

HAWKSMOOR

EVENTS MENUS



HAWKSMOOR

From feasts of all-natural beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your special event an experience like no other.

The menus are all served family-style with our legendary sides and sauces. Sharing desserts complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.

*To inquire or make a reservation, please
contact our team directly by email*

chicago@thehawksmoor.com

thehawksmoor.com

LUNCH SHARING MENU

Option 1: \$65 per person

Served family-style

STARTERS

Select two options for the table

Add an additional selection for \$8 per person

Yorkshire Sloppy Joes	Smoked salmon	Caesar salad	Steak tartare
<i>Yorkshire puddings, dripping mince, horseradish cream</i>	<i>herbed cream cheese, soda bread</i>	<i>Cantabrian anchovies</i>	<i>sourdough thins</i>
	Steelhead tartare	Ash-baked beets	
	<i>citrus, ginger, chili</i>	<i>pickled fennel, horseradish (v)</i>	

MAIN COURSES

Select two options for the table

Add an additional selection for \$8 per person

Salmon steak	Chicken Ana Mari	Roast top sirloin	Roasted celeriac
<i>béarnaise sauce</i>	<i>roast garlic dressing, shmaltz croutons</i>	<i>bone marrow gravy</i>	<i>spelt, wild mushrooms</i>

SIDES

Select two options for the table

Add an additional selection for \$5 per person

Mashed potatoes	Macaroni cheese	Roasted carrots	Creamed spinach
	Broccoli rabe	Boston lettuce salad	

DESSERTS

Sticky toffee pudding
Seasonal pavlova

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

LUNCH SHARING MENU

Option 2: \$95 per person

Served family-style

STARTERS

Select two options for the table

Add an additional selection for \$8 per person

Natural oysters East Coast	Roasted scallops white port & garlic	Shrimp cocktail <i>chili crunch cocktail sauce</i>	Caesar salad <i>Cantabrian anchovies</i>	Yorkshire Sloppy Joes <i>Yorkshire puddings, dripping mince, horseradish cream</i>
	Smoked salmon <i>herbed cream cheese, soda bread</i>	Steak tartare <i>sourdough thins</i>	Ash-baked beets <i>pickled fennel, horseradish (v)</i>	

MAIN COURSES

Select two options for the table

Add an additional selection for \$8 per person

Wild halibut <i>Café de Paris butter</i>	Chateaubriand <i>bone marrow gravy</i>	Roasted celeriac <i>spelt, wild mushrooms</i>
Chicken Ana Mari <i>roast garlic dressing, shmaltz croutons</i>	Slow-cooked beef short rib <i>mustard, breadcrumbs</i>	

SIDES

Select two options for the table

Add an additional selection for \$5 per person

Mashed potatoes	•	Macaroni cheese	•	Roasted carrots	•	Creamed spinach
		Broccoli rabe	•	Boston lettuce salad		

DESSERTS

Sticky toffee pudding
Seasonal pavlova

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ROAST SHARING MENU

\$75 per person
Served family-style

STARTERS

Smoked salmon <i>herbed cream cheese, soda bread</i>	Ash-baked beets <i>pickled fennel, horseradish (v)</i>	Shrimp cocktail <i>cocktail sauce, chili crunch, lemon</i>
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MAIN COURSE

Dry-aged beef rump
*beef-dripping roast potatoes, Yorkshire pudding, roasted carrots,
buttered greens, garlic, bone marrow gravy*

EXTRAS

Cauliflower cheese + \$5 per person
Hawksmoor stuffing + \$5 per person

DESSERT

Sticky toffee pudding
clotted cream

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Please ask your events manager for availability outside of Sunday lunch.
A 48-hour notice may be required for other lunch periods.
Not available for evening service.

CANAPÉS

PASSED CANAPÉS

Minimum order of 20 pieces in total

Items priced per 20 pieces

COLD

Smoked salmon tartine \$120

Coronation chicken \$100

Beetroot & pickled fennel tartlet \$80

Eggs with anchovy \$80

Maine lobster rolls \$160

Classic steak tartare \$100

Steelhead tartare \$90

Devilled eggs with anchovies \$100

HOT

Little Big Matt \$120

Beef fat hash browns with malt vinegar mayo \$80

Reuben nuggets \$100

Berkshire sausage roll \$100

Wisconsin halloumi & red pepper (v) \$90

Cheese gougères \$90

Scallop skewer with white port & garlic \$120

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allergens. Please advise a member of staff if you have any
dietary requirements.

GROUP SHARING MENUS

MENU A

\$125 per person

STARTERS

Steelhead tartare <i>citrus, ginger, chili, cilantro</i>	Yorkshire Sloppy Joes <i>Yorkshire puddings, dripping mince, horseradish cream</i>	Ash-baked beets <i>pickled fennel, horseradish, hazelnuts</i>
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CHARCOAL-GRILLED STEAKS

Rib-eye	Rump
Sliced and served in cast iron skillet	

PLUS A CHOICE OF:

Charcoal chicken Ana Mari OR Grilled spiced cauliflower (v)

SIDES & SAUCES

Mashed potatoes	• Creamed spinach	• Macaroni cheese	• Boston lettuce salad
Peppercorn Sauce	• Béarnaise sauce		

DESSERTS

Sticky toffee pudding & milk ice cream
Seasonal pavlova

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion
Salted caramel Tributes (2 pieces) +6.50/person

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GROUP SHARING MENUS

MENU B

\$145 per person

STARTERS

- Steelhead tartare
citrus, ginger, chili, cilantro
- Steak tartare
dry-aged rump, filet, pickled shiitakes
- Ash-baked beets
pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

- Sliced and served in cast iron skillet
Strip
- Rib-eye

PLUS A CHOICE OF:

- East Coast swordfish
- OR
- Charcoal chicken Ana Mari
- OR
- Grilled spiced cauliflower (v)

SIDES & SAUCES

- Mashed potatoes
-
- Creamed spinach
-
- Macaroni cheese
-
- Boston lettuce salad
- Peppercorn Sauce
-
- Béarnaise sauce

DESSERTS

- Sticky toffee pudding & milk ice cream
- Seasonal pavlova
- Peanut butter Louis

ADD ONS

- Publican sourdough, Nordic Creamery cultured butter +5.00/portion
- Salted caramel Tributes (2 pieces) +6.50/person

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GROUP SHARING MENUS

MENU C

\$165 per person

STARTERS

East Coast oysters

natural, Vietnamese, Caruso

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Steak tartare

dry-aged rump, filet, pickled shiitakes

Ash-baked beets

pickled fennel, horseradish, hazelnuts

Steelhead tartare

citrus, ginger, chili, cilantro

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Porterhouse

Chateaubriand

Rib-eye

PLUS A CHOICE OF:

East Coast swordfish

OR

Charcoal chicken Ana Mari

OR

Grilled spiced cauliflower (v)

SIDES & SAUCES

Mashed potatoes •

Creamed spinach •

Macaroni cheese •

Boston lettuce salad

Peppercorn Sauce •

Béarnaise sauce

DESSERTS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted caramel Tributes (2 pieces) +6.50/person

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SEATED FAMILY-STYLE DINNER

\$165 per person

Available for 50 guests or more, served family style

STARTERS

Select three options for the table. Add an additional selection for \$8 per person

Steak tartare <i>sourdough thins</i>	Ash-baked beets <i>pickled fennel, horseradish (v)</i>	Shrimp cocktail <i>cocktail sauce, chili crunch, lemon</i>	Yorkshire Sloppy Joes <i>Yorkshire puddings, dripping mince, horseradish cream</i>
Steelhead tartare <i>citrus, ginger, chili</i>	Smoked salmon <i>herbed cream cheese, soda bread</i>	Hawksmoor Caesar <i>Cantabrian anchovies</i>	

MAIN COURSES

Select two options for the table. Add additional selection for \$10 per person

Prime rib roast <i>bone marrow gravy</i>	Chateaubriand <i>bone marrow gravy</i>	Slow-cooked beef short rib <i>mustard, breadcrumbs</i>
Roasted celeriac <i>spelt, wild mushrooms</i>	East Coast halibut steak <i>porcini hollandaise</i>	Roasted salmon <i>béarnaise</i>
		Heritage chicken <i>sauce Diane</i>

SIDES

Choose three options for the table. Add additional selection for \$5 per person

Mashed potatoes • Creamed spinach • Macaroni cheese • Boston lettuce salad

SAUCES

Select two options for the table. Add additional selection for \$5 per person

Béarnaise • Bone marrow gravy • Peppercorn sauce

DESSERTS

Sticky toffee pudding • Seasonal Pavlova
Peanut butter Louis

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PLATTERS & STATIONS

STATIONARY PLATTERS

Pricing based on 10 / 20 guests

Cheese board \$75 / \$140

A variety of local soft and hard cheeses with dried fruits, nuts, house made fruit bread and crackers

Meat Board \$90 / \$170

Chef's selection of dried and cured meat served with pickled vegetables, mustard, and bread

Crudités \$65 / \$130

A selection seasonal vegetables served with assorted dips

Hawksmoor style smoked salmon \$90 / \$170

Bone marrow oysters \$120 / \$220

Oysters (Vietnamese, Scotch Bonnet, natural) \$90 / \$170

CARVING STATION

10 / 20 guests

Pricing based on 2 hours
(minimum of 25 guests)

Select 1 option: \$95 per person non inclusive

Select 2 options: \$125 per person non inclusive

Sirloin, Rump, Rib-eye or Tenderloin

Carving stations are accompanied with dinner rolls and a variety of Hawksmoor sauces

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DESSERTS

LARGE FORMAT DESSERTS

Sharing size
Suitable for up to 10 guests
\$120 each

- Sticky toffee pudding
- Seasonal pavlova
- Lemon meringue tart

PASSED DESSERTS

(minimum of 20 guests)
Selection of 4 options
30 minutes \$20 per person
1 hour \$30 per person
Each additional option is \$8 per person

- Lemon meringue tarts
- Lemon tarts
- Mini peanut butter Louis
- Mini chocolate tarts
- Mini seasonal Pavlovas

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