

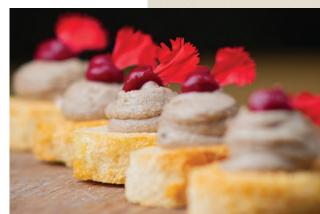
private events catalogue 2025











# welcome







#### 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.

#### THE BAR

The unique and innovative cocktail selection of Monastik is based on fresh, seasonally available fruits and herbs, paired with a remarkable selection of organic liquors. From timeless classics to adventurous gastronomic cocktails, our selection spans a wide range of drinks to suit every occasion.

\*Menus may be subject to seasonality change

# stand up events





## CANAPE MENU 1

#### COLD

hummus & sundried tomato tart (vg) tuna tartare roast beef & mustard en crute smoked aubergine & cress en crute (vg)

#### НОТ

arancini napolitana
jalapeno poppers
bacon quiche
octopus croquette
beef croquettes & pea puree
chicken liver parfait & chutney en croute

#### DESSERT

mini panacotta mini brownie

PRICE - €25.00 per person



#### CANAPE MENU 2

#### COLD

olive tapenade & pepper en croute (vg) gbejna mouse & caper on cucumber (v) fish escabeche bowl honey tuna & caper bite smoked swordfish, saffron alioli prosciutto & truffle cream en croute steak tartare smoked duck & fig tart gammon apple chutney en croute

#### НОТ

fried pecorino & honey mushroom voulevant artichoke bites, tartare sauce bbq swordfish skewer brendade torpedo prawn scallops, cauliflower puree mini cheeseburger lamb kofta, cucumber yogurt beef croquettes & pea puree

#### DESSERT

mini chocolatte mouse mini fruit tart

PRICE - €40.00 per person

## CANAPE MENU 3

#### COLD

hummus & sundried tomato tart (vg) smoked aubergine & cress en croute (vg) olive tapenade & pepper en croute (vg) gbejna mousse & caper on cucumber (v) tuna tartare roast beef & mustard en croute octopus saladette prosciutto & truffle cream en croute smoked duck & fig tart

#### НОТ

arancini napolitana
jalapeno poppers
zucchini and walnut quiche
mushroom vol au vent
prawn & chorizo skewer
octopus croquette
scallops, cauliflower puree
beef croquettes & pea puree
chicken liver parfait & chutney en croute
bacon quiche
mini cheeseburger

#### FLYING BUFFET

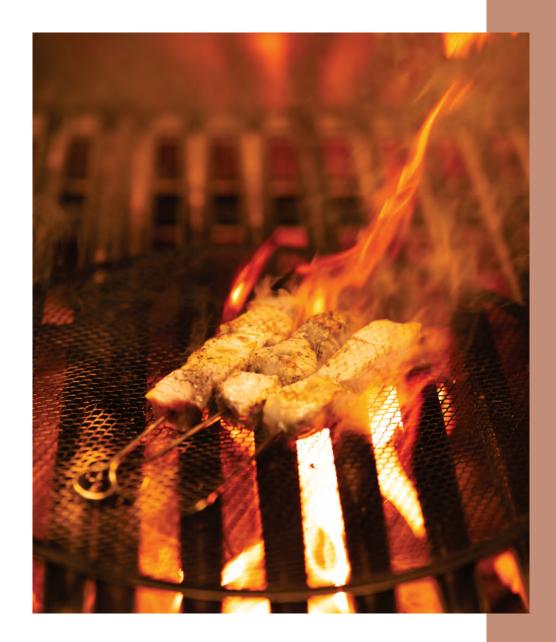
mushroom risotto braised beef & mash or pork belly & celeriac

#### DESSERT

berry cheesecake mini brownie

price - €55.00 per person

# stand up stations



Our stations must be ordered with a canapé menu
Only available with exclusive use of the venue
Minimum 50 pax

## LIVE GRILL - TO CHOOSE FROM PORK/BEEF/LAMB/FISH

pork €22 per persor

beef €29 per person

lamb €29 per person

fish €35 per persor

#### SALADS - 6 COLD OPTIONS TO CHOOSE 3

#### GREEN BEAN SALAD

french beans, mangetout, hazelnuts, orange, garlic, chive

POTATO & PESTO SALAD

GRILLED BROCCOLI, ROMESCO & FETA

BEETROOT, GOAT CHEESE, APPLE AND WALNUT SALAD

CAULIFLOWER POMEGRANATE AND PISTACHIO rosted cauliflower, pomegranate, coriander, pistachio, orange

#### LEAFY GREEN SALAD

omato, spring onion, capers, sundried tomato, lemon vinaigrette

#### VEGETABLES (HOT) - 4 OPTIONS TO CHOOSE 2

#### GRILLED ZUCCHINI

lemon, olive oil, cumin

#### BBQ\_CARROTS

sesame paste, coriander, pomegranate

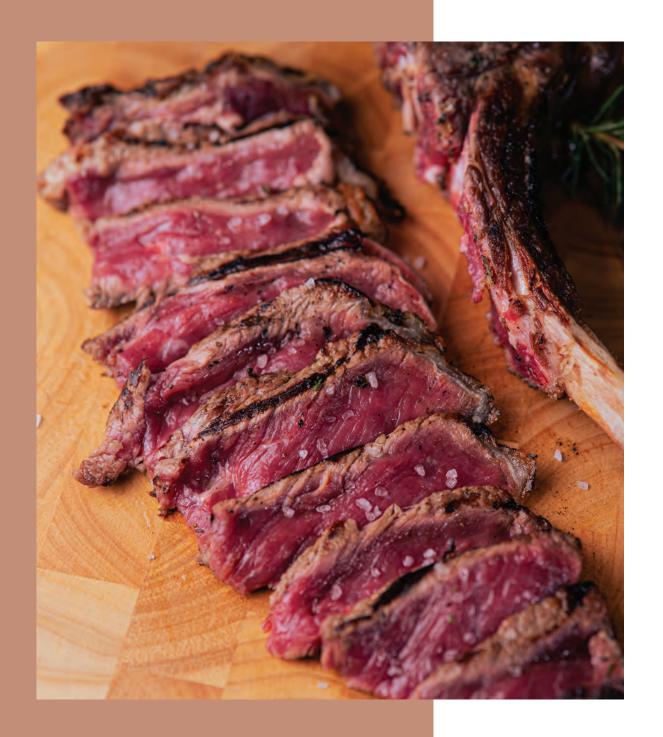
#### ROAST PUMPKIN

honey, seeds and chives

#### AUBERGINE

chimichurri, olive, capers, bread crumbs

## seated events



## DINING MENU 1

#### MONASTIK SOURDOUGH BUN (V)

local butter, herbs, caramelized onion

#### PRESSED TOMATO TART (V)

local ricotta, radish, pickled onion, olive oil powder, capers

#### TUNA ESCABECHE

smoked aubergine, carrots, herbs

#### SAFFRON RISOTTO

rossi prawns, stracciatella

#### POLENTA GNOCCHI

kefir, local pecorino, saurkraut

#### SAUTED MUSHROOMS (V)

garlic, thyme, white wine, butter, parsley

#### BRAISED BEEF

mashed potato, sweet onion, jus

#### TIRAMISU

PRICE - €35.00 per person



#### DINING MENU 2

KEFIR CHEESE DIP (V) local honey

BEETROOT DIP (V) gremolata, garlic

SOURDOUGH FOCACCIA

BONE MARROW STEAK TARTARE pickled onion, caper, sundried tomato, aioli, egg yolk, garlic

PRESSED TOMATO TART (V) local ricotta, radish, pickled onion, olive oil powder, capers

SAFFRON RISOTTO rossi prawns, stracciatella

VEAL MILANESE rocket & tomato salad

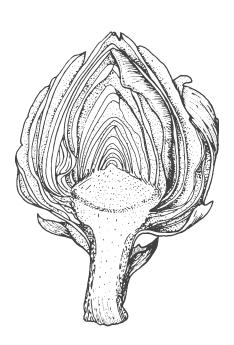
AUBERGINE (V) saffron yoghurt, basil, pomegranate, lemon juice

TARTIFLETTE potato gratin, local pecorino, guanciale

 $\begin{array}{c} B\,R\,A\,I\,S\,E\,D\ B\,E\,E\,F\\ \text{mashed potato, sweet onion, jus} \end{array}$ 

MELON PAVLOVA

PRICE - €50.00 per person



## DINING MENU 3

AMUSE BOUCHE

 $MONASTIK\ SOURDOUGH\ BUN\ (V)$  local butter, herbs caramelized onion

 $FAVET\ TA\ BEAN\ DIP\ (\ VG)$ 

chili, capers, grilled bell pepper

BONE MARROW STEAK TARTARE pickled onion, capers, sundried tomato, aioli, egg yolk, garlic

DUCK SALAD cured duck, green beans, foie gras, hazelnut dressings

TUNA ESCABECHE smoked aubergine, carrots, herbs

SAFFRON RISOTTO rossi prawns, stracciatella

 $SAUTEED\ MUSHROOMS\ (V)$  garlic, thyme, white wine, butter, parsley

CARAMELIZED CARROTS (VG) tahini, orange, coriander, pomegranate

MONKFISH bell peppers, borlotti beans

RABBIT pulled rabbit, courgette, tahini, jus

SMOKED MASHED POTATO

AGED BEEF RIBEYE ON THE BONE

PISTACCHIO FONDANT
PETIT FOURS

PRICE - €65.00 per person

## BOUNTY OF THE SEA

Tasting Menu- Individually Served

BREAD BASKET

TARAMASALA

OYSTER - BEEF TALLOW chermoula

TUNA ESCABECHE smoked aubergine, carrots, herbs

SMOKED MACKAREL & POTATO CAVIAR

PRAWN IN TARRAGON CREAM

OCTOPUS peppers, cherry tomato, olives. garlic-onion foam

LEMONGRASS GRANITE

RED MULLET potato gratin, cream of caviar

LEMON SOUFFLE

PRICE - €95.00 per person



## SEATED BEVERAGE PACKAGES

All includes half bottle of wine, half bottle of water and a coffee per person

CLASSIC FOREIGN WINE PACKAGE

€16 рр

Care Blanco

Maro el Tinto

LOCAL WINE PACKAGE

€25 pp

Ulysses Blanc

Laurenti Red

PREMIUM FOREIGN WINE PACKAGE

€44 pp

Petit Chablis

Ch. Haut Bernat

PREMIUM LOCAL WINE PACKAGE

€38 pp

Isis

Melquart



### UPGRADE OPTIONS

for Seated Dining Menus

1. Welcome Canapes €9

Arancini napolitana (v)

Canapes 8 to choose 4
Olive tapenade & pepper en croute (v)
Prosciutto & truffle cream en croute
Salami & fig tart
Chicken liver parfait & chutney en croute
Octopus croquette
Bbq swordfish skewer
Fried gbejna & honey (v)

- 2. Glass of Prosecco €5
- 3. Glass of Champagne €12
- 4. Basic Cocktail €8
- 5. Liqueur at the end €4

# beverage packages





## WELCOME DRINK OPTIONS

\*Applicable with Open Bar and Seated Beverage Packages

Prosecco €5

Basic Cocktail €8

Champagne €12

\*All prices are by the glass

## HALF OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL PACKAGE €29 pp Includes free-flowing:

Champagne Baron Albert
Chateau Haut Bernat
Petit Chablis Moillard



#### HALF OPEN BAR

#### FULL OPEN BAR

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

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

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

#### 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

## FULL OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL BAR UPGRADE €29pp

#### PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:
Champagne Baron Albert
Chateau Haut Bernat
Petit Chablis Moillard
And all of our premium, organic spirits

#### COCKTAIL PACKAGE €12pp

Selection of 6 to choose 4

Hammett's Mule / Maltese Island Ice Tea / GnG

Fizz / London Mule / Limoncello Thyme Spritz /

Pomegranate Mimosa

#### PREMIUM GIN BAR €12pp

Served with premium tonics and garnished with paired botanicals according to the individual gin Hendricks/ Gin Mare/ Vovis Dry/ Duke Munich Dry

#### WHISKY BAR €9pp

Selection of 9 Premium Whiskies to choose 4
Aberfeldy 12YO Single Malt Irish / Ardberg 10YO
Single Malt Scotch / Glenmorangie 10YO Single
Malt Scotch / Knockando 12YO Single Malt /
Glen Deveron 10YO Single Malt / Bulleit Kentucky
Bourbon / Johnnie Walker Gold Blended Scotch /
Chivas Regal 12YO Blended Scotch / Jack Daniels
Single Barrel Select - Tenessey

