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NEW HAMPTON

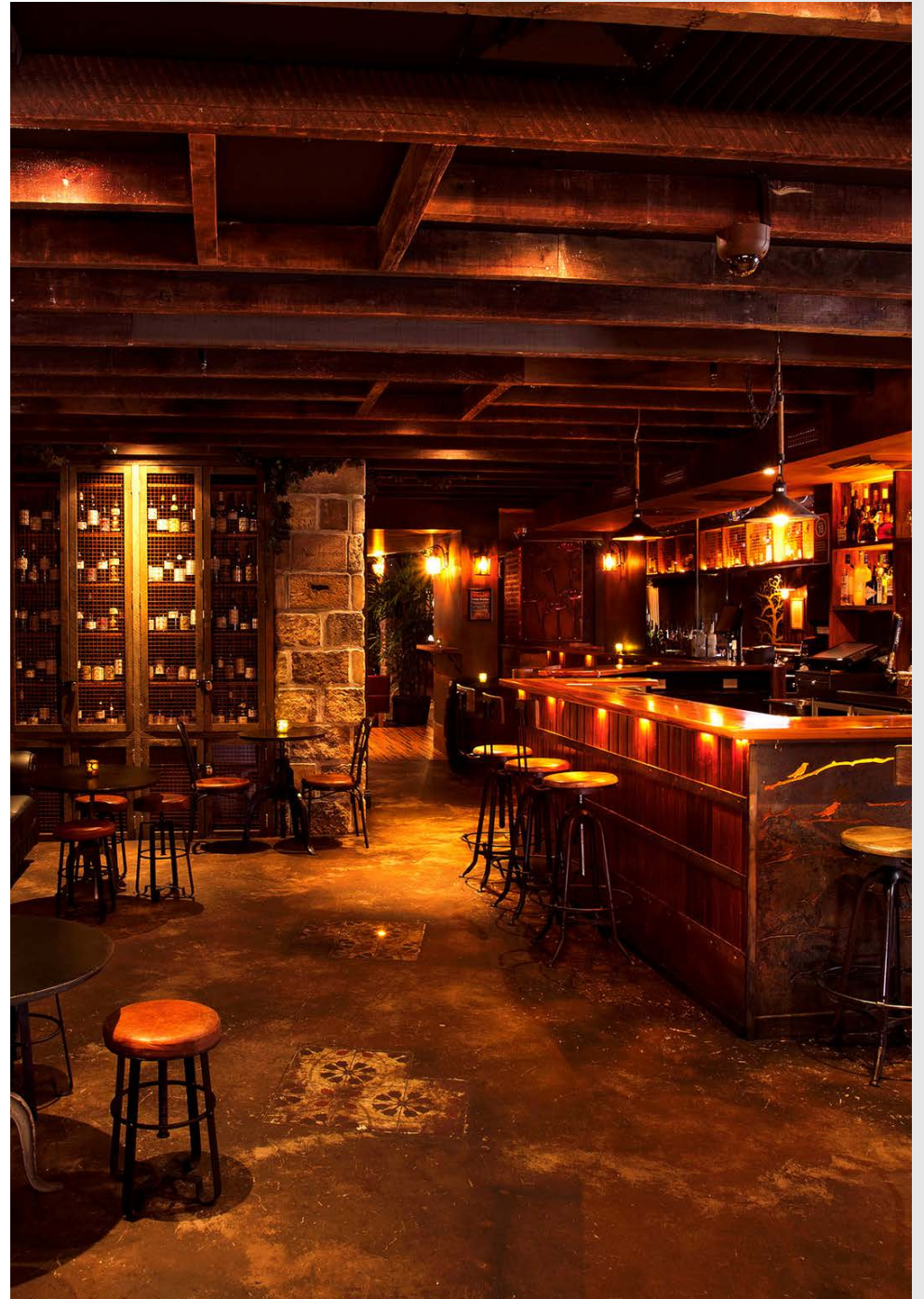
Functions Pack

Welcome

Thank you for expressing interest in our venue for your upcoming Corporate event or function. With our sleek yet relaxed atmosphere, our guests feel like they're miles away from Kings Cross in a rustic lair brought together with Old European and Australian charm. Celebrate your next event in style.

Whether you're planning a corporate conference, seminar, team building, meeting, social gathering, Christmas party or product launch, the New Hampton Hotel is the perfect venue for your next function, with transport and parking options available nearby and the capacity to accommodate for groups of 10 to 500.

Our dedicated and professional functions & events team headed by Megan Pollard will personally manage all aspects of your event from beginning to end, making certain that every requirement is met. We will do our utmost to accommodate individual requests to ensure a memorable experience. Our team will be more than happy to tailor your function to your preference with private spaces and personalized packages available.



The Venue

The New Hampton Hotel offers a range of spaces to cater to every occasion, accommodating small, intimate gatherings to large social events. Please find an outline below of the areas on offer.

ENTIRE VENUE HIRE

Up to 500 guests

Please enquire for further details.



THE VAULT

Suitable for up to 48 guests seated · 80 guests cocktail

Try out our private dining room with a wine cellar feel of sandstone walls and floor and timber finishing. The Vault is the perfect room for group dinners, corporate functions, and birthdays.



THE ABBEY

Suitable for 10 - 50 guests

Relax in our intimate space close to all the action of the main bar with booth seating. The Abbey is the perfect setting for relaxed gatherings and catch-ups.



THE HAMPTON LOUNGE

Suitable for 60 - 120 guests

Party the night away amongst sandstone columns and candle light with plenty of booth lounge seating to relax upon. The Hampton Lounge is perfect for stand up functions, corporate events and social gatherings of all kinds.



MAIN BAR

Suitable for 80 - 400 guests

Bring the whole office down for an enjoyable night right in the heart of the New Hampton Hotel. In the middle of all the action your guest will be entertained and amazed by this hidden local's favorite in Potts Point.

Canapés

It is the goal of our head chef, Aron Johnson - a former UK MasterChef judge, to satisfy all members of your party with a fine selection of appetising canapés that suit all palates and dietary requirements. Aron will ensure satisfaction with substantial portions of delicate delights served throughout the duration of your event.

Smoked salmon crème fresh avruga caviar • \$4.20pp (gf)

Tomato & basil, mozzarella skewers • \$3.90pp (gf)

Roast eggplant, feta & olive • \$4.20pp (gf available)

Manchego & jalapeno / mozzarella, sundried tomato & basil cheese puffs • \$3.10pp

Beef carpaccio, pesto & parmesan crisp • \$4.40pp (gf available)

Prosciutto wrapped grissini • \$4.10pp (lf)

Field mushroom arancini & capsicum coulis • \$3.90pp

Braised lamb on a bed of polenta w/cherry tomato sauce • \$5.20pp (gf, lf optional)

King prawn cocktail in mini shot glasses • \$6.20pp (gf, lf)

Pea & pecorino risotto • \$4.50pp (gf)

Wagyu beef sliders, American cheese, pickles, tomato, lettuce & smokey mayo • \$5.50pp (lf optional)

Barramundi fillets & chips in mini baskets • \$5.90pp (lf)

Spicy Jalapeno Poppers, mozzarella, cream cheese, cumin, cayenne, paprika • \$4.90pp

Fried chicken, karage style • \$4.20pp (lf)

Spicy chipotle meatballs • \$3.90pp (gf, lf)

Moroccan spiced lamb cutlets with basil yoghurt • \$6.20pp (gf, lf optional)

Pistachio & herb crusted chicken strips with peppercorn sauce • \$4.50pp (lf optional)

Selection of House made pizzas • \$5.50pp



Group Dining

Our relaxed dining brings top quality Australian produce to the table.
We have two set menu options for corporate lunches & dinners.

SET MENU

Alternate Drop (10-50 people seated)

Option A: 2 course \$45pp • **Option B:** 3 course \$55pp

ENTREES

Beetroot Carpaccio, goats cheese snow, pistachio & baby herbs
Grilled Asparagus, crumbed egg, Parmesan shavings & truffle oil
Tasmanian Salmon Tartar w/eggplant, salmon caviar & crispy salmon skin
Beef Carpaccio, truffle dressing, capers, aioli, rocket, Parmesan shavings

MAINS

200g Cape Byron Eye fillet, cauliflower puree, sautéed wild mushrooms & broccolini
Ocean Salmon pan seared w/roast capsicum, cherry tomato & basil peperonata
Lamb Backstrap, roasted cauliflower, green beans & vine ripened cherry tomatoes
Potato Gnocchi, broccoli, basil, olive & cherry tomato, Parmesan shavings

DESSERT

Milk chocolate tart, raspberries, pistachio, vanilla ice cream
Vanilla panna cotta, macerated berries, balsamic reduction
Selection of cheeses, onion compote, breads & crackers
Toasted Meringue, Summer berry sorbet & shortbread biscuit crumb

THE FEASTING TABLE

(10-100 people seated)

\$49pp

CANAPES ON ARRIVAL

TABLE FEAST

Center piece of honey and mustard glazed ham
Cured hot & cold meats - chicken, prosciutto, salami
King prawn & smoked salmon platter
Salt and pepper calamari, aioli
Vegetarian mini quiche
Field mushroom & arancini balls
House mixed salad

DESSERT

Selection of Cheeses, Bread & Crackers
Chocolate Brownie with cream

THE GRAZING TABLE

\$499

Why not have our experienced team create a spectacular culinary masterpiece that is sure to impress your guests and add the 'wow' factor to any function. Be delighted with a vast selection of charcuterie, cheeses, mixed pickles & nuts, marinated olives, crudites & dips along side a choice of delicious breads.

Beverage Packs

Choose from a range of drink packages that cater for your individual function, event or special occasion's needs.

STANDARD

2 hours • \$30pp (\$15pp per additional hour)

Draught Beer: Tooheys New, Carlton Draught

Bottled Beer: James Boags Light

Non-alcoholics: Soft drink and juice

Sparkling: BTW Sparkling

White: BTW Sauvignon Blanc & Pinot Grigio

Red: BTW Shiraz & Pinot Noir

DELUXE

2 hours • \$40pp (\$20pp per additional hour)

Draught Beer: 150 Lashes pale ale, Super Dry, 5 Seeds Cider

Bottled Beer: Corona, James Boags Light

Non-alcoholics: Soft drink and juice

Sparkling: N/V Stone Ridge Prosecco Brut

White: Kieth Tulloch Pinot Gris, Tai Nui Sav Blanc

Red: Ashton Park Estate Cab Sauv, Crystal Stream Shiraz

PREMIUM

2 hours • \$60pp (30pp per additional hour)

Draught Beer: All tap beer including Cider

Bottled Beer: Corona, Peroni, James Boags Light

Non-alcoholics: Soft drink, juice and sparkling mineral water

Champagne: Mumm NV

White: Claymore Purple Rain Sauvignon Blanc, Ernest Schuest Chardonnay

Red: Ernest Schuetz Shiraz, Rutheglen Estate TempranilloHouse Spirits

Extras

ENTERTAINMENT

Band & Live Music

Hire Duo, Trio, Quartet

Dancers

DJ

AV EQUIPMENT

Microphone

Projector

INDIVIDUAL STYLING

Additional decorations

Lighting

Balloons

Signage

PHOTO BOOTH

3 hour minimum hire

CASINO TABLES & CROUPIER

Roulette Table

Blackjack, Poker,

Caribbean Stud Poker Table,

Baccarat Tables

Money Wheel Table

Craps Table