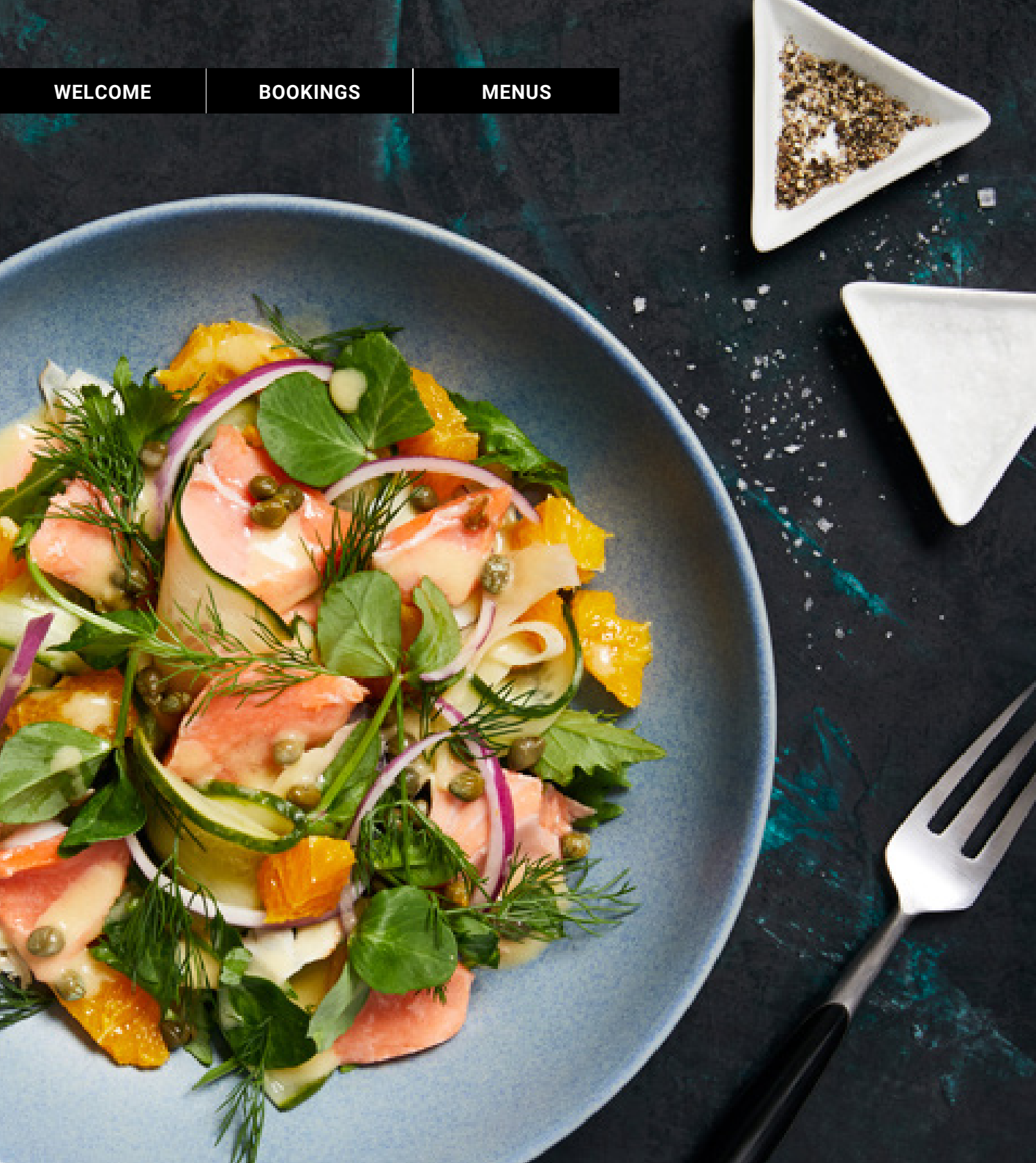


# 2021 - 2022 Events Package

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

HABERFIELD  
**ROWERS**  
CLUB  
&  
RESTAURANT





WELCOME

BOOKINGS

MENUS

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 220 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](mailto:hello@haberfieldrowers.com.au)

**Website:** [haberfieldrowers.com.au](http://haberfieldrowers.com.au)

**ENQUIRE TODAY**



## VENUE SERVICES AND FACILITIES

**Maximum Capacity:** 220 people

(outside of any covid rules)

**2sqm capacity:** 220 / **4sqm capacity:** 183

Please ask your Events Manager for current COVID restrictions.

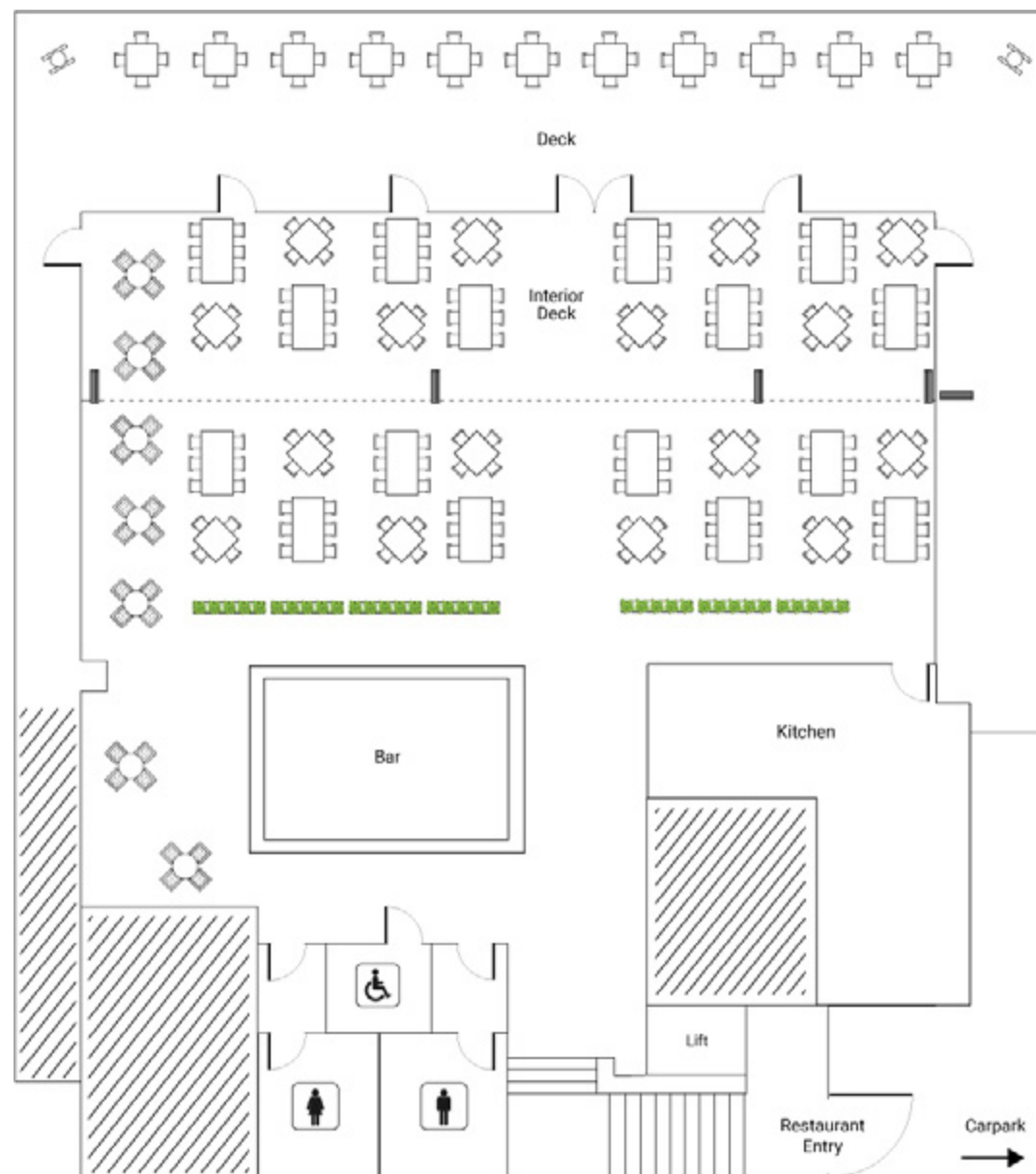
- Uninterrupted water views
- Event spaces for all event occasions (intimate cocktail functions, sit down dinner, corporate, social)
- Fully air conditioned
- Dedicated events manager and on-site operations team
- Internal bar in the venue
- Premium menu and beverage offerings
- Built in AV equipment

## 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.



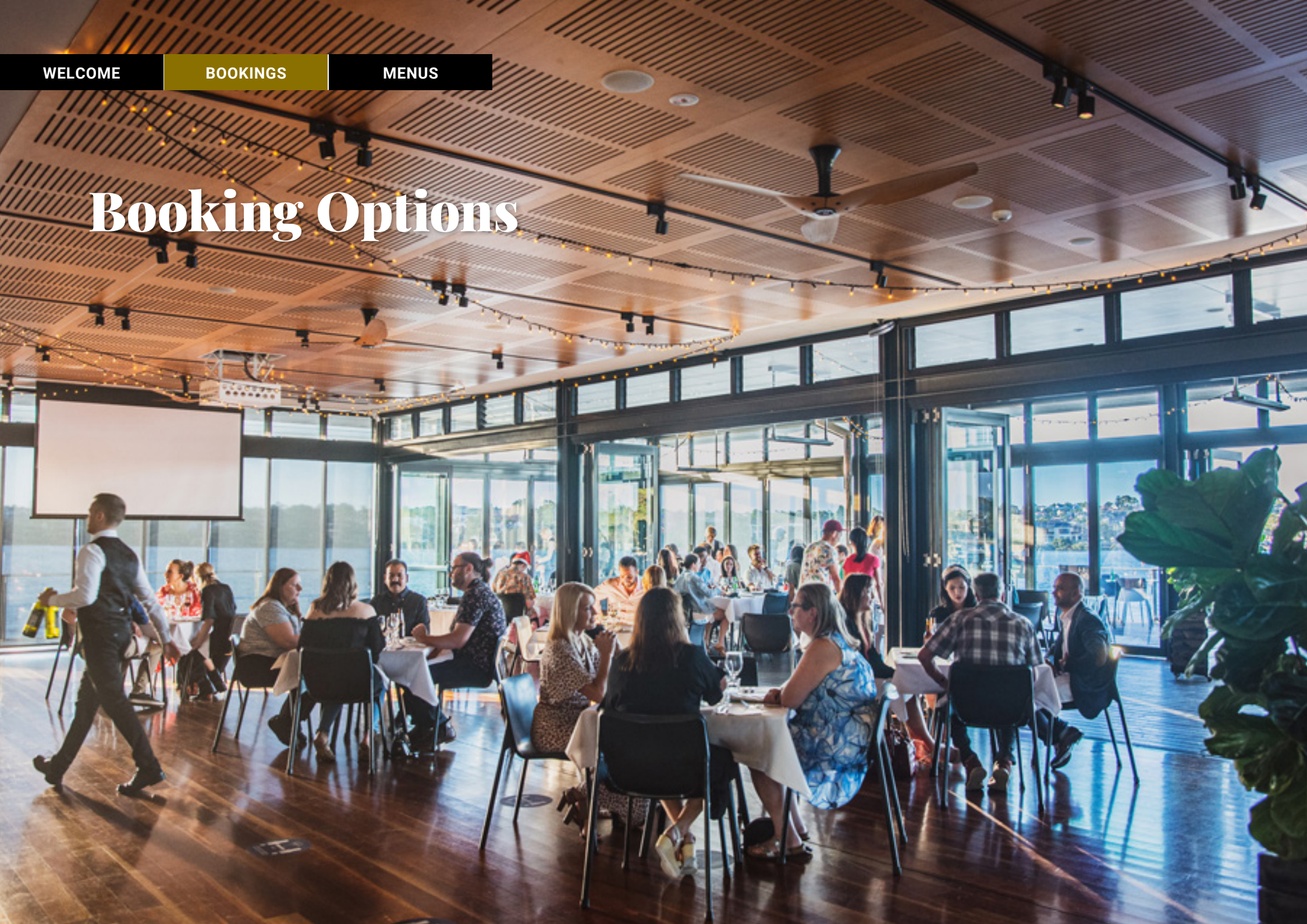


WELCOME

BOOKINGS

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# Booking Options





## Full Venue Bookings

Exclusive events Monday–Thursday, Friday–Sunday (dinner only)

### FULL VENUE

50 to 220 people.

Minimum spend Monday–Thursday | \$10,000

Minimum spend Friday–Sunday  
(dinner only) | \$25,000

#### 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.**

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# Menus



## Group Feast Menu

2 courses / \$45 per person

3 courses / \$55 per person



### ENTRÉES

Choose 3 for group – Served as share plates

Arancini with Mushrooms

*truffle aioli & parmesan (NF)*

Salt & Pepper Calamari

*with prawns, zucchini, lime & chive aioli (NF)*

Polenta Chips

*with aioli & parmesan (GF, V, NF)*

Grilled Bread

*with assorted dips (V, NF)*

Panzanella Salad

*with tomato, cucumber, onion, lettuce, croutons  
& grilled seasonal fruit (DF, V, VG, NF)*

### MAIN AND SIDES

Choose 2 for group – Served as share plates

**Main** *(choose two)*

Braised Lamb Ragu Gnocchi

*tomato, pecorino (NF)*

Confit Chicken Breast

*gratinated onion, roast garlic, chilli potato (DF, NF)*

Eggplant Parmigiana

*crumbed eggplant, mozzarella, parmesan, tomato sauce (V, NF)*

Sauté Barramundi Fillet

*tomato, olive, capers, zucchini, basil (GF, DF, NF)*

**Sides** *(choose two)*

Chunky Chips with Aioli (DF, NF, V)

Seasonal Vegetables (DF, V, VG, GF)

Roasted Potatoes with Garlic & Chilli (DF, V, VG, NF, GF)

Rocket Salad with Pear, Parmesan, Balsamic (GF, NF, V)

Green Salad with Balsamic Dressing (DF, V, VG, NF, GF)

### DESSERT PLATTERS

Chefs' selection of Dessert Slices & Tartlets (V)

*\*Dietary options available on request*



## Plated Set Menu

Includes fresh foccacia.

2 courses / \$55 per person

3 courses / \$65 per person



## ENTRÉES

### Burrata Cheese

*tomato & basil (V, GF, NF)*

### Panzanella Salad

*with tomato, cucumber, onion, lettuce, croutons & grilled seasonal fruit (DF, V, VG, NF)*

### Polenta Chips

*with aioli & parmesan (GF, V, NF)*

### Arancini with Mushrooms

*truffle aioli & parmesan (NF)*

### Chicken & Grilled Zucchini Salad

*rocket, cherry tomatoes, baby spinach, pomegranate walnuts, manchego, lime dressing, vinaigrette (DF, GF)*

## MAIN

### Braised Beef Cheek

*with red tomato sauce, celeriac, potato mash, broccolini & gremolata (NF)*

### Confit Chicken Breast

*gratinated onion, roast garlic, chilli potato (DF, NF)*

### Sauté Barramundi Fillet

*tomato, olive, capers, zucchini, basil (GF, DF, NF)*

### Braised Lamb Ragu Gnocchi

*tomato, pecorino (NF)*

### Porchetta

*roast pumpkin, roast apple, braised lentils, onion jam (GF, DF, NF)*

### Eggplant Parmigiana (V, NF)

*crumbed eggplant, mozzarella, parmesan, tomato sauce*

## DESSERT PLATTERS

### Mixed Berry Tiramisu (V, NF)

### Warm Apple Cake

*creme patisserie & berry coulis (V, NF)*

### Coconut Panna Cotta

*with salted caramel, confit dates & mango (DF, V, VG, GF)*

### Cheese Plate

*with sliced pear & crackers*

## 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 & Parmesan (NF)

Bocconcini, Basil & Tomato Skewer (V, DF, NF)

Compressed Melon, Basil & Prosciutto (GF, DF, NF)

Single Oyster on Shell with Ginger Dressing & Finger Lime (GF, DF, NF)

Flaked Miso Salmon with Sesame & 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 & Beetroot Hummus Bruschetta (V, NF)

Karaage Chicken Bites with Chipotle Mayo (NF)

Meat Ball Skewers with Tomato & 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 & 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 & 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 & Chips with Garlic Aioli & Lemon (DF, NF)

Polenta Chips with Garlic Aioli & Parmesan Cheese (V, NF)



## Additional Menus

### OPTIONAL EXTRAS

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

#### \$10 per person

##### Cheese Platters

*brie, blue, cheddar, quince paste, grapes, dates, dried fruit, lavosh (V)*

##### Antipasto Platters

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

#### \$10 per bowl

Roasted Potatoes & 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 & Olives (VG, GF)

##### Crudité Platter

*with raw vegetables, heirloom tomatoes & 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 & Chips (DF, NF)

Spaghetti & Meat Balls (NF)

Crumbed Chicken Tenders & Chips (DF, NF)

2 Beef Sliders & 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

