



DAY CHARTER RATES

NOVEMBER - FEBRUARY	\$1590 per hour
MARCH - APRIL	\$1190 per hour
MAY - AUGUST	\$990 per hour
SEPTEMBER - OCTOBER	\$1190 per hour

CREW & OPERATING COST INCLUDED FOR UP TO 60 GUEST

ADDITIONAL DAY PRICING

For events exceeding 60 guests, an extra crew member will be required for up to/every additional 10 guests.

WAIT STAFF	\$250 (4 hours)
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SECURITY <i>(required for 18th and 21st birthdays)</i>	\$380 (4 hours)
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WHARF FEES <i>Additional charges may apply for pick-up and drop-off from outer CBD wharves and further.</i>	\$75 (per touch)
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AQUA GOLF	\$480
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CLUB RENTAL	\$60
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GOLF BALL	\$4 per ball
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CANAPE MENU

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

BRIDGEHAMPTON | \$49PP

5 Classic Canapés

WESTHAMPTON | \$69PP

5 Classic canapes, 1 Substantial
1 Dessert

SOUTHAMPTON | \$79PP

5 Classic canapes, 1 Substantial
1 Signature, 1 Dessert

EASTHAMPTON | \$89PP

5 Classic canapes, 2 Substantial
1 Signature, 2 Dessert

COLD CLASSIC CANAPÉS | \$10PP

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 kingfisher 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, dukka 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 CANAPÉS | \$10PP

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, truffl e 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 brot 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





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5 Classic canapes, 1 Substantial
1 Dessert

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1 Signature, 1 Dessert

EASTHAMPTON | \$89PP

5 Classic canapes, 2 Substantial
1 Signature, 2 Dessert

SUBSTANTIAL CANAPÉS | \$16PP

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

SIGNATURE CANAPÉS | \$17PP

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

DESSERT CANAPÉS | \$9PP

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

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





BBQ MENU

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

SAILORS BBQ | \$45 PP

1 BBQ Dish, 1 Vegetarian & 1 Salad

CAPTAINS BBQ | \$65 PP

2 BBQ Dish, 1 Vegetarian & 2 Salad

GOURMET BBQ DISHES | \$16.50PP

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

SALADS | \$13.50PP

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

VEGETARIAN DISHES | \$13.50PP

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

CANAPES CAN BE ADDED TO THE BBQ SELECTION





GRAZING PLATTER

Each platter serves approximately 10-15 guests

Mediterranean Platter | \$200

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

Cured Meats Platter | \$250

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

Fromage Platter | \$250

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

Fruit Platter | \$150

Selection of seasonal fresh fruit





BEVERAGE PACKAGES

BROOKLYN | \$18 PP P/H

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

MANHATTAN | \$24 PP P/H

Includes Brooklyn Package plus sparkling wine & premium house spirits

CONSUMPTION BAR

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





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CONSUMPTION BAR

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

COCKTAILS

Aperol Spritz | \$21

Prosecco, Aperol, Soda Water

Pimm's Cup | \$21

Pimm's, Ginger Ale, Lemonade

Margarita | \$23

Tequila, Triple Sec, Lime Juice

Espresso Martini | \$23

Vodka, Kahlua, Sugar Syrup, Espresso

Mojito | \$23

Rum, Lime Juice, Soda Water, Sugar Syrup, Mint

Hampton's Cinque Terre Spritz | \$23

Vodka, Aperol, Peach Liqueur, Lemon

Strawberry Daiquiri | \$23

Bacardi, Strawberry Liqueur, Lime Juice, Sugar

Negroni | \$25

Gin, Campari, Vermouth

Long Island Iced Tea | \$28

Vodka, White Rum, Tequila, Gin, Triple Sec, Sugar Syrup, Lemon Juice, Coke

Old Fashioned | \$28

Rum, Angostura Bitters, Sugar, Water





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

MANHATTAN | \$24 PP P/H

Includes Brooklyn Package plus sparkling wine & premium house spirits

CONSUMPTION BAR

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

Glenfi ddich 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





HAMPTON'S LOUNGE PACKAGES

Bridgehampton | \$1,495

Belvedere 700ml
Veuve Clicquot 750ml
Mixers
1.5L Cocktail Pitcher
Grazing Platter

Westhampton | \$1,995

Belvedere 1.75L
Veuve Clicquot 750ml
Mixers
1.5L Cocktail Pitcher
Grazing Platter

Southampton | \$2,795

Belvedere 1.75L
Veuve Clicquot 1.5L
Mixers
2 x 1.5L Cocktail Pitcher
Grazing Platter

East Hampton | \$2,495

Customised Upon Request

