

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.

SEMI-PRIVATE ROOM

(ADDITIONAL BARTENDER FEE: \$150)

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

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.).

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

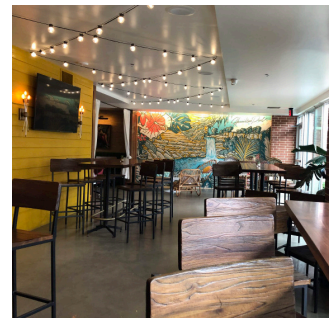
NUMBER OF GUESTS

- 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 Marshall building capacity is 195 persons: 143 for the interior and 52 for the patio.**



COCKTAIL APPETIZERS

Priced Per Pound
Serves 6-8 People

CHARRED EDAMAME **V**

house smoked

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

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

CHIPS & GUAC **V**

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

EDAMAME HUMMUS **V**

nori-salt dusted lavosh, cucumber, smoked paprika olive oil **18/LB**

CHAR-BUFF CAULIFLOWER **V**

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**

SHISHITO PEPPER QUESO **V**

fire roasted shishito peppers & veggies, white queso, tortilla chips **18/LB**

COCKTAIL APPETIZERS

Priced Per Each

BRISKET RANGOONS

chopped five spice bbq brisket, cream cheese, cheddar cheese, dill pickles, red onion, toban djan sweet & sour sauce, Chinese grain mustard aioli, scallion **3/EA**

FREAKY TIKI TAQUITOS

kimchi, jack cheese, Applewood smoked bacon, cilantro, Korean crema, Polynesian pico, shishito pepper queso **3.5/EA**

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce, crispy garlic, scallion, cilantro, toasted cashews, sesame seeds **2.5/EA**

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

MISO MAC DADDY

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

LARGE PLATE BUFFET

Includes 2 Sides
Minimum Quantity of 15 Required Per Selection

*ALOHA BURGER **GF**

flat top seared, Angus beef patty, brioche bun, grilled pineapple, sake braised onions, truffle yuzu & miso aioli, lettuce, tomato **20**
add swiss cheese **1**

HILO HAWAIIAN SANDWICH

chopped five spice bbq brisket, braised bacon, Kings Hawaiian sweet bun, sesame slaw, french fried onions, garlic dill pickle chips, kimchi aioli **21**

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**

SIDES

FURIKAKE FRIES with Sriracha ketchup

SWEET POTATO WAFFLE FRIES **V** with truffle yuzu & miso aioli

SAMBAL FRIED OKRA **V**

SESAME SLAW **V • **GF****

CUCUMBER SUNOMONO **V • **GF****

ROASTED CAULIFLOWER **V • **GF**** 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, vanilla ice cream **5/EA**

V VEGAN

V VEGETARIAN (MEATLESS)

GF 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.
GF 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.