HOLIDAY EVENTS
at The Hampton Maid



The Hampton Maid™
STAY • DINE • RECHARGE
EST. 1959

WE OFFER CUSTOM-TAILORED HOLIDAY PARTIES

~ Starting at $60 per guest, all inclusive*

~ Full-service in-house catering and event coordination

Does not include taxes and gratuities





EVENT SETTINGS:

Paella Party

~or~

Cocktail Party

~or~

Buffet Style Served Dinner

~or~

3-Course Sit-Down Dinner

**No site fee for events booked now through December 30th, 2026*

PAELLA PARTY

$65/pp

Join us in the Garden Room for a Paella Party, featuring two generous paellas cooked right in front of you and served family-style for the table to share.

INCLUDES:

1 Choice of soup or salad
2 Paella choices
1 Choice of dessert

SOUP/SALAD:

Choice of 1:

Caesar salad

Seasonal salad

Seasonal soup

ENTRÉE

Choice of 2:

Seafood Paella - calamari, mussels, shrimp, clams

Meat Paella - chorizo, Ibérico pork, La Belle farm organic chicken

Vegetable - mushrooms, fennel, green beans

DESSERT:

Choice of 1:

Tarta de santiago (almond cake)

Basque cheesecake

Chocolate mousse

Classic Flan





COCKTAIL PARTY

$60/pp

Available in the garden room; parties exceeding 40 guests require a full buyout of the main space.

INCLUDES:

- *4 Passed appetizers*
- *1 Choice of white wine*
- *1 Choice of red wine*
- *2 Craft beer choices*





PASSED APPETIZERS:

Choice of 4:

- Patatas bravas, salsa brava & garlic aioli
- Oysters Rockefeller
- Lobster bisque shooter
- Crab cakes
- Bacon wrapped sea scallop, citrus aioli
- Jamon & cantaloupe bites
- Grilled chicken skewers, mojo verde sauce
- Pigs in a blanket
- Grilled chorizo, lemon aioli
- R.AIRE sliders with manchego cheese & brava
- Crispy croquettes
  - *Choice of 1:*
    - Chicken & mushroom
    - Codfish
    - Spinach & pine nuts
    - Jamon

BUFFET STYLE SERVED DINNER

$75/pp - up to 50 guests

Available in the garden room; parties exceeding 30 require a full buyout of the main space.

INCLUDES:

Buffet Dinner
1 Choice of white wine
1 Choice of red wine
2 Craft beer choices



CHOICE OF 1

Caesar Salad

Seasonal salad

CHOICE OF 2

Mushroom Fideua (Spanish pasta)

Pan seared salmon, beurre blanc sauce

Roasted chicken

Grilled hanger steak



SIDES

Roasted broccolini

Blistered green beans

Rice pilaf

Mashed potatoes

3-COURSE SIT-DOWN DINNER

$95/pp - up to 75 guests

Available in the garden room; parties exceeding 35 require a full buyout of the main space.





INCLUDES:

- *3-Course sit-down dinner*
- *1 Choice of white wine*
- *1 Choice of red wine*
- *2 Craft beer choices*

SOUP/SALAD:

Choice of 2:

- Caesar salad
- Seasonal salad
- Butternut squash soup
- Lobster bisque

ENTRÉE

Choice of 2:

- Wild mushroom fideua (Spanish pasta), short-cut thin spaghetti, mixed wild mushrooms, sofrito, mushroom stock, garlic aioli
- Pan seared salmon. rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc
- Roasted chicken, mashed potatoes, broccolini, demi-glace
- Duck breast, crispy spinach polenta, sautéed pears, citrus fluid gel, fig demi-glace
- Grilled filet mignon, mashed potatoes, seasonal vegetable

DESSERT:

Choice of 2:

- Tarta de santiago (almond cake)
- Basque cheesecake
- Chocolate hazelnut cake

MAIN DINING ROOM

Capacity:
40 Seated
60 Standing
95 Entire Buyout





GARDEN ROOM

Fully enclosed & heated

Capacity:
35 Seated
40 Standing







CONTACT US

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Prices do not include tax; a 20% gratuity will be applied.
For availability and inquiries, please contact us at events@hamptonmaid.com or by phone.
Additional bar packages are available.
Personalized floral decor may be arranged upon request.
A 50% deposit is required to secure your reservation; the remaining balance is due one day prior to the event.

PRICING ABOVE INCLUDES:

Three-hour venue rental

Linens and service

Full event coordination

