



HAMPTONS

SYDNEY





WELCOME ONBOARD HAMPTONS SYDNEY

The most unique event space to hit Sydney Harbour.
Boasting two open-plan floors with over 200 square meters
to explore and take in the ever-changing Sydney Harbour vista.





HAMPTONS SYDNEY CHARTER RATES

April - September
Hourly Rate \$ 990

October - March
Hourly Rate \$ 1390

October - March
Friday - Sunday
Hourly Rate \$ 1590

**Public holidays additional 15% charged
*April- September Min 3 hour charter
October- March Min 4 hour charter

WHARF FEES

Pick up and drop off wharf fees apply to all wharfs charged at \$75 for each booking. Additional charges may apply to outer CBD pick up and drop offs.

STAFFING COSTS

Boat hire is all inclusive of staff and operating costs up to 60 guests. For larger functions we recommend one additional staff for every 10 guests. Extra staff charged at \$250 per staff member per 4-hour cruise.



VESSEL SPECIFICATIONS

- * Modern surround sound stereo on both levels with microphone
- * 2 Bars in operation for larger groups and events
- * Dj or live music, variety of entertainment available
- * Vessel is 23m or 75ft long and 6m wide, 4 entertaining spaces
- * Pick up from any CBD wharfs or use a stationary event space
- * Large commercial kitchen onboard
- * Bathrooms are wheelchair accessible
- * Adaptable vessel, can transform to suit every occasion or theme

Hamptons Sydney is a purpose-built pontoon vessel, designed for large groups split over two levels. Having two hulls and a wide beam of 7m gives her great stability and ample space for large events.

The lower level consists of two outdoor decking areas, a large interior main saloon with full wrap around glass windows.

The toilets are spacious and wheelchair accessible.

The upper level consists of a large open deck space ideal for taking in Sydney Harbour. It is transformable to suit every occasion.

A large platform located at the stern of the vessel allows guests to swim in the warmer months.







FOOD TASTING

The dining experience onboard Hamptons Sydney is all prepared by our expert in-house chefs. We serve only freshly caught seafood, locally sourced vegetables and free range when available. Our food is prepared for ease of choice, with that in mind don't hesitate to make some special requests.



HARBOUR SELECTION \$ 45 PP

Choose 5 Canapés
from Classic canapé menu

KIRRIBILI SELECTION \$ 60 PP

Choose 7 Canapés:
5 Classic +
+ 1 substantial + 1 dessert

DOUBLE BAY SELECTION \$ 80 PP

Choose 8 Canapés:
4 Classic + 1 Signature
+ 2 substantial + 1 dessert

*Additional Canapé items can be purchased
\$2,500 minimum spend*



CLASSIC CANAPES



COLD

Fijian ceviche, lime, coconut, coriander, chili

Huon smoked salmon blini, chive, dill, crème fraiche - GF

Peking duck sesame pancakes, shallot, cucumber, hoisin

Citrus cured ocean trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Chilled prawns, harissa aioli, lime

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Chicken larb salad, nam jim, toasted peanuts

Eggplant, tarragon caviar, crostini - V

Roast pumpkin, goats cheese, thyme, crepes, pine nuts - V

Hot Smoked trout, avocado, baby gems, seaweed - GF

Nori squares, avocado, ginger, shallot, wasabi - V - GF

Haloumi, cherry tomato, basil leaves, balsamic - V - GF

Red onion jam, goats cheese tart - V - GF

Seared beef, béarnaise, potato rosti - GF

Parmesan polenta basil bites - V - GF

Pepronata, pecorino, olive tapenade baguette - V

WARM

- Corn fritters, spicy tomato relish, avo smash - V
- Karaage chicken, green onion, nori cones
- Golden crunchy new potatoes, curry salt, aioli - V - GF
- Wild mushroom duxelles tarts, truffle oil, pecorino - V
- Prawn lollipops kaffir lime butter - GF
- Scallop in half shell, cauliflower puree, crispy chicken skin crumb
- Teriyaki beef, lemongrass, sesame bamboo skewers - GF
- Pulled chicken, crisp curry leaves, wonton crisp
- Chickpea fritters, tatziki, chili jam - V - GF
- Crispy brussel sprouts, vincotto, mustard - V - GF
- Lamb kofta, yogurt, dukha salt - GF
- Salt n Pepper Squid, fennel dust, lemon aioli - GF
- Cauliflower, aged cheddar, thyme arancini
- Asian spring rolls, with spicy plum dipping sauce
- Rodriguez bros chorizo potato crisps, saffron aioli - GF
- Chicken corn fennel house made sausage rolls, tomato jam



SUBSTANTIAL CANAPES



Classic fish n chips, tartare, lemon, mushy peas

Buffalo wings, ranch dressing, celery, carrot

Braised lamb shoulder, quinoa, chickpea,
pomegranate molasses & parsley - GF

Wild mushroom risotto, parmesan, rocket - V

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

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

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

Fish tacos, baja sauce, slaw

Moroccan eggplant salad, cous cous, preserved lemon, fried herbs - V

Beef bourguignon, potato puree, root vege - GF

Risoni pasta, zucchini, olives, fetta, chili oil, herbs - V

Paella pans, chicken, chorizo, seafood, pea, lemon or vegetarian - GF



SIGNATURE CANAPES

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

Soft Shell Crab Slider, green mango, nam jim on charcoal bun

Tuna Tartare, avocado, squid ink tapioca cracker - GF

Oysters - Nori ponzu gel or Sweet lemon and shaved fennel



DESSERT CANAPÉS

Salted chocolate brownie

Spiced orange polenta cake - GF

Sticky fig friands - GF

Berry, vanilla brulee

Sour lemon-lime tart

Avocado Cocoa mousse - GF

Chia, coconut, passionfruit puddings – DF + GF

Gourmet BBQ

SAILORS BBQ - \$40 PP

1 bbq dish + 1 Veg
+ 1 salad

CAPTAINS BBQ - \$60 PP

2 bbq dishes + 1 Veg
+ 2 salad

BBQ menu includes condiments + organic sourdough bread

BBQ DISHES

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

Bbq chorizo, preserved lemon gremolata - GF

Chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Pork and fennel sausages - GF

Miso salmon, sautéed kale, pickled ginger

Optional extra:

Canapes can be added to the BBQ selection

\$2,500 Minimum spend





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

Individual cost \$10

VEGETARIAN DISHES

Grilled corn, manchego cheese, smoked paprika

Charred broccolini, mint and almonds

Haloumi, parsley lemon caper chili salad

Roasted root vegetables, salsa verde

GRAZING PLATTERS

Mezze platter:

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fatoush, pita chips - V - PP

Cured meats:

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

Fromage plate:

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

Dessert Platter:

Selection of brownie, polenta cake gf, sticky fig friands, vanilla brulee tart

Fruit Platter:

Selection of in season fresh fruit -

Grazing plates can be ordered for a minimum of 10 guests when Starting from \$150 per platter





DRINKING OPTIONS

Onboard Hamptons we have hand picked the finest selection of local and imported drinks. Seasonal craft beers and wines will change occasionally to reflect our dining experience.

ON CONSUMPTION BAR

Min spend \$1500
This can be cash bar, or bar tab

ATHOL BAY PACKAGE

\$ 18 PP per hour

All inclusive of premium tap beers, wines, ciders, softdrinks & juices

WATSONS BAY PACKAGE

\$ 24 PP per hour

All inclusive of premium spirits, sparkling, tap beers, craft beers, ciders, wines & juices

ADDITIONAL EXTRAS

Why not add a welcome cocktail on arrival - From \$16pp

Large selection of top shelf spirits and Champagne available, we also have a premium wine selection on offer. Enquire for further pricing.

**Minimum pax requirements for drinks packages and cocktail barman - 50 people
Groups under 50 will incur extra charges POA*





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