

2020 CHRISTMAS FUNCTIONS PACKAGE

HABERFIELD ROWERS CLUB RESTAURANT

Group Bookings | Full Venue Events



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 90 guests, we can transform events of all sizes into something truly special.

WHY CHOOSE US TO HOST YOUR EVENT?

- Exclusive use of the venue for bookings of 30 or more
- 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

Address:Dobroyd Pde Haberfield, NSW, 2045Phone:(02) 9514 1632Email:hello@haberfieldrowers.com.auWebsite:haberfieldrowers.com.au

FLOORPLAN AND CAPACITY



HABERFIELD ROWERS CLUB RESTAURANT



KEEPING YOU COVID-SAFE!

At Haberfield Rowers club & restaurant, we are dedicated to ensuring that our customers can enjoy their dining experience in a safe environment. Our team is committed to making sure that our venue is adhering to and implementing the National COVID-19 Safe Workplace Principles, in accordance with Safe Work Australia and NSW Government.

It is essential that we all continue to be vigilant to prevent the coronavirus spreading by following the NSW Government guidelines - this is no time for complacency.

Precautions recommended by the Australian Government Department of Health help ensure the safety of our customers and staff, including:

- Hand sanitiser stations around the club.
- Increased bins throughout the club to assist with hygiene.
- Regular cleaning and sterilisation of surfaces, including bathrooms, common areas and all touch points, such as door handles etc.
- Adherence to social distancing measures (Limit of 1.5m social distancing and only 1 person per 4 meters).
- Alcohol can only be consumed by seated customers.
- Each person must sign in with their name and contact details when they arrive at the venue. This record will only be kept for 28 days and the details you give us will not be used for any promotional or marketing material.

ENTERING OUR VENUE

On entry, you'll be asked to check in. This is required by the government and will help them with contact tracing, in the unlikely event that a member has visited our venue while infected.

SEATING

Our venue layout has been reconfigured to ensure tables have adequate spacing between them.

HYGIENE

Complimentary hand sanitiser is available on each table. All of our kitchen staff will be wearing face masks, and our dedicated venue COVID Marshall is also on hand full time, to ensure all surfaces are adequately cleaned in between seatings.

BATHROOMS

There is an increased frequency of cleaning in the bathrooms by trained staff members. Floor decals will be placed on the floor to identify distance requirements for patrons.

HIGH TOUCH POINTS

All high touch points, including door handles, handrails, catering stations, tables and railings will be regularly cleaned and disinfected throughout events and opening hours.

EDUCATION AND TRAINING

In order to keep our staff and patrons as safe as possible, ongoing staff training has been implemented to communicate updated protocols provided by Safe Work Australia and the NSW Government.

- All staff have completed the NSW Food Authority COVID-19 Awareness for Food Service Training.
- A COVID Safe First Aid Officer and COVID Marshall will be on site for every event and during opening hours.
- All food safety compliance in managed through HACCP accreditation.
- In line with NSW Health's latest recommendations, all kitchen staff will be wearing masks during food preparation and service.







MENU OPTIONS

Minimum 30 people | Maximum 90 people

Venue hire: Mon - Thurs \$800 | Fri - Sun \$1,500

Mon - Fri: 12pm – 3pm, or 6pm – 9pm Sat & Sun: 6pm – 10pm

PLATED SET MENU

Two Courses | \$70 per person

Three Courses | \$80 per person

PRICES INCLUDE

2 or 3 course alternate serve dinner

Professional & experienced waitstaff

Security

COVID Marshall

Linen napkins

Candles on tables (if requested)

Handheld microphone (if required)

ENTRÉE

CRUMBED EGGPLANT Kipfler potato, grilled vegetables, salsa verde | GF | DF |

MEZE PLATE

Grilled lamb skewers, baked haloumi cheese, falafel & dolmades, served with tabouli salad, assorted gourmet breads & dips | NF |

SIX SPICED FRIED CHICKEN BOWL House made slaw, greens, chipotle mayo | DF | NF |

SMOKED SALMON SALAD Cucumber, greens, avocado, grilled orange, apple, yogurt dressing | GF | NF |

MAIN

CHARGRILLED BEEF STRIPLOIN Kipfler potato, grilled vegetables, salsa verde | GF | DF |

GRILLED HALOUMI GRAIN BOWL Mushrooms, edamame, kasha, kale, beetroot hummus | DF | V |

MISO AND MAPLE SALMON Pickled cucumber, fennel and seaweed salad, miso, kasha | GF | NF | DF |

ROASTED FREE RANGE TURKEY BREAST Sweet potatoes, broccolini, cranberry and orange sauce | GF | DF | NF |

DESSERT

Chef's selection of desserts

Pavlova with seasonal fruit with passionfruit sauce

ROWERS

EXTRAS

Table cloths

Cocktails on arrival



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

4

HABERFIELD ROWERS CLUB & RESTAURANT CHRISTMAS PACKAGE

- 10

1. 1

1

shat all