

HAMILTON'S

CULINARY INSPIRATION & EVENTS



Cocktails

Contemporary & classic cocktails £6.00

Mai tai

Muddled fresh lime juice with Myers Rum, Mount Gay Rum, apricot brandy, cherry brandy & pineapple juice

Daiquiri

Limes and Syrup de Gomme muddled with Havana club especial. Served either on the rocks or straight up

The pimm's

Muddled raspberries, blackberries, lemon and then stirred with Chambord & Pimm's then topped with soda water

Mojito

Fresh mint muddled with limes & Syrup de Gomme, stirred with Havana 3 Year Rum & topped with soda water

The basil grande

Strawberry & basil muddled then shaken with Chambord, cranberry juice & Grand Marnier, finished with cracked pepper

Pomegranate martini

Citrus vodka, Cointreau, pomegranate juice, freshly squeezed lemon juice & soda

Rose petal martini

Vodka & rose petal liquor

Limoncello martini

Vodka with limoncello & fresh lemon juice

Bloody Mary

Squeezed lime juice stirred with Worchester Sauce, Tabasco Sauce, tomato juice and Stolichnaya Red Vodka. Seasoned with salt & pepper

Watermelon basil smash

Silver tequila, limoncello, basil syrup, fresh watermelon & ginger ale

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Champagne cocktails £6.50

Summer champagne cocktail

Elderflower, Chambord & Luksusowa Vodka topped with De Ville NV Champagne.

The bellini

Peach, strawberry or raspberry puree topped with prosecco

The byrne passion

Fresh lime juice with passion fruit puree & Pasa liqueur, topped with champagne

Raspberry imperial

Lychee liqueur & crème de framboise, topped with champagne

Classic champagne cocktail

Sugar, Bisquit vsop Cognac, bitters topped with De Ville NV Champagne.



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Designated driver cocktails £10.50 Per jug

Apple presse

Cloudy apple juice blended with elderflower, fresh mint & cucumber

Pineapple pulp

Fresh chunks of pineapple blended with freshly squeezed orange juice

Minty mountbatten

Fresh mint with peach, apple juice & lemon juice

Virgin Mary

Made to our own award-winning recipe

Long peach

Strawberry & peach blended with pomegranates & fresh raspberries

Pomegranate calmer

Watermelon flesh blended with pomegranates & fresh raspberries

Elderflower mint collins

Elderflower, fresh mint, limes churned over crushed ice & topped with soda

Mango colada

Mango blended with coconut & apple juice

Elderflower presse

Elderflower cordial shaken with fresh pressed apple juice, cucumber, mint

Strawberry grove

Strawberries, peach puree, cranberry juice with fresh mint.

Virgin mule

Fresh lemon juice with homemade ginger beer

All prices subject to Vat at the applicable rate.

EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.
(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.
(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.