



HAMPTONS

SYDNEY





WELCOME ONBOARD HAMPTONS SYDNEY

The most boutique floating event space to hit Sydney Harbour, Hamptons Sydney boasts large open-plan spaces spread across two unique levels.



HAMPTONS SYDNEY CHARTER RATES

Charter Hire:

November - February \$1590 per hour

March - April \$1190 per hour

May - August \$990 per hour

September - October \$1190 per hour

WHARF FEES

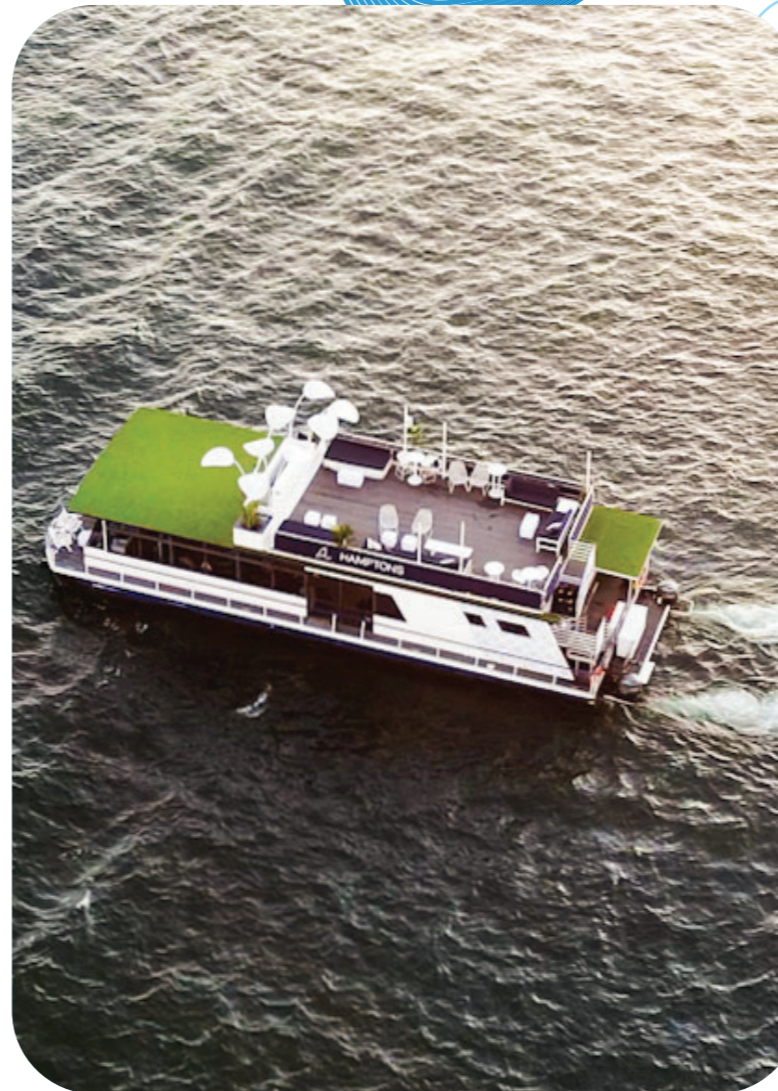
Pick-up and drop-off wharf fees apply to all wharves, charged at \$75 for each booking. Additional charges may apply for pick-up and drop-off from outer CBD wharves and further.

CREW + SECURITY COSTS

Vessel hire is inclusive of crew and operating costs for up to 60 guests. For events exceeding 60 guests, an extra crew member will be required for up to/every additional 10 guests. This is billed at \$250 per crew member on the basis of a 4 hour charter. Security guards may be required for 18th and 21st birthdays, billed at \$380 per guard on the basis of a 4 hour charter.

HAMPTONS AQUA GOLF

An iconic component of Hamptons Sydney, why not add our infamous Aqua Golf to your event. With the use of environmentally sustainable, biodegradable golf balls and a floating green, enjoy this experience at \$480 setup/hire, \$60 club rental and \$4 per ball.





VESSEL SPECIFICATIONS

Captivating guests with her stunning wrap around glass windows, Hamptons Sydney is a purpose-built vessel, designed for welcoming patrons across two spacious levels. With a dual hull stretching across a wide beam of 7 metres, stability and grace is enjoyed whilst navigating the waters of Sydney Harbour.

Exhibiting premium finishes, designer touches, warmth and glow, her lower level consists of a large interior saloon, bar, outdoor decking areas and swimming platform; whilst her upper level reflects an open-air rooftop deck furnished with custom beach club sun lounges.

With a modern sound system, wireless microphone, built-in television, DJ/ live entertainment booth and a commercial galley, guests can transform this unique space to suit any occasion or theme.

Maximum capacity of 95 guests.





HAMPTONS
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**THE DINING
EXPERIENCE**



DINING OPTIONS

Why not add one of our tantalising share platters to your canape or BBQ Selection? Our chefs use only the finest ingredients to create magical culinary experiences.

BRIDGEHAMPTON 5 x *Classic canapes*

\$49pp

WESTHAMPTON 5 x *Classic canapes*

1 x *Substantial*
1 x *Dessert*

\$69pp

SOUTHAMPTON 5 x *Classic canapes*

1 x *Substantial*
1 x *Signature*
1 x *Dessert*

\$79pp

EAST HAMPTON 5 x *Classic canapes*

2 x *Substantial*
1 x *Signature*
2 x *Dessert*

\$89pp

Minimum spend requirement \$2500
BYO catering is available at \$15pp (minimum 60 guests) +
a fee of \$600 for use of galley and crew assistance.

\$10.00pp

COLD CLASSIC CANAPES

- Huon smoked salmon blini, chive, dill, crème fraiche
- Beetroot, zucchini, quinoa fritters, yogurt mint **V**
- Fijian coconut ceviche, snapper, lime, coriander, chili **GF**
- Peking duck sesame pancakes, shallot, cucumber, hoisin
- Beetroot gin cured ocean trout, smoked yogurt, cucumber relish **GF**
- Smoked sweet potato hummus, pita chips, brown butter **V or VE**
- Chilled prawns, harissa aioli, lime **GF**
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa **GF**
- Thai chicken larb salad, nam jim, toasted peanuts, baby gems **GF, N**
- Snapper sashimi, ponzu, cucumber **GF**
- Olive tapenade, confit tomato, charcoal activated bread, **GF, VE**
- Roast pumpkin, goats cheese, thyme, crepes, pine nuts **V**
- Date, smoked feta, pistachio **V**
- Nori squares, avocado, ginger, shallot, wasabi **GF, VE**
- Haloumi, cherry tomato, basil leaves, balsamic **GF, V or VE**
- Watermelon, dukha feta, lemon dressing **V**
- Roast beef, béarnaise, potato rosti **GF**
- Parmesan polenta basil bites **GF, V or VE**
- Smoked pumpkin, tahini sauce, nuts n seeds **V**



WARM

CLASSIC CANAPES

\$10.00pp

- Corn fritters, spicy tomato relish, avo smash **V**
- Pork belly crispy, cauliflower, pomegranate molasses **GF**
- Pork fennel meatballs, tomato ragu, parmesan **GF**
- Mexican chicken mole tostada, guacamole, Pico de Gallo
- Chorizo, whipped feta, brioche toast
- Karaage chicken, aioli, nori **GF**
- Golden crunchy new potatoes, curry salt, aioli **V or VE**
- Wild mushroom duxelles tarts, truffle oil, pecorino **V or VE**
- Prawn lollipops, kaffir, lime butter **GF**
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame, bamboo skewers **GF**
- Pulled chicken, crisp curry leaves, wonton crisp
- Prawn ceviche with yuzu aioli **GF**
- Haloumi, pea fritters w smoky aioli **V**
- Lamb kofta, yogurt, dukkha salt **N**
- Salt n Pepper squid, fennel dust, lemon aioli **GF**
- Cauliflower, parmesan, cheddar, thyme arancini **V or VE**
- Asian spring rolls, spicy plum dipping sauce **V**
- Rodriguez bros chorizo, potato crisps, saffron aioli
- Chicken, corn, house made sausage rolls, tomato jam
- Spiced lamb tart w za'atar yogurt, mint dill nuts **N**
- Falafel with hummus, dukkha **VE, N**





SUBSTANTIAL CANAPES

Classic fish n chips, tartare, lemon, mushy peas

Chicken san choy bow w baby lettuce cups

Lamb mezze burger, tzatziki, lettuce, tomato

Braised lamb shoulder, quinoa, chickpea, pomegranate, parsley **GF**

Wild mushroom truffle risotto, parmesan, rocket **GF, V or VE**

Thai green chicken curry, jasmine rice, fragrant herbs **GF**

Wagyu mini beef burger, cheese, house pickles, milk buns

Pulled pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Vegan tacos, slaw, salsa, coriander, cauliflower **VE**

Moroccan eggplant, tomato, cous cous, preserved lemon, riata **V or VE**

Wagyu pastrami Reuben sandwich, cheese, kraut

Risoni pasta, zucchini, olive, fetta, chili, herbs **V or VE**

Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian

Ocean trout crusted w gremolata, labneh

\$16.00pp



SIGNATURE CANAPES

Soft shell crab slider, green mango, nam jim on a charcoal bun

Sticky pork, betel leaves, crispy shallot, palm sugar, chili

Tuna tartare, avocado, wasabi, baby gem lettuce cups

Fijian coconut ceviche, snapper, lime, coriander, chili, papaya

Oysters x 3pp (watermelon, raspberry vinegar mignonette
or shallot red wine vinegar or nori ponzu)

*Grilled lobster tails, café de paris butter (market price, please enquire) **GF**

\$17.00pp





DESSERT CANAPES

- Salted chocolate pistachio brownie **N**
- Sour lemon lime tart
- Berry polenta cake
- Chia, coconut, passionfruit spoons **DF, GF, VE, N**
- Avocado cacao mousse **DF VE GF**
- Pecan pie
- Rhubarb vanilla tart
- Apple crumble
- Brownie cheesecake
- Chocolate salted caramel tart

\$9.00pp

Cake corkage of \$3pp is applicable should you wish to bring your own cake onboard



GOURMET BBQ DISHES

- Grilled market fish, papaya, coconut lime chili **GF**
- Beef sliders, American cheese, pickles
- BBQ chorizo, hummus, pomegranate **GF**
- BBQ chicken, smoked tomato tarragon vinaigrette **GF**
- Lamb skewers, chimichurri sauce **GF**
- Pork and fennel sausages **GF**
- Miso salmon, pickled ginger, sesame cucumber **GF**
- Vegan burger, kale slaw, cauliflower, hummus **VE**
- Grilled lobster tails, café de paris butter (market price, please enquire) **GF**

\$16.50pp

Optional extra:

Canapes can be added to the BBQ selection

SAILORS BBQ

**1 BBQ dish
+ 1 Vegetarian
+ 1 Salad**

\$45pp

CAPTAINS BBQ

**2 BBQ dishes
+ 1 Vegetarian
+ 2 Salads**

\$65pp

BBQ menu includes condiments + organic sourdough bread
BBQ dish can be split 50/50 - extra \$5 per split per person



SALADS

- Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yoghurt dressing **GF**
- Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing **GF**
- Quinoa, mint, tomato, lemon oil, tabouli
- Smoked trout, new potatoes, sour cream, chives **GF**
- Chermoula potato salad with crispy chorizo, sweet corn, olives **GF**
- Super greens, tamari seeds, broccolini, beans, preserved lemon and herb labneh **GF**

\$13.50pp

VEGETARIAN DISHES

- Grilled corn, manchego cheese, smoked paprika
- Charred broccolini, mint and almonds
- Haloumi, parsley lemon caper chili salad
- Roasted root vegetables, salsa verde

\$13.50pp



GRAZING PLATTERS

Mediterranean \$200

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips **V**

Cured Meats \$250

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

Fromage \$250

Australian cheese selection, fruit, quince paste, breadbasket, lavosh

Fruit \$150

Selection of seasonal fresh fruit

Each platter serves approximately 10-15 guests





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**THE
DRINKING
EXPERIENCE**



DRINKING OPTIONS

Why not add a welcome cocktail,
starting from \$16pp?

Large selection of top shelf spirits,
premium wines and champagne
are also available.

BROOKLYN

*All inclusive of premium tap
beers, wines, ciders, seltzers,
soft drinks & juices*

\$18PP Per Hour

MANHATTAN

*Includes Brooklyn Package
plus sparkling wine & premium
house spirits*

\$24PP Per Hour

ON CONSUMPTION

Cash bar or bar tab



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BAR MENU





Cocktails

Aperol Spritz <i>Prosecco, Aperol, Soda Water</i>	\$21
Pimm's Cup <i>Pimm's, Ginger Ale, Lemonade</i>	\$21
Margarita <i>Tequila, Triple Sec, Lime Juice</i>	\$23
Espresso Martini <i>Vodka, Kahlua, Sugar Syrup, Espresso</i>	\$23
Mojito <i>Rum, Lime Juice, Soda Water, Sugar Syrup, Mint</i>	\$23
Hampton's Cinque Terre Spritz <i>Vodka, Aperol, Peach Liqueur, Lemon</i>	\$23
Strawberry Daiquiri <i>Bacardi, Strawberry Liqueur, Lime Juice, Sugar</i>	\$23
Negroni <i>Gin, Campari, Vermouth</i>	\$25
Long Island Iced Tea <i>Vodka, White Rum, Tequila, Gin, Triple Sec, Sugar Syrup, Lemon Juice, Coke</i>	\$28
Old Fashioned <i>Rum, Angostura Bitters, Sugar, Water</i>	\$28



CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV 750mL	\$35/\$199
Dom Pérignon Vintage 750mL	\$560
Krug Grande Cuvée 750mL	\$620

BOTTLE SERVICE

Armand de Brignac (Ace of Spades) Gold 750mL	\$1300
Dom Pérignon Vintage - Magnum 1.5L	\$1600
Veuve Clicquot Yellow Brut NV - Jeroboam 3L	\$1500
Veuve Clicquot Yellow Brut NV - Methuselah 6L	\$2600
Veuve Clicquot Yellow Brut NV - Balthazar 12L	\$4800



VODKA

Grainshaker (Australia)	\$11.90
Absolut	\$12.90
Belvedere	\$16.90
Grey Goose	\$17.90

GIN

Forty Spotted (Australia)	\$11.90
Tempus Two Shiraz Gin	\$15.90
Hendrick's	\$16.90
Four Pillars	\$17.90

TEQUILA

Cazadores Blanco	\$11.90
1800 Reposado	\$15.90
Patrón Añejo	\$18.90
Don Julio 1942	\$34.90



RUM

Havana Club	\$11.90
Bacardí	\$13.90
Brix Spiced (Australia)	\$17.90
Diplomático	\$21.90

WHISKEY

Chivas Regal 12YO	\$11.90
Glenfiddich 12YO	\$17.90
Laphroaig 10YO	\$20.90
Macallan 12YO Triple Cask Matured	\$24.90
Lark Classic Cask (Australia)	\$31.90
Glenmorangie 18YO	\$34.90

COGNAC

Hennessy VS	\$17.90
Rémy Martin XO	\$38.90
Martell XO	\$43.90





WHITE

Tempus Two / Sauvignon Blanc	\$11.90
Tempus Two / Pinot Gris	\$11.90
Cape Mentelle / Chardonnay / Margaret River	\$14 / 74
Cape Mentelle / Sauvignon Blanc / Margaret River	\$14 / 74

RED

Cape Mentelle Trinders / Shiraz Cabernet / Margaret River	\$14 / 74
Cape Mentelle / Shiraz / Margaret River	\$79

ROSE

Cape Mentelle / Rosé / Margaret River	\$11.90
Whispering Angel / Rosé	\$16 / 90

SPARKLING

Tempus Two / Prosecco / South Australia (Tap)	\$11.90
Lemsecco Spritz	\$11.90
Chandon Garden Spritz	\$11.90
Chandon Blanc de Blancs / Chardonnay / Yarra Valley	\$14 / 74

BEER

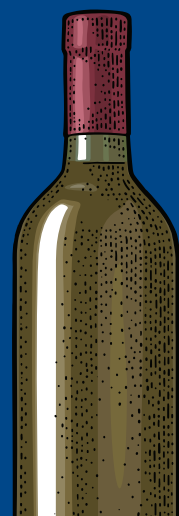
Balter Captain Sensible	\$11.90
Heaps Normal	\$11.90
Somersby Cider	\$11.90
4 Pines Pacific Ale (Tap)	\$12.90
Peroni (Tap)	\$13.90
Brookvale Ginger Beer (Tap)	\$15.90

SELTZER / MIXERS

Fellr Seltzer (Tap)	\$12.90
Soft Drinks and Juices	\$4.90

Hampton's Lounge Packages

Bridgehampton	\$1495
<i>Belvedere 700ml, Veuve Clicquot 750ml, Mixers, 1.5L Cocktail Pitcher & Grazing Platter</i>	
Westhampton	\$1995
<i>Belvedere 1.75L, Veuve Clicquot 750ml, Mixers, 1.5L Cocktail Pitcher & Grazing Platter</i>	
Southampton	\$2795
<i>Belvedere 1.75L, Veuve Clicquot 1.5L, Mixers, 2 x 1.5L Cocktail Pitchers & Grazing Platter</i>	
East Hampton	\$2495 <small>(min spend)</small>
<i>Customised Upon Request</i>	





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