



### **PRIVATE DINING & FUNCTIONS**



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.

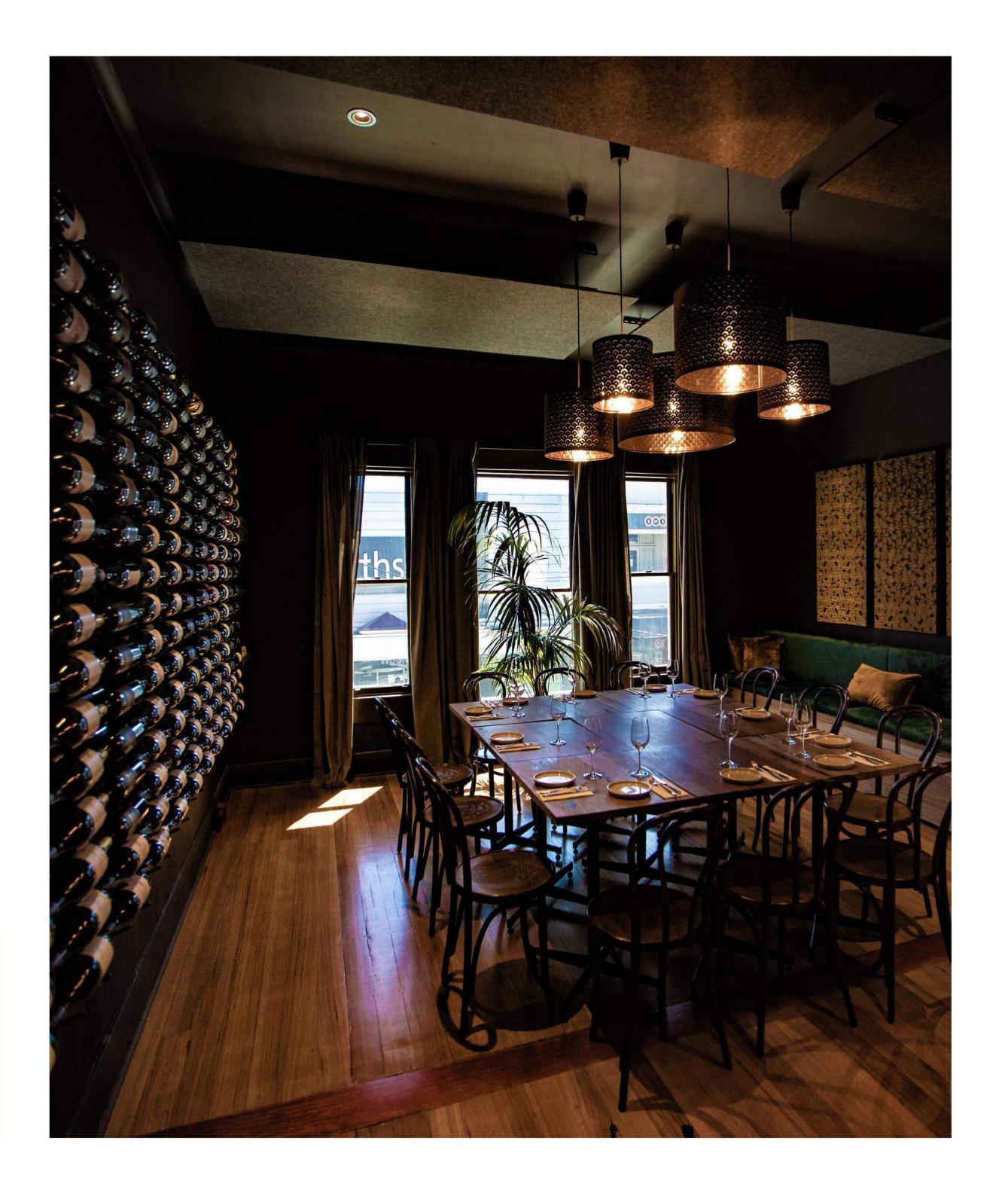
**TWO COURSE** \$65 PER PERSON shared entrees / shared mains

# THREE COURSE

\$75 PER PERSON shared entrees / shared mains / shared cheese and desserts

# ADD A FEW EXTRAS

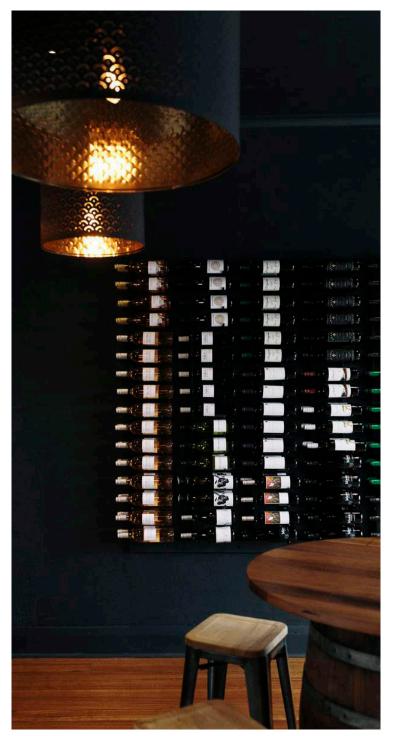
1 metre grazing platter \$210 Freshly shucked oysters to start \$5 each (minimum 2 dozen)











### 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 or on 9598 8212.

