



Event Package

Welcome

Mosman Rowers Club, located in the picturesque Mosman Bay has been a much loved local institution since 1911.

Showcasing three unique function and event spaces, we have something to suit every occasion - from the bright and airy Archie Bear, to the sophisticated Rowers Bar and the intimate top-level Gallery.

With a variety of menu options, beverage packages and great service, we'll take the stress out of planning, so all you have to do is enjoy yourself.



Spaces Available



Archie Bear Exclusive

**CAPACITY 110 SEATED
170 COCKTAIL**

An airy, light filled space suitable for large gatherings, with its own balcony and stunning views across Mosman Bay.



Archie Bear Non-Exclusive

**CAPACITY 40 SEATED
60 COCKTAIL**

A section of Archie Bear can be sectioned off for smaller events. Great for casual celebrations.



The Rowers Bar

**CAPACITY 80 SEATED
200 COCKTAIL**

A warm and charming space, retaining the historic features of the Club, also with its own balcony and harbour views.



Gallery

**CAPACITY 40 SEATED
70 COCKTAIL**

Set on the top level of the building with a leafy aspect and private balcony, the Gallery offers complete exclusivity ideal for an intimate celebratory event or business meeting.

Canape Packages

Our canape packages are perfect for cocktail events, with seasonal menus that allow your guests to sample a variety of flavours from the kitchen.

2 HOURS - \$39PP

3 STANDARD + 2 SEAFOOD

3 HOURS - \$59PP

3 STANDARD + 2 SEAFOOD
+ 2 SUBSTANTIAL

4 HOURS - \$75PP

4 STANDARD + 2 SEAFOOD
+ 3 SUBSTANTIAL

5 HOURS - \$85PP

5 STANDARD + 2 SEAFOOD
+ 3 SUBSTANTIAL

Standard Vegetarian Selection

BEETROOT & GOATS CHEESE TART (VG)

SMOKED MOZZARELLA EMPANADAS (VG)

mild guava ketchup

POTATO, PEA & PARMESAN CROQUETTE (VG)

confit garlic aioli

MISO EGGPLANT SPRING ROLL (V, DF)

SAFFRON, MANCHEGO & FONTINA
ARANCINI (VG)

Standard Meat Selection

SMOKED DUCK BREAST

celeriac & horseradish remoulade on crouton

STEAK TARTARE (DF)

hand diced tenderloin, quail egg, crouton

SEARED VEAL LOIN (GF)

peppercorn rub, lightly seared, porcini & truffle mayo

MINI BEEF WELLINGTON

puff pastry, tomato sauce

BEEF & POMEGRANATE KIBBEH (DF)

Seafood Selection

NATURAL OYSTER (GF, DF)

lemon

KINGFISH CEVICHE (GF, DF)

avocado mousse, pickled onion

SALMON SASHIMI (GF)

wasabi crème fraiche, salmon roe, baby parsley

PRAWN COCKTAIL

brioche toast, avruga caviar, baby cos

PISSALADIERE TART (DF, GF)

black olive tapenade, confit cherry tomato,
white anchovy

Substantial Selection

WAGYU BEEF SLIDER

american cheese, mayo

SLOW COOKED PORK NECK SLIDER

chipotle slaw

HALLOUMI TACO (VG, DF)

guacamole, pickled red onion, cholula hot sauce

FISH & CHIP BOATS

tartare sauce

BBQ PORK BUN

hoisin style sauce

Dessert Canapes

ON REQUEST

Standard canapé \$9 each, Substantial canape \$15 each

Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against

Cross-contamination with other food items; please notify us if you have a food allergy

vg – vegetarian | v – vegan | df – dairy free | gf – gluten free

Seated Packages

Designed for more classic sit-down events, our seated packages will ensure no guest goes hungry

STANDARD

2 COURSE - \$60PP

3 COURSE - \$70PP

PREMIUM

2 COURSE - \$80PP

3 COURSE - \$90PP

KIDS MEAL

\$25PP - KIDS MEAL, ICE CREAM
AND SOFT DRINK

Only available for children under 12

Standard Menu

SHARED ENTREE *please select two options*

LA STELLA BURRATA (VG, GF)

heirloom tomato, green olive, apple balsamic

SMOKED SALMON CARPACCIO (GF)

crème fraîche, black caviar

ROAST BEETROOT SALAD (VG, GF)

goats cheese, walnut, shallot dressing

SMOKED DUCK BREAST (GF)

witlof, rocket, blue cheese

SHARED MAINS *please select two options*

PUMPKIN & BURNT CAPSICUM

RISOTTO (VG, GF)

GRILLED BARRAMUNDI FILLET (GF, DF)

marinated ox heart tomato, cucumber, mint,
house dressing

200G STRIPLOIN (DF)

red wine jus, fries

CHICKEN RAGU (GF)

creamy polenta, fresh herbs

SHARED SIDES *please select two options*

LEAF SALAD (VG, GF, DF)

green goddess dressing

BROCCOLINI (DF, GF)

anchovy dressing

FRIES GARLIC (VG)

aioli

SHARED DESSERT *please select one option*

ETON MESS (VG, GF)

french meringue, berry couli

CHOCOLATE & SALTED CARAMEL TART (VG)

seasonal berries, chocolate ice cream

BANOFFEE TART (VG)

salted caramel, caramelised banana, vanilla ice cream

Premium Menu

SHARED ENTREE *please select two options*

WHITE FISH & OYSTER PATE

avrugia caviar, crouton

VEAL TARTARE (DF)

quail egg, cornichons, dijon, crouton

GRILLED OCTOPUS (GF)

carrot & ginger puree, dill oil

FIG MILLE FEUILLE (VG)

five spice baked fig, honey, truffle infused ricotta cream

SHARED MAINS *please select two options*

SEARED MARKET FISH (GF)

fennel & onion puree, saffron beurre blanc

CORN FED CHICKEN BREAST (GF, DF)

endive, french lentils

EYE FILLET (DF)

red wine porcini jus, fries

LAMB RUMP (GF)

roasted pumpkin puree, confit red cabbage

SHARED SIDES *please select two options*

ROAST CHAT POTATO (VG, GF)

garlic butter

SEASONAL GREENS (VG, GF)

garlic & shallot butter

BROADLEAF ROCKET SALAD (V, GF)

candied walnuts, parmesan, balsamic dressing

SHARED DESSERT *please select one option*

VANILLA CRÈME BRÛLÉE (VG)

creamy vanilla custard, crunchy topping

LEMON MERINGUE TART (VG)

buttery pastry, creamy lemon curd, meringue

PROFITEROLES (VG)

hazelnut ice cream, chocolate sauce, almond

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Additional Menu Options

If you're looking for a point of difference and want to indulge your guests, these additions are the perfect choice.

Arrival Canapés

Add a savoury bite to start off your event or finish the feast with some roving dessert canapés

2 STANDARD CANAPÉS - \$15PP

3 STANDARD CANAPÉS - \$22PP

Cakage

CUT & SERVED ON PLATTERS \$3 PP

**SERVED INDIVIDUALLY WITH COULIS
AND CREAM \$8 PP**

Midnight Bites

The perfect snack when you need to refuel from the dancefloor

\$5 EACH

MINI HOT DOG

frankfurt on brioche bun

MINI BEEF SLIDERS (DF)

lettuce, smoked bbq sauce

HAM & CHEESE TOASTIE

on brioche

Platters

Our share platters make a perfect addition to your function serves 10

CHEESEBOARD (VG) - \$110

chef's selection of three cheeses, quince paste, seasonal fruits, lavosh & bread

CHARCUTERIEBOARD (DF) - \$110

chef's selection of cured meats, cornichons, house pickled veggies, whipped butter, warm baguette

SEAFOODPLATTER - \$200

seasonal natural oysters, cooked prawns, white fish ceviche, fish pate, smoked salmon with condiments & bread

DESSERT PLATTER - \$70

indulge in a feast of chef's sweet petit-fours



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Breakfast Packages

Whether it's a casual affair or a full cooked breakfast, we can cater to whatever your early occasion requires.

The Grazer's Breakfast

\$25 PER HEAD

Choice of 3 options served on grazing platters for self-service with a selection of fruit juices, freshly brewed barista coffee* & selection of fine teas

SEASONAL FRUIT & BERRIES (VG, GF, DF)

MAPLE BAKED GRANOLA POT (VG, DF)

vegan coconut yoghurt & berry compote

DAILY BAKED PASTRY (VG)

selection

GRILLED BACON & EGG BRIOCHE SLIDER

spiced bbq sauce & mayo

MINI HAM & CHEESE CROISSANT

toasted

The Full Breakfast

\$45 PER HEAD

Shared entrée followed by individual mains served at the table for each guest with a selection of fruit juices, freshly brewed coffee* & fine teas

SEASONAL FRUIT & BERRIES (V, GF, DF)

DAILY BAKED PASTRY (V)

selection

BIRCHER MUESLI POTS (VG, GF, DF)

soaked in orange juice, natural yogurt, shaved almonds, poached pear

PLUS one of the following plated choices served individually (+ 5 pp for alternative service)

FREE RANGE SCRAMBLED EGGS & CRISPY BACON

confit cherry tomato, toasted sourdough

GREEN BREAKFAST BOWL (VG, GF, DF)

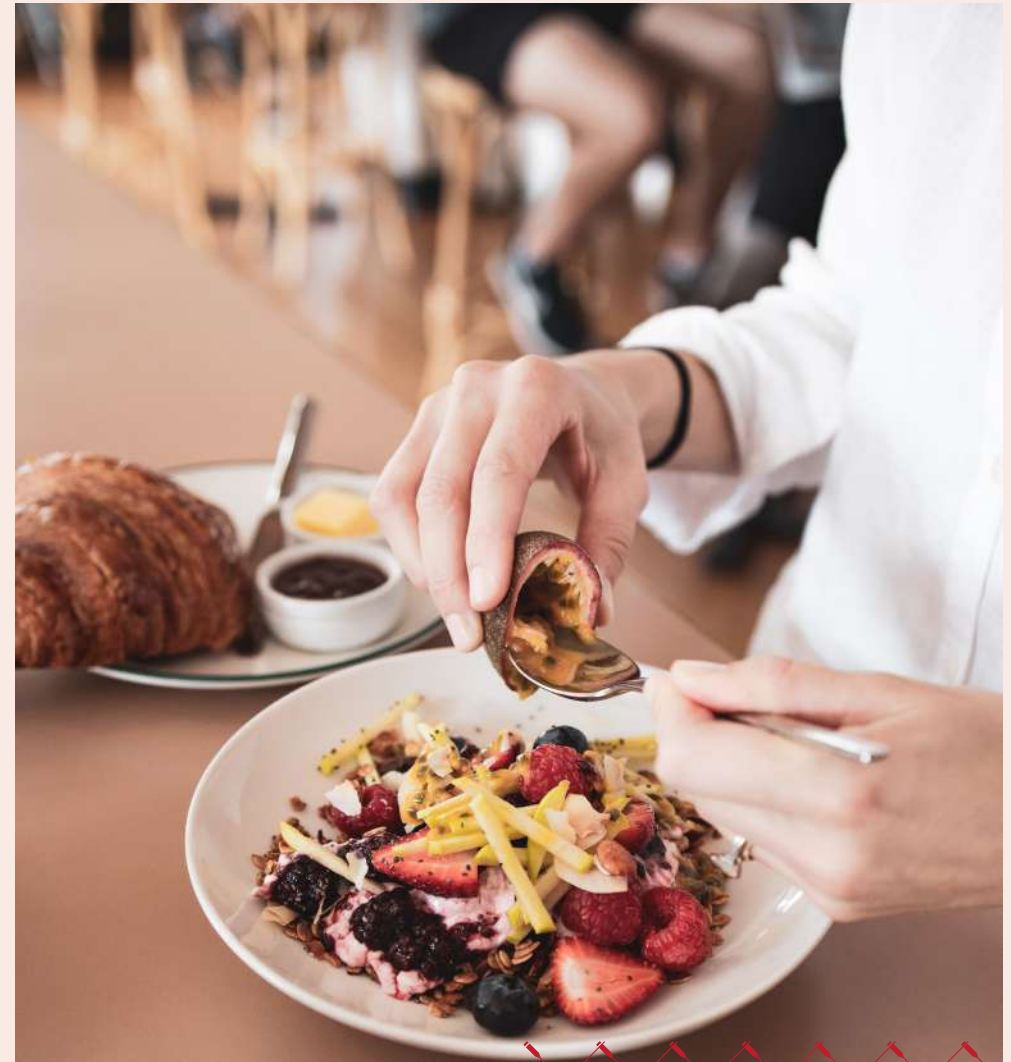
kale, broccolini, mushroom, falafel, poached eggs, turmeric tahini dressing

SMASHED AVO TOAST

goats curd and confit cherry tomato on sourdough

HOUSE MADE CORN FRITTERS

bacon, smashed avocado, grilled haloumi, oven blistered cherry tomatoes



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Conference Packages

Looking for unique location for your next office event? Let us take care of the planning with our tailored Conference Packages.

HALF DAY CONFERENCE - \$54PP
FULL DAY CONFERENCE - \$73PP

MORNING TEA *served share style*

MINI ASSORTED PASTRIES

BURCHER MUESLI (VG)

coconut yoghurt, poached pear

LEEK AND ONION QUICHE (GF)

MINI FRUIT POTS

AFTERNOON TEA *served share style*

BROWNIE

HOMEMADE HUMMUS DIPS (V, GF, DF)

crunchy chickpeas, feta, and warm pita

OAT SLICE

MINI FRUIT POTS

LUNCH

please select one dish per person, either prior to or on the day of event

CLASSIC CHEESEBURGER

american cheese, pickle, special sauce, skin-on fries

SASHIMI BOWL (GF, DF)

Sustainable catch, avocado, radish, edamame, wakami, brown rice, cucumber, ponzu, furikake

PESTO CASARECCE (V)

basil, sliced peas, pesto, pistachio, preserved lemon ricotta, parmesan

FREE RANGE CHICKEN SCHNITZEL

parsley and parmesan crust, fennel, green apple, watercress, lemon, fries



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Beverage Package

Our beverage list features a variety of local and imported wines, beers and spirits. To make your selection easier, we have two drinks packages featuring our most popular picks of the season. If you would like to make your own package, all our wines and beverages are available to select from, charged on consumption. Please contact us for our latest beverage lists.

Standard

1 white wine, 1 red wine, 1 sparkling wine,
beers + non-alcoholic drinks

2 HOURS - \$49PP | 3 HOURS - \$59PP
4 HOURS - \$69PP | 5 HOURS - \$79PP

SPARKLING WINE

THE ANCHORAGE SPARKLING WINE
mclaren vale, south australia

RED WINE

THE ANCHORAGE CABERNET MERLOT
mclaren vale, south australia

WHITE WINE

THE ANCHORAGE SEMILLON
SAUVIGNON BLANC
mclaren vale, south australia

BEER *select two*

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

Premium

2 white wine, choice of 2 red wine, 1 sparkling, 1 rose, beers + non-alcoholic drinks

2 HOURS - \$59PP | 3 HOURS - \$69PP | 4 HOURS - \$79PP | 5 HOURS - \$89PP

RED WINE *select two*

LABRUNE PINOT NOIR
côte de beaune, france

RADIO BOKA TEMPRANILLO
valència, spain

DE BEAUREPAIRE MERLOT CABERNET
rylstone, nsw

ATLAS SHIRAZ
clare valley, south australia

BEER *select two*

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

SPARKLING WINE

DE PERRIER BLANC DE BLANC BRUT
france, burgundy

WHITE WINE *select two*

SCORPIUS SAUVIGNON BLANC
marlborough, new zealand

NOVA VITA PINOT GRIS
adekaude hills

PRINTHIE CHARDONNAY
orange, nsw

ATLAS RHINELAND RIESLING
clare valley, south australia

ROSÉ

INGRAM ROAD PINOT NOIR
yarra valley

Event Cocktails

\$16 EACH

BLOOD ORANGE SANGRIA

pinot gris, blood orange, triple sec, soda

GIN & BASIL SMASH

gin, lemon, soda, basil

RASPBERRY & ROSE SPRITZ

rose, prosecco, raspberry, soda

LYCHEE MARTINI

vodka, martini blanco, lychee

STRAWBERRY MARGARITA

olmecca altos plata, strawberry monin, triple sec, lime

Terms & Conditions

This Event Booking Form sets out the conditions of your event. Your booking can only be confirmed once a signed copy of this Form is received. If you have any questions about these conditions, please contact us.

TERMS AND CONDITIONS

These terms and conditions apply to all bookings of Mosman Rowers Club event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract. To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card Pre-Authorisation form within seven (7) days of issue unless otherwise agreed upon. If this time frame is not met, all date holds will be released.

PARTIES

The parties of these Terms and Conditions are Mosman Rowers Club Limited ABN 85 000 413 187 (trading as Mosman Rowers Club) and the client listed on the booking contract ('you' or 'client').

MINIMUM SPEND

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing, Audio Visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

PAYMENT TERMS

- A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event.
- The balance of your invoice is due a minimum 30 days prior to your event. If payment is not received we may release the date.
- Any additional or incidental charges incurred are payable on the date of your event.
- Mosman Rowers Club has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the timeframe allocated.

METHOD OF PAYMENT

Mosman Rowers Club accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

SURCHARGES

MasterCard and Visa payments will incur a 1.5% surcharge – and AMEX a 1.7% surcharge. In addition, a 15% surcharge applies on public holidays.

CANCELLATION POLICY

- Any cancellation will incur a loss of full deposit.*
- Cancellations made less than 21 days from your event are not refundable.*
- In the event of cancellation within 21 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.*
- In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

FORCE MAJEURE

Should performance by the Mosman Rowers Club be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for the Mosman Rowers Club to perform its obligations, then the Mosman Rowers Club shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Mosman Rowers Club to the client without financial liability.

FOOD & BEVERAGE SELECTIONS

- The final food and beverage selections are required fourteen (14) days prior to the event.
- No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee.
- Dietary requirements are required fourteen (14) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee.
- Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.
- All food and beverage is subject to seasonal change, however notification will be given for this.
- Our food is prepared using fresh ingredients and under hygienic conditions. However Mosman Rowers Club takes no liability for any latent defect in any product used.

BEVERAGES

- Beverage Packages: unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.
- Beverages upon consumption: Client billed for the actual beverages consumed from the pre-selected beverages menu for the duration of your event or pre-agreed beverage service duration. A minimum spend per person for beverages is applicable and to be paid pre-event. Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Mosman Rowers Club reserves the right to action the Credit Card details as provided in the Credit Card Authorisation form for any outstanding payments.

GUEST NUMBERS

Final guest numbers are required fourteen (14) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within fourteen (14) days of your event.

GRATUITY

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

RESPONSIBLE SERVICE OF ALCOHOL & GUEST CONDUCT

Mosman Rowers Club functions as a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated. Last drinks will be provided 15 minutes before the end of your beverage package. Clients are asked to be responsible and assist with ensuring the orderly behaviour of their guests at all times whilst at Mosman Rowers Club. Management reserves the right to refuse entry and enforce related RSA, licensing and good behavior practices as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable.

Terms & Conditions

Mosman Rowers Club is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

Our liquor license currently prohibits us from hosting 18th Birthday parties. A sit-down meal must be provided at functions in celebration of a 21st birthday (no standing/cocktail events permitted).

USE OF SPACE

Club members reserve the right to access and use designated areas of the club during any events, including the bathrooms.

EVENT TIMINGS

- All events hosted in Archie Bear or The Rowers Bar can commence no earlier than 6am and conclude no later than 11pm unless otherwise pre-approved by management.
- All events hosted in The Gallery can commence no earlier than 6am and conclude no later than 11pm unless otherwise pre-approved by management.

DUE CARE

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump-in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Mosman Rowers Club takes no responsibility for any items

or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

DÉCOR AND STYLING

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure.

The venue comes dressed and furnished as is. Additional labour fees will be incurred if extensive furniture needs to be removed for your event.

DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces, which are or could reasonably be considered part of the venue.

CONTRACTORS AND SUBCONTRACTORS

Contractors and sub-contractors appointed by the client or by Mosman Rowers Club on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Mosman Rowers Club prior to the event.
- Contractors and Sub-Contractors must provide proof

- of insurance policies in effect (including workers compensation and public liability) to Mosman Rowers Club at least fourteen (14) days prior to your event.
- No sub contractor will be permitted to work in the venue without first providing proof of Public Liability.
- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Mosman Rowers Club reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Mosman Rowers Club is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

ENTERTAINMENT/MUSIC

Conditions as stated in liquor license:

- No loud rock or heavy music bands are permitted to play music at Mosman Rowers Club.
- All amplified music must cease by 11pm on any occasion except for New Year's Eve.
- All amplified music must be positioned on the eastern side of the venue.
- When amplified music or entertainment is provided, it must be connected to a noise limiter, such as GASCOM, and the noise limiter must be set at a noise level of 93dB(A), as measured at a point in that part of the premises where the amplified music or entertainment is being provided, which is beneath the noise limiter microphone.
- When amplified music or entertainment is provided, the doors and windows in that part of the premises where the amplified music or entertainment is being provided are to be kept closed.
- When amplified music or entertainment or functions take place, the glass doors on the eastern side leading to the balcony are to be kept closed.
- Mosman Rowers Club provides free of charge an In-House Sound System for Background Music (Client to Provide IPod with Pre Selected Music). Additional AV equipment may be supplied on request at an additional cost.
- Mosman Rowers Club has preferred AV and

entertainment providers that your Events Coordinator can recommend. If you choose to use your own provider, they must ensure all pre-existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any pre-existing equipment or settings these will be invoiced to the client.

CLIENT CONFIRMATION

I confirm that I have read and understand the terms and conditions in this form. I acknowledge that my booking is conditional on maintaining compliance with these terms and conditions.

I understand my credit card is held as security and may be charged for additional expenses as specified in these conditions, including additional food & beverages consumed, extensions to the event duration, any damages to property, couriering of uncollected goods after the event, additional costs incurred as specified in this agreement or any overdue payments.

NAME:

SIGNATURE:

DATE:
