



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

BARBECUE CATERING

For great taste sensations during the summer enjoy the flavours of delicious marinated seafood, chicken and meats ready to cook on the BBQ. Accompanied by a selection of salads and vegetables and Hamilton's Kitchens sweet treats to finish with.

All BBQ seafood, chicken and meats will be prepared and marinated ready to cook.



DESIGN YOUR OWN MENU MENUS

You can choose from the set BBQ menus or design your own menu from the additional information provided below.

This option comes with a all quality environmentally friendly disposable plates and cutlery

Option 1

4 mains- 3 salads with all accompaniments to suit menu £21

Option 2

4 mains- 3salads-1 desserts with all accompaniments to suit menu £25

Option 3

4 mains- 4 salads-2 desserts with all accompaniments to suit menu £29

Gourmet breads and rolls selection included in above costs

For design your own gourmet barbecues of 30 guests and over, our Chef is included in the above options.

Under 30 guests, there is a charge for our Chef. BBQ menus are also available at set prices for larger groups of 50 or more.

Please do contact us for further information and a brochure.



GOURMET STEAK & BURGER SELECTIONS

Steak Burger in a Bun (150g), Cheese & Bacon Monterey

Jack, Crispy Bacon, BBQ sauce, Dill Pickle.

Classic Minute Steak Burger in Ciabatta with Caramelised Onions (100g) Minute Steak Sandwich - Steak with Fried Onions & Sweet Mustard.

Prime 8oz Sirloin Steak with Melting Garlic Butter

Angus Ribeye 8 oz POA

Marinated Tomahawk Steak POA

FISH & SEAFOOD BBQ SELECTIONS

Sweet Scallop Kebab

Lemon Salmon Skewers.

Salmon & Pineapple Kebabs.

Tiger Prawn & Salmon Skewers.

Swordfish Steak with Ginger & Lime.

LAMB BBQ SELECTIONS

Barbecued Lamb Cutlets with Mint Jelly.

Lamb & Mint Burgers.

Herb & Garlic BBQ Lamb Rump

Rosemary, Honey & Garlic Lamb Legs POA

Lamb Souvlaki with Pitta Bread & Tzatziki.

Kentucky Style BBQ Lamb.

PORK BBQ SELECTIONS

BBQ Pork Ribs

Pork Char sui loin

Pork & Apple Sausages , Cumberland

Soy & Honey Pork Skewers

Bratwurst Sausages

Classic Pork Sausages

Hot Dogs with Fried Onions



CHICKEN BBQ SELECTIONS

Chicken Breast in a Bun - Served plain or with avocado, crispy bacon, salad, mayo & relish. Garlic & Chili Chicken Breast.

Sweet Barbecue Chicken Skewers.

Cajun Chicken - Spicy Chicken New Orleans Style.

Pineapple Chicken Skewers.

Chicken Tikka with Mint Yoghurt Dip

Lemon & Herb Chicken.

Chargrilled Chicken Breast Skewers with Smoked Chilli Mayo Dip.

Tequila Lime Chicken.

Peri Peri Chicken Breast.

Tuscan Rosemary Chicken.

Boneless Grilled Chicken Thighs with Sticky Hickory Barbecue Sauce.

VEGETARIAN BBQ SELECTIONS

Bruschetta - Toasted sliced baguette topped with grilled balsamic glazed beefsteak tomato & melting mozzarella

Mushroom & Halloumi Burger

Mushroom Bleu - Grilled mushrooms with melted Roquefort cheese & sweet tomato chutney in bun.

Spinach Falafel Burger - Falafel in a Brioche bun with fresh salad & hummus and beetroot

Mediterranean Skewers - Sun blush tomatoes, red & green peppers, aubergine, red onion with fresh oregano

Garlic Mushroom Steak - Portobello Mushroom in a bun with lashings of garlic butter.

Halloumi Skewers - Barbecued halloumi with sweet chili dipping sauce.

Quorn Sausage Hot Dogs with Fried Onions.

Fresh Tomato & Mozzarella Bruschetta

Chargrilled Corn on the Cob with butter

Hot Greek - Hot barbecued oregano marinated red peppers & aubergine topped with creamy white Feta in warm pitta



SALAD BBQ SELECTIONS

Mediterranean Salad - Mixed leaves, tomatoes, cucumbers, peppers, celery & olives. Topped with feta cheese & splashed with olive oil

Spicy Rice - Curried rice in a light coronation style dressing with juicy sultanas & topped with flaked almonds. Tomato & Red Onion -

Fresh vine tomatoes, cherry tomatoes topped with finely sliced red onions with a balsamic dressing.

Caesar Salad - Cos lettuce sprinkled with tangy grated cheese, Caesar dressing & crunch croutons.

Classic Simple Green Salad - Mixed leaves & lemon mustard dressing.

Kiwi Coleslaw - White & red cabbage, grated carrot, spring onions & celeriac with a fresh vinaigrette.

Couscous Salad - Chickpeas, olives, peppers, mixed leaves & coriander.

Gourmet BBQ House Salad - Baby spinach, rocket & watercress salad dressed with lemon juice & sea salt.

Mushroom, tomato, green bean, feta and pinenuts

Baby spinach, melon, cherry tomato, toasted almonds, parmesan and caramelised pear

Moroccan pasta, eggplant, red pepper, black olives and sun dried tomatoes

Mediterranean potato, grilled pepper and green bean salad

Orzo, capsicum, celery, feta and orange salad with parsley and citrus dressing

Roasted beetroot, caramelised apple and green grape

Rocket, olive, pepper, feta with lemon and mustard seed dressing

Spinach, pinenut, red onion with lemon and olive oil

Thai pumpkin, sweet red pepper and spring onion salad with a mango coconut dressing

Roasted vegetable salad with balsamic and basil flavours

Broccoli, green bean, cherry tomato, feta and pesto dressing

Chilli, coriander and lime coleslaw with sesame seeds



SWEET TREATS BBQ SELECTIONS

Caramelised Fruit Medley (seasonal).

British Cheeseboard Selection with Grapes and Crackers.

Chocolate Fondue with BBQ fruit skewers

A Berry Meringue, Fresh Fruits with Citrus Cream.

Double Chocolate Brownie with Berry Compote and
Pouring Cream.

Lemon Tart with Berry Coulis and Clotted Cream.

Donut Towers selection

BBQ EXTRAS

Seafood platters, Antipasto platters,
cheeses platters, fruit platters, roaming desserts or a dessert
buffet are also available on request (POA).

PAELLA OPTIONS TO ADD ON

House Paella

We use traditional Spanish chorizo sausage together with authentic Paella rice as well as Spanish onions, vine tomatoes,
Mixed Capsicum Peppers, Saffron, lemons, garlic, parsley and our smoked Pulled Pork

Paella de Pescado (Fish)

Mixed white fish, Garden Peas, Mussels, Prawns and Squid, authentic Paella rice, Spanish onions, vine tomatoes, Mixed
Capsicum Peppers, Garden Peas, Saffron, lemons, garlic, parsley

Paella Carne (Meat)

Strips of Beef, Chicken, Chorizo, authentic Paella rice, Spanish onions, vine tomatoes, Mixed Capsicum Peppers, Garden
Peas, Saffron, lemons, garlic, parsley

Valencia Paella

Smoked Chicken portions, traditional Spanish chorizo sausage, authentic Paella rice, Spanish onions, vine tomatoes, Mixed
Capsicum Peppers, Garden Peas, Mussels, Prawns and Squid, Saffron, lemons, garlic, parsley

Paella Verduras

Our Vegetarian option: Authentic Paella rice as well as Spanish onions, vine tomatoes, roasted vegetables, flageolet beans,
artichokes, Mixed Capsicum Peppers, Saffron, lemons, parsley & garlic
£225 per pan serves 40-50 as accompaniment with Barbeque option



STAFFING AND EQUIPMENT:

All Gourmet BBQ menu cost includes:

all cooking equipment (including BBQ), trestle tables and linen cloths
for the buffet table, all platters and utensils for service.

Crockery plates and cutlery and glassware can be provided upon request for additional hire is required if having

Each BBQ requires a minimum of 1 chef and 1 service staff pro rata of guests numbers

NOTE: (V) = Vegetarian

FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the
hospitality team at Hamilton's Events before placing an order

Pricing based on minimum numbers of 30 people; surcharges may apply for smaller groups. Transport cost, additional
equipment fees may apply, but vary depending upon locations & circumstances. All pricing will be confirmed upon quotation
of your event. Chefs and service staff are quoted separately if required unless otherwise agreed.

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.

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.

BEVERAGES

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



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