



Hamptons Sydney

A purpose-built vessel with two spacious levels

95

Passengers

\$990

Minimum Hourly Rate

Sydney

Location

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.

Cocktail Dining/Canapes – 95 passengers
Casual Buffet – 95 passengers
Formal Dining – 40 passengers

Special Features

Stylish and spacious interior with panoramic views
Large alfresco entertainment deck
Wheel-chair accessible but no accessible bathroom
Bluetooth and iPod connectivity
Water Toys available, please BYO pump.

Hamptons Sydney Charter VESSEL HIRE RATES 2024

May to August

4-hour Charter \$3,960
Additional hours: \$990 per hour

March-April

4-hour Charter \$4,760
Additional hours: \$1190 per hour
September-October
4-hour Charter \$5,560
Additional hours: \$1390 per hour

November – February

4-hour Charter \$6,360
Additional hours: \$1590 per hour

Min spend \$15,000 on Fridays, Saturday & Sundays in Nov-Dec, on public holidays and special events



Hamptons Sydney

Charter Rates



Charter Times

Day Charter – 12:00 – 16:00
Evening Charter – 18:00 – 22:00

Public Holidays incur 15% on all charges
(boat hire, food, drink)

BYO FOOD: \$15pp (min 60) + \$600 for kitchen/prep staff

Includes plating, presenting, serving food & reheating items that need to be re-warmed (oven use only).
Service platters, service utensils and disposable plates/cutlery/napkins.

Wharf Fees Apply – \$75 per visit (CBD area)

Staff Fees – \$250 per staff member per 4-hour cruise.
Boat hire is all inclusive of staff and operating costs up to 60 guests.
Additional staff for every 10 guests.

Security: \$380 (4 hours), required for 18th-21st birthdays

Prior Access: Hamptons Sydney offers 45 minutes free bump in for deliveries, decorations or DJs

MUSIC

- DJ Equipment can be hired for a flat rate of \$340 per charter
- DJ can be provided at a hire rate of \$200 per hour
- Clients can choose to BYO Equipment and DJ

Hamptons Sydney Catering

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.

Catering Minimum Spend \$2500
Beverage spend min \$3000
Cake corkage \$3pp

Canape Menus

Bridgelyampton Selection – \$49 per person
Choose 5 Canapés
from Classic canapé menu

Westhampton Selection – \$69 per person
5 Classic + 1 substantial + 1 dessert

Southampton Selection – \$79 per person
5 Classic + 1 Signature + 1 substantial + 1 dessert

Easthampton Selection – \$89 per person
5 Classic + 1 Signature + 2 substantial + 2 dessert
\$2500 minimum spend
Additional Canapé items can be purchased



Hamptons Sydney

Catering

Classic Canapes – \$10

Cold

- 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
- Eggplant, tarragon, garlic confit, crostini – VE
- Roast pumpkin, goats cheese, thyme, crepes, pine nuts – V
- Frittata, pea, parmesan GF
- Nori squares, avocado, ginger, shallot, wasabi – GF, VE
- Haloumi, cherry tomato, basil leaves, balsamic – GF, V or VE
- Pea, Mint, Feta, crostini – V or VE
- Roast beef, béarnaise, potato rosti GF
- Parmesan polenta basil bites – GF, V or VE
- Peperonata, braised capsicum, capers, olive, pecorino baguette – V or VE

Warm

- 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
- Chickpea fritters, tzatziki, chili jam – V
- Crispy brussel sprouts, vincotto – VE
- 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
- Pork, fennel, house made sausage rolls, tomato jam
- Falafel with hummus and dukkha – VE, N





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Catering

Substantial Canapes – \$16

Classic fish n chips, tartare, lemon, mushy peas
 Buffalo wings, ranch dressing, celery, carrot GF
 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
 Beef bourguignon, potato puree, root vege
 Risoni pasta, zucchini, olive, fetta, chili, herbs – V or VE
 Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian
 *Grilled lobster tails, café de paris butter (market price, please enquire) GF

Signature Canapes – \$17

Soft Shell Crab Slider, green mango, nam jim on a charcoal bun
 Sticky Pork, betel leaves, crispy shallot, palm sugar, chili
 Tuna Tataré, avocado, wasabi, baby gem lettuce cups
 Fijian coconut ceviche, snapper, lime, coriander, chili, papaya
 Oysters x 3pp, 2 styles
 Watermelon, raspberry vinegar mignonette or Shallot red wine vinegar
 or Nori ponzu

Dessert Canapes – \$9

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



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Catering

BBQ MENUS

SAILORS BBQ – \$45 per person
1 bbq dish + 1 Veg + 1 salad

CAPTAINS BBQ – \$65 per person
2 bbq dishes + 1 Veg + 2 salad

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

\$2,500 Minimum spend applies

BBQ Dishes \$16.50

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

Optional extra:

Canapes can be added to the BBQ selection

Salads \$13.50

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 \$13.50

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





Hamptons Sydney

Catering

GRAZING PLATTERS

Each Platter serves approximately 10-15 guests

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, tropical fruits, breadbasket, quince paste, lavosh

Fruit – \$150

Selection of in season fresh fruit





Hamptons Sydney

Beverages Package

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.

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

On Consumption Bar

Min spend \$3,000

This can be cash bar, or bar tab

Brooklyn Package – \$18 per person per hour

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

Manhattan Package – \$24 per person per hour

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

Additional Extras

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

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.

Bar Menu

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

ROSE

Tempus Two / Rosé (Tap) \$11.90

Cape Mentelle Rose, Margaret River – \$14/\$74

RED

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

Cape Mentelle, Shiraz, Margaret River – \$79

SPARKLING

Tempus Two / Prosecco / South Australia – \$11.90

Chandon Blanc de Blancs / Chardonnay / Yarra Valley – \$14/\$74

BEER

Balter Captain Sensible – \$11.90

4 Pines Pacific Ale (Tap) \$11.90

Peroni (Tap) – \$11.90

Somersby Cider \$11.90



Hamptons Sydney

Beverages Package



SELTZER & MIXERS

Fellr Seltzer (Tap) – \$11.90
Soft Drinks and Juices – \$4.90

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





Hamptons Sydney

Beverages Package

COGNAC

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

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

HAMPTONS LOUNGE PACKAGES

Bridgehampton \$1495
Belvedere 700ml, Veuve Clicquot 750ml, Mixers, 1.5L Cocktail Pitcher & Grazing Platter

Westhampton \$1995
Belvedere 1.75L, Veuve Clicquot 750ml, Mixers, 1.5L Cocktail Pitcher & Grazing Platter

Southampton \$2795
Belvedere 1.75L, Veuve Clicquot 1.5L, Mixers, 2 x1.5L Cocktail Pitchers & Grazing Platter

East Hampton \$2495 (min spend)
Customised Upon Request

