





Hampton Wine Co offers boutique function spaces for personal and professional events. We cater for a range of group sizes, from sit down private dining to cocktail parties with exclusive use of the venue and have various package options to suit your specific needs.

You can relax and enjoy your event, knowing that our years of fine dining experience will ensure you and your guest's every need is not only met but anticipated.



## **PRIVATE DINING**

### **SIT DOWN EXPERIENCES**

### **FOR UP TO 20 PEOPLE**

Join us for an extra special dining experience. Enjoy a two or three course sharing menu curated from our current menu, and personalise your event with added extras and beverage packages. Individual dietary requirements can be catered for upon request.

#### **TWO COURSE**

\$65 PER PERSON

shared entrees / shared mains

#### **THREE COURSE**

\$75 PER PERSON

shared entrees / shared mains / shared cheese and desserts

#### **ADD A FEW EXTRAS**

1 metre grazing platter \$210

Freshly shucked oysters to start \$5 each  
(minimum 2 dozen)









## **COCKTAIL PARTY**

### **STAND UP EVENTS FOR UP TO 35 PEOPLE**

Our beautiful upstairs private room is perfect for celebrating your special event. It features a stylish wine wall, plenty of open space and some banquette seating.

## **FOOD OPTIONS**

### **CANAPES**

#### **SNACK**

\$30 per person  
includes 5 canapés

#### **SUBSTANTIAL**

\$50 per person  
Includes 5 canapés / 1 substantial dish / 1 dessert

#### **GRAZING**

1 metre grazing platter \$210 each

## **COCKTAIL PARTY**

### **SEASONAL CANAPE MENU**

#### **SMALL**

Brioche, whipped goat's cheese, stone fruit

Green olive & herb frittata, paprika aioli, toast

Mushroom and polenta fritter, parmesan

truffle cheese croquette, aioli

Smoked salmon profiterole, tomato dust

Cured scallop, green pea, prosciutto

Shucked Pacific oyster, pickled red onion

Prosciutto Di San Daniele, grissini

Pork terrine, pickles, mustard, toast

Beef tartare, horseradish aioli, rye

HWC sausage roll, tomato chutney

Beef and rosemary beignet, mustard

#### **SUBSTANTIAL**

Roasted chicken slider, slaw

Slow cooked lamb shoulder, couscous

Three cheese risotto, fennel and herbs

#### **DESSERT CANAPES**

Caramel pannacotta, stone fruit, white chocolate

Chocolate mousse, berries, pistachios

\* Individual dietary requirements can be catered for, granted notice is given 2 weeks prior.







## BEVERAGE OPTIONS

For both private dining and cocktail party functions, we have beverage package options to suit your needs. Alternatively, you may pay for drinks on consumption, however minimum spends may apply.

### BASIC (4 HOURS)

\$60 PER HEAD

Includes wine, beer and soft drinks

Wines: 2 white, 2 red, 1 sparkling

Optional extras include cocktail or French sparkling on arrival, digestifs and dessert wine

### PREMIUM

PRICE ON ENQUIRY

We work with you to carefully select wines that suit you and your guests tastes, including offering options from our cellar.





**PRIVATE DINING MINIMUM SPENDS APPLY:**

Wednesday / Thursday / Sunday - \$500

**COCKTAIL PARTY MINIMUM SPENDS APPLY:**

Wednesday - \$300

Thursday & Sunday - \$500

Friday & Saturday - \$1000

**HOSTING YOUR OWN OCCASION?**

We also offer outside catering packages that can be custom designed to suit your needs. To discuss your options please contact us.





## CONTACT

We look forward to welcoming you for your next special event. To book, please contact us at [info@hamptonwine.co](mailto:info@hamptonwine.co) or on 9598 8212.

**HAMPTON**  
— WINE CO. —