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NEW HAMPTON

*Functions Pack*

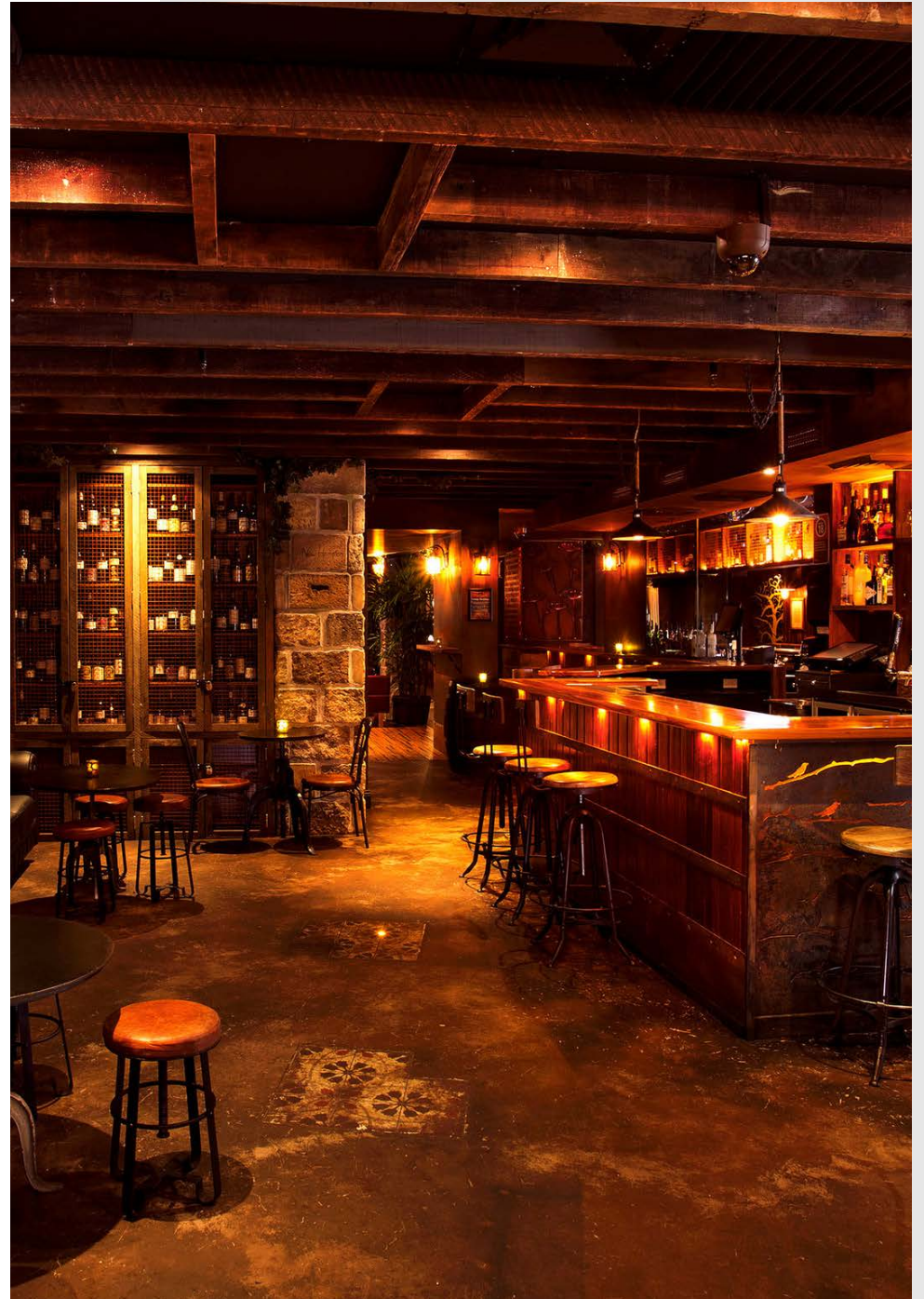
# Welcome

Thank you for expressing interest in our venue for your upcoming event. The New Hampton's sleek yet relaxed atmosphere oozes old world charm & sophistication. We can't wait to help you organise a wonderful event!

Whether you're planning a birthday, engagement, wedding, christmas party or corporate event, the New Hampton is the perfect venue, with a central location, access to public transport and parking nearby.

Our dedicated and professional functions & events team headed 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 New Hampton can accommodate groups of 10 to 500.**



# The Venue

*The New Hampton Hotel offers a range of spaces to cater to every occasion, accommodating small, intimate gatherings to large social events.*



## THE VAULT

*Suitable for up to 48 guests seated · 80 guests cocktail*

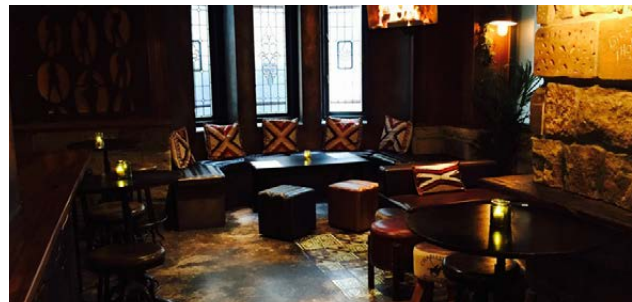
Try out our private dining room with a wine cellar feel of sandstone walls and floor and timber finishing. The Vault is the perfect room for group dinners, corporate functions, and birthdays.



## THE 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.



## 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.



## 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.

## FULL VENUE HIRE

*Up to 500 guests*

Ask our events team for more information.

# Canapés

## CANAPES PACKAGES min 20 pax

The Bayswater: \$40pp (4 Canapes & 2 Substantials)

The Cross \$50pp (6 Canapes & 2 Substantials)

The Point \$60pp (8 Canapes & 2 Substantials)



## CANAPE MENU

- Peking duck pancake with hoi sin, cucumber & chives
- Vietnamese rice paper roll with chili & ginger jam
- Tempura prawns with soy mirin & lime
- Sundried tomato arancini with pesto aioli
- Lamb kibbi with cucumber yogurt
- Moroccan lamb samosa with mango & coriander chutney
- Assorted sushi (vegetables, teriyaki chicken, raw salmon etc)
- Satay chicken skewer with peanut sauce
- Lamb souvlaki skewer with mint yogurt
- Peking duck spring roll with five spice salt & hoi sin
- Spinach & fetta puff with charred lemon & tomato chutney
- Mini angus beef pie with pea puree
- Salted cod croquette with dill aioli
- House made pork & fennel sausage roll with tomato chutney
- Roasted vegetable quiche with salsa verde
- Trout mousse on a brown rice cracker with pickled onion
- Ahi tuna ceviche tostada
- Pepper beef crostini with wild mushroom & caramelized onion

## SUBSTANTIAL ITEMS

- Sticky char siu roasted pork with steamed rice & asian greens
- Beef massaman curry with coconut rice
- Honey roasted pumpkin and pea risotto and shaved parmesans
- Beef & maple bacon slider with pickles & burger cheese
- Beer battered fish & chips with lemon & tartare
- Southern fried chicken with pickles & chipotle aioli
- Pepper crusted beef with polenta chips & chimichurri
- Twice cooked pork bao bun with shallot, cucumber & pickled carrot
- Mini falafel & hummus bowl
- Seared tuna noisette salad

# Group Dining

## **BANQUET MENU** 2 course \$60pp

*Alternate Drop (for groups of 10-50)*

### **ENTRÉES**

Charcuterie with a selection of cured meats, cheese, house pickles, olives & sourdough

Flash fried squid with spiced salt & lime aioli

King fish crudo with avocado, lime, chili & spiced corn tortillas

#### **Upgrade your entree to include seafood for \$15pp**

Seafood tasting plate with fresh prawns, oysters, salmon, scallops & condiments

### **MAINS**

Chermoula baked salmon with fragrant cous cous & dill yoghurt

Thyme & garlic striploin with seasonal roasted vegetables & red wine jus

Pumpkin gnocchi with honey roasted pumpkin, ricotta & sautéed spring vegetables

#### **Upgrade to a premium main for \$17pp**

Braised lamb shoulder with salsa verde, pomegranates & kiplfer potatoes

Garlic butter rib eye steak with hasselback potatoes and garlic herb butter

### **SIDES**

Green side salad with lemon dressing

Seasonal greens with almonds & herb butter

## **WOW YOUR GUESTS WITH AN EYE CATCHING FOOD STATION!**

### **FRESH SEAFOOD** \$30 pp

A selection of fresh cooked & raw seafood including, oysters, prawns, bugs & sashimi served with condiments

### **GRAZING STATION** \$25 pp

The perfect grazing table with chef's selection of cured meats, cheese, olives, grilled seasonal vegetables, pickles, fresh fruit & bread

### **CARVERY STATION** \$20 pp

Honey glazed ham, mustard crusted beef, swiss cheese, pickles, mustards & mixed rolls

### **GARDEN STATION** \$18 pp

Nourish & delight with chef's selection of fresh, grilled & healthy items straight from the garden

# Beverage Packs

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Choose from our great range beverage packs,  
perfect for parties & larger events.

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On consumption bar tabs are also available if  
you are looking for more flexibility.

## STANDARD

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

**Draught Beer:** Tooheys New, Carlton Draught

**Bottled Beer:** James Boags Light

**Non-alcoholics:** Soft drink & juice

**Sparkling:** Tatachilla Brut

**White:** Tatachilla Sauvignon Blanc & Chardonnay

**Red:** Tatachilla Cab Sauv

## DELUXE

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

**Draught Beer:** Tooheys New, Carlton Draught 4 Pines Pacific Ale, Pure Blonde

**Bottled Beer:** Corona, James Boags Light

**Non-alcoholics:** Soft drink & juice

**Sparkling:** Da Luca Prosecco

**White:** Cantina Tollo Nativo Pinot Grigio, Mudhouse Sauvignon Blanc

**Red:** Katnook Cab Sauv

## 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 & sparkling mineral water

**Sparkling:** Stonnier Sparkling

**White:** Phillip Shaw 'The Architect' Chardonnay, Mudhouse Sauvignon Blanc

**Red:** St Hallet Garden of Eden Shiraz, Joseph Drouin Beaujoulais Villages

**House Spirits**