
Hamilton
Hotel™



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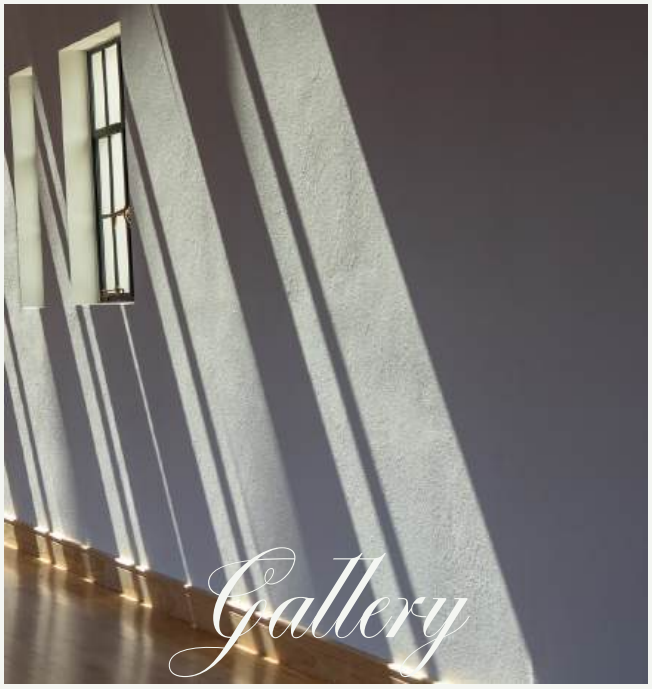
Spaces

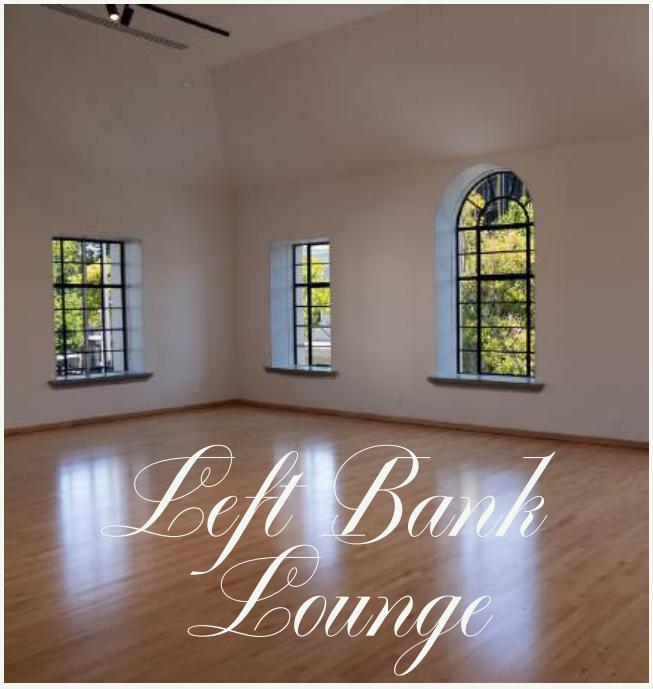
- Max Seated Service
- Max Standing Capacity
- Audio/Music
- TV Access
- Wheelchair Access
- Outdoor Cover





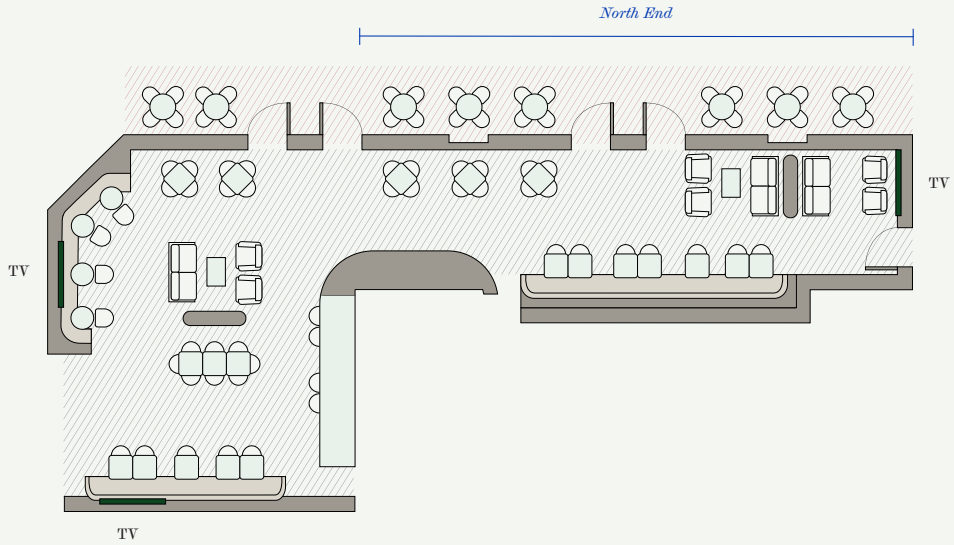








Public Bar

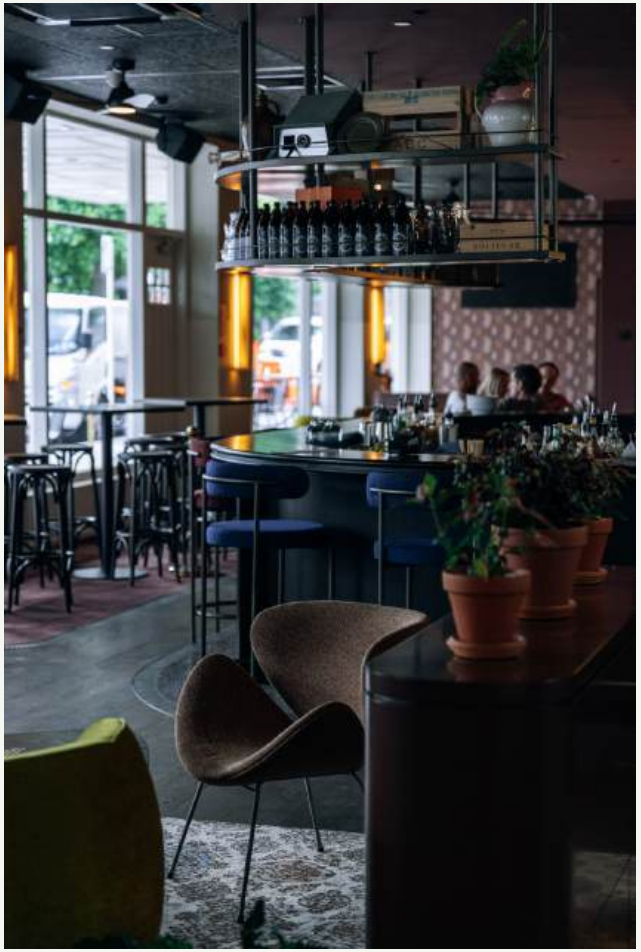


NORTH END	N/A	50	N	1	Y	Y
FULL VENUE	N/A	120	Y	3	Y	Y

CANAPÉS	✓	WALK & FORK	✓	PLATTERS	✓
PLATED	✗	BANQUET	✗	SET MENU	✗

The Public Bar is a mostly-standing space that can accommodate groups small or large. With a large selection of beers on tap, a great selection of wines and a concise cocktail list, the space works really well for friends and gatherings or corporate get-togethers. Think canapés and walk & fork, prawn cocktails, excellent burgers, and anything the hungry and thirsty desire. It's not something that we typically book out so you have to be pretty special. If you want to play your own music or have speeches, you need to hire the whole space.

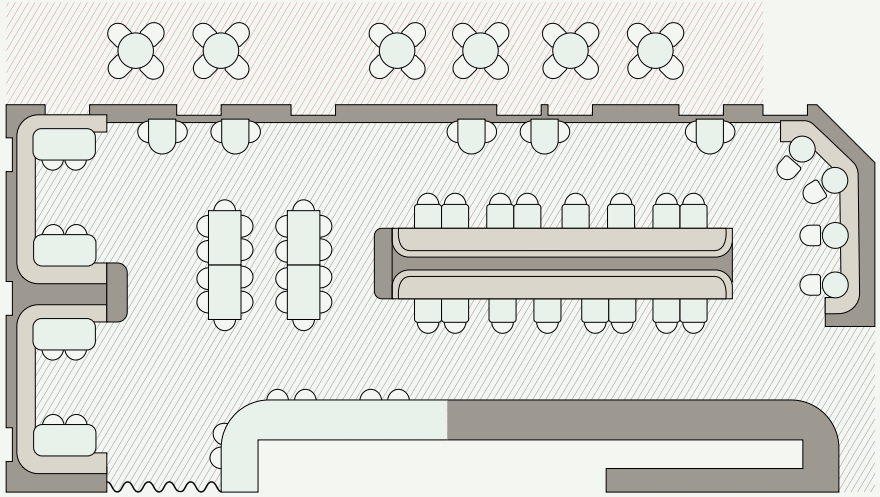
**Layout and seating may differ to illustration*







Bistro



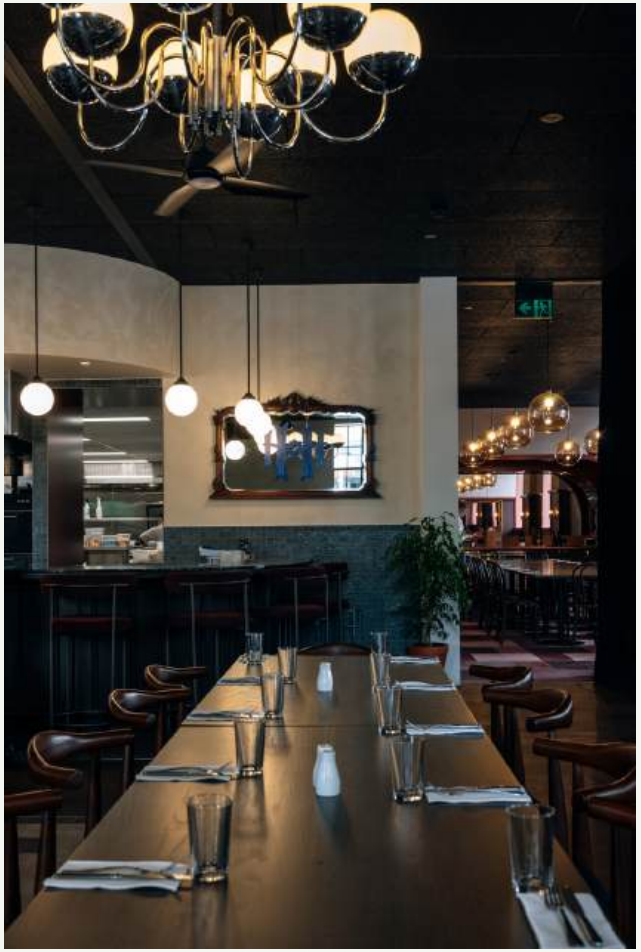
To Room 65

100	N/A	Y	N/A	Y	Y

CANAPÉS	✗	WALK & FORK	✗	PLATTERS	✗
PLATED	✓	BANQUET	✗	SET MENU	✓

The Hamilton Hotel Bistro can accommodate up to 100 guests seated across a variety of tables and areas. This is definitely a space if you wish to impress, and mirroring the beverage options from the Public Bar, offers an expansive selection of cocktails. Set menus are on offer here, along with plated/alternative drop options too. There's no TV, but we can arrange anything you need.



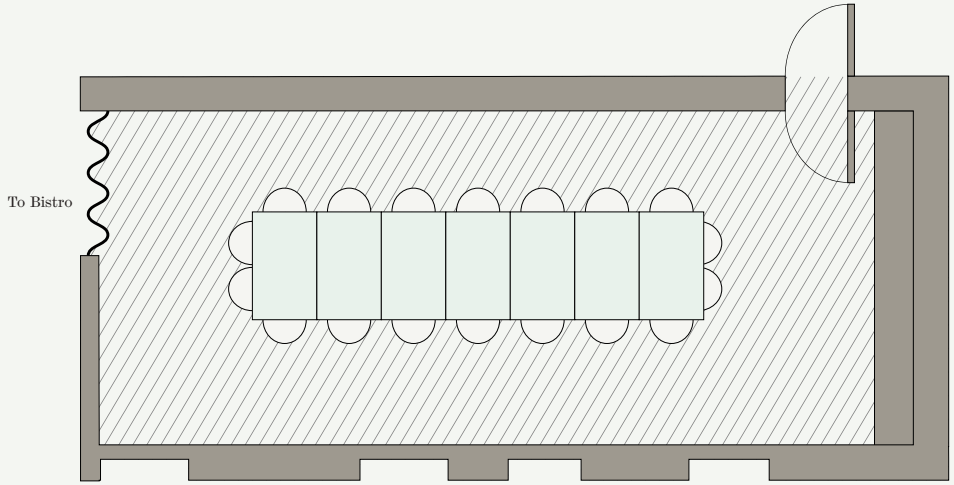








Room 65



32	40	Y	ON REQ.	Y

CANAPÉS	✓	WALK & FORK	✓	PLATTERS	✓
PLATED	✗	BANQUET	✗	SET MENU	✓

Room 65 is a phenomenal space that lends itself to any small event you desire. With seating for 32 or standing for 40, canapés, walk & fork, or set menus delight. It has it's own sound system and we can arrange any AV that you need. It has the added bonus of having it's own small bar and it has it's own server. This space is great for those wanting to hold informal and formal events trainings, corporate get-togethers, celebrations and more.

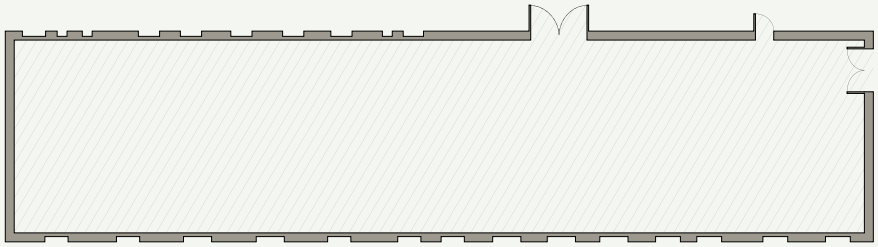
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Hamilton Hotel



Gallery



200	250	ON REQ.	ON REQ.	Y

CANAPÉS	✓	WALK & FORK	✓	PLATTERS	✓
PLATED (1-150)	✓	BANQUET (1-200)	✓	SET MENU	✗

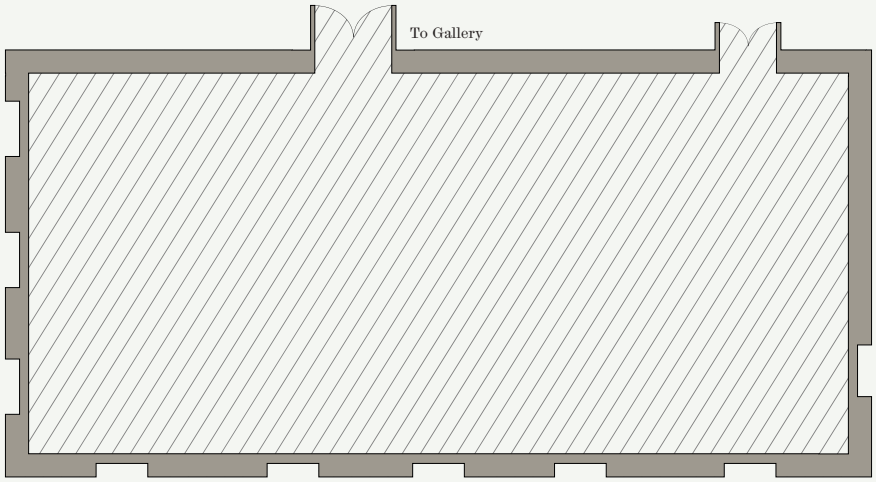
A blank canvas for medium size events, the Gallery is your opportunity for a wonderful wedding reception, or amazing large function space. We can arrange to dress this however you like, or you can arrange your own decor. All AV and equipment is bought and supplied at cost price from reputable locals. This is the best venue space in the Waikato, right in the heart of Hamilton city, catered for and served by true professionals.







Left Bank Lounge



120	180	ON REQ.	ON REQ.	Y

CANAPÉS	✓	WALK & FORK	✓	PLATTERS	✓
PLATED (1-120)	✓	BANQUET (1-120)	✓	SET MENU	✗

Situated alongside the Gallery, the Left Bank Lounge is a light and bright blank canvas for smaller but equally important occasions. We can arrange to dress this however you like, or you can arrange your own decor. There's a bit of an echo, until you fill it with people and finishings, and really make this space your own. Filled with natural light, this is one of the best venue spaces, right in the heart of Hamilton city, catered for and served by true professionals.



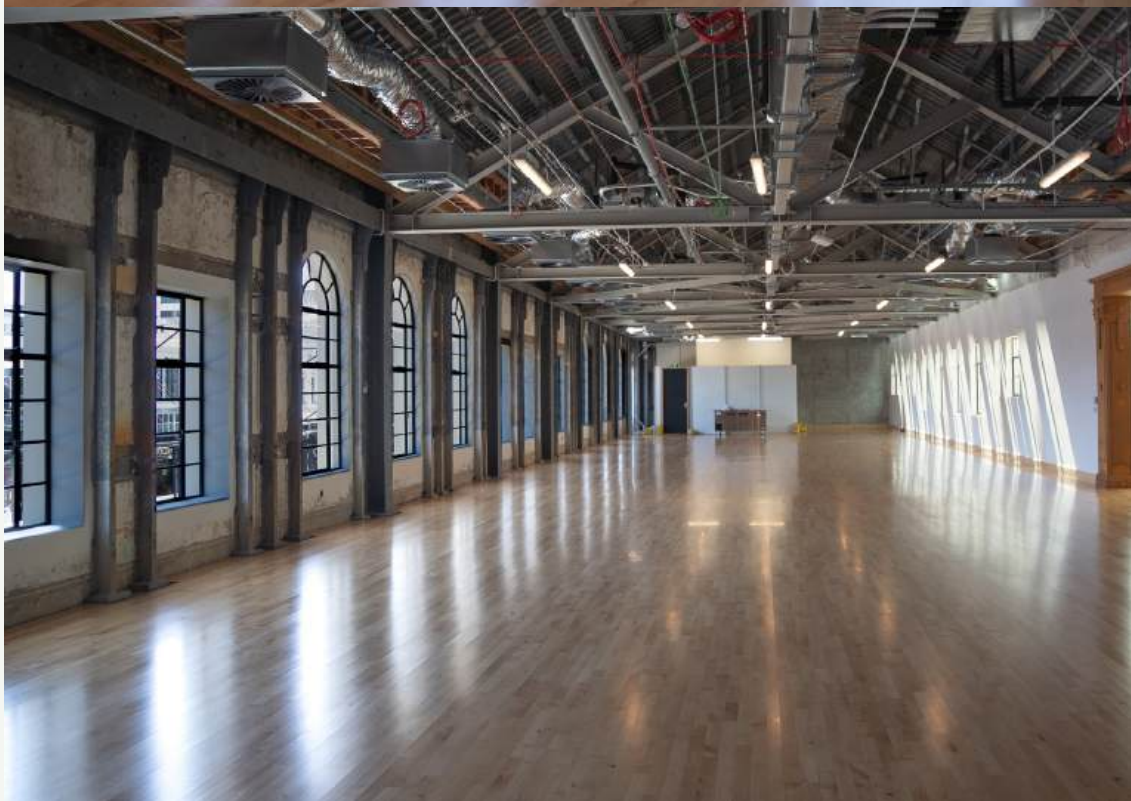
Gallery + Left Bank Lounge

0	400	ON REQ.	ON REQ.	Y

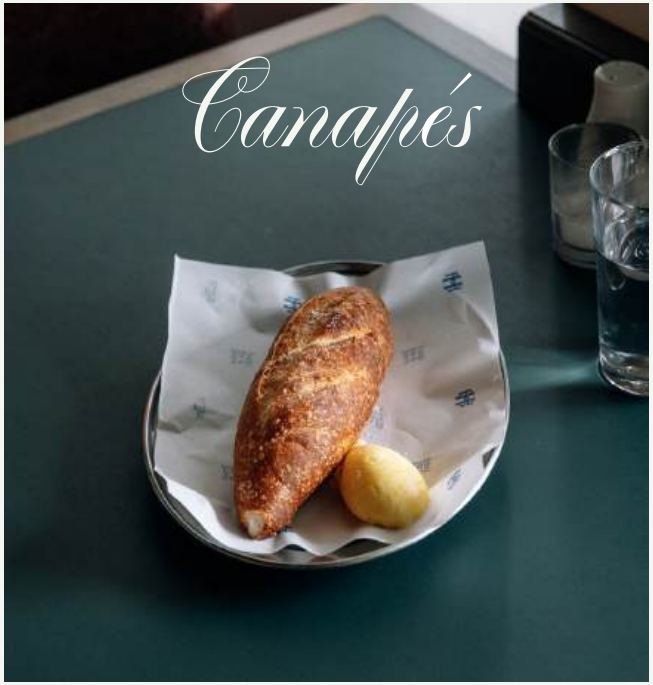
CANAPÉS	✓	WALK & FORK	✓	PLATTERS	✓
PLATED	✗	BANQUET (250)	✓	SET MENU	✗

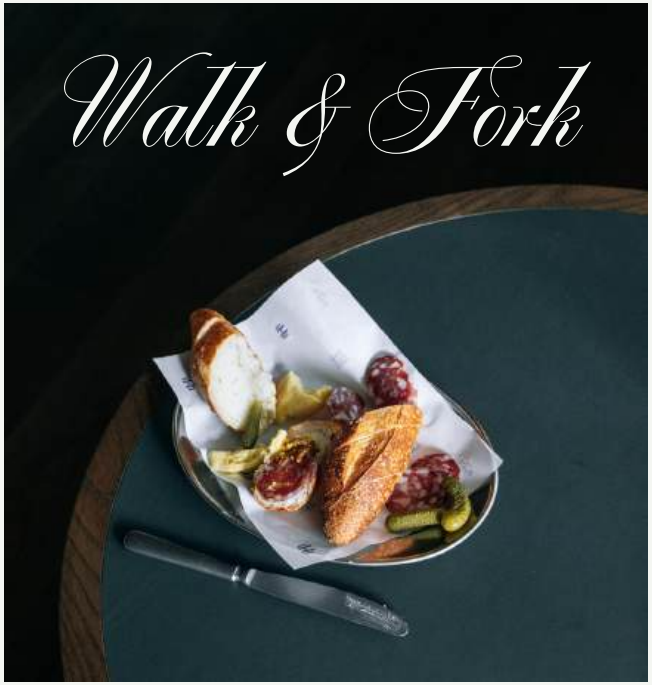
If you're wanting more space, The Gallery and Left Bank Lounge is for you. The conjoining spaces are perfect for the largest events, with plenty of room for dinner, dancing and more.





Food

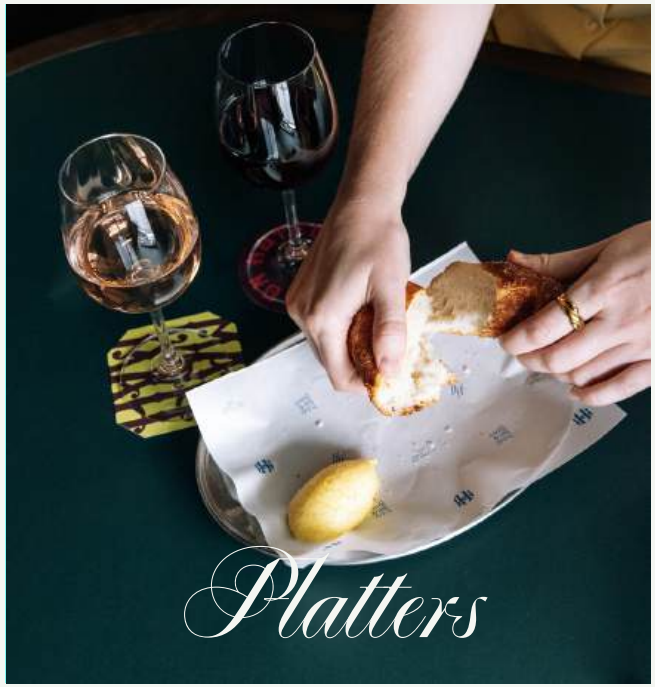

Canapés


Walk & Fork


Set Menu


Plated


Banquet


Platters

Canapés

CANAPÉS

HOT

Asian Spiced Fish Beignet, Fresh Tomato Salsa gf
Lamb Kofta, Mint Yogurt, Lettuce Cup gf
Prawn Toast, Chilli & Pineapple Salsa df
Tempura Oyster Mushroom, Caramel Sauce v
Corn Ribs, Bbq Seasoning
Fried Chicken, Chilli Garlic Caramel, Szchuan, Kewpie
Chinese Style Bbq Pork Bites, Honey Soy Sauce
Pumpkin Sage Croquette, Smoked Tomato Sauce v
Fried Cauliflower, Sweet & Sour Sauce gf | v
Satay Chicken Skewers, Creamy Sesame Sauce
Bourbon Bbq Pulled Short Ribs, Crostini, Blue Cheese Dressing
Vegetarian Spring Rolls, Sweet Chilli Sauce
Spinach Ricotta Tartlets v
Chicken Salad, Vol-Au-Vent
Arancini, Parmesan Ragu v

COLD

Chef's Selection Of Sushi Rolls gf | v
Cherry Tomato, Mozzarella Caprese Skewer gf | v
Beef Tartare, Cracker gf | df
Beetroot Tartare, Citrus Dressing gf | vegan
Roast Beef, Horseradish, Baguette
Avocado, Prawn, Pancake
Smoked Salmon Mousse, Dill Crème Fraîche, Crostini gf
Whipped Feta, Doughnut, Citrus Dust
Raw Fish Tartare gf | v
Salmon Caviar, Chive Cream, Blini
Roast Chicken, Bacon Crumb, Salted Fish, Lettuce Cup gf
Spicy Chorizo Sausage Rolls, Smoked Tomato Sauce
Prawn Cocktail Skewer, Maryrose Sauce gf
Tomato, Basil Bruschetta v
Confit Pulled Duck, Endive, Hoisin

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Walk & Fork

MEAT

Beef Casserole, Baby Carrots, Pearl Onions, Parsley Mash gf
Shepherd's Pie, Red Currant Glaze, Wilted Spinach gf
Cajun Spiced Salmon, Baby Gem, New Potatoes, Wasabi Mayo gf | df
Italian Meatballs, Pomodoro Sauce, Pecorino Cheese, Garlic Bread
Teriyaki Chicken, Chinese Cabbage gf | df
Pork Stir Fry, Seasonal Vegetables gf | df
Beef, Black Bean Sauce, Green Peppers, Rice gf | df
Smoked Fish Pie, Gratin gf
Macaroni Cheese, Ham Off The Bone, Truffle, Parmesan Crust
Grilled Chicken, Baby Pak Choi, Yuzu Miso Sauce gf
Prawn Cocktail, Avocado Whip, Maryrose Sauce, Cherry Tomatoes gf | df

VEGETARIAN

Butternut Squash Vegetable Korma, Thai Rice gf | df | v
Thai Green Tofu Curry gf | v
Mexican-Style Chickpea Stew, Guacamole, Sour Cream, Crispy Tortilla v
Mushroom Risotto, White Wine Reduction v
Penne Pasta, Italian Tomatoes, Fresh Basil v
Thai Noodles, Stir-Fry Vegetables df | v
Egg Fried Rice, Seasonal Vegetables df | v
Poached Gnocchi, Wild Mushroom Cream gf | v
Ratatouille, Basil Mash gf | df | v

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Set Menus

SET MENU $80

TO SHARE

House-Made Baguette, Lewis Road Salted Butter
Hazelnut Saucisson, Pickles, Mustard df

MAINS

(Served with a selection of sides for the table to share)

Charred Eggplant, Pickled Onion & Fennel Salad, Romesco gf | df* | vgn*
Market Fish, Parsnip, Brown Butter, Broccolini gf | df*
Charcoal Chicken, Duck Fat Baby Potatoes, Lemon Velouté
Steak Frites, 250g Scotch, Garlic Herb Butter, Rocket & Parmesan gf | df*

TO FINISH

Chocolate Crémeux, White Chocolate, Sea Salt gf
Sticky Date, Butterscotch, Duck Island Vanilla Ice Cream
New Season Stonefruit, Maple, Duck Island Coconut Ice Cream gf | df | vgn

SET MENU $110

TO SHARE

House-Made Baguette, Lewis Road Salted Butter
Hazelnut Saucisson, Pickles, Mustard df

APPETISERS

Raw Fish, Orange, Chilli gf | df
Heirloom Tomatoes, Smoked Feta, Black Olive Crumb gf | df* | vgn*
'Shepherds Pie' Braised Lamb, Potato Foam, Parmesan gf
Prawn Cocktail, Marie Rose Sauce, Tomato, Avocado gf | df
Caesar Salad, Cos, Anchovies, Crutons, Jammy Egg, Bacon gf* | df*

MAINS

(Served with a selection of sides for the table to share)

Charred Eggplant, Pickled Onion & Fennel Salad, Romesco gf | df | vgn
Market Fish, Parsnip, Brown Butter, Broccolini gf | df*
Charcoal Chicken, Duck Fat Baby Potatoes, Lemon Velouté
Steak Frites, 250g Scotch, Garlic Herb Butter, Rocket & Parmesan gf | df*

TO FINISH

Chocolate Crémeux, White Chocolate, Sea Salt gf
Sticky Date, Butterscotch, Duck Island Vanilla Ice Cream
New Season Stonefruit, Maple, Duck Island Coconut Ice Cream gf | df | vgn

Plated

PLATED

STARTERS

Smoked Lamb, Beetroot Purée, Preserved Lemon Quinoa gf
Chicken Roulade, Tarragon Aioli, Confit Tomato gf
Oysters Kilpatrick gf
Beetroot Carpaccio, Balsamic, Vegan Cheese gf | df | vegan
Yee Sang - Raw Fish 'Prosperity' Salad gf | df
Arancini, Saffron Aioli, Chilli Pineapple Salad v
Brûléed Chicken Liver Parfait gf
Surf 'N' Turf Tartare, Cured Yolk df
Caesar Salad
Rare Beef, Herb Oil Dressing gf | df

MAINS

Chicken Supreme gf
Market Fish, Risotto, Kale gf
Smoked Lamb, Cauliflower Purée, Rosemary Jus gf
Marinated Pork Scotch, Miso Carrot Purée, Berry Jus gf
Beef Cheek, Mash, Baby Carrots, Red Wine Jus gf
Prosciutto Wrapped Chicken, Pommes Gratin, Broccolini, Aged Port Jus gf
Seared Beef Steak, Seasonal Greens, Fondant Potato, Caramelised Onion Miso Butter gf
Cauliflower Steak And Mushroom Kebabs gf | df | vegan

DESSERTS

Crème Brûlée
Profiteroles
Chocolate Mousse
Pear & Vegan Lemon Curd vegan
Sticky Date Pudding
Cheese Cake

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Banquet

BANQUET MENU
BUFFET

HOT

Market Fish Fillets, Wilted Spinach, Sauté Potatoes gf
Tandoori Chicken, Raita, Garlic Naan df
Lamb Burger, Plum Tomato, Mozzarella, Pesto, Ciabatta Bun
Slow Roasted Pork Belly, Wholegrain Mustard & Tarragon Mash, Apple Gravy gf
Stir-Fried Chicken Strips, Black Bean Scallion Sauce, Fried Noodles df
Chicken Kiev, Shoestring Fries
Roast Salmon Fillet, Whipped Potatoes, Roasted Vegetables, Dill Butter gf
Slow Roast Lamb Shoulder, Boulangere Potato Hot Pot gf | df
Vegetarian Lasagne, Garlic And Thyme Bread v
Spinach Ricotta Tortellini, Pomodoro Sauce v
Thai Green Tofu Curry, Steamed Basmati Rice vegan
Moroccan Spicy Chickpea Popcorn, Mediterranean Vegetables gf | df | vegan
Aged Minced Beef, Mapo Tofu, Rice gf | df
Chicken Masala, Steamed Rice, Poppadoms, Mango Chutney
Chicken & Chorizo Paella gf | df

COLD

DIY Salad Bar: Mixed Leaf, Onions, Cucumbers, Capsicums, Tomato, Olives, Feta, Chef's Signature Dressing
Baby Potato, Smoked Bacon Salad gf
Roast Vegetable Salad gf | df | vegan
Asian Noodle Salad df | v
Egg, Bacon, Green Bean Salad gf
Prawn, Mango Salad gf | df
Panzanella Salad gf | v
Salade Niçoise gf
Salade Liégeoise gf
Heirloom Tomato Salad gf | v

SWEET

Fruit Salad gf | df | vegan
Fried Mantou, Condensed Milk v
Sticky Date Pudding, Butterscotch Sauce v
Chocolate Mousse v
Vegan Lemon Tart vegan
Chocolate Cheese Cake v
Swiss Apple Tart v
Pecan Pie v

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BANQUET MENU
SHARED DRAW

HOT

Mongolian Beef & Broccoli df
Steamed Market Fish, Ginger, Chili, Lemongrass, Coriander gf | df
Honey Soy And Garlic Pork df
Braised Pork Belly gf | df
Deep-Fried Prawn, Oyster Sauce
Thyme And Garlic Chicken

SIDES

Garden Salad
Grilled Vegetables
Steamed Greens
Steamed Rice
Roasted Potatoes
French Fries

BANQUET MENU
CARVERY

CARVING SELECTION

Roast Beef Sirloin
Roast Pork & Crackling
Herb Roasted Lamb Leg
Honey Glazed Ham
Roast Chicken

HOT SIDES

Roast Potatoes
Mash
Potato Gratin
Roast Vegetables
Buttered Greens
Buns

SALAD SECTION

Garden Salad
Potato Salad
Slaw
Grain Salad

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Platters

GRAZING BOARDS

Grazing Board — Selection of Bresaola, Prosciutto, Hot Peppered Salami & Capicola, Selection of Antipasto, Grilled Vegetables, Marinated Olives, Pesto, Toasted Breads.

Gluten Free Board — GF Pizza Bread, Smoked Salmon, Chicken Skewers, Rare Beef, Vegetable Crudities, Nuts, Olives, Hummus, Relish, Pesto, Cream Cheese, Dips. *gf*

PLATTERS

Fried Chicken, Chilli Sauce

Bread & Dips — Sourdough, Focaccia, Baguette, House-Made Dips.

Anti-Pasto — Pastrami, Smoked Ham, Salami, Smoked Chicken, Chorizo, Mixed Olives, Vegetable Crudities, Crackers, Pickles, Hummus, Dips, Nuts, Fruit, Breads.

Vegetarian — Roast Vegetables, Vegetable Crudities, Vegetable Spring Rolls, Samosas, Onion Bhajis, Pakoras, Pickles, Fruits, Nuts, Hummus, Dips.

Oysters — Natural Oysters, Deep-Fried Oysters, Oyster Kilpatrick, Lemon.

Smoked Fish — Hot Smoked Kawahai & Spread, Citrus Mayo, Capers, Pickled Onion, Pickled Cucumber, Crisp Bread.

Seafood — Smoked Fish, Filo Prawn Twisters, Popcorn Shrimp, Salt & Pepper Squid, Beer-Battered Fish Bites, Smoked Salmon.

SLIDERS

Cheeseburger Sliders x 20
Chicken Sliders x 20
Market Fish Sliders x 20

CHEESE PLATTERS

All cheese platters are served with Grapes, Nuts, Crackers & Breads

French — Brie De Meaux, Comte, Roquefort, Honeycomb & Walnuts

Waikato — Meyer Vintage Gouda, Over The Moon Triple Cream Brie, & Over The Moon Creamy Blue.

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