



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.



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.



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.



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.



ENTIRE VENUE HIRE

Up to 500 guests

Please enquire for further details.



Business lunches & dinners

There's an art to finding the perfect space to host clients, especially for your important business lunches and dinners.

Finding a venue that offers privacy, exceptional food, impeccable service and an impressive wine list can be difficult, that's why we offer a selection of private and semi-private dining rooms which allow you to host clients in a space of your own, featuring a menu selected by you, together with assistance from our functions team to ensure only the best wines are served.

Private and semi-private spaces are available in a range of settings: create your perfect layout with our team. Let us take the stress out of planning your next business lunch or dinner.



EMPLOYEE AWARD NIGHTS & APPRECIATION CELEBRATIONS

Rewarding your employees through award nights and appreciation celebrations takes time and effort—fortunately we're here to do the heavy lifting for you. We've got a variety of spaces that are ideal for hosting employee family days, award ceremonies, networking events, product launches & appreciation nights.

Our dedicated functions team will help you liaise with suppliers, so you can get down to business. Create the right ambiance to bring about real outcomes. Our casual breakout areas and large island bar; let your guests unwind and debrief.

We know how to keep your employees happy!



CORPORATE CONFERENCES, SEMINARS & MEETINGS

We have a range of spaces suitable for full or half day conferences, seminars and meetings.

You can choose from our more private & formal spaces like the Vault room or you can opt for a more relaxed setting in our Abbey or Main Bar areas.

Our venue allow flexibility, so we can tailor each event to meet your requirements and budget from room configurations, setting up AV or curating a full corporate day package. Talk to us now about booking your next conference, seminar or meeting.



MEETINGS, CONFERENCES, TEAM BUILDING & EXHIBITIONS - \$50PP

We cater for small business meetings, large scale corporate conferences and team days, product launches as well as award ceremonies. If you're looking for something special, we also offer exclusive lunches and dinner experiences that will wow your clients. We're here to work with you - helping you achieve your corporate event goals with style.

ON ARRIVAL:

Selection of coffee, Teas, Cold water or juices & mints to each table

MORNING TEA:

(Two selections) Assorted pastries & muffins Mini croissants Selection of cookies Fresh sliced fruit Chocolate brownies (GF)

Lunch:

(All) Gourmet sandwiches Assorted fruit platter Chicken wings Dinner roll w/ butter

CHOICE OF SIDES:

(One selection) Hand cut chips Caesar salad Mixed leaf green salad

AFTERNOON TEA:

Assorted mini cheese platter Assorted mini dips platter Assorted mini cold meats platter Assorted mini seasoned vegetables platter

CANAPE FUNCTIONS

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 pallets and dietary requirements. Aron will ensure satisfaction with substantial portions of delicate delights served throughout the duration of your event.



CANAPES MENU

- Price per serve, per person -

Smoked salmon crème fresh avruga caviar \$4.20 (GF)

Tomato & basil, mozzarella skewers \$3.90 (GF)

Roast eggplant, feta & olive \$4.20 (GF option available)

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

Beef carpaccio, pesto & parmesan crisp \$4.40 (GF option available)

Prosciutto wrapped grissini \$4.10 (LF)

Field mushroom arancini & capsicum coulis \$3.90

Braised lamb on a bed of polenta w/cherry tomato sauce \$5.20 (GF / LF optional)

King prawn cocktail in mini shot glasses \$6.20 (GF / LF)

Pea & pecorino risotto \$4.50 (GF)

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

Barramundi fillets & chips in mini baskets \$5.90 (LF)

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

Fried chicken, karage style \$4.20 (LF)

Spicy chipotle meatballs \$3.90 (GF / LF)

Moroccan spiced lamb cutlets with basil yoghurt \$6.20 (GF / LF optional)

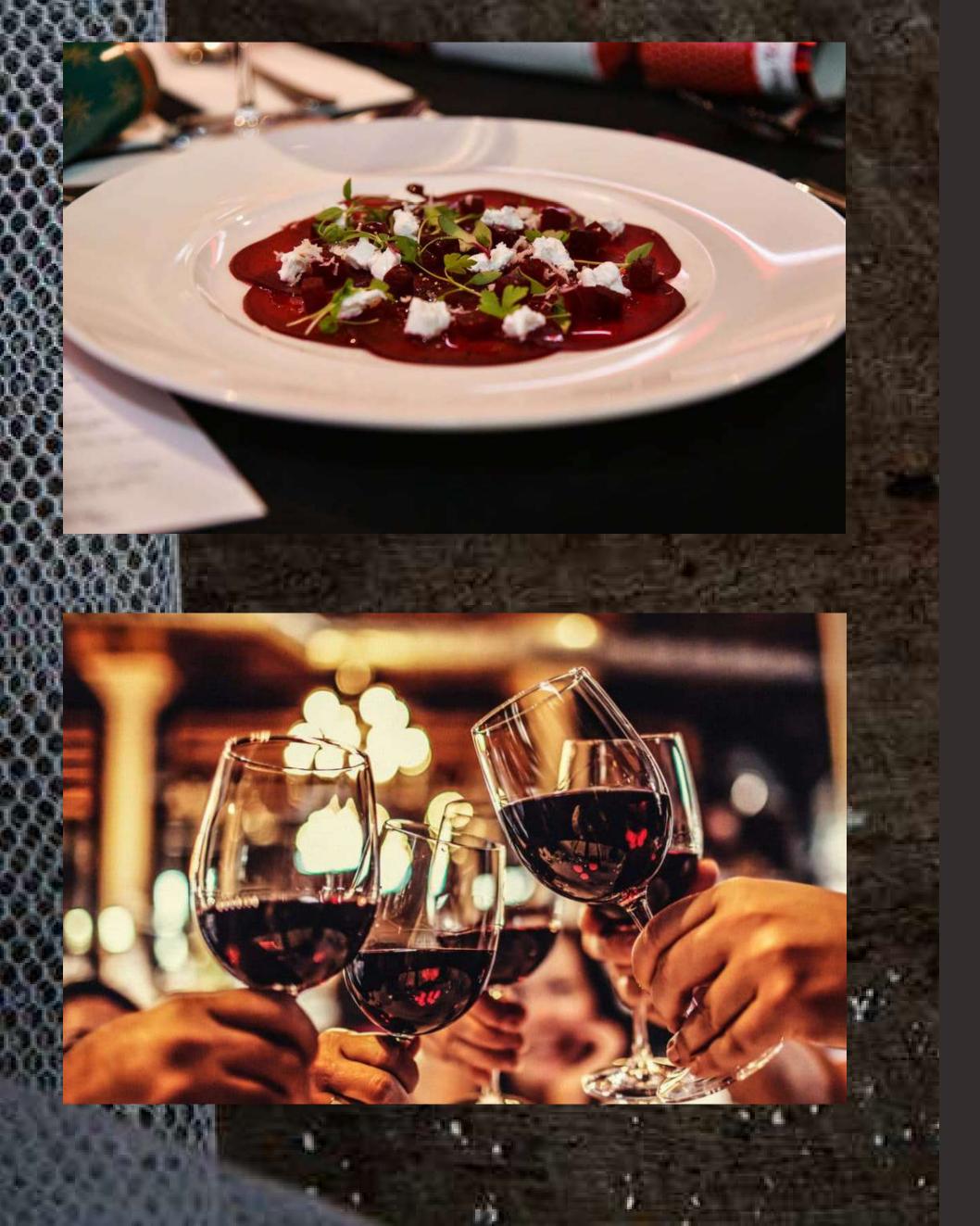
Pistachio & herb crusted chicken strips with peppercorn sauce \$4.50 (LF optional)

Selection of House made pizzas \$5.50

THE GRAZING TABLE

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.





BUSINESSMAN'S LUNCH

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

SET MENUS - ALTERNATE DROP

(10-50 people seated)

Option A - 2 course \$45

Option B - 3 course \$55

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 purée, 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

CORPORATE FEASTING TABLE

(10-100 people seated) \$49 per person Canapes on arrival

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

Dessert

Selection of Cheeses / Bread & Crackers
Chocolate Brownie with cream

BEVERAGE PACKAGES

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

STANDARD

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

2 hours @ \$30pp \$15pp per additional hour

DELUXE

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, Mojo Shiraz

2 hours @ \$40pp \$20pp per additional hour

PREMIUM

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 Tempranillo House Spirits

> 2 hours @ \$60pp 30pp per additional hour





OTHER ITEMS TO CONSIDER...

At the New Hampton we offer a personalised 'one stop shop' experience for all your function needs. Whether you require a DJ, a jazz band, entertainment for a themed night, an a cappella group to sing carols, a party band, face painters, tarot card readers, dancers, venue ideas, lighting or AV, let us help you bring your vision to life!

ENTERTAINMENT

- Band & Live Music
- Hire Duo / Trio/Quartet
- Dancers
- DJ

AV EQUIPMENT

- Microphone
- Projector

Individual Styling

- Additional decorations
- Lighting
- Balloons
- Signage

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• 3 hour minimum hire

CASINO TABLES & CROUPIER

- Roulette Table
- Blackjack / Poker / Caribbean Stud Poker Table / Baccarat Tables
- Money Wheel Table
- Craps Table

BEVERAGE EXTENSION (HOURLY)

Entire Venue Hire - subject to availability & additional costs

TERMS & CONDITIONS

Tentative Booking

Tentative bookings must be confirmed, with a deposit of 10% of estimated minimum spend.

Final Confirmation of Numbers and Details Final details must be confirmed no less than 14 days prior to your event.

This includes - menus, beverages, starting time, restaurant layout, decoration and exact numbers. This will be the number of guests charged for regardless of non-attendance.

Payment Details

Payment of deposit must be received before any booking is confirmed. Final payment must be paid on the day or prior to your event and no later. We will accept all major Cards or Cash.

Responsibility

New Hampton does not take responsibility for damage to or loss of any client property left on the premises prior to, during or after a function.

Organizers are financially responsible for any damage to New Hampton property or extra cleaning costs caused by guests or people involved in your function. Food & Beverage Supply New Hampton does not, under any circumstance, allow bring your own beverages. Cakes are welcome but New Hampton takes no responsibility to their preparation and quality.

We have a duty of care in respect to all of our customers under the duty of care liquor licensing laws of NSW Australia. New Hampton operates under the responsible service of alcohol and reserves the right to refuse service to any person deemed to be intoxicated and may do harm to themselves, other people or property.

Security

For every 100 guests attending an event x 1 security guard is required expense (\$40ph per guard)

Entertainment

Music levels are subject

to managements discretion. All Entertainment bookings through the New Hampton are subject to Evan Powis Entertainment T&C's

Cancellation

New Hampton asks for a 10% deposit on function bookings. Deposits are refundable if booking is cancelled 30 days or more prior to planned event date.

Through the peak periods of the year (Late November - December) deposits are not refundable up to 90 days prior to planned event date.

If an event is cancelled within the 30-90 day period or event fails to show up, there is a 100% cancellation fee on the minimum spend

There is a 100% cancelled fee on canapes / set-menus within the 3 day lead up to events.

You may be asked to provide Credit Card details

ALL PRICES ARE BASED ON CURRENT FORESEEABLE COSTS BUT MAY BE SUBJECT TO CHANGES OR INCREASES AT MANAGEMENT'S DISCRETION.
PRIOR NOTICE WILL BE GIVEN IN THESE CIRCUMSTANCES.

Upon paying a deposit, you agree to the terms and quotation above.

