









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.







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.

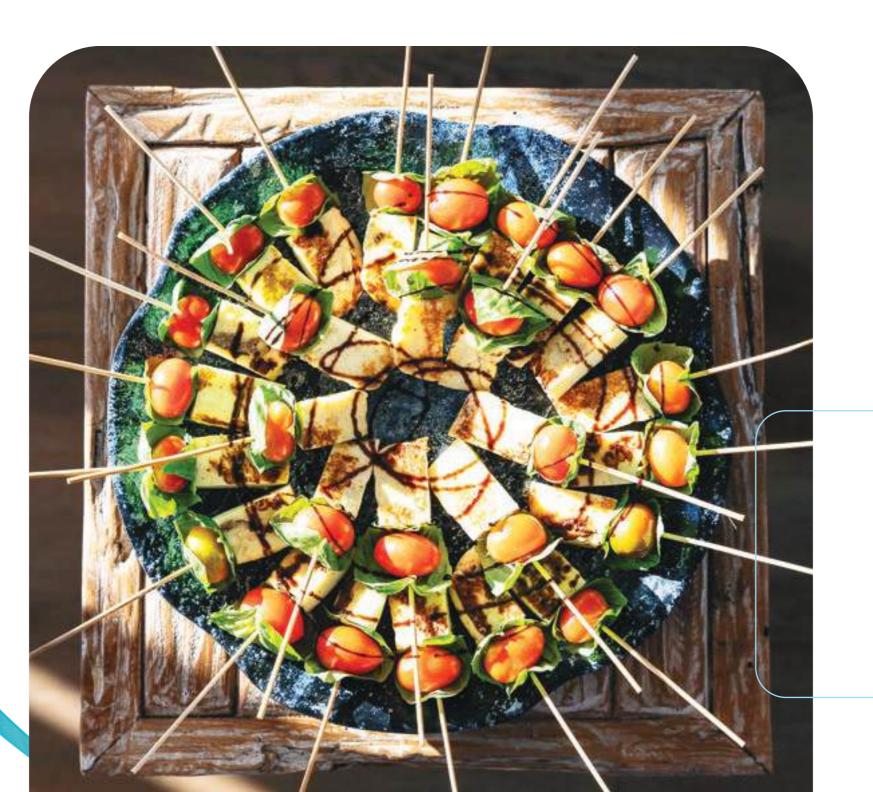














DINING **OPTIONS**

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.



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

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 \

Lamb kofta, yogurt, dukkha salt N

Salt n Pepper squid, fennel dust, lemon aioli GF

Cauliflower, parmesan, cheddar, thyme arancini ∨ or ∨E

Asian spring rolls, spicy plum dipping sauce \

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

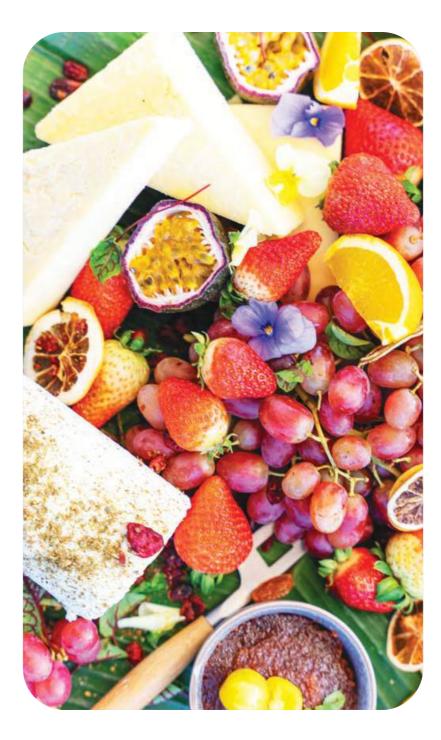
Risoni pasta, zucchini, olive, fetta, chili, herbs V or VE

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 appliacable 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

CAPTAINS BBQ

1 BBQ dish + 1 Vegetarian 2 BBQ dishes + 1 Vegetarian

+ 1 Salad

+ 2 Salads

\$45pp

\$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 ∨

Cured Meats \$250

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

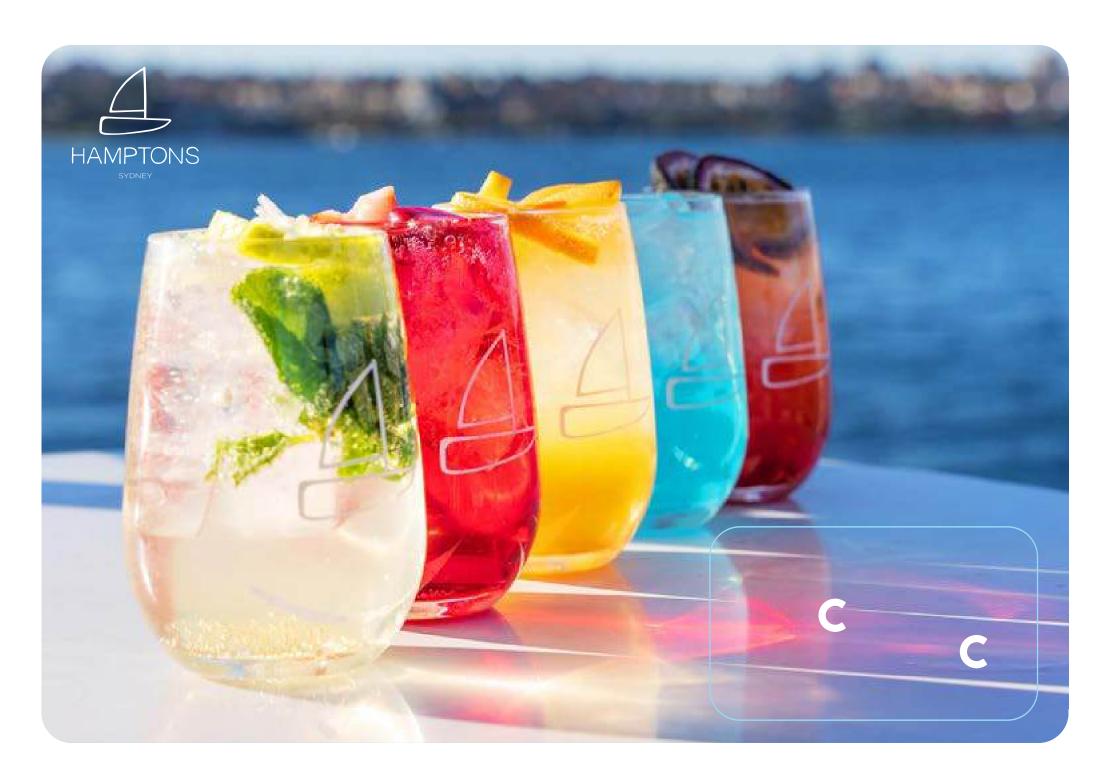
Fromage \$250

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

Fruit \$150

Selection of seasonal fresh fruit

Each platter serves approximately 10-15 guests









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

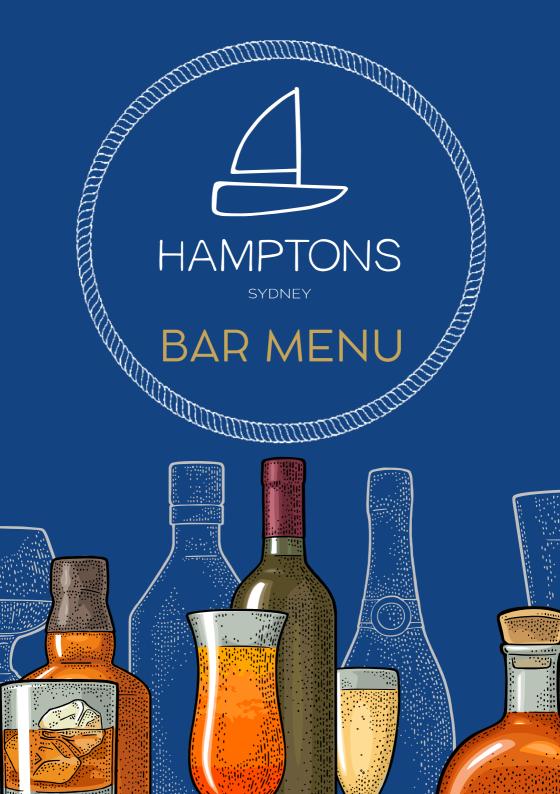
ON CONSUMPTION

Cash bar or bar tab

OPTIONS

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

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









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

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV /50mL	\$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

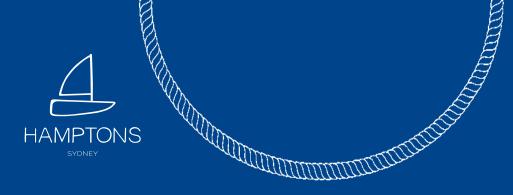








VODKA		RUM	
Grainshaker (Australia)	\$11.90	Havana Club	\$11.90
Absolut	\$12.90	Bacardĺ	\$13.90
Belvedere	\$16.90	Brix Spiced (Australia)	\$17.90
Grey Goose	\$17.90	Diplomático	\$21.90
GIN		WHISKEY	
Forty Spotted (Australia)	\$11.90	Chivas Regal 12YO	\$11.90
Tempus Two Shiraz Gin	\$15.90	Glenfiddich 12YO	\$17.90
Hendrick's	\$16.90	Laphroaig 10YO	\$20.90
Four Pillars	\$17.90	Macallan 12YO Triple Cask Matured	\$24.90
		Lark Classic Cask (Australia)	\$31.90
TEQUILA		Glenmorangie 18YO	\$34.90
Cazadores Blanco	\$11.90		
1800 Reposado	\$15.90	COGNAC	
Patrón Añejo	\$18.90	Hennessy VS	\$17.90
Don Julio 1942	\$34.90	Rémy Martin XO	\$38.90
		Martell XO	\$43.90





WHITE		BEER		
Tempus Two / Sauvignon Blanc	\$11.90	Balter Captain Sensible	\$11.90	
Tempus Two / Pinot Gris	\$11.90	Heaps Normal	\$11.90	
Cape Mentelle / Chardonnay / Margaret River	\$14 / 74	Somersby Cider	\$11.90	
Cape Mentelle / Sauvignon Blanc / Margaret River	\$14 / 74	4 Pines Pacific Ale (Tap)	\$12.90	
		Peroni (Tap)	\$13.90	
RED		Brookvale Ginger Beer (Tap)	\$15.90	
Cape Mentelle Trinders / Shiraz Cabernet / Margaret River	\$14 / 74			
Cape Mentelle / Shiraz / Margaret River	\$79	SELTZER / MIXERS		
		Fellr Seltzer (Tap)	\$12.90	
ROSE		Soft Drinks and Juices	\$4.90	
Cape Mentelle / Rosé / Margaret River	\$11.90	4. 4. 2 P. C.		
Whispering Angel / Rosé	\$16 / 90	Hampton's Rounge L Bridgehampton	2 acrages \$1495	
		Belvedere 700ml, Veuve Clicquot 750ml, Mixers, 1.5L Cockt	\$1175	
SPARKLING		Westhampton	\$1995	
Tempus Two / Prosecco / South Australia (Tap)	\$11.90	Belvedere 1.75L, Veuve Clicquot 750ml, Mixers, 1.5L Cocktail Pitcher & Grazing Platter		
Lemsecco Spritz	\$11.90	Southampton	\$2795	
Chandon Garden Spritz	\$11.90	Belvedere 1.75L, Veuve Clicquot 1.5L, Mixers, 2 x1.5L Cocktail Pitchers & Grazing Platter		
Chandon Blanc de Blancs / Chardonnay / Yarra Valley	\$14 / 74	East Hampton Customised Upon Request	\$2495 (min spend)	



SYDNEY