

hammett's   
MONASTIK

PRIVATE EVENTS  
CATALOGUE  
CHRISTMAS

2023





## THE CONCEPT

Introducing Hammett's Monastik; the newest venture in the Hammett's Collection, taking on a local, sustainable, organic and biodynamic focus not only in our food, but also in our drinks and wine offerings.

## THE CUISINE

The menu is inspired by the cuisine of continental Europe, created with locally sourced ingredients. In many countries in mainland Europe there are cold winters where little harvest is possible. In the old days, food from warmer seasons was conserved by pickling and fermenting the best of the produce for colder periods of the year.

These techniques from the olden day monasteries are adopted in the restaurant, as well as the objective to live off the local land. Hence the name Monastik.

Using local produce means that a close relationship has been cultivated with dedicated local farmers who only use sustainable organic practices and cultivate their crops pesticide free, so they can offer the finest ingredients.

The menu is constructed by a multi-award winning team, led by talented Venezuelan Head Chef Jorge Lugo and directed by multi-award winning Chef and restaurateur Chris Hammett.

## THE BAR

Respectively, head sommelier Fernando Blanco curated a wine list featuring some of the best examples of European winemaking. Monastik's cocktails are (created with ingredients) sourced from suppliers who use sustainable practices as well. Therefore, the mixologists can offer a cocktail list with many "100% organic" markings.

*\*Menus may be subject to seasonality change*

# STAND UP RECEPTIONS



## CANAPÉ MENU I

### COLD

Hummus & sundried tomato tart (vg)  
Fish tartare  
Roast beef & mustard on croute  
Smoked aubergine & cress on croute (vg)  
Chicken liver parfait & chutney on croute  
Grilled pepper & olive tapenade

### HOT

Arancini napolitana  
Mushroom vol-au-vent  
Bacon quiche  
Octopus croquette  
Bbq Maltese sausage brochette  
Grilled chicken skewer  
Breaded Maltese goat's cheese, cranberry  
syrup

### DESSERT

Panna cotta  
White chocolate mousse

PRICE - €25.00 per person

## CANAPÉ MENU 2

### COLD

Olive tapenade & pepper on croute (vg)  
Gbejna cream tart  
Fish escabeche bowl  
Avocado mousse on croute  
Smoked swordfish, hollandaise sauce  
Prosciutto & truffle cream on croute  
Steak tartare  
Salami & fig tart  
Gammon & apple chutney on croute

### HOT

Fried gbejna & honey (v)  
Mushroom vol-au-vent (v)  
Bbq swordfish skewer  
Brendade  
Torpedo prawns  
Mini cheeseburger  
Lamb kofta, cucumber yoghurt  
Beef croquettes

### DESSERT

Mini milk chocolate mousse  
Mini fruit tart

PRICE - €35.00 per person

## CANAPÉ MENU 3

### COLD

Hummus & sundried tomato tart (vg)  
Aubergine purée & cress on croute (vg)  
Olive tapenade & pepper on croute (vg)  
Gbejna mousse tart  
Fish tartare  
Roast beef & mustard on croute  
Octopus saladette  
Prosciutto & truffle cream on croute  
Salami & fig tart  
Chicken liver parfait & chutney on croute

### HOT

Arancini napolitana (v)  
White bean bigilla (v)  
Mushroom vol-au-vent (v)  
Prawn & olive skewer  
Octopus croquette  
Scallops, cauliflower purée  
Beef croquettes  
Bacon quiche  
Mini cheeseburger

### FLYING BUFFET

Mushroom risotto (v)

### DESSERT

Berry cheesecake  
Brownie

PRICE - €45.00 per person

# RECEPTION STATIONS



Our stations must be ordered with a canapé menu.

Only available with exclusive use of the venue

## TO CHOOSE FROM PORK/BEEF/FISH

Pork	€20	per	person
Beef	€25	per	person
Lamb	€25	per	person
Fish	€30	per	person

## SALADS – 5 COLD OPTIONS TO CHOOSE 3

### GREEN BEAN SALAD

french beans, mangetout, hazelnuts, orange, garlic, chive

### RICE SALAD

basmati rice, lemon, garlic, parsley, tarragon, rucula

### POTATO AND ASPARAGUS SALAD

new potato, asparagus, dill leaves, fennel seeds, black garlic, lemon juice

### GREEN HERB SALAD

coriander, parsley, dill, mint, rucula, pickled red onion, cucumber, almond, lemon

### CAULIFLOWER, POMEGRANATE AND PISTACHIO

roasted cauliflower, pomegranate, coriander, pistachio, orange

## VEGETABLES (HOT) – 4 OPTIONS TO CHOOSE 2

### GRILLED CELERIAC

smoked chili, coconut sauce

### BBQ CARROTS

green sauce, fennel dressing

### TALLOW FRIES

potato, smoked salt

### AUBERGINE

chimichurri, olive, capers, bread crumbs

# PARTY PACKAGE



FRIED GBEJNA (3 PCS)

CROQUETTES OF THE DAY (3  
PCS)

POTATO CHIPS

FOCACCIA AND CURED  
HAM SANDWICH

MINI BURGERS

PRICE - €25.00 per person

## CAKES

VANILLA AND SALTED CARAMEL

CHOCOLATE AND BERRIES

LEMON AND YOGURT CREAM

10 portions (€50.00)



# SEATED EVENTS



## DINING MENU I

### WOOD-BAKED SOURDOUGH FOCACCIA

dip of the day 1

dip of the day 2

### CROQUETTES OF THE DAY

caper mayonnaise

### FISH CRUDO

orange vinaigrette, picadillo and green oil

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### ROASTED CITRUS SALAD

caramelised citrus, pecan nuts/croutons, goat cheese, mixed leaves, vinaigrette

### GNOCCHI

seasonal leaf pesto, local pecorino

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### RABBIT

cauliflower puree, miso glaze

### BBQ VEGETABLES

seasonal mixed grilled vegetables

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### CITRUS CAKE

caramel ice cream

PRICE - €35.00 per person





## DINING MENU 2

**WOOD-BAKED  
SOURDOUGH FOCACCIA**  
dip of the day 1  
dip of the day 2

**CHARCUTERIE**  
mixed house cured hams, pickles, chutney

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**BEEF CARPACCIO**  
rocket, local pecorino, plum  
dressing, walnuts

**POTATO SALAD**  
smoked tuna, peppers, onions,  
chives, olive oil

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**BBQ OCTOPUS**  
sweet potato, seasonal leaves

**BRAISED BEEF**  
slow cooked beef, beef jus, mashed  
potatoes and caramelized onion

**GRILLED CARROTS**  
salsa verde, honey

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**PANNA COTTA**  
seasonal fruit

**PRICE - €45.00 per person**

## DINING MENU 3

**SOURDOUGH BREAD**  
garlic herb butter

**WOOD-BAKED  
SOURDOUGH FOCACCIA**  
dip of the day

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**STEAK TARTARE**  
caper & chive mayonnaise, lemon,  
olive oil, toast, cured egg and pickles

**BEETROOT GBEJNA SAL AD**  
charred beetroot, smoked gbejna,  
beetroot purée

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**BBQ FISH**  
catch of the day, grilled aubergine,  
beurre blanc

**GRILLED BEEF**  
caramelized carrot purée, grilled  
aubergine bites, tomato jus

**TARTIFLETTE**  
potato, blue cheese, guanciale

**GRILLED CABBAGE**  
chimichurri

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**CHOCOLATE FONDANT**  
stracciatella ice-cream

**PRICE - €55.00 per person**

## DINING MENU 4

*Tasting Menu - Individually Served*

**BREAD BASKET**  
kefir and local honey

**SMOKED AUBERGINE DIP**  
garlic herb butter

### STARTERS

**FISH TARTARE**  
lemongrass vinaigrette

**GRILLED CITRUS**  
monastik cured coppa

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**FIG TART**  
blue cheese and carob molasses

**OCTOPUS**  
capsicum pepper infusion, seasonal leaves

### MAIN COURSE

**BEEF RIBEYE**  
potato cake, cognac jus

### DESSERT

**CHOCOLATE FONDANT**  
stracciatella ice cream

**PRICE - €80.00 per person**

# BEVERAGE PACKAGES



## WELCOME DRINK OPTIONS

\*Applicable with Open Bar and  
Seated Beverage Packages

Prosecco €5 pp

Basic Cocktail €7 pp

Champagne €12 pp

*\*All prices are by the glass*

## HALF OPEN BAR

A selection of international & local red, white & rose wine, draught & premium beers, soft drinks, juices, water and coffee.

25 - 49	€30.00	<b>FIVE HOURS</b>
50 - 99	€26.00	
100 - 250	€22.00	

25 - 49	€26.00	<b>FOUR HOURS</b>
50 - 99	€23.00	
100 - 250	€20.00	

25 - 49	€22.00	<b>THREE HOURS</b>
50 - 99	€20.00	
100 - 250	€17.50	

25 - 49	€18.00	<b>TWO HOURS</b>
50 - 99	€17.00	
100 - 250	€15.00	

## FULL OPEN BAR

A selection of leading spirits, foreign wine and premium beers, soft drinks, juices, water and coffee.

25 - 49	€34.00
50 - 99	€31.50
100 - 250	€28.00

25 - 49	€30.00
50 - 99	€28.00
100 - 250	€25.00

25 - 49	€26.00
50 - 99	€24.50
100 - 250	€22.00

25 - 49	€22.00
50 - 99	€21.00
100 - 250	€19.00



## HALF OPEN BAR UPGRADES

### OPTION 1

Free Flowing Prosecco €6 pp

### OPTION 2

Premium International Package €29 pp

*Includes free-flowing:*

Champagne Baron Albert, France

CHIANTI CLASSICO DOCG (Toscana) Badia a Coltibuono - Sangiovese Organic

PETIT CHABLIS (Chablis - Burgundy) Moillard - Chardonnay Organic

## OPEN BAR OVERTIME RATES

Unless otherwise agreed in the function agreement, additional hours commence after the end time stipulated in the timings section at the following rates:

	25 - 49 pax	50 - 99 pax	100 - 250 pax
FULL	€6.00 pp	€5.00 pp	€4.50 pp
HALF	€5.00 pp	€4.00 pp	€3.50 pp

*(Both will be considered on the original amount of people booked)*

# FULL OPEN BAR UPGRADES

## COCKTAIL UPGRADE

BASIC FULL OPEN BAR €12.00 pp

\*\*WITH ORGANIC OR PREMIUM INTERNATIONAL BAR UPGRADE €8.00 pp

*Selection of 6 to choose 4*

### CHRISTMAS SPRITZ

Prosecco, triple sec, vanilla syrup, apple juice, fresh lemon juice

### SPICED OLD FASHIONED

Scotch whiskey, vanilla syrup, cinnamon syrup, chocolate bitter

### WINTER MULE

Spiced rum, cinnamon syrup, fresh lemon juice, ginger beer

### WINTER TWIST MOJITO

Bourbon, fresh lemon juice, organic raw sugar, vanilla syrup, fresh mint, soda

### GINGER BREAD FIZZ

Gin, fresh lemon juice, fresh orange juice, ginger bread syrup, soda

### MONASTIK MULLED WINE

Aged rum, fresh fruit, spices, hibiscus flowers, red wine

## FREE-FLOWING PROSECCO

€6 PP

## ORGANIC BAR UPGRADE

€8 PP

*Includes all our organic spirits*

## PREMIUM INTERNATIONAL BAR UPGRADE

€35PP

*All our premium + organic spirits*

Champagne Baron Albert, France

CHIANTI CLASSICO DOCG (Toscana) Badia a Coltibuono - Sangiovese Organic

PETIT CHABLIS (Chablis - Burgundy) Albert Bichot - Chardonnay Organic

*\*Available only with Organic Open Bar*



**CLASSIC  
FOREIGN  
BEVERAGE  
PACKAGE**

€15 pp

Half bottle foreign wine

MARQUES DE RISCAL  
SAUVIGNON BLANC  
Rueda - Duero Valley

LA MORETTA BARBERA  
D'ASTIS DOCG Fratelli  
Aresca Piedmont - Italy

Half bottle water  
Coffee

**SUPERIOR  
LOCAL  
BEVERAGE  
PACKAGE**

€18 pp

Half bottle local wine

ULYSSES BLANC (Gozo)  
Marsovin - Chenin Blanc &  
Chardonnay

LAURENTI  
(Gozo) Camilleri Wines  
- Merlot & Cabernet  
Sauvignon

Half bottle water  
Coffee

**PREMIUM BEVERAGE &  
CANAPÉ PACKAGE**

€25 pp

Glass of Prosecco  
upon arrival

COLD CANAPÉS  
*(4 to choose 2)*

Hummus and sundried tomato mini tart  
Roast beef and mustard on croute  
Aubergine cream and cottage cheese

HOT CANAPES  
*(4 to choose 2)*

Arancini napolitana  
Jalapeno poppers  
Bacon quiche  
Octopus croquette

Half bottle local wine  
Half bottle water  
Coffee



