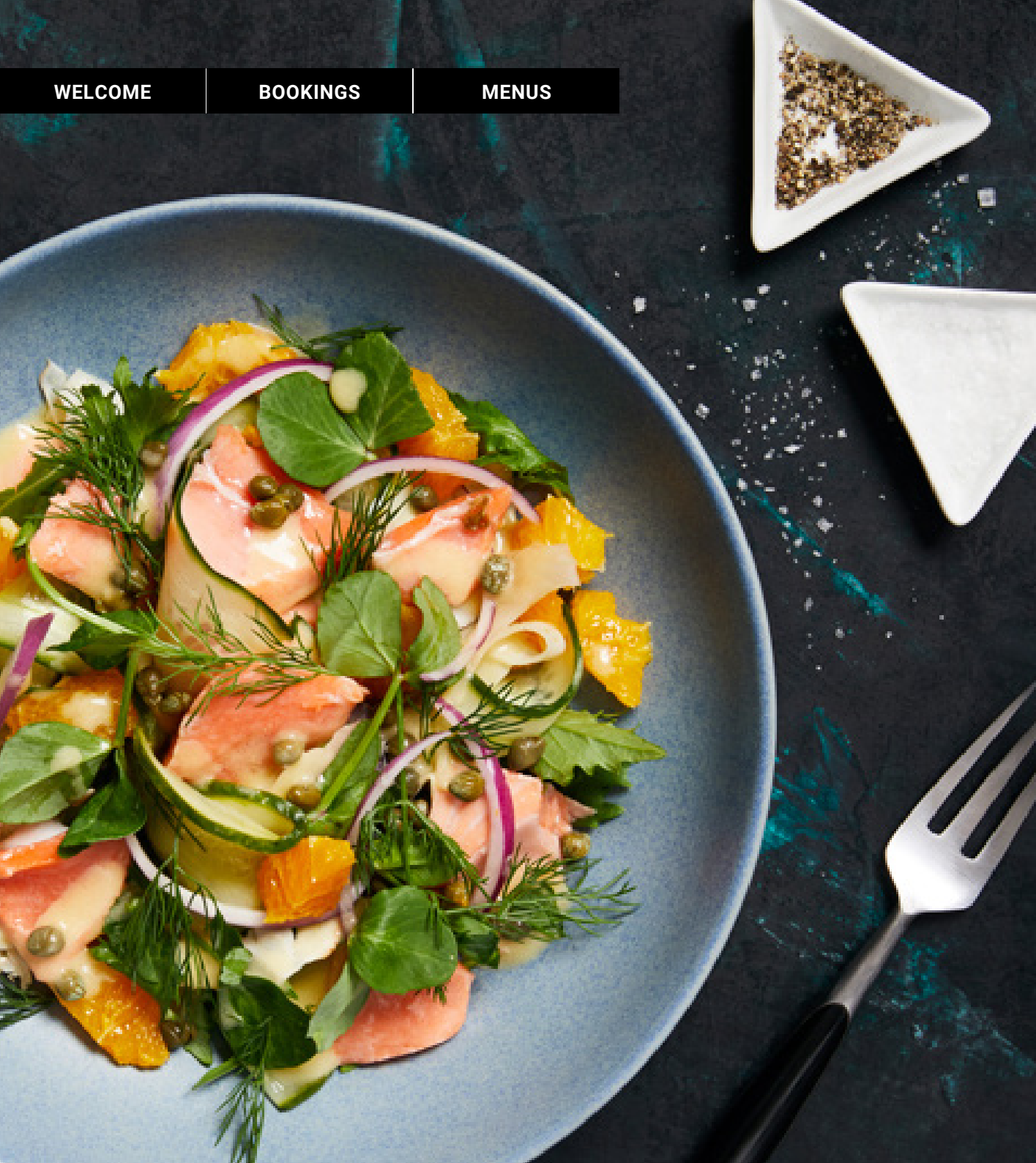


2021 - 2022 Events Package

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

HABERFIELD
ROWERS
CLUB
&
RESTAURANT





WELCOME

BOOKINGS

MENUS

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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

Website: 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.

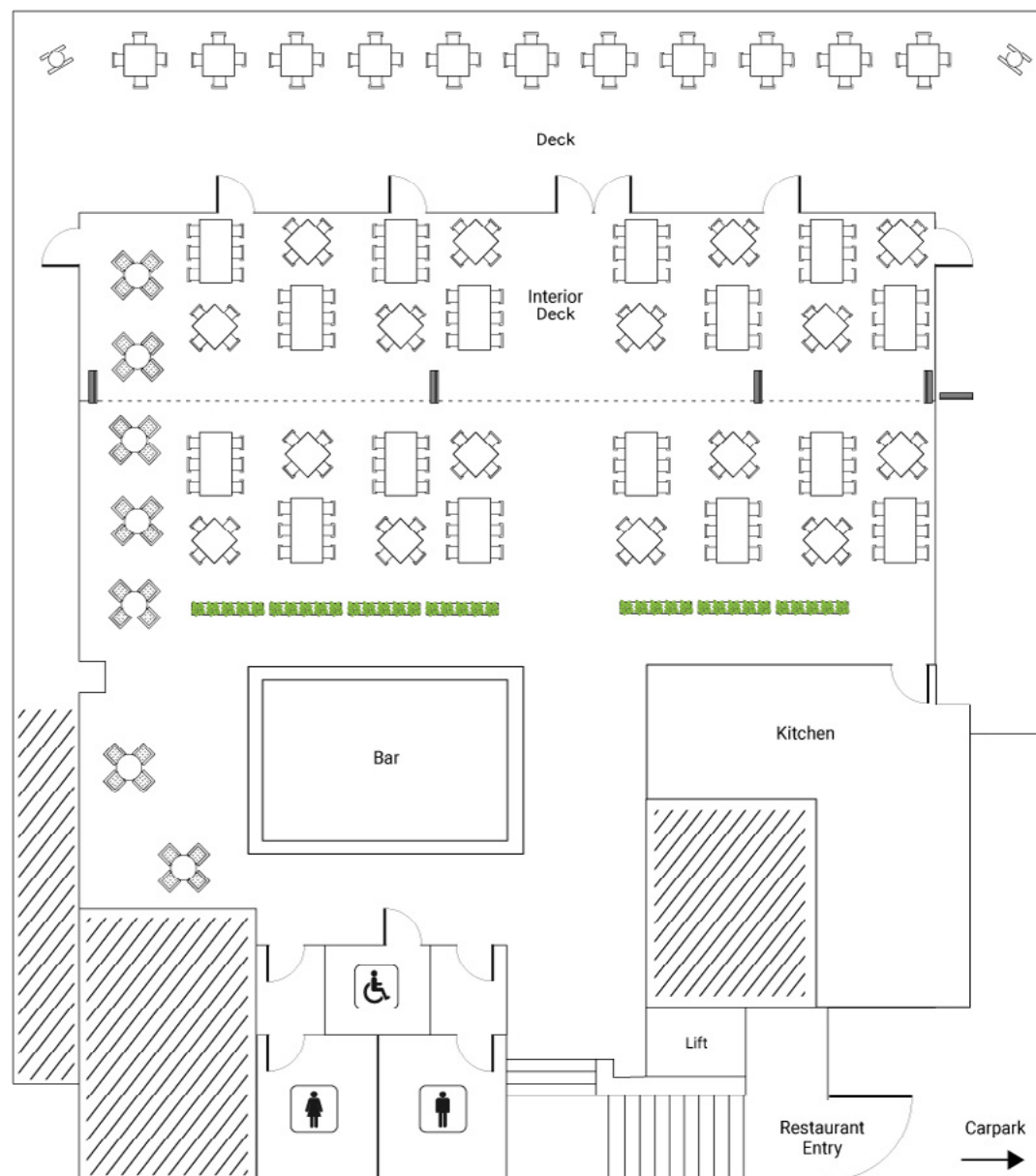
- Uninterrupted water views
- Event spaces for all event occasions (intimate cocktail functions, sit down dinner, corporate, social)
- Fully air conditioned
- Dedicated events manager and on-site operations team
- Internal bar in the venue
- Premium menu and beverage offerings
- Built in AV equipment

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.

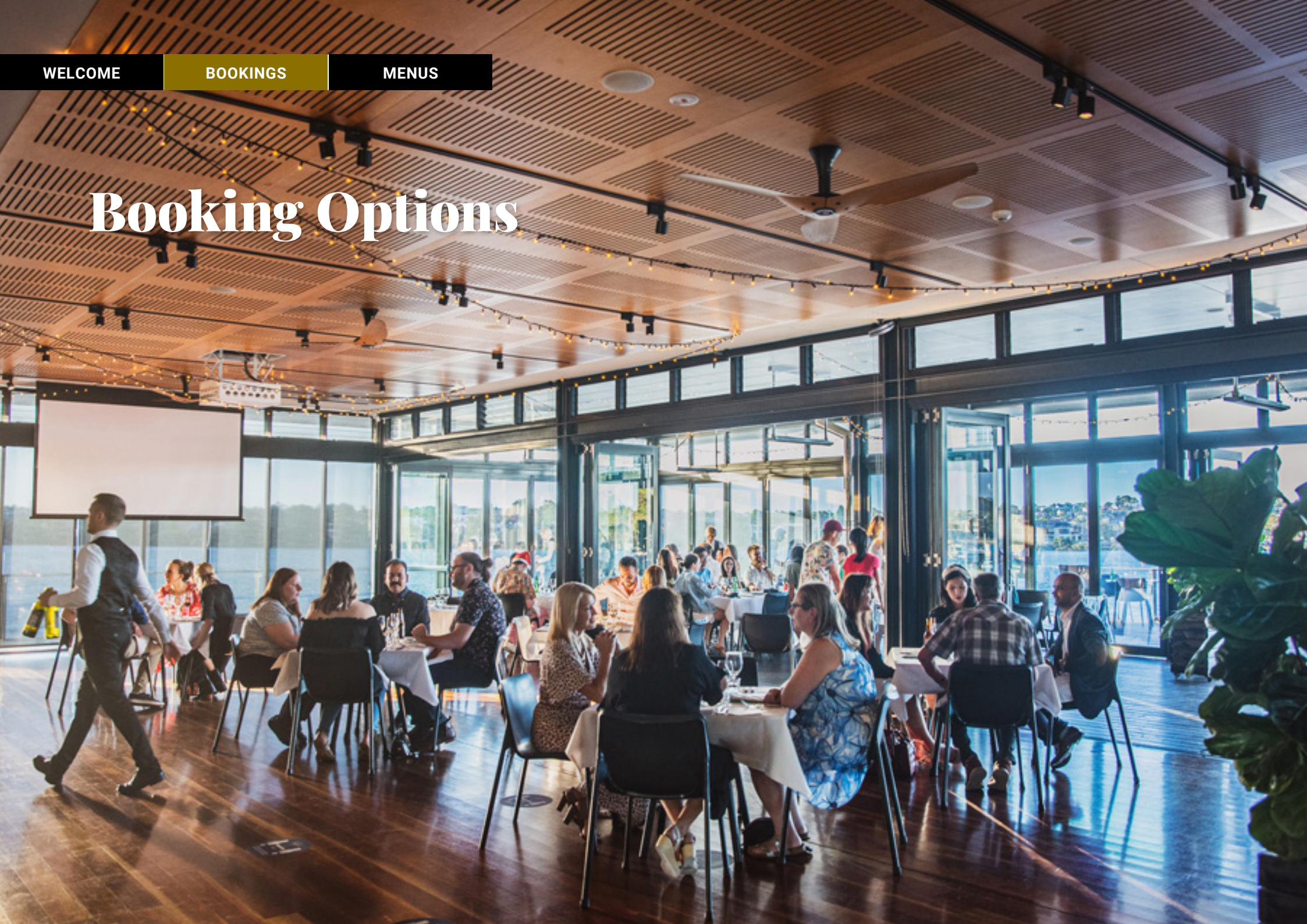


WELCOME

BOOKINGS

MENUS

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.

WELCOME

BOOKINGS

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Menus



Group Feast Menu

2 courses / \$55 per person

3 courses / \$65 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 / \$65 per person

3 courses / \$75 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)

Crudit  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

