

2020 FUNCTIONS AND CATERING PACKAGE

Group Bookings | Full Venue Events

HABERFIELD
ROWERS
CLUB
&
RESTAURANT





CONTENTS

Welcome	3
Group Bookings	4
Group Booking Options	5
Group Feast Menu	6
Plated Set Menu	7
Canapé Packages	8
Additional Menus	9
Full Venue Events	10
Full Venue Events Package	11
Plated Set Menu	12
Canapé Packages	13
Additional Menus	14
Beverage Packages	15

WELCOME

ABOUT HABERFIELD ROWERS CLUB AND RESTAURANT

Whether you're celebrating a wedding or birthday, throwing a cocktail party or work function, or just looking for somewhere to host a large group booking, the Haberfield Rowers Club & Restaurant is the ultimate waterfront destination.

With custom catering and capacity for up to 200 guests, we can transform events of all sizes into something truly special.

WHY CHOOSE US TO HOST YOUR EVENT?

- Flexible space with indoor and outdoor options
- Located right on the water with views of stunning Iron Cove Bay
- Experienced functions and events team

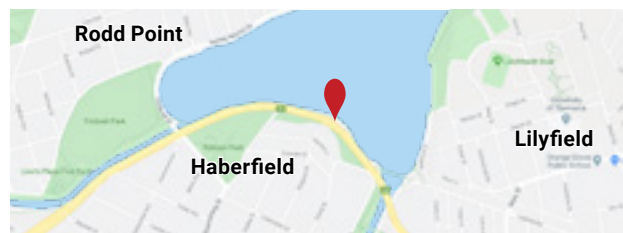
CONTACT US

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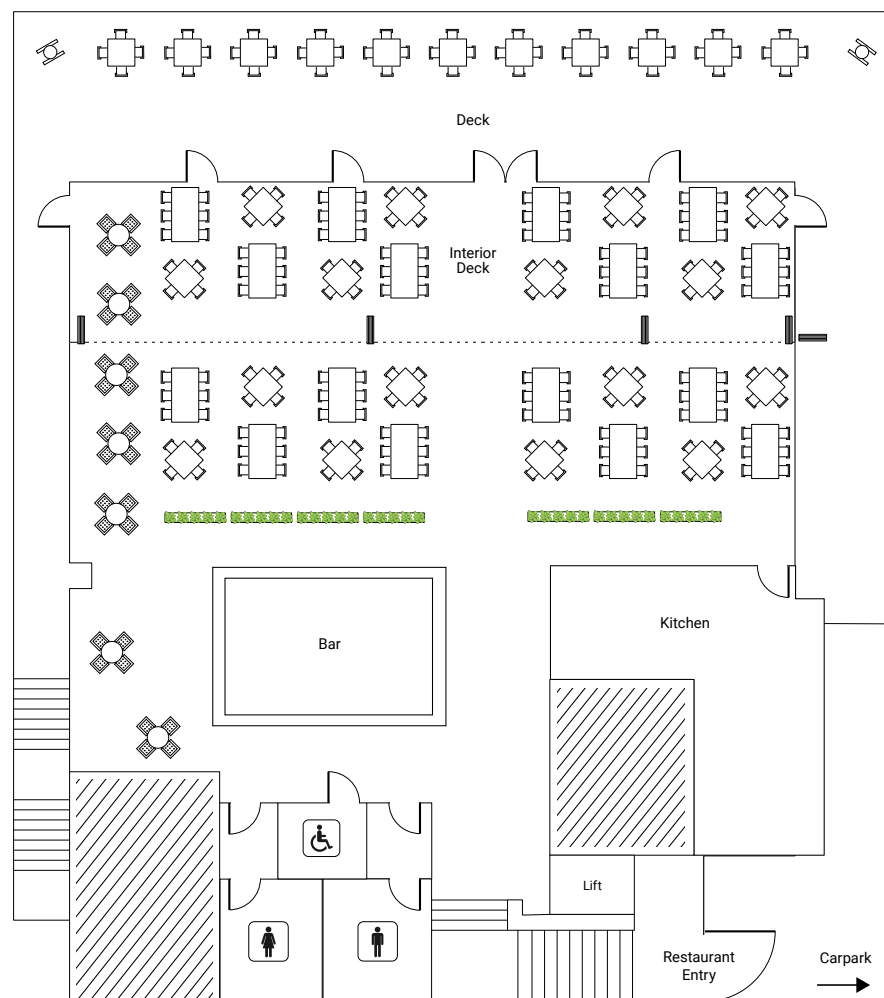
Website: haberfieldrowers.com.au



FLOORPLAN AND CAPACITY

Maximum Capacity

200 people





GROUP BOOKINGS

GROUP BOOKING OPTIONS

MEDIUM GROUPS

21 to 60 people | 3 hour booking

Deposit of \$20 per person required

Reserved dining space

Please choose your dining options from the below:

Group Feast Menu Page 6

Plated Set Menu Page 7

Additional Menus Page 9

LARGE GROUPS

61 to 80 people | 3 hour booking

Minimum spend
Mon – Thurs \$4,000 | Fri – Sun \$6,000

1/2 venue reserved dining space

Dedicated staff

Please choose your dining options from the below:

Plated Set Menu Page 7

Canapé Packages Page 8

Additional Menus Page 9

OPTIONAL EXTRAS

Cakeage \$2 per person | \$3 with ice cream

Extra hours \$200 per hour

LED candles \$3 per candle

For tailored function solutions, please contact your function coordinator directly on 02 9514 1632



GROUP FEAST MENU

Maximum 50 people

2 courses | \$50 per person

3 courses | \$60 per person



ENTRÉES

Served as share plates

Garlic & herb pizza, served with oregano, mozzarella & parmesan | NF | V |

Selection of house-made dips, pita bread & crackers | NF | V |

Six-spiced fried calamari, served with salad, fried onions & lime mayo | DF | NF |

MAIN

Served as platters and share food

Half roast spiced chicken | GF | DF | NF |

Roast porchetta | DF | NF |

Whole market fish with caper butter & lemon | GF | NF |

Accompanied by:

Apple sauce | GF | DF | NF | V | VG |

Chimichurri | GF | DF | NF | V | VG |

House salad | GF | DF | NF | V | VG |

Remoulade | GF | DF | NF | V |

Thyme-roasted chat potatoes | GF | DF | NF | V | VG |

DESSERT PLATTERS

Chef's selection of 3 types of cakes

| Dietary options available on request |

GF – Gluten Free DF – Dairy Free NF – Nut Free V – Vegetarian VG – Vegan

PLATED SET MENU

21 to 80 people

2 courses | \$55 per person

3 courses | \$60 per person



ENTRÉES

Shared entrée | Choice of 3

Antipasto plates: A selection of sliced meats, house-made pickles, hummus, mini bocconcini & crackers | NF |

Citrus & herb marinated chicken skewers, served with chimichurri, salad & lemon | GF | DF | NF |

Garlic & herb pizza, served with oregano, mozzarella & parmesan | NF | V |

Selection of dips, pita bread & crackers | NF | V |

Six-spice fried calamari, served with salad, fried onions & lime mayo | DF | NF |

MAIN

Alternating or single drop

Barramundi, served with Mediterranean couscous, beans, micro herbs & lemon | DF | NF |

Chicken breast Kiev wrapped in prosciutto, served with saffron & pearl barley risotto, broccolini & salsa verde | NF |

Roast Porchetta with thyme-roasted chat potatoes, celeriac remoulade & apple sauce | DF | NF |

Roast pumpkin wedge with warm couscous salad & chimichurri | DF | NF | V | VG |

Sirloin steak with thyme-roasted chat potatoes, green beans & mushroom sauce | GF | NF |

DESSERT PLATTERS

Chef's selection of 3 types of cakes
 | Dietary options available on request |

GF – Gluten Free DF – Dairy Free NF – Nut Free V – Vegetarian VG – Vegan

CANAPÉ PACKAGES

PACKAGES

61 to 80 people

1 hour | \$20 per person
 Two hot & two cold canapé options

2 hours | \$35 per person
 Four hot & four cold canapé options

3 hours | \$45 per person
 Three hot, three cold & one substantial canapé option



COLD CANAPÉ SELECTION

Brie en croûte with quince paste & strawberry | NF | V |

Fig & bocconcini skewers with balsamic glaze
 | GF | NF | V |

Mini tomato bruschetta with goat's cheese & basil
 | GF | NF |

Oysters with wasabi fish roe, salsa & sherry vinegar
 | GF | DF | NF |

Panko crumbed flathead bites with crème fraîche,
 capers & dill | NF |

Prosciutto wrapped bocconcini with basil oil | GF | NF |

Salmon roulade with crème fraîche & citrus salsa
 on a cucumber round | GF | NF |

Seared beef en croûte with onion jam & chimichurri
 | DF | NF |

HOT CANAPÉ SELECTION

Assorted mini pizzas | NF |

Chicken dim sims with soy sauce | DF | NF |

Fish cakes with sweet chilli sauce | NF |

Four cheese arancini with blue cheese mayonnaise
 | NF | V |

HOT CANAPÉ SELECTION (CONT.)

Mini gourmet beef pies with tomato relish | NF |

Mini pork & fennel sausage rolls with HP sauce | NF |

Vegetarian gyoza dumplings with dipping sauce
 | DF | V | VG |

Vegetarian spring rolls with sweet chilli sauce
 | DF | V | VG |

SUBSTANTIAL CANAPÉS

Beef burger sliders | NF |

Chicken skewers with chimichurri | GF | DF | NF |

Halloumi sliders | NF | V |

Lamb skewers with mint yoghurt | GF | NF |

Mini beer-battered flathead with chips & tartare sauce
 | DF | NF |

Pumpkin couscous with herbs | DF | NF | V | VG |

Roast porchetta with celeriac remoulade & apple sauce
 | DF | NF |

Six-spice fried calamari with chips & lime mayonnaise
 | DF | NF |

Vegetarian frittata | GF | NF | V |

GF – Gluten Free DF – Dairy Free NF – Nut Free V – Vegetarian VG – Vegan

ADDITIONAL MENUS



PLATTERS & SALADS

Great as an addition to any canapé or plated set menu

\$15 per person

Antipasto platters

Selection of cold cuts, house-made pickles & dips with mini bocconcini & crackers | NF |

Cheese platters

Brie, blue cheese & Cheddar with quince paste, grapes, dates, dried pear & crackers | NF | V |

\$6 per person

Fruit platters

Seasonal sliced fruit | GF | DF | NF | V | VG |

\$15 per bowl

Salad bowls

House salad (each bowl serves 5)

UNDER 12s KIDS MENU

All kids meals come with free ice cream

\$15 per person

Battered flathead

Served with chips & tomato sauce | DF | NF |

Herb crumb chicken tenders

Served with chips & tomato sauce | NF |

Penne Napoli

Served with parmesan cheese
| NF | V | DF & VG available on request |

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FULL VENUE EVENTS

FULL VENUE EVENTS PACKAGE

Minimum 81 people | Maximum 200 people

Minimum spend

Mon – Thurs \$10,000 | Fri – Sun \$20,000

4 hour booking

Ability to play own music

Alternate serve plated menu options

Beverage package options

Canapé options (tray service included)

Data projector, screen & handheld microphone

Dedicated staff

Exclusive access to the venue



OPTIONAL EXTRAS

Cakeage \$2 per person | \$3 with ice cream

Extra hours \$200 per hour

LED candles \$3 per candle

ANCILLARY SERVICES

Ask your function coordinator for assistance with the following services

DJs and bands

Event theming

Flowers

Live entertainment

Photographers

Table decorations

Wedding planners

For tailored function solutions, please contact your function coordinator directly on 02 9514 1632

PLATED SET MENU

PLATED SET MENUS INCLUDE

Alternate serve plated set menus

Fresh dinner rolls with olive oil
& balsamic vinegar to the table

PLATED SET MENU

Two Courses | \$70 per person

Three Courses | \$80 per person

ENTRÉE

Coffee-cured smoked duck, celeriac remoulade,
pickles & pomegranate sauce | GF | DF | NF |

Half a dozen Oysters, served with mignonette & lemon
| GF | DF | NF |

Miso-marinated salmon with house-made pickles
& miso sauce | GF | DF | NF |

Pork belly with salt-pickled onions, pea puree &
pork sauce | GF | DF | NF |

Ras al hanout roasted cauliflower, mixed greens,
raisins, pomegranate, almonds, Spanish onion &
pomegranate dressing | GF | DF | V | VG |

Vine-ripened truss tomatoes, cherry tomatoes,
Buffalo mozzarella & basil oil | NF | V | VG |

Smoked salmon with horseradish cream, cucumber,
caperberries & dill | GF | NF |

MAIN

Barramundi with Mediterranean couscous, beans,
micro herbs & lemon | DF | NF |

Chicken breast Kiev wrapped in prosciutto,
served with saffron & pearl barley risotto, broccolini
& salsa verde | NF |

Porcini-crusted lamb rump, served with onion puree,
rosemary-roasted chat potatoes, beans & jus
| \$5 per person surcharge | DF | NF |

Prawn and tomato orecchiette with chilli & herbs | NF |

Roast porchetta with thyme-roasted chat potatoes,
celeriace remoulade & apple sauce | DF | NF |

Roast pumpkin wedge with warm couscous salad,
chimichurri & spiced coconut yoghurt | DF | NF | V | VG |

Sirloin with potato gratin, carrot puree, broccolini & jus
| GF | NF |

DESSERT

Chocolate & salted caramel tart, served with caramel
sauce & vanilla mascarpone cream | V |

Chocolate mousse slice, served with berry coulis | NF |

Lemon meringue slice with vanilla mascarpone cream
| NF | V |

Pistachio, mango, hazelnut, coconut & lychee slice,
served with mango puree | GF | DF | V | VG |

Pistachio, raspberry & white chocolate slice,
served with raspberry gel | V |

Tiramisu slice with coffee cream & coffee syrup | NF | V |



GF – Gluten Free DF – Dairy Free NF – Nut Free V – Vegetarian VG – Vegan

CANAPÉ PACKAGES

PACKAGES

Includes dedicated tray service

1 hour | \$30 per person
Two hot & two cold canapé options

2 hours | \$40 per person
Three hot & three cold canapé options

3 hours | \$50 per person
Three hot, four cold & two substantial canapé options



COLD CANAPÉ SELECTION

Brie en croûte with quince paste & strawberry | NF | V |

Fig & bocconcini skewers with balsamic glaze
| GF | NF | V |

Mini tomato bruschetta with goat's cheese & basil
| GF | NF |

Oysters with wasabi fish roe, salsa & sherry vinegar
| GF | DF | NF |

Panko crumbed flathead bites with crème fraîche,
capers & dill | NF |

Prosciutto wrapped bocconcini with basil oil | GF | NF |

Salmon roulade with crème fraîche & citrus salsa
on a cucumber round | GF | NF |

Seared beef en croûte with onion jam & chimichurri
| DF | NF |

HOT CANAPÉ SELECTION

Assorted mini pizzas | NF |

Chicken dim sims with soy sauce | DF | NF |

Fish cakes with sweet chilli sauce | NF |

Four cheese arancini with blue cheese mayonnaise
| NF | V |

HOT CANAPÉ SELECTION (CONT.)

Mini gourmet beef pies with tomato relish | NF |

Mini pork & fennel sausage rolls with HP sauce | NF |

Vegetarian gyoza dumplings with dipping sauce
| DF | V | VG |

Vegetarian spring rolls with sweet chilli sauce
| DF | V | VG |

SUBSTANTIAL CANAPÉS

Beef burger sliders | NF |

Chicken skewers with chimichurri | GF | DF | NF |

Halloumi sliders | NF | V |

Lamb skewers with mint yoghurt | GF | NF |

Mini beer-battered flathead with chips & tartare sauce
| DF | NF |

Pumpkin couscous with herbs | DF | NF | V | VG |

Roast porchetta with celeriac remoulade & apple sauce
| DF | NF |

Six-spice fried calamari with chips & lime mayonnaise
| DF | NF |

Vegetarian frittata | GF | NF | V |

GF – Gluten Free DF – Dairy Free NF – Nut Free V – Vegetarian VG – Vegan

ADDITIONAL MENUS

PLATTERS & SALADS

Great as an addition to any canapé or plated set menu

\$15 per person

Antipasto platters

Selection of cold cuts, house-made pickles & dips with mini bocconcini & crackers | NF |

Cheese platters

Brie, blue cheese & Cheddar with quince paste, grapes, dates, dried pear & crackers | NF | V |

\$6 per person

Fruit platters

Seasonal sliced fruit | GF | DF | NF | V | VG |

\$15 per bowl

Salad bowls

Choice of Caesar, garden or house salad (each bowl serves 5)

UNDER 12s KIDS MENU

All kids meals come with free ice cream

\$15 per person

Battered flathead

Served with chips & tomato sauce | DF | NF |

Herb crumb chicken tenders

Served with chips & tomato sauce | NF |

Penne Napoli

Served with parmesan cheese
| NF | V | DF & VG available on request |



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BEVERAGE PACKAGES

HOUSE BEVERAGE PACKAGE

1 hour | \$30 per person

2 hours | \$35 per person

3 hours | \$42 per person

4 hours | \$50 per person

Includes:

Beer and cider

Hahn Super Dry, Tooheys New,
& Hahn premium light

Sparkling wine

Willowglen NV Brut

White wine

Willowglen Semillon Sauvignon Blanc,
or Willowglen Chardonnay

Red wine

Willowglen Cabernet Merlot

Non-alcoholic

Soft drinks, a variety of chilled fruit juices
& sparkling mineral water

PREMIUM BEVERAGE PACKAGE

1 hour | \$35 per person

2 hours | \$42 per person

3 hours | \$50 per person

4 hours | \$60 per person

Includes:

Beer and cider

Kosciusko Pale Ale, James Squire 150 Lashes,
Hahn Super Dry, White Rabbit Dark Ale,
Furphy's Lager, Hahn Light or James Squire
Orchard Crush Cider (Your choice of 3)

Sparkling wine

King Valley Prosecco

White wine

Down The Lane Pinot Grigio

Red Wine

De Bortoli Winemakers Selection Shiraz

Non-alcoholic

Soft drinks, a variety of chilled fruit juices
& sparkling mineral water

NON-ALCOHOLIC PACKAGE

1 hour | \$14 per person

2 hours | \$16 per person

3 hours | \$18 per person

4 hours | \$20 per person

Includes:

A variety of chilled fruit juices

Soft drinks

Sparkling mineral water