

# DIPLOMAT

## EVENT PACKAGE



43 KING WILLIAM ST.  
HAMILTON, ON  
EVENTS@EQUALPARTS.CA  
THEDIPLMAT.CA

# LARGE PARTIES

## GROUPS OF 16 OR MORE

The Diplomat can accommodate large party dining for up to 65 guests for any occasion. All groups of 20 or more are considered a large party dining group and can select their preferred menu selections from the menus outlined in this package.

A function sheet, outlining the details of your event, will be issued for your approval prior to your event date. Food quantities are considered firm 72 hours prior to your event date.

### KING WILLIAM'S CORNER

- Can accommodate up to 20 guests for a cocktail reception.
- A living room inspired lounge that blends comfort and atmosphere.

### REBECCA'S CORNER

- Can accommodate up to 35 guests for a cocktail reception.
- A living room inspired lounge that blends comfort and atmosphere.

### THE EAST SIDE

- Can accommodate up to 40 guests for a sit down meal or 65 guests for a cocktail party.
- The food and beverage minimum spend requirement for events is \$4,000 (prior to tax and service fees) to reserve this space.

### THE WEST SIDE

- Can accommodate up to 30 guests for a sit down meal , or 50 guests for a cocktail party.
- The food and beverage minimum spend requirement for events is \$3,000 (prior to tax and service fees) to reserve this space.

### FULL RESTAURANT BUYOUT

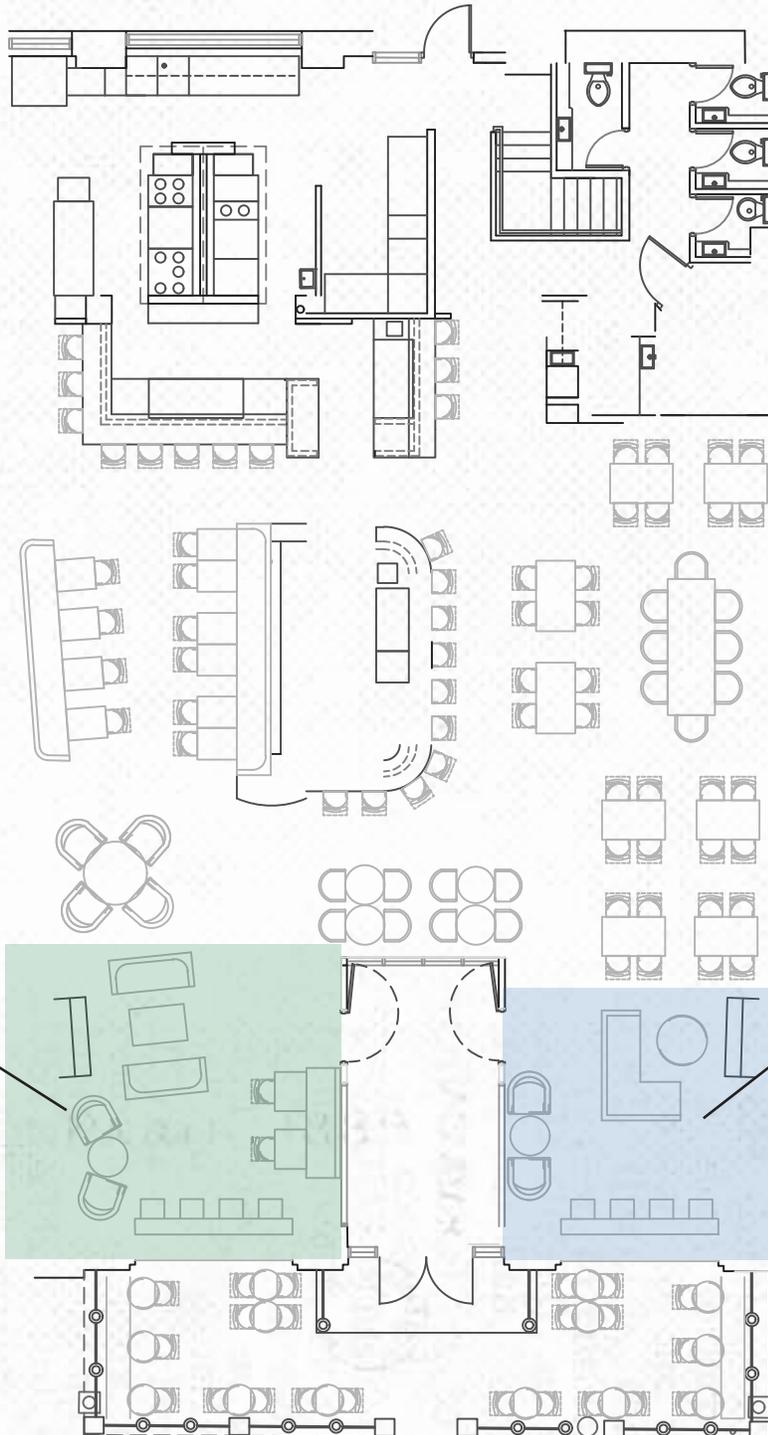
- Full restaurant buyouts are offered Saturdays 9AM to 4PM & Sundays 9AM to 12AM.
- The Diplomat can accommodate up to 75 guests for a plated meal & up to 200 guests for a standing reception.
- The food & beverage minimum spend is \$7,500 (prior to tax & service fees) - a \$1,000 deposit is due upon booking with the remaining balance paid upon completion of the event.

# LARGE PARTIES CONT.

GROUPS OF 16 OR MORE

WEST SIDE

EAST SIDE



REBECCA'S CORNER

KING WILLIAM'S CORNER

# FREQUENTLY ASKED QUESTIONS

## WHAT TIME OF DAY CAN WE HOST OUR EVENT?

**LUNCH:** Monday through Friday, 11:30AM and 3PM  
Saturday 9AM to 4PM buyout

**DINNER:** Monday through Friday, 4PM and 11PM  
Sunday 9AM to 4PM, and 5PM to midnight buyout

\*Additional labour fees may be applied should you require an earlier start/later end time. Please inquire with your coordinator.

## HOW FAR IN ADVANCE DO WE NEED TO BOOK OUR EVENT AT THE DIPLOMAT?

Availability is dependent on the time of the year and bookings are made through [events@equalparts.ca](mailto:events@equalparts.ca). Please consider booking at least two weeks in advance if a specific date and time are required. All finalized details including food, beverage, and quantities are to be confirmed no later than five business days prior to the event date.

## WHAT ITEMS DOES THE DIPLOMAT PROVIDE? WHAT ITEMS DO I NEED TO SUPPLY?

The Diplomat is happy to provide personalized, printed menus for your event - all we need is a menu header or logo (black and white). Any décor is to be provided on your own. Please provide your coordinator with an itemized list of décor items that you will be bringing in order to ensure that they will be allowed in the space.

## DOES THE DIPLOMAT PROVIDE AUDIO VISUAL SERVICES?

Music will be played through the restaurant's speaker system. The Diplomat is open concept, and as such audio/visual equipment is not permitted in your reserved area (i.e. speakers, projectors, screens, microphones).

## HOW ARE PAYMENTS MADE?

A credit card authorization form is to be submitted upon booking, and we will require full payment at the conclusion of your event. We accept all major credit cards, debit, and cash - we do not provide invoices to be paid at a later date. The final bill is reflective of all food ordered as outlined on the function sheet provided by your event coordinator. Beverages are charged on a consumption basis and added to the final bill.

## HOW ARE THE COSTS DETERMINED FOR EVENTS AT THE DIPLOMAT?

Charges for your event are based on food and beverage sales - applicable government taxes (13%) will be charged after the total amount, including gratuity (18%). Wine, beer, and liquor are selected from the current restaurant list. In accordance with the liquor licensing regulations, guests are not permitted to bring their own wine and/or alcohol. Please provide us with your preferences and we will be happy to find a comparable item from our list. Should the food and beverage minimum not be met, the balance will be charged as a "room rental" fee.

# FREQUENTLY ASKED QUESTIONS CONT.

## **IS THERE A CANCELLATION FEE?**

Events cancelled within 48 hours of the scheduled event date will be charged the estimated total food bill.

## **IS PARKING AVAILABLE?**

There are multiple parking lots and street parking available in the area.



# LUNCH MENUS

AVAILABLE MONDAY THROUGH SUNDAY 11:30AM TO 3PM

## EXPRESS MENU - PRICE PER PERSON \$25

### TO START

#### WATERMELON FATTOUSH

grilled cucumber + lavash + sumac & pomegranate dressing

- OR -

#### MULLIGATAWNY SOUP

crispy chickpeas + coriander

### MAIN COURSE

#### MASALA FRIED CHICKEN WRAP

tamarind glaze + mint & yogurt slaw + coriander chutney

- OR -

#### HALLOUMI CHEESE

smoky tomato chutney + red onions + arugula

### TO FINISH

COFFEE & TEA

## MENU A - PRICE PER PERSON \$35

### TO START

#### HEARTY GREENS

kale + spinach + ricotta + toasted seeds + Champagne vinaigrette

- OR -

#### MULLIGATAWNY SOUP

crispy chickpeas + coriander

### MAIN COURSE

#### BURGER ROYALE

smoked cheddar + bacon + lettuce + tomato

- OR -

#### KOREAN LETTUCE WRAPS

heritage pork + kimchi + Boston bibb

- OR -

#### PERSIAN JEWELLED RICE

saffron & rose + dried berries + pistachio + hearty greens

### TO FINISH

SOFT SERVE  
ICE CREAM

- WITH -

COFFEE & TEA

## MENU B - PRICE PER PERSON \$40

### TO START

#### ASPARAGUS & CUCUMBER SALAD

sprouts + purple potato + lemon & poppy seed dressing

- OR -

#### MULLIGATAWNY SOUP

crispy chickpeas + coriander

- OR -

#### BLACKENED SHISHITO PEPPERS

goat's cheese + charred onions + fresh herbs

### MAIN COURSE

#### GRILLED BRICK CHICKEN

heirloom tomato panzanella + chili yogurt

- OR -

#### CAULIFLOWER "STEAK"

olive & charred radicchio salad + green tahina + crispy chickpeas

- OR -

#### 8oz HANGER STEAK

hand cut fries + chimichurri

### TO FINISH

SOFT SERVE  
ICE CREAM

- OR -

FLOURLESS  
CHOCOLATE CAKE

- WITH -

COFFEE & TEA

# COCKTAIL / RECEPTION

AVAILABLE MONDAY THROUGH SUNDAY 4PM TO 10PM

## PASSED CANAPÉS

(Minimum order of two dozen per item)

### ON A STICK

sweet potato corn dog (veg) \$3

eggplant & sesame (veg) \$3

grilled chicken yakitori \$3.50

lamb kofte \$3.50

bbq shrimp \$4

### ON A SPOON

goat cheese croquette with jalapeño salsa (veg) \$3

smoked beet tartare (veg) \$3

beef tataki \$3.50

popcorn chicken \$3.50

tuna tartare \$4

coconut snapper \$4

### IN A BUN

leek & mushroom bun (veg) \$3

veggie bái with spicy slaw & kim-chi (veg) \$3

pork belly & chipotle steamed bun \$3.50

crab rangoon wonton \$4

shrimp bun \$4

# COCKTAIL / RECEPTION CONT.

AVAILABLE MONDAY THROUGH SUNDAY 4PM TO 10PM

## STATIONARY PLATTERS

*Quantities ordered must be 75% of the total guest count.*

### VEGETABLE BOARD

A selection of vegetables raw & prepared.

**PRICE PER PERSON \$7**

### FRESH FRUIT PLATTER

A selection of seasonal fresh cut fruit.

**PRICE PER PERSON \$6**

### MEAT, CHEESE & PICKLES

A selection of charcuterie, cheese, and house-made pickles.

**PRICE PER PERSON \$9**

### DESSERT PLATTER

A selection of assorted bite sized squares and pastries.

**PRICE PER PERSON \$8**

### BEVERAGE STATION

A selection of juice, soft drinks, coffee & tea.

**PRICE PER PERSON \$3.50**

# SHARED DINING MENUS

**AVAILABLE MONDAY THROUGH SUNDAY 4:00PM TO 10:00PM**

The Diplomat offers a selection of shared dining experiences for large party reservations. Served family style these menus heighten the sense of occasion and celebration when hosting friends and family around the dining table.

These feasting menus are available with a reservation through our events team and serve a minimum of 16 people. They can easily accommodate larger groups and buyouts.

Multiple menus can be served to a single group, provided that the minimum of 8 is observed for each feast ordered.

## **SLOW ROASTED PRIME RIB FEAST**

Our most traditional family menu, divided into courses.

### **TO START**

breadsticks with roasted garlic & parmesan  
+  
asparagus & cucumber salad with fresh ricotta

### **MAIN**

sliced prime rib with horseradish & jus  
+  
new potatoes with creamery butter  
+  
local vegetables with herb dressing  
+  
yorkshire pudding

### **DESSERT**

sticky toffee pudding  
+  
coffee, tea

**PRICE PER PERSON \$70**

## **MEZZE FEAST**

Our version of this multiple dish feast is composed of vegetarian and vegan dishes. Main dishes arrive as they are ready in our kitchen.

### **TO START**

warm flatbreads with dip & spreads

### **MAIN**

whole roasted cauliflower  
+  
Persian love rice  
+  
smoked root vegetables with tahini  
+  
tabbouleh  
+  
grilled halloumi  
+  
fresh falafel & house pickles

### **DESSERT**

phyllo pastries with roasted figs, sweet cream & honey  
+  
coffee, tea

**PRICE PER PERSON \$50**

# SHARED DINING MENUS CONT.

AVAILABLE MONDAY THROUGH SATURDAY 4:00PM TO 10:00PM

## FRIED CHICKEN FEAST

This feast is our way of celebrating great comfort cooking. It is sure to be a crowd pleaser.

### TO START

devilled eggs with miso crunch, sweet & smoky mustard  
+  
vegetable boards with raw & pickled veggies

### MAIN

buttermilk fried chicken with ranch, maple chili & hot sauces  
+  
smoky braised greens  
+  
candied yams  
+  
fresh biscuits

### DESSERT

ice cream sandwiches  
+  
coffee, tea

**PRICE PER PERSON \$50**

## JANCHI

Korean word for feast, this meal is fun, interactive and delicious. Served as two courses, guests are encouraged to mix and match all the ingredients to create their own wraps

### MAIN

scallion pancake wraps  
+  
slow-roasted pork shoulder  
+  
crispy duck  
+  
braised mushrooms lettuce wraps

### ACCOMPANIMENTS & SAUCES

kimchi  
+  
fresh slaw  
+  
crispy onions  
+  
pickled eggs  
+  
Korean bbq & gochujang sauces

### DESSERT

yuzu custard with sesame twists  
+  
coffee, tea

**PRICE PER PERSON \$55**

# PRIX FIXE DINNER PACKAGES

AVAILABLE MONDAY THROUGH SUNDAY 4PM TO 10PM

## MENU A - PRICE PER PERSON \$50

### TO START

**WATERMELON FATTOUSH**  
grilled cucumber + lavash +  
sumac & pomegranate dressing

- OR -

**MULLIGATAWNY SOUP**  
crispy chickpeas + coriander

- OR -

**BLACKENED SHISHITO PEPPERS**  
goat's cheese + charred onions +  
fresh herbs

### MAIN COURSE

**GRILLED BRICK CHICKEN**  
heirloom tomato panzanella +  
chili yogurt

- OR -

**CAULIFLOWER "STEAK"**  
olive & charred radicchio salad +  
green tehina + crispy chickpeas

- OR -

**6oz ATLANTIC SWORDFISH**  
grilled bok choy + peanut &  
citrus glaze + miso butter

- OR -

**8OZ HANGER STEAK**  
hand cut fries + chimichurri

### TO FINISH

**FLOURLESS  
CHOCOLATE CAKE**

- OR -

**FRUIT PAVLOVA**

- WITH -

**COFFEE & TEA**

## MENU B - PRICE PER PERSON \$45

### TO START

**ASPARAGUS & CUCUMBER SALAD**  
sprouts + purple potato + lemon &  
poppy seed dressing

- OR -

**MULLIGATAWNY SOUP**  
crispy chickpeas + coriander

- OR -

**ALEX'S ESCARGOT**  
mushrooms + garlic butter +  
mozzarella

### MAIN COURSE

**GRILLED BRICK CHICKEN**  
heirloom tomato panzanella +  
chili yogurt

- OR -

**PERSIAN JEWELLED RICE**  
saffron & rose + dried berries +  
pistachio + glazed eggplant

- OR -

**SOUTHERN FRIED CATFISH**  
black rice + jollof sauce

- OR -

**8OZ HANGER STEAK**  
hand cut fries + chimichurri

### TO FINISH

**FLOURLESS  
CHOCOLATE CAKE**

- OR -

**FRUIT PAVLOVA**

- WITH -

**COFFEE & TEA**