

A photograph of a restaurant interior, likely 'The Optimist', featuring wooden tables, chairs, and a decorative lattice partition. The scene is dimly lit, with warm ambient lighting. The text 'THE OPTIMIST' is overlaid in a gold, serif font, framed by a thin gold border with decorative corner and center elements.

THE OPTIMIST

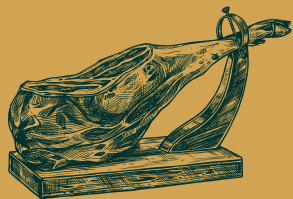
EVENTS KIT



◆ ABOUT

At The Optimist, we grill things. Located over three floors at 239 Hennessy Road, we are a no service-charge Barcelona chic bar and Asador-inspired restaurant which gives an authentically generous Northern Spanish experience.

Join us for a drink at our street-level bar which transports you to early 20th century Southern Europe with vintage detailing, quirky artwork and lush greenery. The softly lit ambience is a perfect place to hang out with amigos over goblets of our signature Spanish-style gin and tonics or delicious hand-crafted cocktails.



WHY THE OPTIMIST?

A venue with multiple levels; The Optimist is ideally suited for those looking for exclusive events. With two separate floors we can easily accommodate large scale private events, affording us much more flexibility for any special requirements you may have in mind.



FLOORPLANS

Capacity

RESTAURANT 1st Floor

Exclusive:

Seated - 78 guests
Standing - 110 guests

Semiprivate Area:

Seated - 47 guests
Standing - Unavailable without
the exclusive hire of the
whole floor

BAR (G/F)

Seated - 50 guests
Standing - 80 guests

TOTAL CAPACITY

Seated - 180 guests

RESTAURANT 2nd Floor

Exclusive:

Seated - 67 guests
Standing - 80 guests

Semiprivate Area 1:

Seated - 48 guests
Standing - Please contact
Events Team

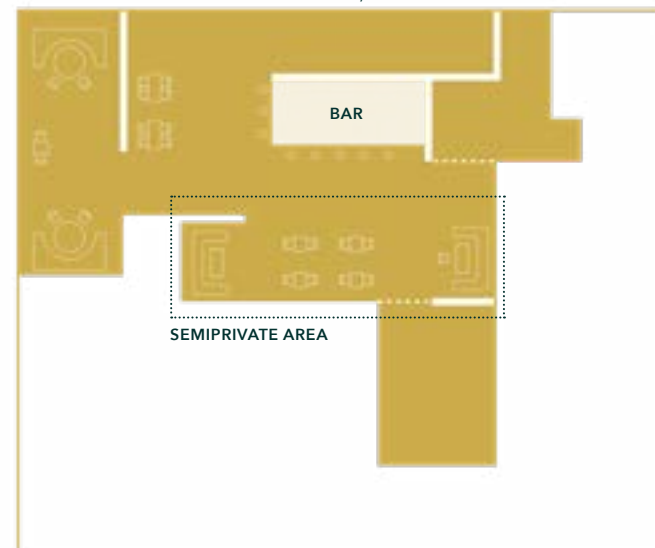
Semiprivate Area 2:

Seated - 40 guests
Standing - Please contact
Events Team

Dining Room:

Seated - 8 guests

G/F



SEMIPRIVATE AREA

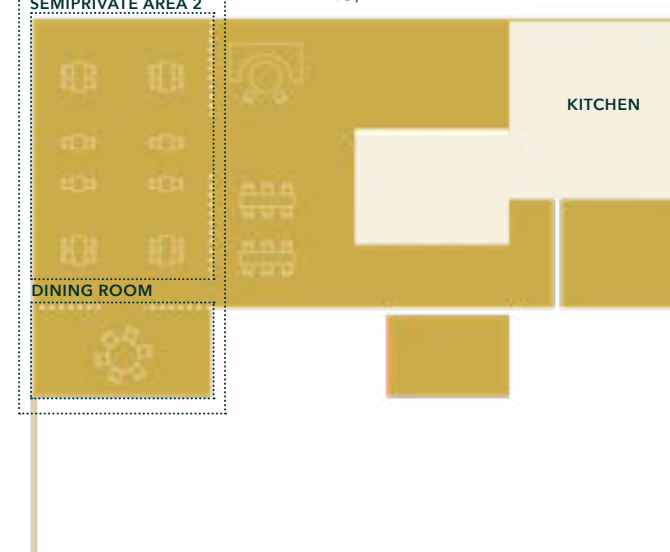
1/F



SEMIPRIVATE AREA 1

SEMIPRIVATE AREA 2

2/F



◆ Group Brunch Menus

We would like to let you know all our brunch dishes have been designed for sharing and are best in the centre of the table, our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones. Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

If the main courses are to be enjoyed individually we will be able to serve up to 12 people, any table of 12 people or above (In this case you could choose up to 3 different main courses for sharing on the table), both starters and main courses will be for sharing and we will need the pre-order at least 72 hours before your brunch.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

We serve brunch every Saturday, Sunday and Public Holiday starting from 12:00pm and last order at 2:30pm, our last drinks order for the free flow package will be 3:00pm.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

GROUP BRUNCH MENU

APERITIVO

Chefs Selection of Market Fresh Salads (v)

&

Mushroom Croquettes

Boletus mushrooms



STARTERS

Gambas "A La Plancha"

Blue prawns grilled on sea salt, kimuchi sauce

&

Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potato, egg

MAIN COURSES

Charcoal Roasted Chicken

Soft herbs, potato

&

Seafood Rice "Al Horno"

Mussels, clams, blue prawns, squid, alioli

&

Grilled Pork Ribs

Wild turkey glaze, cauliflower, broccoli salad

Feel free to change any of your main courses for the table to one of the dishes below:

Mediterranean Whole Seabass "A la Espalda" (add HKD48 per person)

Garlic sauce

Chateaubriand (add HKD68 per person)

Spanish fillet, potato gratin

DULCE

Chefs Dessert Selection

A selection of two of our favourite desserts to share on the table

VEGETARIAN BRUNCH MENU

APERITIVO

Chefs Selection of Market Fresh Salads

&

Table Del Jefe

Manchego & Provolone cheese with olives

STARTERS

Padron peppers

Extra virgin olive oil, Maldon salt

&

Broken Eggs "Huevos rotos"

Boletus mushroom, black truffle, potato, egg



MAIN COURSES

Enokitake Rice

Enokitake mushroom, black truffle

or

Eggplant Shuffle

Roasted eggplant, goat cheese, fresh tomato

DULCE

Chef Dessert Selection

A selection of our favourite desserts for sharing

All courses are designed for sharing on the table family style

◆◆ No service charges. All tips go to our staff. ◆◆

BRUNCH FREE FLOW PACKAGE

FREE FLOW

Paco Garcia Seis

Tempranillo, Rioja, Spain

Artero

Macabeo & Verdejo, La Mancha,
Spain

Prosecco

Belstar, Bisel, Veneto, Italy

Estrella Damn Bottles

Sangria

180 Per Person
(Last order at 3pm)

Our free flow packages are to be enjoyed by our guest with unlimited drinks, one drink per person at a time only, the management might refuse serving alcoholic drinks to any guests that seems clearly intoxicated without prior notice, please drink responsibly.

Still water, sparkling water and coffee are not part of our free flow package, filtered water is available at no charge for all our guests.

A master bill will be presented to the host of the event only, by this, we understand the person in charge of the booking, and The Optimist team will not be responsible of separate payments, the whole bill must be settled by one person only with a maximum of 4 credit cards per party. The Optimist team will not be responsible of collecting individual payments from your group.

Please let us know in advance if you would like to reserve a table at the bar to enjoy our happy hour from 3pm to 7pm, our team will be very happy to accommodate your group.

◆◆ No service charges. All tips go to our staff. ◆◆

◆ Group Lunch Menus

The Optimist has created a range of group lunch packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

GROUP LUNCH MENU A

STARTERS

Selection of Market Cold Cuts

Iberian ham paletilla, chorizo, salami, manchego,
provolone cheese

&

Pintxos (v)

Ensaladilla rusa, tomato, mozzarella

&

Market Seasonal Salads Selection (v)



MAIN COURSES

*Please select one dish per person. For 14 guests and above
we will arrange the dishes for sharing on the table family style.
Vegetarian options available upon request.*

Pumpkin Seed Crusted Salmon

Meuniere sauce, cauliflower gratin

Or

Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potato, egg

Or

Beef 72

Braised beef cannelloni, béchamel sauce, parmesan

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

GROUP LUNCH MENU B

STARTERS

Selection of Market Cold Cuts

Iberian ham paletilla, chorizo, salami, manchego,
provolone cheese

&

Mushroom Croquettes (v)

Boletus mushrooms

&

Market Seasonal Salads Selection (v)



MAIN COURSES

*Please select one dish per person. For 14 guests and above
we will arrange the dishes for sharing on the table family style.
Vegetarian options available upon request.*

Seafood Rice "Al Horno"

Mussels, clams, blue prawns, squid, garlic sauce, alioli

&

Mediterranean Whole Seabass "A la

Espalda" (minimum 2 people)

Garlic sauce

&

Charcoal Grilled Flat Iron Steak

Australian flat iron steak, chimichurri sauce

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

All courses are designed for sharing on the table family style

◆◆ No service charges. All tips go to our staff. ◆◆

◆ Group Dinner Menus

The Optimist has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

GROUP DINNER MENU A

APERITIVO

Mushroom Croquettes (v)
Boletus mushroom



STARTERS

Broken Eggs 'Huevos Rotos'
Iberian ham, chorizo, potato, egg

&

Charcoal Grilled Chorizo Criollo
Chimichurri sauce

MAIN COURSES

Grilled Pork Ribs

Wild turkey glaze, cauliflower, broccoli salad

&

Seafood Rice "Al horno"

Mussels, clams, blue prawns, squid, garlic sauce, alioli

&

Pumpkin Seed Crusted Salmon

Meuniere sauce, cauliflower gratin (Vegetarian option available upon request)

ON THE SIDE

Rocket & Spinach

Salad (v)

Confit tomato, pine nuts, shaved parmesan

&

Charcoal Baked

Rustic Potatoes (v)

Baby potato, garlic, herbs

DULCE

Chef's Dessert

Selection

A selection of two of our favourite desserts to share on the table

GROUP DINNER MENU B

APERITIVO

Spanish Ham "Jamon Iberico 36 months"

STARTERS

Campfire Baked Camembert (v)

Josper baked camembert, almond, strawberry jam

&

Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potato, egg

&

Grilled Galician Octopus

Potatoes, garlic, ajada sauce



MAIN COURSES

Spinach and Goat Cheese

Truffle Cannelloni

(to be ordered one day in advance)

Black truffle, cream, parmesan

&

Chateaubriand

Spanish fillet, potato, spinach, beef gravy

&

Mediterranean Whole Seabass "A la Espalda"

Garlic sauce

ON THE SIDE

Charcoal Grilled

Vegetables (v)

&

Charcoal Baked

Rustic Potatoes (v)

Baby potato, garlic, herbs

DULCE

Chef's Dessert

Selection

A selection of two of our favourite desserts to share on the table

GROUP DINNER MENU C

Please note requires a minimum of 5 days' notice prior as all our seafood are imported.

APERITIVO

Spanish Ham "Jamon Iberico 48 months"

&

Daniel Sorlut Oysters (2 pieces p.p)

Freshly shucked oysters, lemon wedges, bloody mary

STARTERS

Gambas "Al Ajillo"

King prawns, garlic and extra virgin olive oil

&

Grilled Octopus "Pulpo a Feira"

Galician octopus, potatoes, paprika

&

Burrata & Raf Tomato (v)

Stracciatella cheese, selection of Spanish tomato, extra virgin olive oil

&

Charcoal Grilled Chorizo Criollo

Chimichurri sauce



MAIN COURSES

Turbot "Guetaria"

Whole turbot charcoal grilled in garlic sauce

&

Tomahawk Steak

Australian rib eye angus beef

ON THE SIDE

Charcoal Grilled

Vegetables (v)

&

Charcoal Baked

Rustic Potatoes (v)

Baby potato, garlic, herbs

DULCE

Chef's Dessert

Selection

A selection of two of our favourite desserts to share on the table

All courses are designed for sharing on the table family style

◆◆ No service charges. All tips go to our staff. ◆◆

VEGETARIAN DINNER MENU
All courses are designed for sharing on the table family style

420
p.p.

APERITIVO

Mushroom Croquettes

Boletus mushrooms

STARTERS

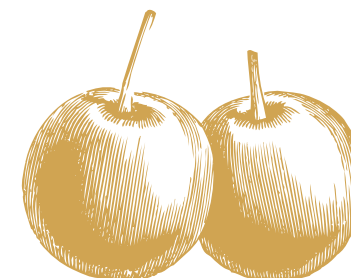
Padron Peppers

Extra virgin olive oil, Maldon salt

&

Burrata & Raf Tomato

Burrata cheese, raf tomatoes, yellow tomatoes, extra virgin olive oil



MAIN COURSES

Spinach and Goat Cheese Truffle

Cannelloni (to be ordered one day in advance)

Black truffle, cream, parmesan

or

Eggplant Shuffle

Roasted eggplant, tomato, goat cheese, pine nuts, pesto sauce

ON THE SIDE

Rocket & Spinach Salad

Confit tomato, pine nuts, raisins, shaved parmesan

&

Charcoal Baked

Rustic Potatoes

Baby potato, garlic, herbs

DULCE

Chef's Dessert Selection

A selection of two of our favourite desserts to share on the table

◆◆ No service charges. All tips go to our staff. ◆◆

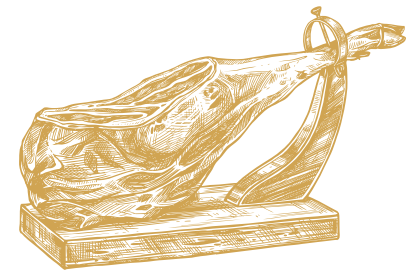
◆ Group Canapé Menus

The Optimist has created a range of canapes to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event. All our canape menus will require one menu per one person only to ensure the quantity is sufficient, and the party will be charged for as many guests as counted.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

STANDING COCKTAIL

• Light bite menu A HKD 260 per person
(Please choose 4 cold options, 4 hot options and 1 dessert). This menu will be served in 1 hour.

• Light bite menu B HKD 380 per person
(Please choose 6 cold options, 6 hot options and 2 dessert). This menu will be served in 1.5 hour

All courses will be served in bite size portion

COLD

Cold pintxos and canapes to start

Salmorejo Shots (v)

Chilled tomato soup from Cordoba

Pintxos Iberian "Paletilla" ham

Iberian ham, tomato, toast

Spanish Omelette "Tortilla de patata"

Eggs, potato, garlic Alioli

Tuna Tataki

Red tuna, almonds cream, ito togarashi, Japanese dressing

Tuna Tartare

Tuna, avocado, seaweed, Japanese dressing

Pintxos Crab Salad

Surimi, lettuce, egg, mayonnaise

Caprese Skewer (v)

Mozzarella, tomato, basil pesto

HOT

All of our favourite hot canapés to share

Ham Croquette

Iberian ham

Boletus Croquette (v)

Boletus mushroom

Chicken Skewer

Herbs marinated

Flat Iron Steak

Australian flat iron steak, chimichurri sauce

Eggplant Fries (v)

Deep fried aubergine, honey, garlic, kimuchi sauce

Garlic Prawns

Alioli, paprika

Padron Peppers (v)

Peppers, extra virgin olive oil, Maldon salt

Iberian Pork Skewer

"Pincho Muruno" Iberian presa, adobo marinade

SWEET TREATS

All of our favourite hot canapés to share

Chocolate Brownie

Walnuts and chocolate sauce

Flan

Egg flan, lemon cream, almond crunch

OPTIONAL COLD STATIONS

Please choose any of the options below to compliment your canapés

Bread Station HKD35 per person

Baguette, ciabatta, grand champagne

Manchego Cheese or Provolone HKD600 per kilo

Selection of cheeses

Salad Buffet HKD128 per person

Selection of three salads to accompany your canapés

Salad & Cold Cuts Buffet HKD188 per person

Salads, cold cuts & cheeses to ensure all your guests are satisfied. Serrano shoulder ham, Spanish Chorizo, Salami, Manchego cheese & Provolone cheese.

All courses are designed for sharing on the table family style

◆◆ No service charges. All tips go to our staff. ◆◆

BEVERAGES PACKAGES

OPTION A

Artero

Macabeo, Verdejo, La Mancha, Spain

Paco Garcia Seis

Tempranillo, Rioja, Spain

Prosecco Belstar

Estrella Damm Bottled Beer

240 P.P. 2 HOURS
FREE - FLOW
(90 for an additional hour)

OPTION B

Please note requires a minimum of 3 days' notice prior to your booking to order

Valdesil

Godello, Valdeorras, Spain

Luis Cañas Reserva

Tempranillo, Garnacha, Graciano, Rioja, Spain

Prosecco Belstar

Estrella Damm Bottled Beer

House Spirits and Mixers
(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)

320 P.P. 2 HOURS
FREE - FLOW
(100 for an additional hour)

OPTION C

Please note requires a minimum of 3 days' notice prior to your booking to order

Pazo De Señorans

Albariño, Galicia, Spain

Tinto Figuero 12 Crianza

Tempranillo, Ribera del Duero, Spain

Prosecco Belstar

Estrella Damm Bottled Beer

House Spirits and Mixers
(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)

420 P.P. 2 HOURS
FREE - FLOW
(130 for an additional hour)

◆◆ No service charges. All tips go to our staff. ◆◆

NON-ALCOHOLIC BEVERAGE PACKAGE

FREE FLOW

Seasonal Juices

Soft Drinks

100 P.P. 2 HOURS
FREE - FLOW
(40 for an additional hour)

◆◆ No service charges. All tips go to our staff. ◆◆