



HAMILTON HOTEL

EST. 1922

2019 HOLIDAY CELEBRATION PACKAGES

THEMED BREAKS

BUILD YOUR OWN HOLIDAY COOKIE ~ be a kid again!

Seasonally Shaped Sugar Cookies, Festively Colored Icing, Sprinkles, Chocolate Chips, Sugars & Candies | \$14

NONNA'S PANNETONE

Crème Chantilly (whipped cream), Moscato Zabaglione (custard sauce), Dark Chocolate Fondue, Candied Pistachios, Italian Buttercream | \$15

MIRACLE ON 14th ST. COCOA STAND

House-made Videri Hot Cocoa, Mulled Cider, Marshmallows, Chocolate Shavings, Spiced Fruit | \$12

PLATED LUNCH

Prices are per person. Please select one starter, one entree and one dessert. All plated lunches are served with artisan rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo Tea. (Per person price spilt menus will be charged at the highest entree price)

STARTERS

Please Select One

CHESTNUT SOUP | Confit Chestnuts, Celery Root, Sage Brown Butter

GRILLED CALAMARI | Sicilian Agrodolce, Coriander Yogurt, Frisee

TUSCAN GARDEN | Roast Butternut Squash, Green Apple, Pickled Fennel, Apple Cider Vinaigrette, Tuscan Kale

ROOT VEGETABLE SALAD | Roast Parsnips, Shaved Butternut Squash, Smoked Celery Root Crema, Roasted Beets, Granny Smith Apple

BUTTERNUT SQUASH SOUP | Truffle Crema

ENTREES

Please Select One

CHICKEN AL MATTONE | Crispy Chicken Thigh, Maitake Mushrooms, Artichokes, Red Pepper Vinaigrette \$50

GRILLED NORWEGIAN SALMON | Porcini Funghetto, Sauce Salmis \$50

CASSOULET | Duck Confit, Pork Shoulder, Fennel Sausage, Cassoulet Beans, Roasted Tomatoes, Bread Crumbs \$52

FILET MIGNON | Roasted Mushrooms, Confit Onions, Barolo Jus \$57

BEEF BOURGUIGNON | Braised Short Ribs, Baby Vegetables, Bacon Lardons, Pomme Puree \$55

BUTTERNUT SQUASH CASSONCELLI | Sage Brown Butter, Parmagiano \$48

DESSERTS
Please Select One

OLIVE OIL CAKE | Lemon Curd, Mixed Citrus, Candied Walnuts
CHOCOLATE BUDINO | Sea Salt, Olive Oil, Rosemary
TIRAMISU | Espresso, Ladyfingers, Whipped Mascarpone
ZEPPOLE | Vanilla Ice Cream, Maple Glaze

STATIONED DINNER - \$75

Select 4 Passed Canapes

SPICY BEEF TARTARE | Cornichons, Espelette
TUNA TATAKI | Sicilian Agrodolce
SMOKED SALMON | Basil Pesto, Pickled Onion
BEET TARTARE | White Balsamic Vinaigrette, Pistachio Crumble
SHORT RIB TORTELLINI | Pomodoro
CAPONATA BRUSCHETTA | Pine Nuts, Golden Raisins
GAMBAS AL AJILLO | Garlic Lemon Juice
MUSHROOM CROSTINI | Black Pepper Fonduta

Select 4 Stations

VIRGINIA HONEY HAM | Rosemary Mustard Jus, Cornichons, Rustic Bread
HERB ROASTED TURKEY BREAST | Brussel Sprouts, Stuffing, Turkey Gravy
BLACK ANGUS TENDERLOIN | Olive Oil Crushed Potatoes, Barolo Jus
COLORS OF THE GARDEN | Farm Lettuce, Cucumbers, Local Radishes, Pickled Onions, Goat Cheese, Parmagiano, Toasted Almonds, Crispy Pancetta, Shallot Vinaigrette
PASTA BAR | Rigatoni, Cavatelli, Pesto Genovese, Bolognese, Parmagiano Crema, Foraged Mushrooms, Cherry Tomatoes, Zucchini, Squash, Pecorino, Parmagiano Reggiano
ZEPPOLE | Ricotta Doughnuts, Dark Chocolate Fondue, Orange Caramel Sauce, Moscato Zabaglione
HOLIDAY DESSERT DISPLAY | Individual Holiday Cakes & Pastries, Seasonal Iced Sugar Cookie

PLATED DINNER

Select 4 Passed Canapes

All plated dinners include custom wine pairing and service. Prices are per person. Please select one starter one entree and one dessert. Dinners are served with artisan rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo Teas. (Spilt menus will be charged at the highest entree price per person)

SPICY BEEF TARTARE | Cornichons, Espelette
TUNA TATAKI | Sicilian Agrodolce
SMOKED SALMON | Basil Pesto, Pickled Onion
BEET TARTARE | White Balsamic Vinaigrette, Pistachio Crumble
SHORT RIB TORTELLINI | Pomodoro
CAPONATA BRUSCHETTA | Pine Nuts, Golden Raisins
GAMBAS AL AJILLO | Garlic Lemon Juice
MUSHROOM CROSTINI | Black Pepper Fonduta
BUTTERNUT SQUASH SOUP | Pain D'espice (Gingerbread Crumble)

STARTERS
Please Select One

CHESTNUT SOUP | Confit Chestnuts, Celery Root, Sage Brown Butter
GRILLED QUAIL | Charred Polenta, Pepperonata, Chicken Jus
TUSCAN GARDEN | Roast Butternut Squash, Green Apple, Pickled Fennel, Apple Cider Vinaigrette, Tuscan Kale
ROOT VEGETABLE SALAD | Roast Parsnips, Shaved Butternut Squash, Smoked Celery Root Crema, Roasted Beets, Granny Smith Apple
GRILLED OCTOPUS | Chickpeas, Celery, Calabrese Chile, Black Garlic
BUTTERNUT SQUASH SOUP | Truffle Crema

ENTREES
Please Select One

ROSEMARY CHICKEN Heritage Chicken Breast, Potato Croquette, Baby Vegetables, Rosemary Mustard Jus	\$85
FILET MIGNON Olive Oil Crushed Potatoes, Wild Mushrooms, Confit Cipollinis, Amarone Jus	\$97
BERKSHIRE PORK CHOP Braised Kale, Roasted Pears, Kumquats, Orange Scented Pork Jus	\$90
RAVIOLI FINNOCHIETTA Foraged Mushrooms, Celery Root, Fennel	\$85
BEEF BOURGUIGNON Braised Short Ribs, Baby Vegetables, Bacon Lardons, Pomme Puree	\$90
BRANZINO Melted Leeks, Prosecco Zabagione, Caviar	\$90

DESSERTS
Please Select One

OLIVE OIL CAKE | Lemon Curd, Mixed Citrus, Candied Walnuts
CHOCOLATE BUDINO | Sea Salt, Olive Oil, Rosemary
TIRAMISU | Espresso, Ladyfingers, Whipped Mascarpone
ZEPPOLE | Vanilla Ice Cream, Maple Glaze

HAMILTON TRADITIONAL HOLIDAY BUFFET- \$80

BUTTERNUT SQUASH SOUP | Pain d'Espice, Truffle Cream, Sorrel
TUSCAN GARDEN | Tuscan Kale, Green Apple, Pickled Fennel, Apple Cider Vinaigrette, Roasted Butternut Squash
HERITAGE TURKEY BREAST | Vin Santo Jus
BRAISED SHORTRIBS | Amarone Jus
GRILLED BRANZINO | Lemon Caper Sauce
ROASTED BRUSSEL SPROUTS | Pancetta, Cipollini
MASHED POTATOES | Garlic, Farm Butter
ZEPPOLE | Maple Glaze

- Celebrations that spend a minimum of \$7,500 (+ 23% Service Fee & 10% Sales Tax) in Food & Beverage will receive a complimentary guest room for the evening of their event.
- Additionally, Holiday Celebrations that spend a minimum of \$12,000 (+ 23% Service Fee & 10% Sales Tax) in Food & Beverage will receive the above plus a Gift Certificate for a One Night Weekend Stay with Complimentary Valet Parking & Breakfast (based on availability).
- All Holiday Celebrations include complimentary bartenders (no additional charge).
- All pricing is subject to 23% service charge and 10% tax.

