



*events*





## *the harbour view hotel*

The Harbour View Hotel is situated on the corner of Cumberland Street and Lower Fort Street in the Rocks, under the Southern end of the iconic Sydney Bridge.

The First Harbour View Hotel was built in 1843, and demolished to make way for the bridge to be built – it was originally located when the granite pylons now stand.

We have put this package together to guide you through what we have to offer for all your function & events needs. Harbour View Hotel has an elegant sports bar, private function rooms, a rooftop cocktail bar, and restaurant.

Stunning views of Sydney Harbour, the Harbour Bridge, and surrounding streetscapes of elegant Victorian terraces, are seen from most parts of this stylish, heritage Sydney hotel.

Each event space has something that feels uniquely special, and can cater for sit down, cocktail style, indoor and outdoor event setups.

Harbour View Hotel can cater for any style of events; from intimate private dining to corporate or personal event.

Let us deliver your perfect event from start to finish!





## *our spaces*

### *the bridge room*

The Bridge Room is a large, L-shaped function space, offering an amazing view of the harbour, and Sydney Harbour Bridge. There is a private bar with a high table, long table in this sophisticated space to suit all event needs.

Cocktail – 65 guests | Seated – 42 guests

### *the cap room*

An intimate function space with an old-style club atmosphere, a fireplace and chesterfield couches. The Cap Room is decorated with vintage sports caps, worn by past cricket, football and sports greats of our time.  
(only available for events Monday - Wednesday)

Cocktail – 40 guests

### *both spaces offer:*

- Private Bar
- Private balcony
- Large Screen TV
- Sound system for guests to bring their own device
- Lift access from street level

For larger events, the hire of both rooms is available.

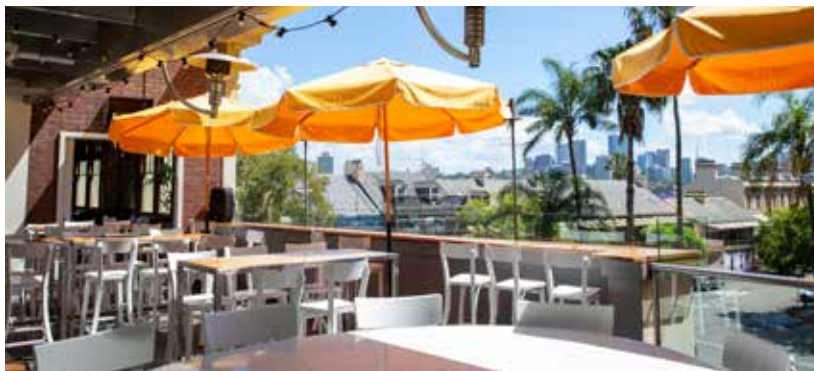


## *our spaces*

### *the rooftop*

This beautiful rooftop outdoor area has gorgeous Bridge and Harbour views, paired perfectly with our delicious cocktails. High tables and bar stools make this space ideal for cocktail style events.

Cocktail – 90 guests



### *the restaurant*

Our top floor restaurant has breath-taking, wrap around views of Sydney harbour, making it the perfect spot for larger parties. The space shares the rooftop bar, and offers a staffed canapé service for cocktail style events, or table dining service. The Restaurant is ideal for weddings and large corporate events.

Seated – 70 guests



### *the sports bar*

The popular local's bar has wonderful views of the Harbour Bridge, and street views of historic Millers Point and it's classic, heritage Victorian terrace houses. The Sports Bar is perfect for casual style events.

Cocktail – 200 guests





## *canapé menu*

*minimum 20 guests*

*package a – selection of 4 – \$38pp*

*package b – selection of 6 – \$58pp*

*package c – selection of 8 – \$68pp*

### *hot & cold*

Heirloom tomato, black olive & basil tartlets (v,gf)

Mushroom & mozzarella arancini (v)

Pumpkin & burnt sage butter tart (v,gf)

Salmon roll ups, cucumber & lime (gf)

Sydney rock oysters, lemon & mignonette (gf)

Mini Wagyu Cheese Burgers (vegetarian option available)

Prosciutto & marinated melon (gf)

Southern fried chicken pieces, chilli aioli

Rare roast beef crostini, salsa verde & pickles

Seared ruby tuna, ginger & sesame (gf)

Chicken skewers, chimichurri (gf)

Roast Corn Ribs (v,gf)

Popcorn Prawns, sweet chilli

### *dessert canapes – \$8 per piece*

Double chocolate brownie

Mixed berry tartlets

Canelés





## *share platters*

*(serves 10 guests)*

Freshly shucked rock oysters \$65 / doz  
served with lemon and mignonette dressing

Selection of farmhouse artisan cheese \$99  
Tarago River triple cream, Manchego, Parmesan, quince paste, muscatels & crackers

The Harbour antipasto selection \$92  
Artisan salumi & local cheese platter with hummus, marinated olives, grilled bread & crackers

Garden Vegetable platter \$69  
with house made dips, seasonal grilled vegetables, hummus, avocado dip, coriander pesto, crudites, mixed olives, grilled bread & crackers

Seafood platters (POA)  
Order 24 hours in advance for a selection of crustaceans, molluscs and local line caught seafood

Mini wagyu cheese burgers (10 pieces) \$110 (can be gf)

Mini grilled eggplant & halloumi cheese burgers, pesto, tomato (10 pieces) \$89

Grilled Prawns, chili & lime butter (10 pieces) \$110

Pumpkin & burnt sage butter tart (20 pieces) \$89 (v, gf)

Mushroom and mozzarella arancini (20 pieces) \$89 (v)

Beer battered fish & chips, tartare & lemon (10 pieces) \$98

Mini pork & fennel sausage roll with chutney (20 pieces) \$98

Bowl of southern fried chicken pieces, chilli aioli (20 pieces) \$89

Chicken skewers with chimichurri sauce (20 pieces) \$89

### *vegan options – \$6 each*

Deep fried tofu with sesame crust

Vegetable empanadas

Corn chips with beetroot tartare

Vegetable skewers



## *snack platters*

*hot bar snacks mixed platters to share  
minimum 4 guests*

### *package a - \$29pp*

Chicken Skewers, chimichurri sauce  
Mushroom & Mozzarella Arancini  
Fries  
Chicken Katsu

### *package b- \$42pp*

Mini Wagyu Cheese Burgers or  
Mini Grilled Eggplant & Halloumi Cheese Burger,  
with pesto & tomato  
Mini pork & fennel Sausage roll with chutney  
Mushroom and Mozzarella Arancini  
Fries and Wedges





## ***sit down set menu***

*minimum 10 guests*

*2 course menu \$75 / 3 course menu \$85*

*For course menus, select 1 set entrée & dessert, and 2 mains for an alternate drop*



### **ON ARRIVAL**

Quinoa & soy sourdough, cultured butter

### **SET ENTRÉE**

Antipasto – artisan salami, Manchego cheese, hummus & marinated olives (can be made gf)

–

Heirloom tomato salad – burrata & vinocotto dressing (v)

–

Mushroom and mozzarella arancini (v)



### **MAINS**

Pan Fried NZ Hapuku, roasted potatoes & brussel sprout & creamy gochujang sauce

–

Striploin 250g mesclun mix leaves, potato purée & gravy (df, can be made gf)

–

Pan fried chicken, quinoa & spiced carrot labneh dressing

–

Roasted Pumpkin Salad, Vinocotto & Beetroot Dressing quinoa & beetroot, hummus, halloumi cheese



### **FRIES & GREEN SALAD TO SHARE**

### **DESSERT**

Chocolate Fondant with crumble, vanilla ice cream and pistachio praline (v)

–

Sticky Date Pudding butter scotch caramel & vanilla ice cream



# harbour feast menu

minimum 10 guests

\$105pp

## SHARED ENTREES

Quinoa & soy sourdough, cultured butter

–

Antipasto – artisan salami, prosciutto, Manchego cheese, hummus & marinated olives (can be made gf)

–

Roasted Pumpkin Salad, Vinocotto & Beetroot Dressing quinoa & beetroot, hummus, halloumi cheese (can be made vg, v)

–

Mushroom and mozzarella arancini (v)

## SHARED MAIN COURSE & SIDES

Slow cooked lamb shoulder, broccolini, thyme & tomato jus (can be made gf)

–

Whole snapper, crushed Dutch creams, tomato sauce vierge (bones removed) (gf)

## FRIES, STEAMED GREENS & SALAD TO SHARE

## SHARED DESSERT

Chocolate Fondant with crumble, vanilla ice cream and pistachio praline (v)

–

Sticky Date Pudding butter scotch caramel & vanilla ice cream



# *beverage packages*

*minimum 30 guests*

*2 hours – \$55pp / 3 hours – \$65pp*

## **TAP BEER**

Selection of House Beers

## **WINES BY THE GLASS**

Chardonnay

Sauvignon blanc

Sparkling

Shiraz

## **SOFT DRINKS & JUICES**

## **ADD ONs:**

Cocktails

Treat your guests to a cocktail on arrival for an additional \$18pp

All drinks packages for a minimum number of 30 people.

Must be in conjunction with other packages

## **OPTIONAL PACKAGES**

Tab on Consumption

Allows the host to keep a running bar tab at our standard liquor prices, for the entire number of beverages ordered by their guests.

2 hour house spirits \$25pp

PLEASE NOTE: WEEKEND & PUBLIC HOLIDAY SURCHARGES APPLY TO TABS.

## **CASH BAR**

Guests purchase their own drinks from the bar as they go, at our standard liquor prices







## *make your event extra!*

The Harbour View Hotel offers a range of services to ensure your event is a memorable one! Let us know and we can send you a quote!

### *balloons & light up lettering installations*

We can organise balloon arrangements for all styles of events. We can also help light up your event with light up lettering.



### *florist*

Need some fresh flowers to add touch of class to your event? Let us know! We work closely with a local florist who can offer various packages for your style of event.

### *photographer or photobooth*

Capture all the special moments of your event with a photographer or photobooth.



### *dj & live entertainment*

Why not add some great vibes to your event with some live music?

### *back drop*

Make your event stand out with a spectacular custom backdrop!

### *gelato cart*

There's no better way to sweeten an event than with your very own gelato cart!

## event details

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Type of Event: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Arrival Time: \_\_\_\_\_ Min. Spend / Room Hire: \_\_\_\_\_

Style of Event: ☐ Seated ☐ Cocktail

Number of Guests: \_\_\_\_\_ (To be confirmed 7 days prior to event)

Room/Area Required: ☐ Bridge Room ☐ Cap Room ☐ Rooftop

☐ Restaurant ☐ Sports Bar

## menu

CANAPES: ☐ Package A \$38pp ☐ Package B \$58pp ☐ Package C \$68pp

### SHARE PLATTERS:

☐ Freshly Shucked Rock Oyster \$65/Doz

☐ Farmhouse Artisan Cheese \$99

☐ Harbour Antipasto \$92

☐ Garden Vegetable \$69

☐ Seafood Platters POA

☐ Mini wagyu cheese burgers \$110

☐ Mini grilled eggplant burgers \$89

☐ Pumpkin & burnt sage butter tarts \$89

☐ Beer battered fish & chips \$98

☐ Mushroom & mozzarella arancini \$89

☐ Mini Pork & Fennel Sausage Rolls \$98

☐ Bowl of Southern Fried chicken pieces \$89

☐ Chicken Skewers \$89

SNACK PLATTERS: ☐ Package A \$29pp ☐ Package B \$42pp

### SIT DOWN SET MENU:

☐ 2 Course \$75pp ☐ 3 Course \$85pp

### HARBOUR FEAST MENU:

☐ \$105pp

### BEVERAGE PACK:

☐ 2 Hours \$55pp ☐ 3 Hours \$65pp

## PAYMENT

**Credit Card:** ☐ (incurs a 1.75% credit card surcharge)

Card Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CCV: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_ Amount: \_\_\_\_\_

**Electronic Funds Transfer:** ☐

Harbour View Hotel Trading Pty Ltd

BSB: 122-798

Account Number: 23083347



# terms & conditions

## CONFIRMATION AND NUMBERS

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed Event booking form to Harbour View Hotel.

## DEPOSIT AND PAYMENT

For all events under \$3000 in total:

- I. Confirmation Deposit – \$500 which is payable within 7 days of placing a hold on a date
- II. 100% of the payment must be received as cleared prior to, or on the conclusion of your event.

For all events over \$3000 and below \$20,000

- I. Confirmation Deposit – \$1000 which is payable within 7 days of placing a hold on a date.
- II. 100% of the payment must be received as cleared prior to, or on the conclusion of your event.

For all events over \$20,000

- I. Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by Event Manager. This is payable within 7 days of placing a hold on a date.
- II. Progress Deposit – a further 30% of the latest total estimated event cost is payable 2 months from the event date.
- III. 100% of the payment must be received as cleared prior to, or on the conclusion of your event.

If any of the above payments area not received within the tie specified or any payment is dishonoured, the Harbour View Hotel reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

## MINIMUM SPENDS

Please note that the minimum food and beverage spends form part of this contact and will be advised on the initial quotations. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details required a security and if necessary debited in the event of outstanding accounts not paid on the day.

## FUNCTION CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs & hire fee

## GUARANTEED CATERING NUMBERS

Ten (10) Working Days Prior to Booking Date. The guaranteed number of guests attending is required Ten (10) working days prior to each day's events. After this date increases will be accepted but no decreases.

Should a guaranteed number not be received, the attendance indicated on the Event Orders will be taken as final. If the number of guests who attend your function differs by more than 10% from the number of the persons notified to the venue, the venue may review the price charged for your meals. Should the final guest number be greater than the guaranteed number this will be charged for accordingly and must be settled on the night of the event.

## SEASONAL FOOD & DRINKS MENU CHANGES & PRICES

The menus provided are subject to seasonal changes. Where possible, the Harbour View Hotel will aim to meet all clients' individual needs. We will also endeavour to maintain prices as originally quoted; however, they may change without written notice. Limited no less than Ten (10) working days prior to the booking. Menu confirmation is required minimum Ten (10) working days prior to your booking.

## PRIVACY & PRICING

All pricing of your personalized package is strictly confidential & tailored accordingly to your requirements.

## DECORATIONS & THEMING

Permission must also be sought prior to putting up any decorations &/or lighting etc.

CAKEAGE – Please note there is a \$2pp cakeage fee when bringing a cake for the event.

## RESPONSIBLE SERVICE OF ALCOHOL

The Harbour View Hotel is obliged to abide by State Government regulation regarding the responsible service of alcohol. Intoxicated persons, minors & those whose behavior is considered by management as disorderly will be refused beverage service & may be asked to leave the premises. It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police &/or terminate the functions, without refund of any monies, should such behavior present a problem to guests, staff or neighbors. No food or beverage may be brought into or taken off the premises.

## INDEMNITY & DAMAGES:

The client will acknowledge responsibility for the conduct of their guests & agree to indemnify the Harbour View Hotel for any liability loss claim or proceedings in respect of any loss or damage to property or equipment caused by any or all guests at the above function.

## TIMING

The Harbour View Hotel has the right to book other functions up to 1.5 hours before the scheduled function commencement time & 1.5 hours after the scheduled function finishing time.

## AUDIO EQUIPMENT

It is the client's responsibility to ensure that all AV equipment is configured to the Harbour View Hotel specifications & tested prior to the function date. This must be prearranged with the Event Manager & charges may apply.

## SECURITY & RESPONSIBILITY

Under no condition does the Harbour View Hotel take responsibility for any items brought by the client into the venue. It is the clients' responsibility to ensure the security of their equipment & their guests possessions while on the premises. For functions the Harbour View Hotel will recommend & reserves the right to supply security if deemed appropriate at the client's cost.

## DELIVERY & COLLECTION OF GOODS

The Harbour View Hotel will only accept delivery of goods on the day for the function & all goods must be collected on the same day unless prior arrangements have been made.

## COVID-19 POLICY

Please note before booking: Our flexible cancellation policy is STRICTLY credit only. We are all navigating the pandemic in the best way we can. Our policy is to be flexible and as accommodating as possible, and should you need to adjust or cancel a function booking due to covid-19, we will do everything we can to ensure a smooth transition for you.