# 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

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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.



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.

- \* Modern surround sound stero 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

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

KIRRIBILI SELECTION \$ 60 PP

#### **DOUBLE BAY SELECTION \$ 80 PP**

Choose 5 Canapés from Classic canapé menu Choose 7 Canapés: 5 Classic +

+1 substantial + 1 dessert

Choose 8 Canapés:

4 Classic + 1 Signature + 2 substantial + 1 dessert

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





#### 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

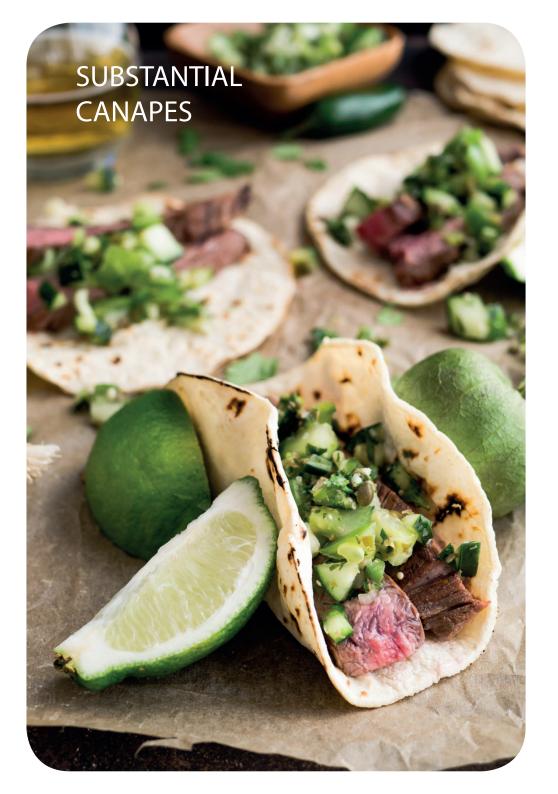
Cauliflower, aged cheddar, thyme arancini

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





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

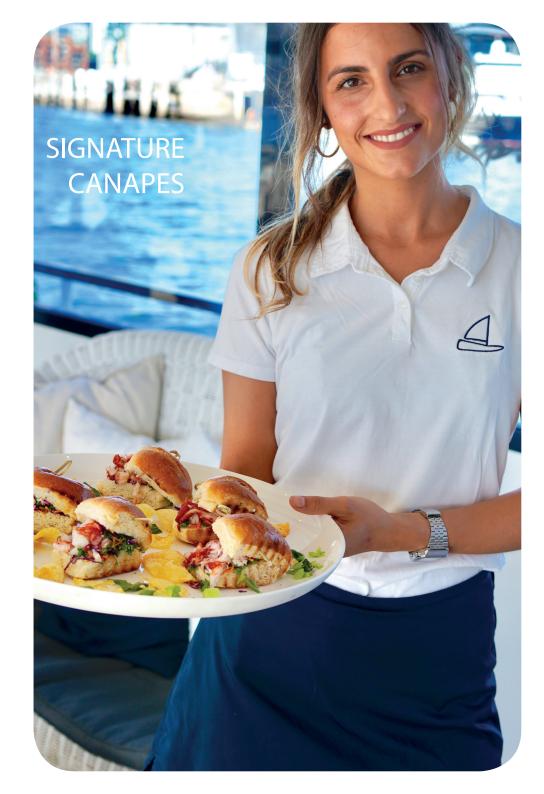
Paella pans, chicken, chorizo, seafood, pea, lemon or vegetarian - GF

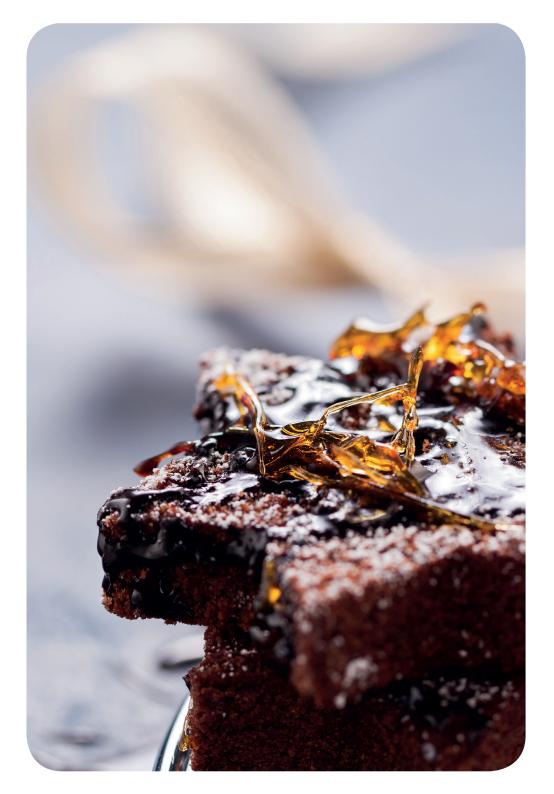
Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

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 Cocao mousse - GF

Chia, coconunt, 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

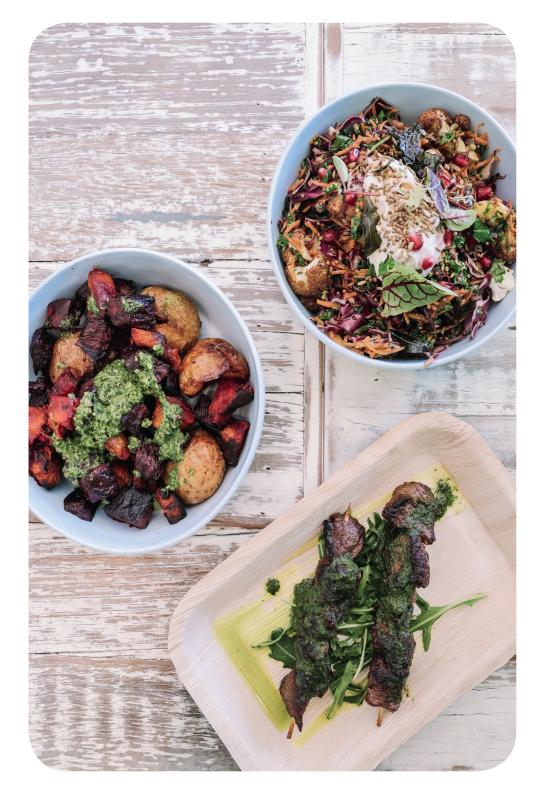
Pork and fennel sausages - GF

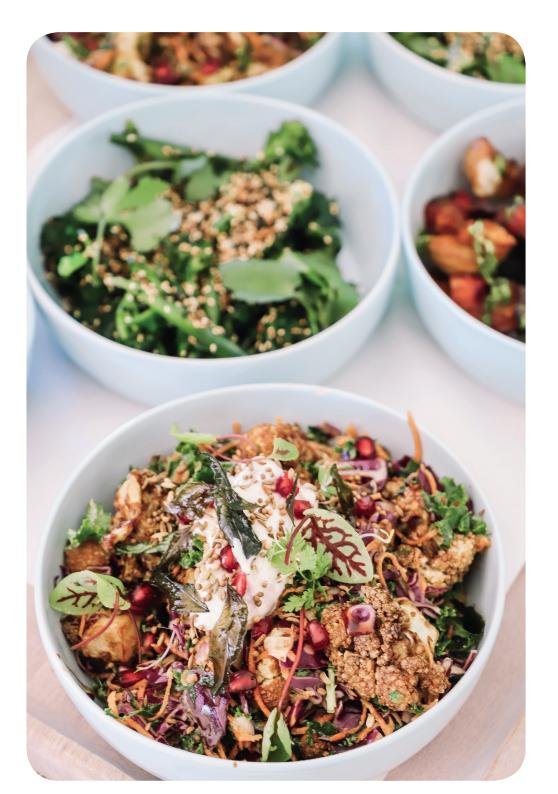
Miso salmon, sautéed kale, pickled ginger

#### 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, proscuito 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 availabe, we aslo 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



