked Salmon and Saffron Lemon Aioli Crostini
Shrimp Cocktail Cup, Horseradish & Red Pepper Cocktail Sauce
Smoke Paprika Devilled Eggs (V)

HOT

Funghi & Mozzarella Arancini (V)
Breaded Goat's Cheese with Honey (V)
Mini Falafel, Creamed Tahini (VG)
Olives Stuffed with Minced Beef
Cheddar & Chives Quiche (V)
Chicken Skewers, Garlic Aioli
Prawn & Chorizo Skewers, Chimichurri Dressing
Scallops & Champagne Money Bags, Chive Beurre Blanc
Mini Cheese & Beef Burger
Mini Beef Croquettes, Dijon Mustard Dip

FLYING BUFFET

Garganelli, Truffle Mushroom Fricassee
Braised Beef, Cauliflower Puree, Mustard Jus

DESSERT

Mini Ricotta Cannoli
Berry Cheesecake Cup
Chocolate Sacher Torte

PRICE - €55.00 PER PERSON





1. PASTA STATION

GARGANELLI
TRUFFLE MUSHROOM CREAM

STROZZAPRETI
ALLA GENOVESE GREEN BEANS, GRANA
CHEESE

PACCHERI
GUANCIALE AND TOMATO RAGOUT

PRICE - €12.50 PER PERSON

STAND UP STATIONS

2. GRILL STATION

PORK LOIN MEDALLIONS €19.00 PER PERSON

FILLET OF SALMON €27.00 PER PERSON

ENGLISH STYLE ROASTED BEEF €29.00 PER PERSON

COLD SALAD (CHOOSE 3)

MIXED LEAFY SALAD, PICKLED VEGETABLES, LEMON DRESSING

TABBOULEH COUSCOUS SALAD, DRIED FRUIT, NUTS, LEMON AND
HERBS

GERMAN POTATO SALAD, MUSTARD, BACON, SHREDDED HERBS

SLOW ROASTED BEETROOT, HAZELNUT FLAKES, ORANGE
VINAIGRETTE

GRILLED VEGETABLE SALAD, RED ONIONS, BALSAMIC VINAIGRETTE

HOT SIDE DISHES (CHOOSE 2)

GARLIC AND HERB ROASTED NEW POTATOES

MARINATED OYSTER MUSHROOMS, HOUSE MIXED SPICE WITH
CHIMICHURRI

SEASONAL VEGETABLES PANACHE, OLIVE OIL AND MALDON SALT

CREAMY BROCCOLI AND CAULIFLOWER BAKE

SEATED EVENTS



DINING MENU 1

WOOD-BAKED FOCACCIA

Kefir Dip + Olive Oil

COUNTRY PORK PATE

pickled cornichon, date chutney, melba toast

AUBERGINE CARPACCIO

carob syrup, pistachio, creamed tahini

SEASONAL FISH TARTARE

potato and shallot cake, spiced garlic aioli

GRILLED SWORDFISH STEAK

sauteed zucchini, anise beurre blanc

BRAISED BEEF

cauliflower puree grain mustard, and red wine jus

LEMON ORZOTTO

barley risotto, fresh lemon zest, pecorino cheese

OYSTER MUSHROOMS

house mixed spice, chickpea cream, chimichurri

HERB ROASTED POTATOES

garlic olive oil

BAKED BASQUE CHEESECAKE

seasonal fruit compote

PRICE - €35.00 PER PERSON





DINING MENU 2

PRICE - €50.00 PER PERSON

WOOD-BAKED FOCACCIA
Kefir Dip + Olive Oil

SEASONAL FISH CRUDO
sauce vierge, salted cucumber

SAFFRON RISOTTO
overnight cherry tomatoes, stracciatella cheese, herbs

SEASONAL LINE CAUGHT FISH
sauteed zucchini, herb beurre blanc

VEAL MILANESE
mixed leaf salad

HONEY ROASTED PUMPKIN
cream cheese and yogurt, pinenuts, smoked butter

HERB ROASTED POTATOES
garlic olive oil

CHOCOLATE GANACHE TART
salted caramel sauce

ASSORTED PETIT FOURS

DINING MENU 3

PRICE - €65.00 PER PERSON

WOOD-BAKED FOCACCIA
Kefir Dip + Olive Oil

FRESH MARKET FISH CRUDO
salted cucumber and preserved lemon, sauce vierge, fresh herbs

BONE MARROW STEAK TARTARE
cornichon and caper relish, garlic aioli, fine herbs

AUBERGINE CARPACCIO
carob syrup, pistachio, creamed tahini

GRILLED PRIME RIB EYE OF BEEF
sauteed green beans, peppercorn sauce

FRESH FISH COULIBIAC
rice pilaff, sauteed spinach, sour cream, and dill cream sauce

LEMON ORZOTTO
barley risotto, fresh lemon zest, pecorino cheese

WOOD FIRED BROCCOLI
smoked romesco sauce, olive pan gratato

OYSTER MUSHROOMS
house mixed spice, chickpea cream, chimichurri

TARTIFLETTE
creamy potatoes, gorgonzola dolce, guanciale

WARM PISTACHIO FONDANT
dark chocolate ganache sauce

ASSORTED PETIT FOURS



BOUNTY OF THE SEA

TASTING MENU- INDIVIDUALLY SERVED

WOOD BAKED FOCACCIA

Kefir dip, Olive Oil

FRESH SHUCKED OYSTERS

Shallot -Sherry Vinaigrette

OYSTERS ROCKEFELLER

GAMBERI ROSSI CRUDI

HOUSE SMOKED FISH RILLETTE

potato cake, sour cream, Asetra caviar

WOOD FIRE GRILLED SEASONAL FISH

blistered broccoli, celeriac cream, anise beurre blanc

PAN SEARED KING SCALLOP

green herb orzotto, lemon caper butter sauce

LIMONCELLO GRANITE, CRYSTALISED LEMON

GRILLED HALF LOBSTER

glazed with Gruyere mousse, oyster mushroom fricassee, thermidor sauce

CARAMELISED WHITE CHOCOALTE SOUFFLE

dark chocolate ganache sauce, carob & espresso gelato

PRICE - €100.00 PER PERSON





CHRISTMAS DINNER PARTY

FOCACCIA

beetroot dip, olive oil

PORK PATE

Cranberry & Orange Chutney, Looeny Bin Crackers, Pickled Piccalilli Vegetables

PISSALADIÈRE A LA NIÇOISE

stewed local onions in anchovy butter, Kalamata olives

AUBERGINE CARPACCIO

carob syrup, pistachio, creamed tahini

FESTIVE TURKEY, TRADITIONAL TRIMMINGS

Chestnut Stuffing, Chipolata Sausage,
Bacon Sauteed Brussels Sprouts,
Dripping Roasted Potatoes
Giblet Gravy, Cranberry Sauce, and Bread Sauce

CLASSIC FIGGY PUDDING

Served Warm with Brandy Custard

COFFEE + MINCE PIES

PRICE - €55.00 PER PERSON

BEVERAGE PACKAGES



WELCOME DRINK OPTIONS

*Applicable with Open Bar and
Seated Beverage Packages

Mulled Wine €5

Prosecco €5

Basic Cocktail €8

Champagne €12

**All prices are by the glass*

SEATED BEVERAGE PACKAGES

CLASSIC FOREIGN WINE PACKAGE

€16 PP

Half bottle wine

Pinot Grigio (Fidora)

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Primitivo (Doppa Passio)

Half bottle water

Coffee

LOCAL WINE PACKAGE

€27 PP

Half bottle wine

1919 Girgentina

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1919 Gellweza

Half bottle water

Coffee

PREMIUM FOREIGN WINE PACKAGE

€44 PP

Half bottle wine

Sancerre Domaine Côtes Blanches

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Chateau Haut Bernat - St. Emillion

Half bottle water

Coffee

PREMIUM LOCAL WINE PACKAGE

€38 PP

Half bottle wine

Isis

~

Melquart

Half bottle water

Coffee



UPGRADE OPTIONS

for Seated Dining Menus

1. Welcome Canapes €9

- Olive tapenade & pepper en croute (v)
- Prosciutto & truffle cream en croute
- Salami & fig tart
- Chicken liver parfait & chutney en croute

2. Glass of Prosecco €5

3. Glass of Champagne €12

4. Basic Cocktail €8

5. Liqueur or Digestiv €5

HALF OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:

Champagne Charles Lafitte
Chateau Haut Bernat- St. Emillion
Sancerre Domaine Côtes Blanches



HALF OPEN BAR

A selection of international red, white & rose wine, beer, soft drinks, juices and water.

25 - 49	€18.00	TWO HOURS	25 - 49	€24.00
50 - 99	€17.00		50 - 99	€22.50
100 - 250	€15.00		100 - 250	€21.00
25 - 49	€22.00	THREE HOURS	25 - 49	€27.50
50 - 99	€20.00		50 - 99	€26.00
100 - 250	€17.50		100 - 250	€24.50
25 - 49	€26.00	FOUR HOURS	25 - 49	€33.00
50 - 99	€23.00		50 - 99	€31.00
100 - 250	€20.00		100 - 250	€29.00
25 - 49	€30.00	FIVE HOURS	25 - 49	€39.00
50 - 99	€26.00		50 - 99	€37.00
100 - 250	€22.00		100 - 250	€35.00

FULL OPEN BAR

A selection of leading spirits, foreign wine and beer, soft drinks, juices and

FULL OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL PACKAGE €35 pp

Includes free-flowing:

Champagne Charles Lafitte
Chateau Haut Bernat- St. Emillion
Sancerre Domaine Côtes Blanches
And all of our premium, organic spirits

COCKTAIL PACKAGE €12pp

Selection of 6 to choose 4

Hammetts mule
Seasonal Frutini
Margarita
Bramble
Limoncello Thyme Spritz
Seasonal Mojito

PREMIUM GIN BAR €12pp

Served with premium tonics and garnished with paired botanicals according to the individual gin

Mermaid Classic / Mermaid Pink / Biostilla / Island8
Maltese Recipe / Vovis Dry Maltese Recipe / Nordes
/ Gin Mare / Greenalls Sloe Gin / Hendricks
/Tanqueray London Dry

WHISKY BAR €9pp

Selection of 9 Premium Whiskies to choose 4

Ardbeg Islay Single Malt 10yo / Brenne
French Single Malt Cognac Cask / Bulleit
Kentucky Bourbon / Glenmorangie Highland
Bourbon Cask Single Malt 12YO / Jack
Daniel's Old No.7 Tennessee Whiskey /
Jameson Black Barrel Irish Whiskey / Johnnie
Walker Red Label / Johnnie Walker Black
Label / The Classic Laddie Islay Single Malt /
Wild Turkey Bourbon

OPEN BAR OVERTIME RATE AFTER 5 HOURS

Additional hours commence
after the end time stipulated in
the timings section charged at
the following rates, based on the
original amount of people booked.

	25 - 49 pax	50 - 99 pax	100 - 250 pax
FULL	€6.00pp	€5.00pp	€4.50pp
HALF	€5.00pp	€4.00pp	€3.50pp

