

HOLIDAY EVENTS

at The Hampton Maid



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:

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

