



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

COCKTAILS, GRAPES AND MORE

If you need any extra help with choosing your wine or cocktails, we have an expert on hand who can help make decisions easier. We can also provide spirits, beers and digestifs for your event. Non alcoholic beverages are available and the selection includes Coke, Diet Coke, Lemonade, Orange Juice, Apple Juice, Still Water, Sparkling Mineral Water and a tea & coffee station.

If you have any specific requirements for your beverage selections, then please let us know as we are happy to customize them to suit your needs.



WHITES

St Marc Sauvignon Blanc, France, 2018 £9

Bright yellow colour with green glints. Powerful nose with seducing notes of exotic fruits and citrus

Fornas Pinot Grigio, Italy, 2018 £11

Delightful wine with a peachy nose followed by fresh pineapple and a zippy finish

Le Versant Viognier, France, 2017 £12

Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish

Mayfly Sauvignon Blanc, New Zealand, 2018 £14

Fresh and deliciously crisp with excellent natural acidity and a long citric and peach aftertaste as well as a rounded body and good structure.

Domaine Fournillion Chablis, France, 2016 £14

Bone dry and perfect for those of you who want something lighter and brighter.

PINK

Fornas Pinot Grigio Rosé, Italy, 2018 £11

Beautifully delicate, aromatic and pure on the nose, with flavours of strawberry and raspberry on the palate.

Le Versant Grenache Rosé, France, 2016 £15

This wine is almost as light in colour as the Provencal versions, but it's got a bit more depth of flavour to it. The nose is very pretty with soft strawberry and cranberry notes with a hint of rose petal.



RED WINES

St Marc Cabernet Sauvignon, France, 2018 £9

Strong and aromatic nose of red fruits, spices and liquorice. The palate is pleasant with a generous attack and silky tannins.

Soldier's Block Shiraz, Australia, 2018 £12

Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit. The palate has a very silky mouth feel with mulberry and blackberry.

Costa Vera Merlot, Chile, 2018 £12

Soft super-juicy ripe plummy fruit and a long full-flavoured finish

Man Meets Mountain, Malbec, Mendoza, Argentina, 2018 £14

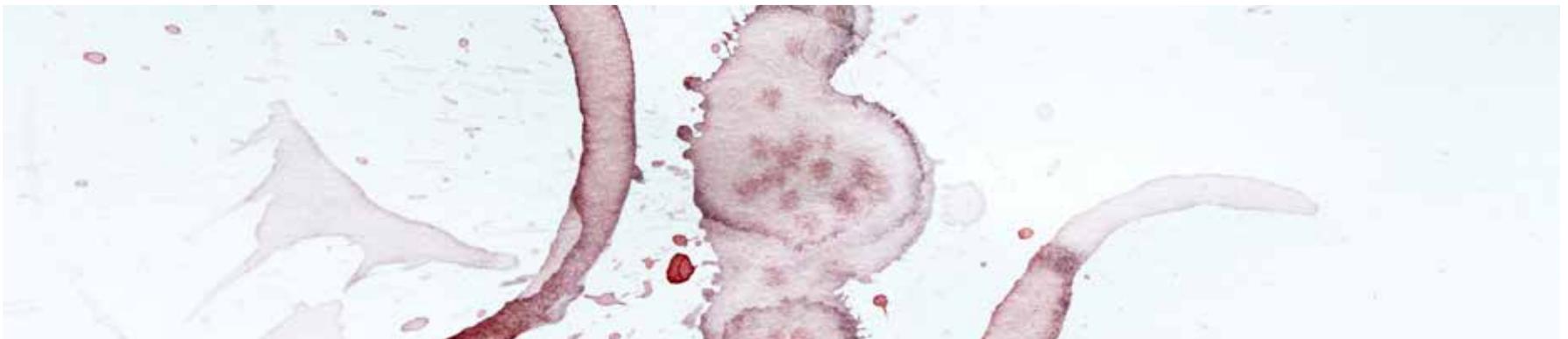
Malbec, packed full of blueberry, blackcurrant and plum and a complex and delicious finish.

Santa Macarena Pinot Noir, Chile, 2017 £15

On the nose, aromas of cherry, wild strawberries and fresh blackcurrant. Elegant and smooth palate with fruity, smoky and minty hints.

Bodegas Manzanos, Castillo De Enériz Reserva, Spain, 2012 £17

Deep garnet red colour with ripe and red-berry fruits aromas. In the mouth, elegant, ripe and with a velvety tannin.



THE BAR LIST MENU

Bottled Beer and Cider

Moretti £2 Peroni £2 Fosters £2 Budweiser £2 Staropramen £2

Bottled Cider Rekorderlig £3

Bottled Bitter Old Speckled Hen £3 John Smiths £3 Guinness £3

Pimms per jug £15

Non Alcoholic

Soft Drinks Coca-Cola (330ml) £1 Diet Coke (330ml) £1 Lemonade (330ml) £1

Orange J20 £1.5

Fruit Juices per ltr £2.5

Bottled Water Radnor Hills Still (1 ltr) £2 Radnor Hills sparkling (1 ltr) £2

Cash bar

£500 Minimum Spend

Guests pay per drink using cards or cash.

Tab bar

£500 Minimum Spend

You deposit of an initial figure then guests receive free drinks until funds expire. You can then choose to top up the fund or have guests pay per drink. This option is also offered free of charge as part of our wedding catering package deals.

Basic 4 Hour All-inclusive bar

£22 per person

This package includes unlimited beer, wine, cider and soft drinks for up to 4 hours. After the 4 hours the bar will either close or become a cash bar unless otherwise agreed in advance.



COCKTAILS

THE CLASSICS FROM £5.50

Aviation

Portobello Road Gin shaken firmly with cold pressed lemon juice, Maraschino liqueur, and a dash of creme de violet. Served 'Martini style' with a lemon zest and cherry garnish

Mojito

Don Q Platinum Rum is paired with fresh lime, mint, soda and a touch of sugar. Served long, over crushed ice, with a fresh mint garnish

ADDITION 'Twist' your Mojito to British Apple & Rhubarb, or Madagascan Vanilla & Ginger

Daiquiri

Don Q Platinum rum shaken firmly with cold pressed lime juice and cane syrup.

Served either straight up, or on the rocks, unadorned

Blood Orange & Clove Daiquiri

Don Q rum is patiently infused with clove before being mixed with cold pressed lime, and fresh blood orange juice. Served 'straight up' Martini style

Ginger & Cranberry Summer Cup

Ginger infused scotch Whisky liqueur is paired with fresh citrus, strawberry, cranberry and traditional lemonade. Served long over ice with a lemon and mint garnish

Bloody Mary

Belenkaya Vodka lengthened with cold pressed lime juice, tomato juice, port, salt, black pepper, celery salt, chilli flakes, Worcestershire Sauce, and tobacco. Served long, over cubed ice with a celery and baby plum tomato garnish

Lychee Martini

Portobello Road Gin shaken firmly with Lychee Li Liqueur, cold pressed lemon juice, fresh lychee puree, and orange blossom cordial. Served 'straight up' Martini style, with an orange zest garnish



'SIGNATURE SERVES' FROM £6.5

Blueberry & Elderflower Rocks

Portobello Road Gin is shaken with blueberry jam, cloudy apple juice, fresh lemon and elderflower. Served short, with a mint, lemon and blueberry garnish

Lemon Thyme & Sorbet Sour

Belenkaya Gold Vodka shaken with zesty Italian lemon sorbet, cold pressed lemon juice, and a lemon thyme reduction. Served short, over cubed ice, with a lemon crisp and thyme garnish

Jasmine Pearl & White Peach Iced Tea

Belenkaya Vodka is patiently infused with jasmine pearl tea before being shaken with white peach and cold pressed lemon. Topped with soda and served long, with a fresh mint and lemon garnish

Watermelon, Basil & Ginger Margarita (Unique to Hamilton's)

El Jimador Blanco Tequila mixed with cold pressed watermelon juice, freshly squeezed lime, root ginger infused agave syrup, and fresh basil. Served short, over cubed ice, with a lime and ginger garnish

Salted Manuka & Pink Grapefruit Sling

Rowes Manuka honey shaken firmly with Vodka, cold pressed pink grapefruit, fresh lemon, and Maldon flaked sea salt. Served long, over cubed ice, with a grapefruit and citrus garnish

Darjeeling & Bergamot Sour (Unique to Hamilton's)

Portobello Road Gin lengthened with freshly brewed loose-leaf Darjeeling tea, orange blossom bitters, fresh citrus and bergamot. Served short, over cubed ice, with an orange and mint garnish



'SUPER PREMIUM MOCKTAILS' £6

Strawberry & Lavender Collins

Lavender is infused into the fresh juice of strawberries and lemons before being balanced with a touch of sugar and lengthened with soda

Citrus, Chilli & Lemongrass Spritz

A homemade chilli and lemongrass cordial is balanced with freshly squeezed lemon and pink grapefruit. Served long over cubed ice with a splash of soda water and a lemongrass, pink grapefruit and lemon thyme garnish

Vanilla & Passionfruit Cooler

Homemade vanilla cordial is shaken with cloudy apple juice, passionfruit puree, and a passionfruit syrup. Served long, with a passionfruit & mint garnish

Quince & Matcha Mule

Matcha Green Tea powder paired with a quince reduction, cloudy apple, ginger, fresh mint, and citrus. Served long, over cubed ice, with a fresh mint garnish

PROSECCO COCKTAILS FROM £4.50

The Bellini

Peach, strawberry or raspberry puree topped with prosecco

CHAMPAGNE COCKTAILS £6.50

The Byrne passion

Fresh lime juice with passion fruit puree & Pasa liqueur, topped with La Lallier Grand Cru Champagne

Raspberry Imperial

Lychee liqueur & crème de framboise, topped with La Lallier Grand Cru Champagne

Classic Champagne Cocktail

Sugar, Bisquit vsop Cognac, bitters topped with La Lallier Grand Cru Champagne.



'2020 FESTIVE OPTIONS' £7

Port & Pine Sour

Pine infused Vodka shaken with honey, Ruby Port, cold pressed lemon juice and 100% pressed cranberries. Served short, over cubed ice, with a Pine and cranberry garnish

Caramelised Kumquat & Madeira Spritz

Cold pressed kumquat juice is paired with caramel then strengthened with vodka and sweet Madeira wine. Spritzed with soda and served long, over cubed ice with a kumquat and mint garnish

Winter Rum Punch

Blackwell's Rum lengthened with traditional cider, cinnamon cordial, cloudy apple, honey and fresh lemon. Served long, over cubed ice, with a cinnamon dusted apple crisp

Ginger, Sage & Rhubarb Collins

Belenkaya Vodka is paired with ginger liqueur, rhubarb cordial, sage reduction, and fresh citrus, before being spritzed with soda. Served long, over cubed ice, with a sage and ginger garnish

SUPER PREMIUM NON-ALCOHOLIC

Apple & Cinnamon Sour

Cloudy apple juice infused gently with cinnamon before being paired with ginger, fresh citrus, and agave syrup. Served short, over cubed ice, with a cinnamon dusted apple crisp garnish

Spiced Pear Cobbler

Poir William purée lengthened with cloudy apple then mixed with cinnamon, clove,



BEVERAGES

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

PERSONALISED COCKTAILS

Please note: Cocktails are supplied as minimum 24 per chosen drink for branded individual bottles. Perfect for a wedding arrival drink or corporate occasion. These can also be branded or personalised with your logo or brand

If you prefer we can have our in house mixologist to pre-mixed cocktails ready to serve for your events there is a 50 minimum per drink chosen.

All prices subject to Vat at the applicable rate.



EXTRA THOUGHTS TO CONSIDER

PROFESSIONAL SERVICES

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

CHEFS

Chefs are provided at a charge of £22.50 per hour.
Assistant Chefs will be charged at a cost of £16.50 per hour
(Minimum 5 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £15 per hour, per staff member.
(Minimum 5 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.



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