

ANTHEM

HAMILTON POOL ROOM

CAPACITY OF UP TO 85 PEOPLE

Seats 54. Includes tall cocktail tables, lounge seating and wrap-around booth seating.
Ideal space for:

**CORPORATE EVENTS
COCKTAIL PARTIES
RECEPTIONS**

FOOD AND BEVERAGE MINIMUM

Varies based on guest count and day of the week.

MINIMUM GRATUITY

Varies based on guest count and day of the week.

SET UP AND PRIVATE ROOM FEE: \$250

BUFFET SERVICE ONLY

For a large reception-style event we serve our appetizers buffet-style. See menu options on back.

BAR SERVICE

OPEN BAR

Full access to Anthem's offerings. Includes cocktails, beer, wine, and sake options.
Please notify in advance if requesting wines from bottled list.

OPEN-LIMITED BAR

Bar is open as determined by host. The tab remains open until the predetermined amount is reached. Guests will pay for beverages not permitted by host. Examples are:

BEER AND WINE ONLY

OPEN (SEE ABOVE) with limited liquor (ie: well liquor only, or limited price per drink as specified by host)

OPEN OR LIMITED BAR WITH DRINK TICKETS

Drink tickets provided to limit the number of hosted drinks. Host will determine the number of tickets they wish to distribute, as well as what the drink tickets are good for (ie: Open Bar, Limited Bar, etc.).

SEMI-PRIVATE ROOM

(ADDITIONAL BARTENDER FEE: \$150)

The restrooms are located in this area and some guests may be walking through.

All spaces and private rooms are first come, first serve. Spaces and private rooms are not considered reserved until a proposal has been written, and are not considered confirmed until a deposit is received. A verification of space is not a reservation.

Please email us if you have any additional questions, we would love to have you!

304@eatdrinkanthem.com

Our Fire Marshal building capacity is 195 persons: 143 for the interior and 52 for the patio.

BEGIN BOOKING PROCESS

PLEASE PROVIDE THE FOLLOWING:

GROUP, COMPANY, OR RESERVATION NAME

START AND END TIME (include time needed to set up if you are decorating)

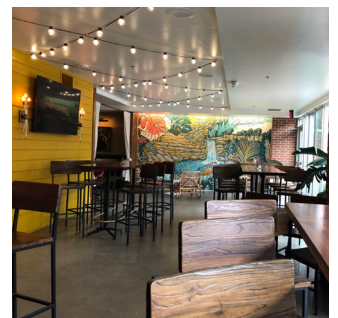
NUMBER OF GUESTS

MENU DESIRED (appetizer buffet available)

ANTHEM BAR OPTION (optional. If serving alcohol, please choose from Bar Service options)

ON-SITE CONTACT AND CELL PHONE NUMBER

NUMBER OF GUESTS





COCKTAIL APPETIZERS

Priced Per Pound
Serves 6-8 People

CHARRED EDAMAME

house smoked

SALTED  sesame oil, Maldon sea salt **17/LB**

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **18.5/LB**

CHIPS & GUAC

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **20/LB**

CHAR-BUFF CAULIFLOWER

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **20/LB**

HAWAIIAN SHRIMP CEVICHE

coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips **25/LB**

HATCH CHILE QUESO

fire roasted hatch chiles & veggies, white queso, cilantro, tortilla chips **18/LB**

Priced Per Each

BRISKET RANGOONS

house smoked brisket, cream cheese, cheddar cheese, dill pickles, red onion, gochujang sweet & sour sauce, Chinese grain mustard aioli, scallion **3/EA**

ITCHY SALMON

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro, and ponzu (2 PCS) **5/EA**

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO gochujang sweet & sour sauce, crispy garlic, scallion, cilantro, toasted cashews **2.5/EA**

HONEY SRIRACHA chives, sesame seeds **2.5/EA**

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, pickled ginger **3/EA**

LARGE PLATE BUFFET

Includes 2 Sides
Minimum Quantity of 15 Required Per Selection

BLACKENED CHICKEN

grilled chicken breast, sake braised onions, gruyere cheese, charred okra relish **21**

FIVE SPICE BBQ BRISKET

asian bbq sauce, french fried onions, garlic dill pickles, red onion, chives **26**

COCONUT SHRIMP

pineapple poi, cherry pepper & cucumber sunomono relish **26**

SLIDERS

Includes 2 Sides
Minimum Quantity of 30 Required Per Selection

HOT HONEY HAPA SLIDER

chinese mustard aioli, cherry pepper relish **8/EA**

BURGER SLIDERS

s&p aioli, pickle, american cheese **8/EA**

HILO SLIDERS

brisket, kimchi aioli, bbq sauce, pickle **8/EA**

SIDES

FURIKAKE FRIES with Sriracha ketchup

SWEET POTATO WAFFLE FRIES  with truffle yuzu & miso aioli

SESAME SLAW  • 

CUCUMBER SUNOMONO  • 

ROASTED CAULIFLOWER  •  with vegan Thai green goddess dressing

COCONUT JASMINE RICE

CHILLED THAI NOODLE SALAD with peanut vinaigrette

DESSERT

UPSIDE DOWN PINEAPPLE BREAD PUDDING

King's Hawaiian bread pudding, toasted coconut, macadamia nuts, rum brown butter sauce **5/EA**

VEGAN

VEGETARIAN (MEATLESS)

GLUTEN FREE

- Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free.
- Our kitchen is not flour-free & cross-contamination is possible. Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items. Some of our
- vegan items share same fryer space as non-vegan items.

- If you use a credit card, we will charge an additional 1.5% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. Thanks for your understanding!