

THE

DIP

LO

MAT

RESTAURANT+ BAR

43 King William St.
Hamilton, Ontario.
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905-523-4343

Instagram:
@THEDIPLOMATHAMONT

Website:
thediplomat.ca

THE
DIPLOMAT
RESTAURANT + BAR

FREQUENTLY ASKED QUESTIONS

How many guests does our event space accommodate?

The Diplomat restaurant can accommodate up to 90 guests for a seated meal, or up to 200 guests for a standing reception.

Please note that we are not wheelchair accessible.

What time of day can we have our event?

LUNCH: Monday to Friday; 12:00pm to 3:00pm
DINNER: Monday to Thursday; 4:00PM – 10:00PM
Friday to Saturday; 4:00PM – 11:00PM

Access to the restaurant or area will be provided 1 hour prior to the confirmed guest arrival time. Additional fees may apply should you require an earlier start time or later end time. Please inquire with our events team.

Is the restaurant available for a full buyout?

The Diplomat is available for full restaurant buyouts on Saturday & Sunday afternoons, and Sunday evenings.

ROOM	DAY	TIME AVAILABLE	MINIMUM SPEND
Full restaurant	Saturday	11:00AM – 3:00PM	\$1,500 ++
	Sunday		\$2,500 ++
	Sunday	5:00PM – 11:00PM	\$5,000 ++
	Sunday	3:00PM – 1:00AM	\$7,500 ++

In reserving the entire day, a \$1,000 deposit is due upon booking, with the remaining balance paid upon completion of the event.

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FREQUENTLY ASKED QUESTIONS CONTINUED

Is there a charge to book?

There is no charge to reserve either lounge, provided that the minimum food and beverage expenditure is met. In the event that the food and beverage minimum is not met (prior to tax and gratuity), the difference will be added as a room rental fee.

The food and beverage minimum spend requirements that vary on the day of the week and time of day.

ROOM	DAY	TIME AVAILABLE	MINIMUM SPEND
West Side	Monday – Friday	12:00PM – 3:00PM	\$500 ++
East or West Side	Monday – Thursday	5:00PM – 11:00PM	\$1,250 ++
West Side	Friday & Saturday	5:00PM – 12:00AM	\$3,000 ++
East Side			\$5,000 ++

How are the costs determined?

Charges for your event are based on the total food and beverage sales, plus applicable government taxes (13%) and service (18%) – taxes will be charged on the subtotal plus service.

Wine, liquor and beer are selected from the current restaurant list. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine and alcohol. Please advise us of your preferences and we will be happy to find a comparable item from our list.

Guests are welcome to bring their own cake – The Diplomat kitchen team is happy to slice and plate, at no cost.

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How far in advance do we need to book?

Bookings are made through events@equalparts.ca and availability is dependent on the time of year. We recommend booking at least 2 weeks in advance with all finalized details including food and beverage selection confirmed 7 days prior to the event date.

What items do I need to supply? What items does The Diplomat provide?

Candles are provided with our compliments. We also print personalized group menus for each of your guests. Please provide logos or special messages that you would like printed on the menus.

What about audio visual services?

Music is played through the restaurant's main speaker system. The Diplomat is an open concept establishment and does not allow AV presentation equipment, unless reserving the entire restaurant.

Liquor Consumption

The Diplomat and its staff comply with all AGCO policies and regulations regarding the liquor laws and the responsible service of alcohol to our patrons.

Is there parking available?

There is no cost to park at city meters after 6:00PM during the weekdays, and all day Saturday & Sunday.

There are also 2 large public parking lots available located at 75 & 80 John St. N.

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How are payments made?

We require full payment at the conclusion of the event. We accept all major credit cards, debit or cash (excluding Equal Parts gift cards). We do not provide invoices to be paid at a later date. The final bill is reflective of all food and beverage ordered as outlined on the function sheet provided by your event planner. Beverages are charged on a consumption basis and added to the final bill.

Guest Count

The final guaranteed number of people attending, not subject to reduction, is required 7 days prior to your function. Final charges will be based on the guaranteed number of guests, or the number of attendees, whichever is greater.

Menu Updates

The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Menu changes and updates will be notified through written notice from your coordinator at least 7 days prior to your function date.

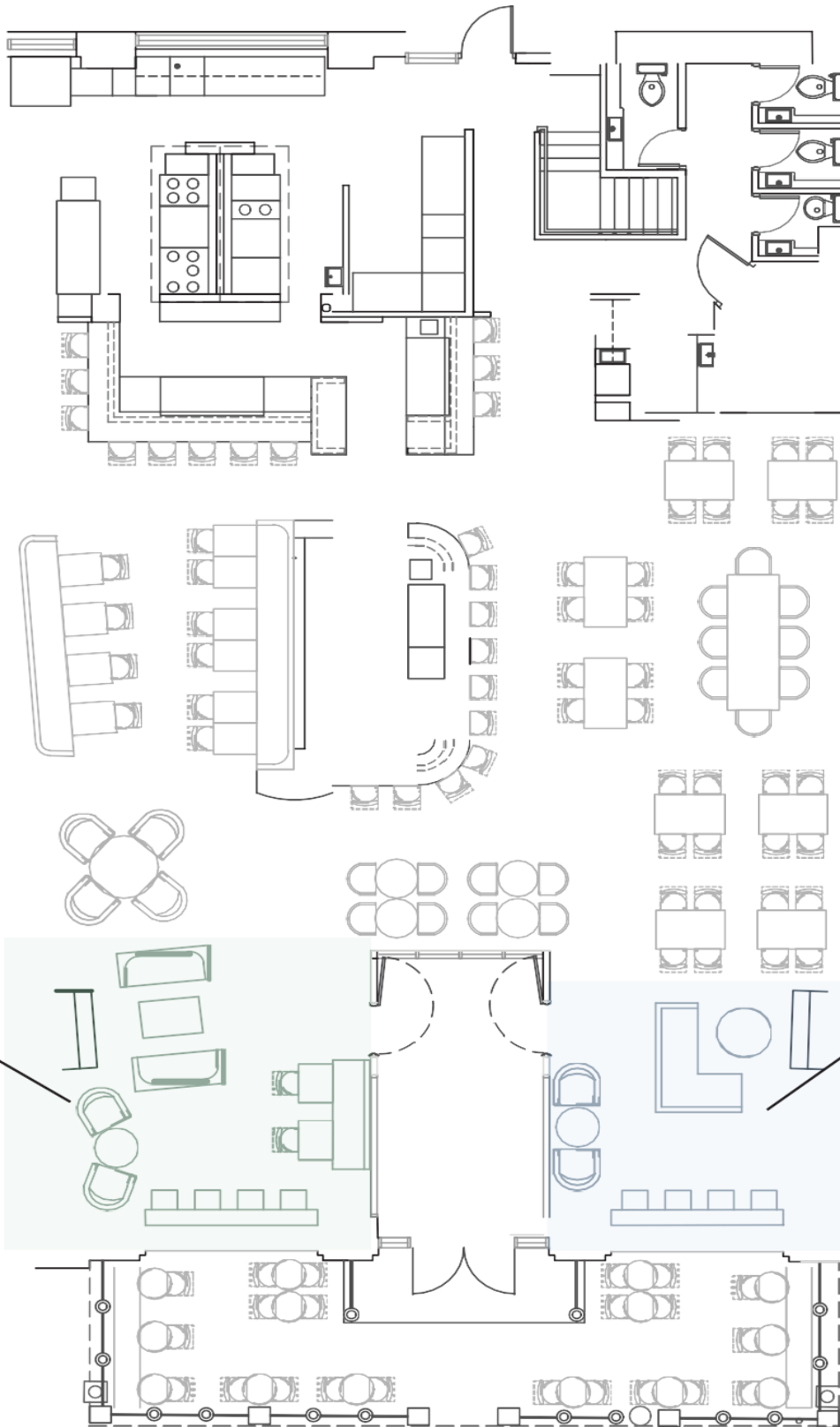
Is there a cancellation fee?

Food quantities are considered firm at 72 hours prior to the event date. Menu prices listed on this function sheet do not include applicable tax (13%) and service (18%) fees. The final bill is based on the total number of consumed beverages in addition to the selected menu items listed in this function sheet. Cancellations within 48 hours of your event date will be charged the estimated total food bill.

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WEST SIDE

EAST SIDE



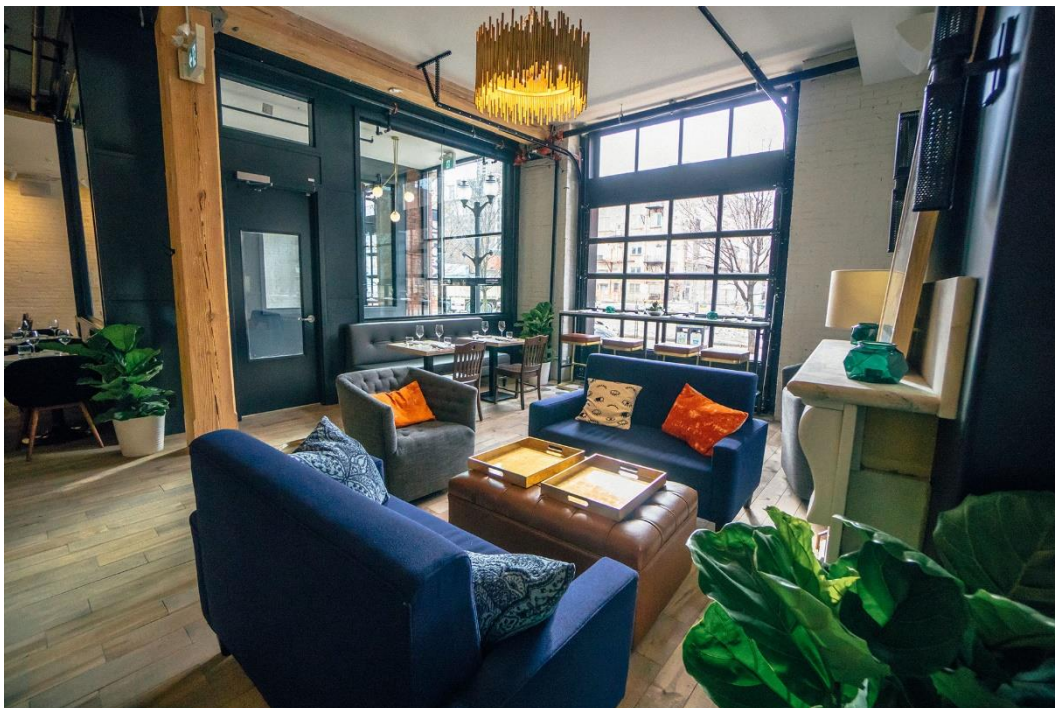
REBECCA'S
CORNER

KING
WILLIAM'S
CORNER

THE
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The East Side & King William's Corner



Rebecca's Corner

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BRUNCH

| priced per person | minimum order of 10 |
| quantities to adhere to a minimum of 75% of guest count |
| available Saturday + Sunday 11AM to 3PM |

SWEET WAFFLES – 11.

Belgian waffles + fruit compotes + chocolate cereal crunch
+ whipped cream + maple syrup

CANADIAN BREAKFAST – 14.

applewood smoked bacon + farmer's sausage + home fries
+ roasted tomatoes + scrambled eggs

EGGS BENEDICT – 14.

+ traditional smoked ham benedict
+ grilled mushroom benedict
+ hollandaise sauce
[includes 2 varieties]

PATISSERIE – 11.

danishes + muffins + scones + croissants
[3 pieces per person]

PARFAIT – 10.

homemade granola + fresh local yogurt + seasonal berries

LOX PLATTER – 13.5.

smoked salmon + dill schmear + hard boiled egg + capers
+ pickled red onion + bagel crisps

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BAGEL BAR – 8.

assorted miniature bagels + fresh butter + preserves
[2 pieces per person]

MINI QUICHE - 24.5 per dozen

+ sundried tomato & goat's cheese
+ bacon & caramelized onion
+ mushroom & tarragon
[includes 4 of each variety]

SALAD STATION – 10.

+ heritage blend lettuce with dressing
+ quinoa & marinated vegetables

SANDWICH + WRAPS – 16.

+ turkey club
+ porchetta
+ grilled vegetables
[offers 1 full sandwich/wrap per person]

JUICE BAR – 5.

orange juice + grapefruit juice + pineapple juice

COFFEE & TEA STATION – 3.50.

regular & decaf coffees + herbal & black teas + dairy & non-dairy + sugar

MIMOSAS – 8. (per mimosa)

orange juice + grapefruit juice + Prosecco

BUILD YOUR OWN CAESAR BAR – 9. (per Caesar)

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PRIX FIXE LUNCH MENUS
| priced per person |
| available Monday to Friday 12PM to 3PM |

Express Lunch Menu - 25.

TO START

HEARTY GREENS

kale + spinach + ricotta + toasted seeds + Champagne vinaigrette

-or-

FEATURE SOUP

MAIN COURSE

SMOKED TURKEY & AVOCADO

Caesar + lettuce + parmesan crisp

-or-

GRILLED CHEESE & FRIES

onion chutney + smoky tomato ketchup

TO FINISH

Coffee & Tea

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Lunch Menu A - 35.

TO START

HEARTY GREENS

kale + spinach + ricotta + toasted seeds + Champagne vinaigrette

-or-

FEATURE SOUP

MAIN COURSE

BURGER & FRIES

smoked cheddar + bacon + lettuce + tomato

-or-

KOREAN LETTUCE WRAPS

heritage pork + kimchi + Boston Bibb

-or-

WILD MUSHROOM RIGATONI

brown butter sauce + miso + padano

TO FINISH

STICKY TOFFEE PUDDING

vanilla ice cream

Coffee & Tea

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Lunch Menu B – 40.

TO START

SOBA NOODLE SALAD

crispy veg + peanuts + sesame & ginger dressing

-or-

FEATURE SOUP

-or-

KALE CAESAR

parmesan + crispy chickpeas + candied bacon

MAIN COURSE

CHICKEN SOUVLAKI SALAD

brown rice + tomato + cucumber + tzatziki + black olives + red onion
+ red wine vinaigrette + feta cheese

-or-

CAST IRON CAULIFLOWER

olive & charred radicchio salad + green tahina + crispy chickpeas

-or-

ALL DAY PORK RAGU

garganelli + gouda

TO FINISH

FLOURLESS CHOCOLATE CAKE

sponge toffee + sweet cream

-or-

COCONUT MALABI

stewed fruit + candied pistachio + hibiscus syrup

Coffee & Tea

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CANAPES

| priced per piece | minimum order of one dozen per selection |
| may be presented as stationary platters or as passed canapés |
| available all day Monday to Sunday |

ON A STICK

grilled chicken yakitori (GF) 3.50.
eggplant & sesame (GF) (V) 3.
tandoori shrimp 4.
andouille corn dog with smoky mustard 4.
sweet potato corn dog (VEG) 3.

ON A SPOON

popcorn chicken 3.50.
smoked beet tartare (GF) (V) 3.
tuna tartare (GF) (V) 4.
goat cheese croquette with jalapeño salsa (VEG) 3.

IN A BUN

pork belly & chipotle steamed bun 3.50.
leek & mushroom bun (V) 3.
crab rangoon wonton 4.
shrimp bun 4.
veggie with spicy slaw & kimchi (V) 3.

(VEG) = vegetarian; (V) = vegan; (GF) = gluten free

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STATIONARY PLATTERS

| priced per person | minimum order of 10 |
| quantities to adhere to a minimum of 75% of guest count |
| available all day Monday to Sunday |

VEGETABLE & MEDITERRANEAN DIPS 10.

seasonal hummus + herb tahina + spiced labneh
+ artisan breads & crisps + raw & prepared vegetables

CHARCUTERIE & CHEESE 12.

domestic & imported cheeses + cured meats + fresh fruit
+ olives + mustards + artisan breads

FRUIT PLATTERS 9.

seasonal domestic & exotic fruits

DESSERT BOARD 12.

selected mini desserts

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PRIX FIXE DINNER MENUS

| priced per person |
| available Monday to Thursday 5:00PM to 10:30PM
+ Friday to Saturday 5:00PM to 11:30PM |

Dinner Menu A – 40.

FEATURE SOUP

-or-

CHEF'S CHOICE SALAD

BURGER & FRIES

smoked cheddar + bacon + lettuce + tomato

-or-

CAST IRON CAULIFLOWER

olive & charred radicchio salad + green tahina + crispy chickpeas

-or-

SPICY TUNA BOWL

crunchy veg + black rice

MINI FLOURLESS CHOCOLATE CAKE

sponge toffee + sweet cream

Coffee & Tea

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Dinner Menu B – 45.

TO START

BEET & APPLE SALAD

endive + pickled fennel + crunchy quinoa + smoked apple vinaigrette

-or-

FEATURE SOUP

-or-

COUNTRY FRIED MUSHROOMS

buttermilk breading + sausage gravy + Nashville hot sauce

MAINS

GRILLED 1/2 CHICKEN

chorizo + beans + piri-piri sauce

-or-

CAST IRON CAULIFLOWER

olive & charred radicchio salad + green tahina + crispy chickpeas

-or-

PAN ROASTED SALMON

fingerling potatoes + spinach + mustard cream

TO FINISH

FLOURLESS CHOCOLATE CAKE

sponge toffee + sweet cream

-or-

COCONUT MALABI

stewed fruit + candied pistachio + hibiscus syrup

Coffee & Tea

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Dinner Menu C – 48.

TO START

HEARTY GREENS

kale + spinach + ricotta + toasted seeds + Champagne vinaigrette

-or-

FEATURE SOUP

-or-

KALE CAESAR

parmesan + crispy chickpeas + candied bacon

MAINS

GRILLED 1/2 CHICKEN

chorizo + beans + piri-piri sauce

-or-

CAST IRON CAULIFLOWER

olive & charred radicchio salad + green tahina + crispy chickpeas

-or-

SPICY TUNA BOWL

crunchy veg + black rice

-or-

10 oz TOP SIRLOIN STEAK

potatoes + broccolini + béarnaise

TO FINISH

FLOURLESS CHOCOLATE CAKE

sponge toffee + sweet cream

-or-

COCONUT MALABI

stewed fruit + candied pistachio + hibiscus syrup

Coffee & Tea