

Hammett's
MONASTIK

PRIVATE EVENTS
CATALOGUE 2026





THE CONCEPT

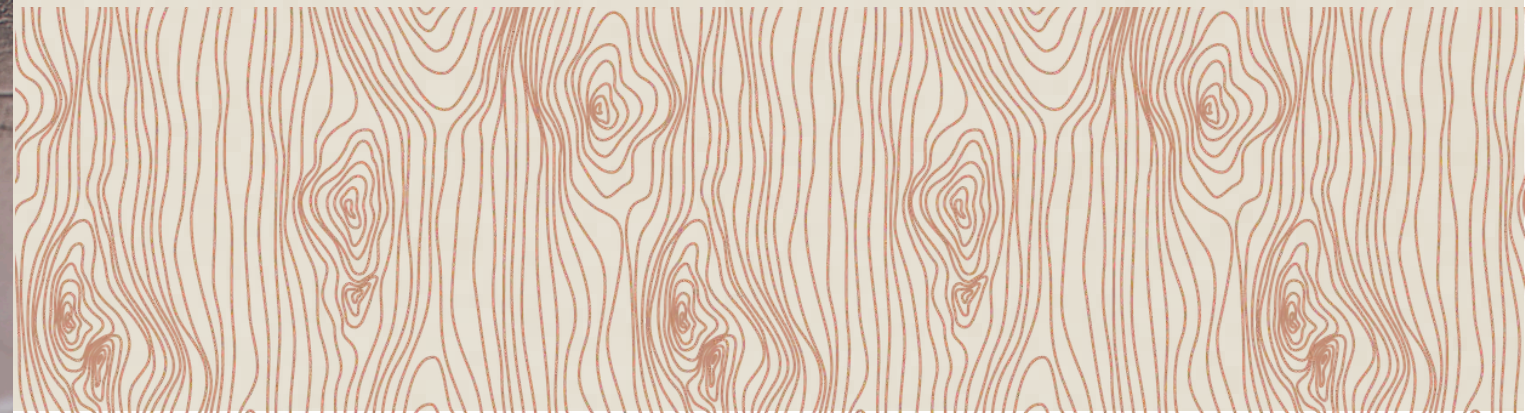
At Hammett's Monastik we invite you to embark on a culinary journey through the rich and diverse traditions of continental Europe. Our menu is rooted in a deep commitment to local, sustainable, and biodynamic practices, ensuring that every dish celebrates the bounty of our region while honoring the timeless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



STAND UP STATIONS

1. PASTA STATION

GARGANELLI
TRUFFLE MUSHROOM CREAM

STROZZAPRETI
ALLA GENOVESE GREEN BEANS,
GRANA CHEESE

PACCHERI
GUANCIALE AND TOMATO RAGOUT

PRICE - €12.50 PER PERSON

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



A hand holding a crystal glass with a drink and a pink flower garnish against a bokeh background.

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*

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 croustade (v)
Prosciutto & truffle cream en croustade
Salami & fig tart
Chicken liver parfait & chutney en croustade

2. Glass of Prosecco €5

3. Glass of Champagne €12

4. Basic Cocktail €8

5. Liqueur or Digestif €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
50 - 99	€17.00	
100 - 250	€15.00	

25 - 49	€22.00	THREE HOURS
50 - 99	€20.00	
100 - 250	€17.50	

25 - 49	€26.00	FOUR HOURS
50 - 99	€23.00	
100 - 250	€20.00	

25 - 49	€30.00	FIVE HOURS
50 - 99	€26.00	
100 - 250	€22.00	

FULL OPEN BAR

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

25 - 49	€24.00	
50 - 99	€22.50	
100 - 250	€21.00	

25 - 49	€27.50	
50 - 99	€26.00	
100 - 250	€24.50	

25 - 49	€33.00	
50 - 99	€31.00	
100 - 250	€29.00	

25 - 49	€39.00	
50 - 99	€37.00	
100 - 250	€35.00	

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

