

2021 Events Package

Your premier waterfront venue for celebrations, social gatherings and corporate events.

HABERFIELD
ROWERS
CLUB
&
RESTAURANT



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All prices and information contained in this document are GST inclusive where applicable and subject to change without notice.

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
- Professional and experienced events team

LET'S TALK

Address: [Dobroyd Pde Haberfield, NSW, 2045](#)

Phone: (02) 9514 1632

Email: hello@haberfieldrowers.com.au

Website: haberfieldrowers.com.au

ENQUIRE TODAY



VENUE SERVICES AND FACILITIES

Maximum Capacity: 200 people

2sqm capacity: 200 / **4sqm capacity:** 91

Please ask your Events Manager for current COVID restrictions.

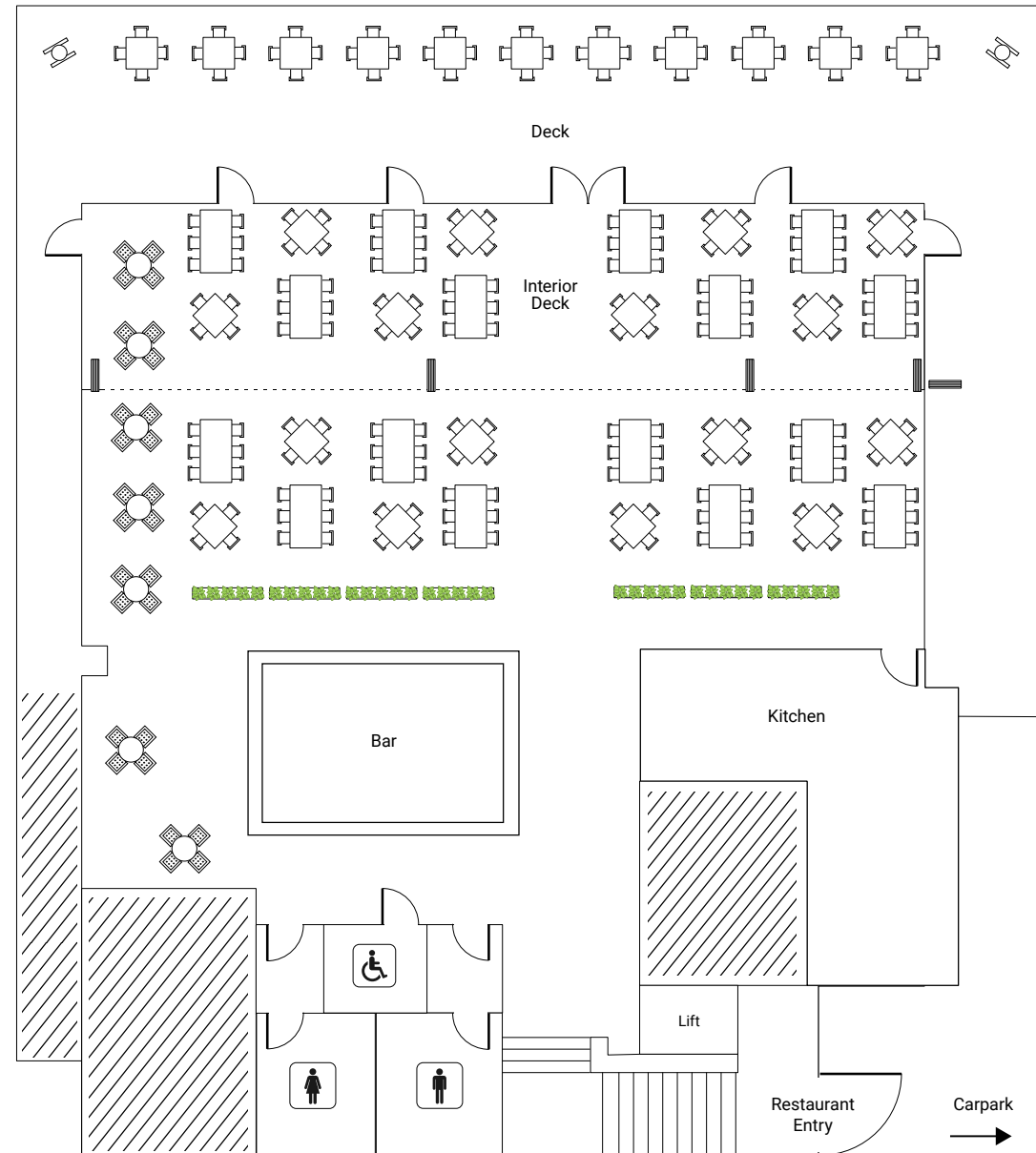
- Uninterrupted water views
- Event spaces for all event occasions (intimate cocktail functions, sit down dinner, corporate, social)
- Fully air conditioned
- Dedicated events manager and on-site operations team
- Internal bar in the venue
- Premium menu and beverage offerings
- Built in AV equipment

COVID SAFE VENUES

We have implemented the following in accordance with Safe Work Australia and the NSW Government in relation to COVID-19 hygiene practices; please ask your Event Manager for the most up to date information for your event.

- Sanitisers
- Frequent cleaning
- Environmental signage
- AV sanitation
- Staff education and training

We have designed this package with both restrictions and no restrictions in mind.

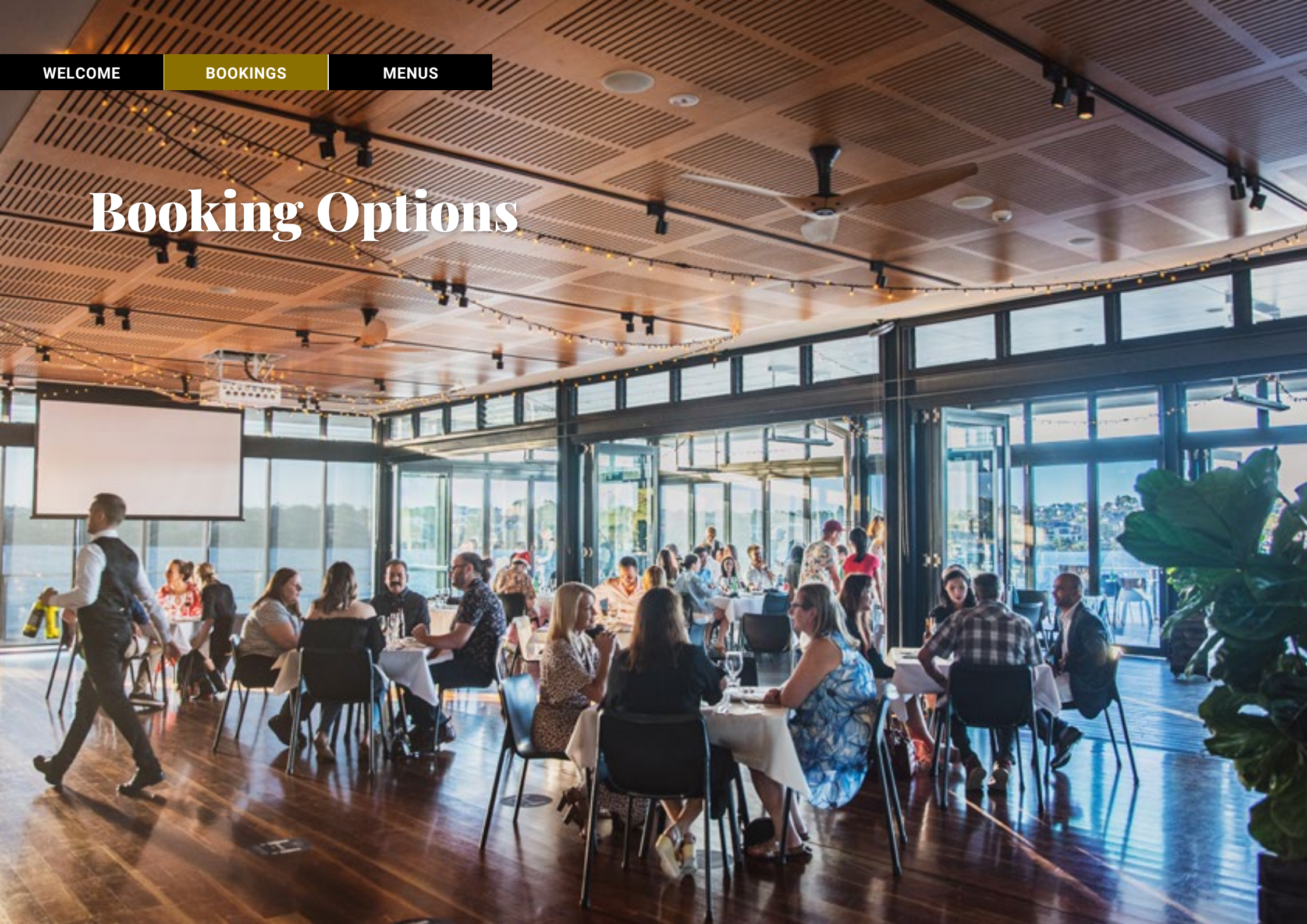


WELCOME

BOOKINGS

MENUS

Booking Options



Group Bookings

Non exclusive events: available during regular opening hours only.

GROUP

20 to 50 people.
 3 hour venue hire.
 \$2,000 minimum spend (\$200 per additional hour).

Includes:

Reserved dining space.
 Dedicated event staff.

Dining Options:

(Select from any of the following menu options)

- High Tea Menu (page 6)
- Group Feast Menu (page 7)
- Beverage Package (page 11)

Optional extras:

- Cakeage \$2 per person / \$3 with ice cream
- Additional menus (page 10)

Full Venue Bookings

Exclusive events: available for booking outside of regular opening hours.

FULL VENUE

51 to 200 people.
 4 hour venue hire (\$200 per additional hour).
 \$2,800 minimum spend on F&B (\$200 per additional hour).

Includes:

Complimentary venue hire for 4 hours.
 Exclusive access to the venue.
 Dedicated event staff.
 Ability to play own music.
 Linen tablecloths and napkins.

Dining Options:

(Select from any of the following menu options)

- Group Feast Menu (page 7)
- Plated Menu (page 8)
- Canapé Menu (page 9)
- Beverage package (page 11)

Optional extras:

- Cakeage \$2 per person / \$3 with ice cream
- Additional menus (page 10)

ADDITIONAL SERVICES

Ask your Event Manager for assistance with the following services.

- DJs and bands
- AV services
- Event theming
- Flowers
- Live entertainment
- Photographers
- Table decorations
- Wedding planners
- Security

For tailored event solutions, please contact your Event Manager directly on 02 9514 1632.

Menus



High Tea Menu

With tea and coffee / \$45pp

Glass of bubbles on arrival / \$50pp

Bottomless bubbles (2 hours) / \$65pp

Cucumber and smoked salmon sandwiches (NF)

Hummus and roasted eggplant sandwiches
(VG, NF)

Smoked ham, mustard, and cheese croissant (NF)

Savoury quiche tarts (NF)

King Island beef pies (NF)

Scones, Yarra Valley jam and cream (V, NF)

Assorted petite sweets and tea cakes (V)



Group Feast Menu

Please note: Group Feast Menu is not available if COVID-19 restrictions are in place.

2 courses / \$45 per person

3 courses / \$55 per person



ENTRÉES

Served as share plates (*choose three*)

Selection of house made dips, flat bread and lavosh (VG, GF)

Six spiced fried chicken with slaw and chipotle mayo (NF)

Polenta and parmesan chips with Aioli (V, NF)

Mezze (NF)

– *grilled lamb skewers, baked haloumi cheese, pickled vegetables, served with tabouli salad, flatbread*

Cured meats board (NF)

– *selection of salumi, bresaola and salami served with artichoke, olives, pickles and chutney with bread and lavosh*

MAIN AND SIDES

Served as share plates

Main (*choose two*)

Chargrilled free range chicken breast (GF, DF, NF)

Miso and maple salmon (NF, DF)

Chargrilled grass-fed beef striploin (GF, DF, NF)

Crumbed eggplant (VG, NF)

Sides (*choose two*)

Kipfler potato and grilled broccolini (VG, GF)

Pickled cucumber, fennel and seaweed salad (VG, GF)

Roasted veg and potato (VG, GF)

Quinoa salad, pomegranate, fried chickpeas and almonds (VG, GF)

Green salad (VG, GF)

DESSERT PLATTERS

Chefs' selection of dessert slices and tartlets (V)

**Dietary options available on request*

Plated Set Menu

Includes sourdough with butter.

2 courses / \$55 per person

3 courses / \$65 per person



ENTRÉES

Smoked Salmon Salad (GF, NF)

– cucumber, greens, avocado, grilled orange, apple and yogurt dressing

Grilled Haloumi Grain Bowl (DF, V, GF)

– mushrooms, edamame, kasha, kale, and beetroot hummus

Six Spiced Fried Chicken (DF, NF)

– house made slaw, greens and chipotle mayo

Half dozen oysters with ginger dressing and finger lime (DF, NF)

Wagyu bresaola with onion jam, parmesan, radicchio, and grilled fruit (GF, NF)

MAIN

Chargrilled free range chicken breast (GF, DF)

– with Kipfler potato, grilled broccolini, roasted shallots and sal-sa verde

Miso and Maple Salmon (GF, NF, DF)

– with pickled cucumber, fennel and seaweed salad, miso and kasha

Chargrilled grass-fed Beef Striploin (GF, DF)

– cooked medium rare with Kipfler potato, grilled vegetables and salsa verde

Crumbed Eggplant (VG)

– with quinoa salad, pomegranate, fried chickpeas and almonds

Seafood Linguini (NF)

– mussels, market fish, prawn bisque, fresh herbs and chilli

DESSERT PLATTERS

Lychee and rosewater tart with mixed berries (V)

Vanilla bean panna cotta with orange, honey and almond praline (V, GF)

Salted caramel and chocolate tart with cocoa nibs, seasonal berries and mint (V)

Warm sticky date pudding with a butterscotch sauce and vanilla bean ice-cream (V, NF)

Canapé Packages

Includes tray service.

PACKAGES

1 hour / \$26 per person
Two hot & two cold canapé options

2 hours / \$35 per person
Three hot & three cold canapé options

3 hours / \$40 per person
Three hot, four cold & two substantial canapé options

Don't want to book a package or want canapés on arrival?

Choose from our wide selection of canapés which are priced individually.



COLD CANAPÉ SELECTION

\$5 per piece (*minimum 10 pieces*)

Tomato bruschetta with basil (VG, NF)

Wagyu bresaola with onion jam and parmesan (NF)

Bocconcini, basil and tomato skewer (V, DF, NF)

Compressed melon, basil and prosciutto (GF, DF, NF)

Single oyster on shell with ginger dressing and finger lime (GF, DF, NF)

Flaked miso salmon with sesame and cucumber (GF, DF)

Vegetarian rice paper rolls with sweet chilli lime (VF, GF, DF, NF)

HOT CANAPÉ SELECTION

\$5 per piece (*minimum 10 pieces*)

Grilled haloumi and beetroot hummus bruschetta (V, NF)

Karaage chicken bites with chipotle mayon (NF)

Meat ball skewers with tomato and shaved parmesan (NF)

Market fish bites with tartar sauce (daily fish from restaurant menu) (NF)

Grilled prawn skewer with salsa verde (DF, GF, NF)

HOT CANAPÉ SELECTION (CONT.)

\$5 per piece (*minimum 10 pieces*)

Mini beef pies with tomato relish (NF)

Mini sausage rolls with tomato relish (NF)

Spinach and fetta rolls with tomato relish (V, NF)

Vegan samosas with mango chutney (VG, NF)

Vegan curry puffs with sweet chilli (VG, NF)

Vegetarian spring rolls with sweet chilli (VG, NF)

SUBSTANTIAL CANAPÉ SELECTION

\$8 per piece (*minimum 10 pieces*)

Cheeseburger sliders (NF)

Crumbed spicy chicken sliders with slaw (DF, NF)

Fish sliders with lettuce and tartare sauce (DF, NF)

Grilled chicken skewers with salsa verde on mixed leaves (DF, GF, NF)

Lamb kofta skewers with garlic aioli on cucumber salad (NF)

Fish and chips with garlic aioli and lemon (DF, NF)

Polenta chips with garlic aioli and parmesan cheese (V, NF)

Additional Menus

OPTIONAL EXTRAS

Great as an addition to any canapé or plated set menu.

\$10 per person

Cheese platters (V)

– Brie, blue, cheddar, quince paste, grapes, dates, dried fruit, lavosh

Antipasto platters

– cold sliced meats, house pickles, dips, roasted vegetables, assorted breads

\$10 per bowl

Roasted potatoes and grilled veggies (VG, GF, NF)

Hot chips (VG, GF, NF)

\$35 per bowl

Salad bowls (VG, GF, NF)

\$18 half dozen

Oysters (GF, DF, NF)

\$30 per platter (serves 10)

House made dips with tortilla chips (GF, DF, NF)

Nuts and olives (VG, GF)

Crudité platter with raw vegetables, heirloom tomatoes and dips (VG, GF, NF)



UNDER 12s KIDS MENU

All kids meals come with free ice cream and a drink. A green salad can be substituted for chips.

\$14 per person

Fish and chips (DF, NF)

Spaghetti and meat balls (NF)

Crumbed chicken tenders and chips (DF, NF)

2 Beef sliders and chips (NF)



Beverage Packages

HOUSE BEVERAGE PACKAGE

1 hour / \$25 per person

2 hours / \$30 per person

3 hours / \$35 per person

4 hours / \$40 per person

Includes:

Beers

VB, Peroni, Hahn Light

Sparkling wine

Willowglen NV Brut

White wine

Willowglen Semillon Sauvignon
or Chardonnay

Red wine

Willowglen Cabernet Merlot

Non-alcoholic

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

PREMIUM BEVERAGE PACKAGE

1 hour / \$30 per person

2 hours / \$36 per person

3 hours / \$42 per person

4 hours / \$46 per person

Includes:

Beers and cider (choose three)

Heineken, Young Henry's Newtowner, Corona,
Gorgeous George Pale Ale, Hahn Light

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
and 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:

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

