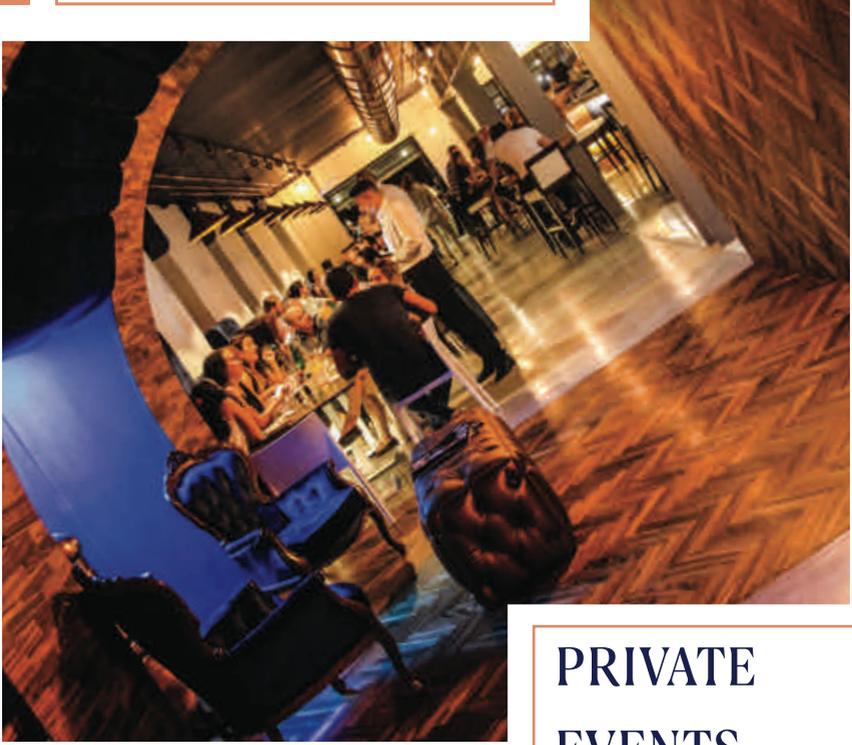


HAMMETT'S

GASTRO
BAR



PRIVATE
EVENTS
CATALOGUE

ABOUT US

Hammett's Gastro Bar is Sliema sea fronts' latest addition, a stone's throw away from the hustle and bustle of the town centre facing the beautiful Marsamxett harbour. Just months after opening, Hammett's Gastro Bar has ranked first in its category for food, service, ambience and overall rating by the Definitely Good Guide, Malta's most recognised restaurant's survey.

Brought to you by 24-time award winning restaurateur Chris Hammett, the establishment is part of the Hammett's Collection and is open for private dining and events.

21341116 

events@hammetts.com.mt 

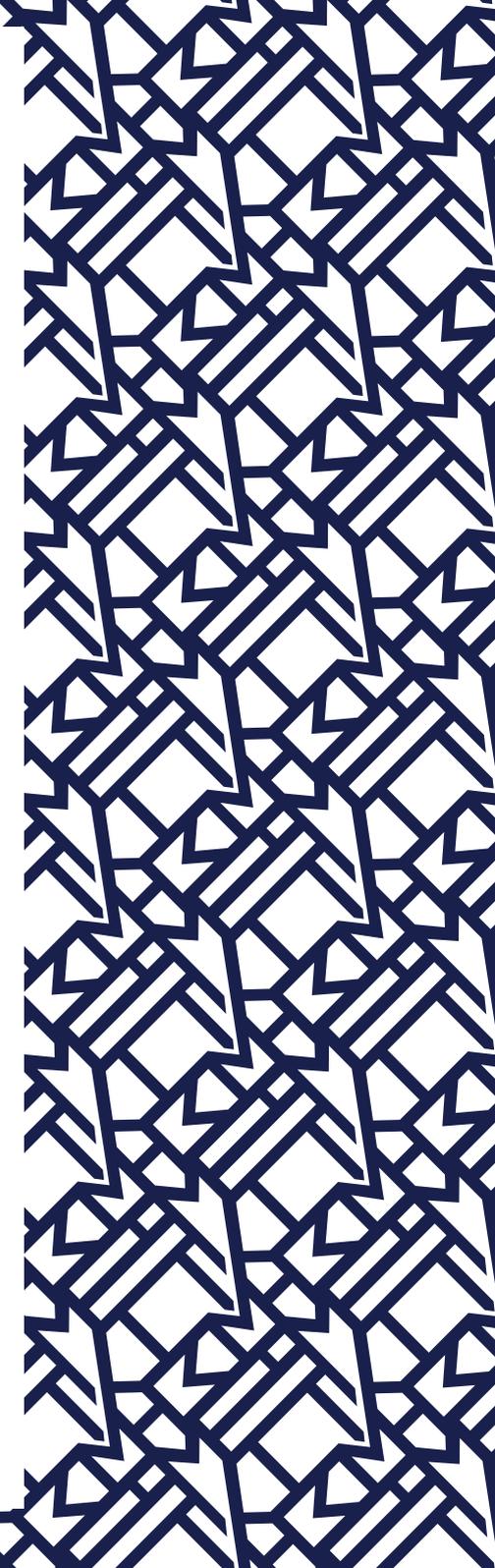
www.hammettsgastrobar.com.mt 





THE VENUE

The interior design of the Gastro Bar orchestrates an industrial chic twist of honest and refined materials such as reclaimed vintage whiskey barrels, concrete flooring and structural beams met by rich velvets, copper, marble and zebano wood textures. The capacity allows up to 300 reception and 100 seated pax making it the perfect event venue for all corporate functions or private celebrations.





PRIVATE DINING ROOM

Our private dining room is perfect for corporate meetings and events featuring state of the art audio-visual equipment in an elegant, private setting.

The area can host up to 30 people for reception and 18 for seated dining.





THE FOOD

The restaurant concept is unique to Malta and overseas and brings together a wildly innovative interpretation of plates-to-share with a variety of culinary influences, ingredients and imaginative cooking techniques from all corners of the world.

The award winning kitchen brigade led by Head Chef Justin Schieda also caters for reception canapés serving creative bite-sized wonders inspired by a variety of local and international cuisine.

THE BAR

The bar mirrors the food menus in its vast and international offering with an array of craft beers, a selection of over 110 wines, flagship spirits and an extensive gourmet cocktail list using fresh fruit, homemade syrups and infusions.



RECEPTION MENUS



CANAPÉ MENU ONE

COLD

Tea cured salmon, orange cream cheese, fried capers, compressed cucumber en croute

Pulled chicken, avocado, tomato and cilantro tortilla

Asparagus and creamed ricotta tart (V)

Red pepper hummus and goat's cheese en croute (V)

Cauliflower custard, confit bacon, hazelnuts

HOT

Sicilian arancini with spicy tomato and basil salsa

Duck spring rolls, hoi sin sauce

Vegetable samosa, sweet chilli sauce (V)

Chinese pork dumplings, honey

Chicken yakitori skewers

Chorizo and sweet potato quiche

Root vegetable pakoras (V)

Jalapeno poppers (V)

Prawns in filo

DESSERTS

Mini fruit salad (V) (GF)

Mini coconut panna cotta (V) (GF)

€15

CANAPÉ MENU TWO

COLD

Tea cured salmon, orange cream cheese, fried capers,
compressed cucumber en croute
Crushed pepper and lemon dusted tuna (GF)
Pulled chicken, avocado, tomato and cilantro tortilla
Asparagus and creamed ricotta tart (V)
Caprese skewer (V) (GF)
Mini steak tartare (GF)

HOT

Chinese pork dumplings
Breaded goat's cheese, sesame seeds, honey (V)
Porcini polenta cake, caramelized walnuts, smoked
mascarpone (V)
Wild mushroom vol au vents (V)
Chicken yakitori skewers
Onion and raisin bhajis, mint yoghurt sauce (V)
Twice baked cheese soufflé, red wine purée, hazelnuts
(V)
Pulled beef sliders, bbq sauce
Fried calamari, paprika, tartare sauce
Lamb koftas, tzatziki (GF)
Brie and forest fruit puffs (V)

DESSERTS

Dark chocolate and popping sugar profiteroles (V)
Mini banoffee (V)
Mini coconut panna cotta (V) (GF)

€25

CANAPÉ MENU THREE

COLD

Crushed pepper and lemon dusted tuna (GF)
Maltese style octopus stew (GF)
Smoked duck, pear chutney, coriander oil en croute
Caprese skewer (V) (GF)
Mini steak tartare (GF)
Bresaola, goat cheese and chive roulade (GF)
Tea cured salmon, orange cream cheese, fried capers, com-
pressed cucumber en croute

HOT

Duck, green apple and cashew nut summer roll
Fish patties, with coriander, lime and chilli
Maple and sesame glazed pork belly (GF)
Mini chicken pie
Onion and raisin bhajis, mint yoghurt sauce (V)
Twice baked cheese soufflé, red wine purée, hazelnuts (V)
Pulled beef sliders, bbq sauce
Fried calamari, paprika, tartare sauce
Lamb koftas, tzatziki (GF)
Brie and forest fruit puffs (V)
Porcini polenta cake, caramelized walnuts, smoked mascar-
pone (V)

FLYING BUFFET

Pork cheeks, buttered kale, parsnip purée (GF)

DESSERTS

Mini chocolate and tahini brownie (V)
Mini pavlova (V) (GF)
Mini tiramisu (V)

€35



DINING MENUS

DINING MENU ONE

€20

Set dining menus are designed for sharing

SMOKED EDAMAME

fried edamame, smoked rosemary oil (V) (GF)

BBQ CHICKEN TACO

smoked pulled chicken, home-made smoked BBQ sauce, pineapple, red onion, coriander, tomato, chilli

BURRATA STRACCIATA

textures of beetroot, almond granola, pomegranate molasses (V) (GF)

MUSSEL POT

coconut milk, chilli, ginger, lemongrass, lime (GF)

GUINEA FOWL

seared breast, leg croquette, baby gem lettuce, black garlic purée

WAFU BROCCOLI

broccoli, wafu dressing, chilli (V)

ORANGE FRIES

sweet potato fries (V) (GF)

LEMON AND POPPY SEED TART

sable biscuit, lemon curd, poppy seed meringue, berry coulis (V)

WALNUT AND COFFEE CAKE

coffee ice-cream, walnut praline, blueberries (V)

DINING MENU TWO

Set dining menus are designed for sharing

€30



RED HUMMUS

roasted red pepper and onion hummus,
celery sticks (V) (GF)

BREADED PECORINO

pistachio, honey (V)

CURED GREY MEAGRE

amchoor cured fish, celeriac, apple and
fennel remoulade, puffed barley, curry
emulsion

STEAK TARTARE

beef tartare, egg yolk, smoked aioli,
crispy ciabatta, black lava salt

WILD MUSHROOM RISOTTO

porcini, chives, truffle butter (V) (GF)

CALAMARATA CALAMARI

preserved lemon, coriander, black olives,
tomato sauce, chilli

BEEF BRISKET

pumpkin purée, pumpkin seed granola,
brussel sprouts, charred pearl onions,
red wine jus

DASHI OCTOPUS

grilled octopus tentacles, kaffir dashi
broth, air-dried tomatoes, wakame
seaweed (GF)

KOREAN FRIED CAULIFLOWER

tempura cauliflower, korean soy glaze (V)

POTATO FIELD

potato, almond, black olive and truffle
soil, garlic aioli (V)

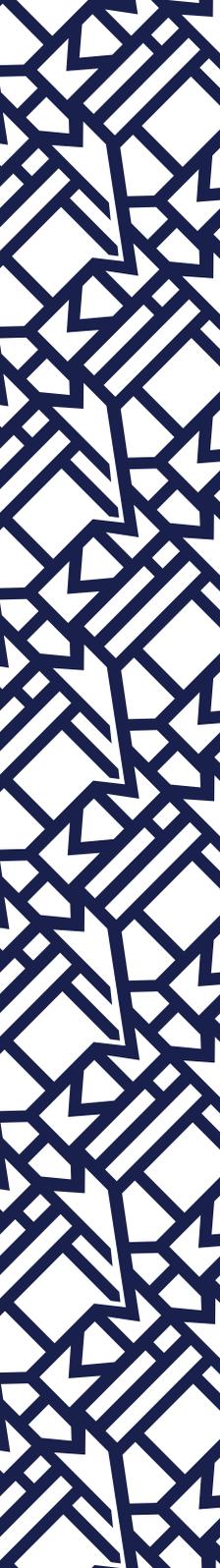
CHOCOLATE AND TAHINI BROWNIE

nocciola ice-cream, caramelised banana (V)

LEMON AND POPPY SEED TART

sable biscuit, lemon curd, poppy seed
meringue, berry coulis (V)





SKATE WING
clams, preserved lemons, lilliput capers,
potatoes, cherry tomatoes



Duck Breast
stir-fried vegetables, mango,
peanuts, soy maple syrup



CHOCOLATE AND TAHINI BROWNIE
nocciola ice cream, caramelised banana

DINING MENU THREE

€40

Set dining menus are designed for sharing

BREADED PECORINO

pistachio, honey (V)

FRIED CALAMARI

petite salad, garlic aioli, lemon wedge

SMOKED DUCK

smoked duck carpaccio, foie gras mousse,
green beans, hazelnuts (GF)

CURED GREY MEAGRE

amchoor cured fish, celeriac, apple and fennel
remoulade, puffed barley, curry emulsion

BAKED PACCHERI

chicken, bacon, porcini ragout, mornay
sauce, vintage cheddar

STROZZAPRETI VONGOLE

clams, zucchini, air-dried cherry tomatoes,
chilli, basil

KOREAN WRAPS

24hr cooked pork belly, kimchi, lettuce
wraps, pickled vegetables, soy and maple
dipping sauce

DUCK BREAST

stir-fried vegetables, mango, peanuts, soy,
maple syrup

SKATE WING

clams, preserved lemons, lilliput capers,
potatoes, cherry tomatoes, basil

POTATO FIELD

potato, almond, black olive and truffle soil,
garlic aioli (V)

APPLE WALNUT SALAD

pink lady apples, toasted walnuts,
pickled fennel, red chard, poppy seed
dressing (V) (GF)

CHOCOLATE AND TAHINI BROWNIE

nocciola ice-cream, caramelised
banana (V)

STICKY TOFFEE PUDDING

bacon caramel, candied popcorn, vanilla
ice-cream

LEMON AND POPPY SEED TART

sable biscuit, lemon curd, poppy seed

OPEN BAR PACKAGES

FULL OPEN BAR

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

	5 HOURS	4 HOURS	3 HOURS	2 HOURS
25 - 49 pax	€35.00	€31.50	€27.80	€23.60
50 - 99 pax	€33.00	€30.00	€26.75	€23.00
100 - 250 pax	€31.70	€28.80	€25.70	€22.00

OPTIONAL UPGRADES

Welcome Prosecco	€3.00	Cocktails (Variety of 4)	€7.00
Flowing Prosecco	€5.00	Premium Spirits & Champagne	€65.00

HALF OPEN BAR

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

	5 HOURS	4 HOURS	3 HOURS	2 HOURS
25 - 49 pax	€26.00	€23.90	€21.00	€17.90
50 - 99 pax	€25.00	€22.80	€20.00	€17.00
100 - 250 pax	€23.75	€21.60	€19.00	€16.20

OPTIONAL UPGRADES

Welcome Prosecco	€3.00	Local Wines	€4.00
Flowing Prosecco	€5.00		



OVERTIME RATE AFTER 5 HOURS

Unless otherwise stated in function agreement - additional hours after the end time stipulated in the timings section will be considered as extra hours as follows:

- €8.00 pp per hour inclusive of open bar
- OR
- €4.00 pp per hour when a cash bar applies

Both will be considered on the original amount of people booked.

BEVERAGE PACKAGES FOR MEALS

CLASSIC FOREIGN BEVERAGE PACKAGE

Half bottle foreign wine
Half bottle water
Coffee

€9
per person

SUPERIOR LOCAL BEVERAGE PACKAGE

Half bottle local wine
Half bottle water
Coffee

€11
per person



PREMIUM BEVERAGE & CANAPÉ PACKAGE

Glass of Prosecco upon arrival

(Canapés upon arrival)

COLD CANAPÉS *(4 to choose 2)*

Asparagus and creamed ricotta tart (v)
Maltese style octopus stew (GF)
Pulled chicken, avocado and Tomato tortilla
Mini Steak Tartare (GF)

HOT CANAPÉS *(4 to choose 2)*

Brie and forest fruit puffs (V)
Chicken Yakitori Skewers
Pork Belly and Kimchi Bites
Prawns in Filo

Half bottle foreign wine
Half bottle water
Coffee

€17
per person



For Enquiries



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