

HOOK

Private Dining & Events Brochure





Top Floor Dining & Events

Private Dining & Standing Events (Top Floor)

Here at HOOK we offer our top floor for both sit down and standing events. Please see details of what we can offer below:

Capacity:

Seated lunch / dinner event

Up to 14 guests (one table)

Up to 21 guests (split into two tables)

Standing event

Up to 48 guests

Available hours:

Lunch 12pm - 5pm

(food service between 12pm - 2.30pm)

Evening 6pm - 12.30pm

(food service at specified times - to be confirmed during booking)

Minimum spend requirement:

Tuesday - Friday (Lunch)

£750 plus 10% service charge

Tuesday - Thursday (Evening)

£750 plus 10% service charge

Friday & Saturday (Evening)

Top floor hire not available.

Minimum spend will be higher during November / December festive season. £850 mid week / £1000 weekends

For enquiries info@thehook.gg / 01481 710373



Set Menu (Example) £50 2 courses | £60 3 courses

Set menus are served with a complimentary amuse-bouche and homemade bread.

First course

- Crab** fennel | dill (gf/df)
- Smoked chicken wing** maple glaze
- Mushroom parfait** shallot marmalade | root crisp (v) (gf/df optional)
- Treviso salad** chicory | pear | capers | Rocquette cider (vg) (gf/df)

Main course

- Beef Wellington** celeriac | red wine jus
- Ribeye** bone marrow | salsify | fries | jus gras (gf/df optional)
- Chicken breast** chicken parfait | aubergine | chicken jus (gf/df optional)
- Monkfish** beurre blanc | samphire (gf/df)
- Celeriac pithivier** mushroom | spinach (v) (df optional)

Side dishes

- All mains served with;
- Ember roasted Ratte potato**
- Green salad**

Desserts

- Rhubarb** cardamom | cheesecake | meringue (gf)
- Dark chocolate crèmeux** pear | hazelnut | seed crunch (gf)
- Burnt butter parfait** burnt lemon | almond (gf optional)
- Grapefruit granita** Campari | olive oil (gf/df)

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.

Hook Canapé Menu (Example)

Priced per item | recommended 3-4 per person

Fish

- Natural oyster** £2.5
- Crab** fennel | sourdough cracker £3
- Tuna tartare** furikake, nori rice cracker £4.5
- Fried octopus** red pepper £3

Meat

- Hook slider** beef patty | cheddar house bugar sauce £5
- Beef tartare** aioli | tartlet £4
- Lamb rump** aubergine £3
- Crispy chicken thigh** ras el hanout £3
- Chicken wing** maple glaze £2

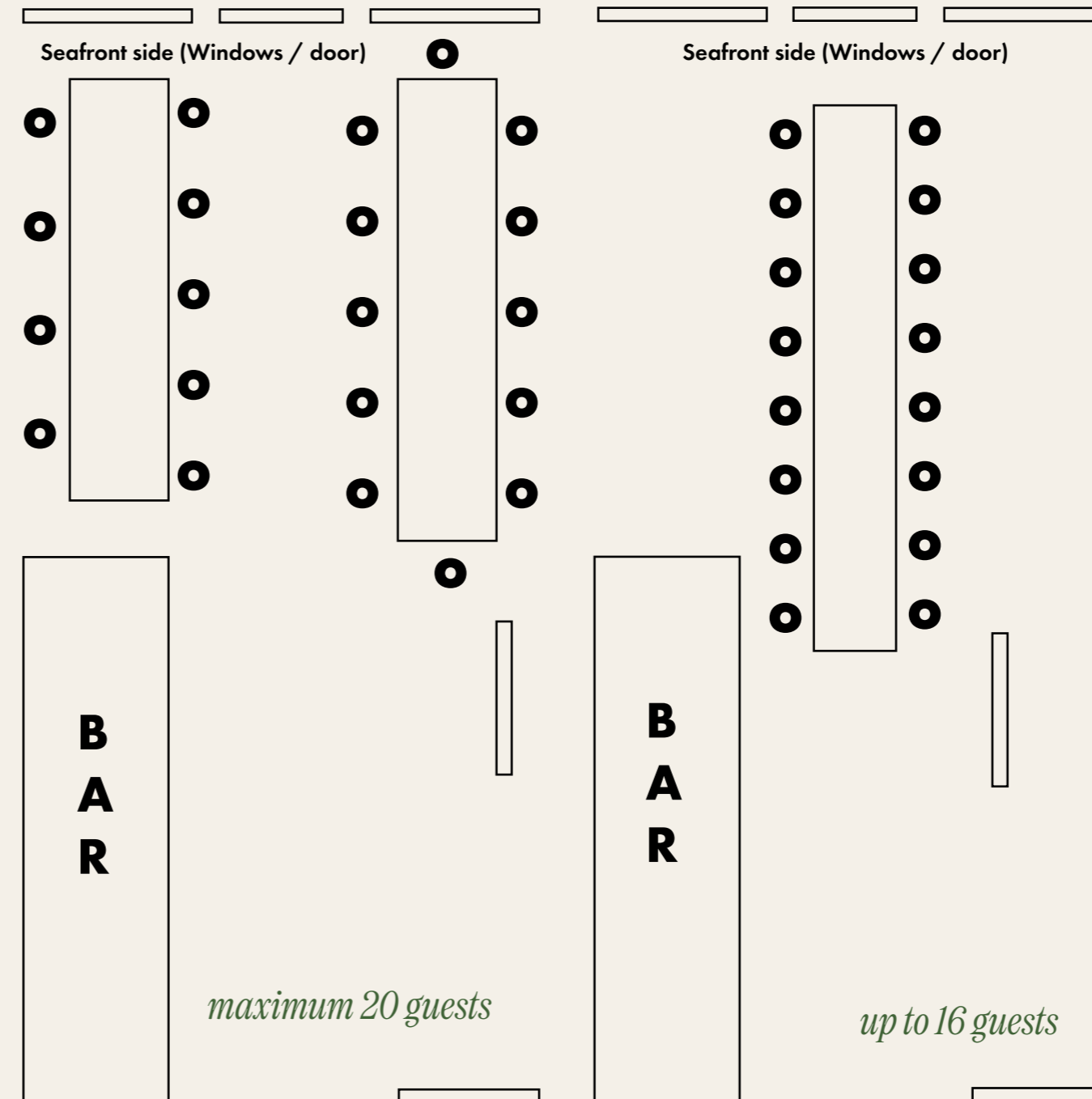
Vegetarian

- Beetroot** parsley emulsion | tartlet £2
- Tempura shimeji mushroom** sriracha £3
- Mushroom parfait** sourdough £2
- Tomato** marmite cracker | garlic labneh | cured egg £2
- Crispy confit potato** £2

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.

Seating plan (Top Floor) - up to 21 seated





Restaurant Dining & Events

Exclusive restaurant floor hire (Middle Floor)

As our top floor only seats up to 20 guests, we also offer our Restaurant as a full hire option for up to 42, see below for more details:

Capacity:
Seated lunch / dinner event
Up to 42 guests

Available hours:
Lunch 12pm - 5pm
(food service between 12pm - 2.30pm)
Evening 6pm - 12.30pm
(food service at specified times - to be confirmed during booking)

Minimum spend requirement:
Tuesday - Saturday (Lunch)
£1500 plus 10% service charge

£2500 during November / December

Tuesday - Thursday (Evening)
£4000 plus 10% service charge

Friday & Saturday (Evening)
£6000 plus 10% service charge

Same price during November / December

*** Please note:** a deposit of 50% of the minimum spend is required to secure bookings once confirmed

For enquiries info@thehook.gg / 01481 710373





Location & Contact

HOOK Restaurant & Bar

North Plantation, St. Peter Port, GY1 1QL

Tel | 01481 701373

E | info@thehook.gg

W | www.thehook.gg

F | [thehookguernsey](https://www.instagram.com/thehookguernsey) **I** | [hookgsy](https://www.facebook.com/thehookgy)