

2023-2024 Events Package

Your premier waterfront venue for celebrations and social gatherings.

HABERFIELD
ROWERS
CLUB
&
RESTAURANT



Contents

Welcome	2–5
About Us	2
Venue Services and Facilities	4
Exclusive events	5
Menus	6–12
Group Feast Menu	7
Plated Set Menu	8
Canapé Packages	9
Additional Menus	10
Beverage Packages	11
Cocktail Packages	12
Additional Requirements	13

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, birthday or throwing a cocktail party, the Haberfield Rowers Club & Restaurant is the ultimate waterfront event venue.

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

We look forward to seeing you soon!

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) 9797 9523

Email: hello@haberfieldrowers.com.au

Website: haberfieldrowers.com.au

ENQUIRE TODAY





NOT-FOR-PROFIT

All profits go to ActivateUTS to fund student activities and experiences.



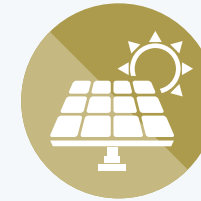
HELPING STUDENTS

We offer casual jobs in our function centre to both UTS and TAFE NSW students.



PLASTIC-FREE

At Haberfield Rowers Club & Restaurant we only use biodegradable disposables, no plastic.



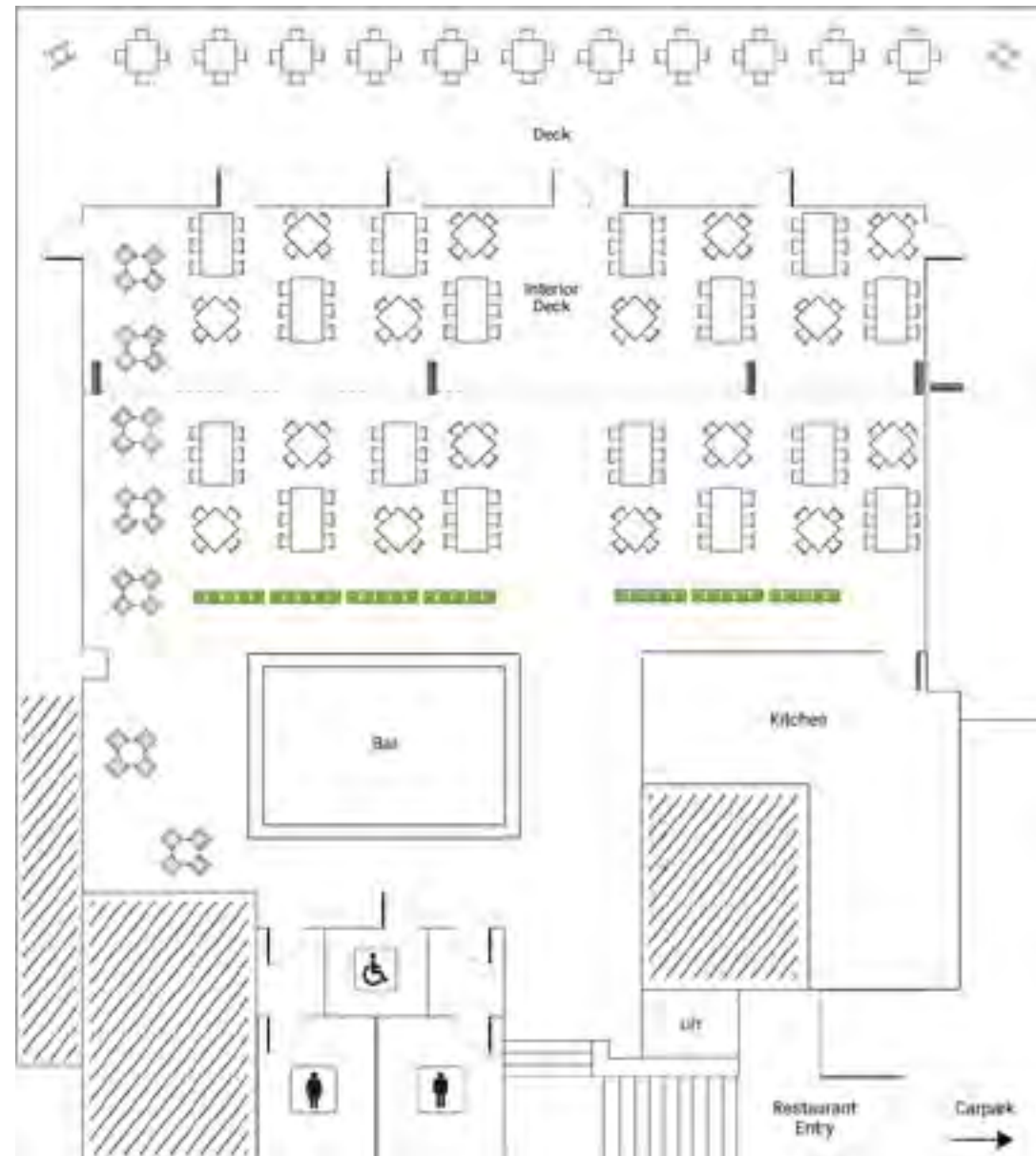
SOLAR ENERGY

Our roof is home to 233 solar panels, reinforcing our commitment to sustainable energy.

VENUE SERVICES AND FACILITIES

Maximum Capacity: 200 people
 (outside of any covid rules)
2sqm capacity: 200 / **4sqm capacity:** 183

- 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 and AV sanitation
- Frequent cleaning of facilities
- Sanitisers



Exclusive Event

Exclusive use of the restaurant, bar + balcony for a seated or canape dinner event.
 Exclusive hire from Wednesday to Sunday (dinner only).

HIGHLIGHTS

All venue hire can be full venue, half venue, or a quarter of a section (4hrs per session).

\$1200 additional for every extra hr the clients would like to add.

Minimum spend:

- Full venue \$18,000
- Half venue \$9,000
- Quarter \$5,000

Balcony hire:

Balcony charges extra regardless the min spend unless full venue booking

- Half balcony \$800
- Full balcony \$1,500

Includes:

Complimentary venue hire for 4 hours

Exclusive access to the venue

Dedicated event staff

Ability to play own music

**conditions apply*

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)
- Cocktail Party package (page 12)

*All dietaries' a la cart meals are subject to change based on seasonal availability.
 All dietary requirements needs to be addressed 7 days prior to the event

Optional extras:

- Cakeage \$3 per person / \$4 with ice cream
- Additional menus (page 10)

ADDITIONAL SERVICES

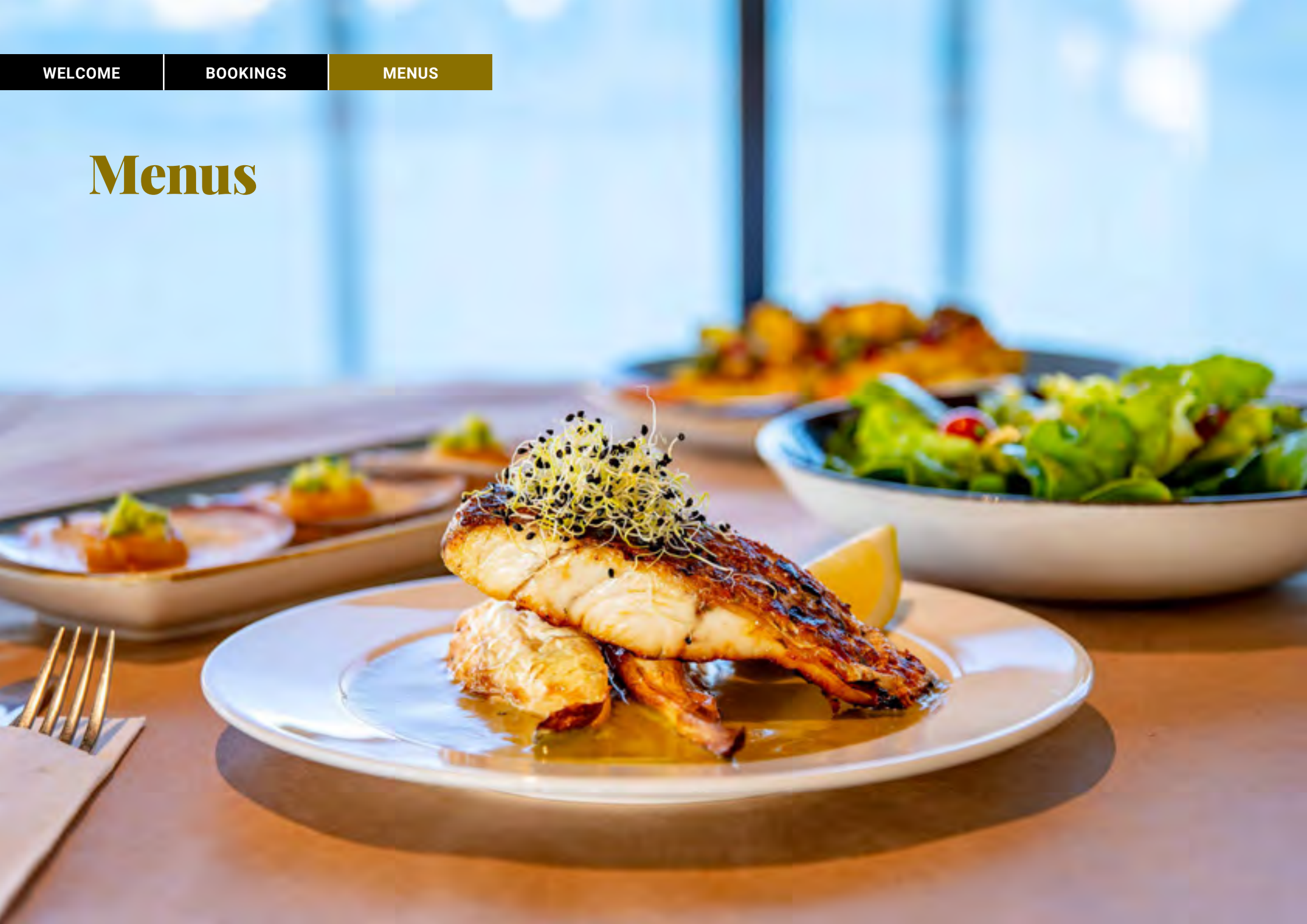
Ask your Event Manager for assistance with the following services.

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

For tailored event solutions, please contact your Event Manager directly on 02 9514 7358.

Explore our diverse range of partners to collaborate with in crafting your ideal event.

Menus



Group Feast Menu

2 courses / \$65 per person

Choose two options from entrée & mains & two sides. Available to meet minimum spends

3 courses / \$75 per person

Choose two options from entrée & mains, desserts, two sides. Available to meet minimum spends.

ENTRÉES

Choose two for group – Served as shared plates

Steamed mussels

served in white wine garlic cream reduction served with grilled sourdough (NF)

Calamari

served with remoulade sauce (NF)

Spiced buttered prawns

served with prawn cutlet with spiced butter, herbs & roasted capsicum (GF, NF)

Mushroom & pea Arancini

served with black garlic aioli (V)

MAIN

Choose two for group – Served as shared plates

Ricotta Spinach Mascarpone Tortellini

served in napolitana sauce (V)

Miso eggplant

served with couscous pearls, edamame in soy mirin glaze (VG)

Roasted chicken

served with red wine Jus, pepper or mushroom sauce (GF)

Grilled pork cutlet

served in soy seeded sauce (GF)

Rump steak 600g

served with jus (GF)

SIDES

Choose two for group – Served as shared plates

Garlic bread (GF, DF, NF, V)

Garden salad

served with mixed leaves and house dressing (GF, DF, NF, V)

Seasonal vegetables (GF, DF, NF, V)

Fries

served with ketchup (DF, VG)

DESSERT PLATTERS

Choose one

Assorted cake & tart (GF & VG AVAILABLE)

Fruit platter (GF, DF, NF, VG)

Plated Set Menu

2 courses / \$75 per person

Choose two options from entrée & mains & two sides. Available to meet minimum spends

3 courses / \$85 per person

Choose two options from entrée & mains, desserts, two sides. Available to meet minimum spends.

ENTRÉES

Choose two for group – Alternate drop

Calamari

served with remoulade sauce (NF)

Spiced buttered prawns

served with prawn cutlet with spiced butter, herbs & roasted capsicum (NF, GF)

Mushroom and peas arancini

served with black garlic aioli (V)

Burrata

served with prosciutto, pickled Spanish onion, pistachio furikake, parsley basil oil & mint (V)

MAIN

Choose two for group – Alternate drop

Ricotta Spinach Mascarpone Tortellini

served in napolitana sauce (V)

Miso eggplant

served with couscous pearls, edamame in soy mirin glaze (VG)

Roasted chicken

served with red wine Jus, pepper or mushroom sauce (GF)

Grilled pork cutlet

served in soy seeded sauce (GF)

Rump steak 250g

served with red wine Jus, pepper or mushroom sauce (GF)

Pan seared salmon

served with mash potato, roasted beetroot, horseradish cream sauce

SIDES

Choose two for group – Alternate drop

Garlic bread (GF, DF, NF, V)

Garden salad

served with mixed leaves and house dressing (GF, DF, NF, V)

Seasonal vegetables (GF, DF, NF, V)

Fries

served with ketchup (DF, VG)

Focaccia

served with herby butter

DESSERT PLATTERS

Choose two for group – Alternate drop

Cookies & Cream Cheesecake Chilled

Fresh Raspberry tart

GF Nutella Chocolate Slice

GF & DF Orange Lime Pistachio Cake

Vegan Peanut Butter Slice (DF&GF)

Canapé Packages

Includes tray service. Max 4 hours.

COLD CANAPÉ SELECTION

\$10 per piece (minimum 30 pieces)

Smoked salmon cream cheese

Sweet corn Parmesan pinwheel

Roast pumpkin goat cheese pinwheel

Prosciutto cherry tomato skewer

Rice paper roll cocktail



HOT CANAPÉ SELECTION

\$8 per piece (minimum 30 pieces)

Aussie beef pie

Chicken & mushroom pie

Quiche Lorraine

Sausage roll

Vegetable roll

Spring roll roast duck

Prawn skewer

Chicken empanada

Vegetable empanada (VG)

Mushroom & pea arancini (V)

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

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

SUBSTANTIAL CANAPÉ SELECTION

\$12 per piece (minimum 30 pieces)

Moroccan chickpea pasties

Spinach & mushroom pasties

Spring lamb pasties

Beef & burgundy pasties

Beef satay skewer

Peri-peri chicken slider

Wagyu beef slider

Falafel burger slider (V)

Additional Menus

OPTIONAL EXTRAS

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

\$80 dozen

Oysters

A choice of Pacific oysters or Sydney Rock Oysters (GF, DF, NF)

\$80

Charcuterie Platter

3 cured meat, daily bread, dried fruits and nuts

\$4 per person (minimum 30 pax)

Bread on arrival

ON ARRIVAL

\$80 dozen

Oysters Platter

A choice of Pacific oysters or Sydney Rock Oysters (GF, DF, NF)

\$80

Charcuterie Platter

3 cured meat, daily bread, dried fruits and nuts

\$4 per person (minimum 30 pax)

Bread Platter

Olive oil, dukkah and bread

SIDES

While serving mains

\$12 (per plate)

Roasted veggies

\$12 (per plate)

Mash to share

DESSERTS PLATTERS

\$10 per person

Seasonal fruit platters

\$12 per person

Shared tarts / cake platters

KIDS (UNDER 12)

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

\$14 per person

Spaghetti Napolitana (DF, NF, V)

Cheeseburger *with chips* (NF)



Beverage Packages

SILVER

4 hours / \$55 per person

Tap Beers (choose two)

Toohey's New, Hahn Super Dry, Hahn Premium Light, Furphy, Stone & Wood, Sunny Pale Ale XPA, 5 Seeds Apple Cider, James Squire Ginger Beer

Cans/ bottle Beer (choose two)

Victorian Bitter, Peroni Red, Toohey's Old, Corona, Heineken Original, Byron Bay Lager, Young Henry Newtowner, Heineken Zero

Sparkling Wine

Willowglen NV Brut

White Wine (choose one)

Willowglen Semillon Sauvignon or Chardonnay

Red Wine (choose one)

Willowglen Cabernet Merlot or De Bortoli Woodfired Shiraz

Non-alcoholic

Soft drinks, a variety of chilled fruit juices, still and sparkling mineral water, teas and coffees available for purchase

GOLD

4 hours / \$70 per person

Tap Beers (choose four)

Toohey's New, Hahn Super Dry, Hahn Premium Light, Furphy, Stone & Wood, Sunny Pale Ale XPA, 5 Seeds Apple Cider, James Squire Ginger Beer

Cans/ bottle Beer (choose four)

Victorian Bitter, Peroni Red, Toohey's Old, Corona, Heineken Original, Byron Bay Lager, Young Henry Newtowner, Heineken Zero

Sparkling Wine (choose two)

King Valley Prosecco, Willowglen Brut, De Bortoli Pink Moscato

White Wine (choose one)

Down The Lane Pinot Grigio, Shut the Gate Riesling, Lisa's Bike Sauvignon

Red Wine (choose one)

De Bortoli Woodfired Shiraz, Rabbit Ranch Pinot Noir, Willowglen Cabernet Merlot

Non-alcoholic

Soft drinks, a variety of chilled fruit juices, still and sparkling mineral water, teas and coffees available for purchase

PLATINUM

4 hours / \$85 per person (all drinks included)

Tap Beers

Toohey's New, Hahn Super Dry, Hahn Premium Light, Furphy, Stone & Wood, Sunny Pale Ale XPA, 5 Seeds Apple Cider, James Squire Ginger Beer

Cans/ bottle Beer

Victorian Bitter, Peroni Red, Toohey's Old, Corona, Heineken Original, Byron Bay Lager, Young Henry Newtowner, Heineken Zero

Sparkling Wine

King Valley Prosecco, Willowglen Brut, De Bortoli Pink Moscato

White Wine

Down The Lane Pinot Grigio, Shut the Gate Riesling, Lisa's Bike Sauvignon

Red Wine

De Bortoli Woodfired Shiraz, Rabbit Ranch Pinot Noir, Willowglen Cabernet Merlot

Non-alcoholic

Soft drinks, a variety of chilled fruit juices, still and sparkling mineral water, teas and coffees included

Cocktail Packages

1 hour / \$50 per person

2 hours / \$70 per person

3 hours / \$80 per person

Cosmopolitan

Espresso Martini

Margarita

kindly ask our friendly staff for our seasonal specials

Martini

kindly ask our friendly staff for our seasonal specials

Whiskey sour

Negroni

Take your event to the next level with our exclusive cocktail package, choose from a variety of cocktails, and don't forget to check in with our friendly staff to find out about the latest specials!



Additional Requirements

When completing your booking, please advise your Events Coordinator of these additional components and whether you'd like to include extras.

Food

- All dietaries' meals are extra unless pre ordered
- Food agenda incl. timings for each course
- Additional platters, entrees, mains, and dessert
- Cakeage \$3 per person / \$4 with ice cream

Drink

- Beverage package / open bar tab
If opting for an open bar tab, please advise on the limit and restrictions



Seating

- Seated chart list to be sent 10 days prior to the event
- Number of highchairs
- Table configuration
- Cake table
- Gift table
- Tablecloths \$10 per piece – 2 cloths required for a table of 10
- Chair covers \$7 per piece
- Linen napkins \$2.50 per piece

Venue and AV

- AV as per quote projector screen, microphone, and portable screen
- Live entertainment is subject to availability

Timings

- Supplier bump in and bump out lunch 10am / dinner 4.30pm

Weekend rates

- 15% surcharges for Saturday and Sunday, additional to the total bill

Parking

- As we have limited parking on site, please advise your guests of our alternative nearby parking options

