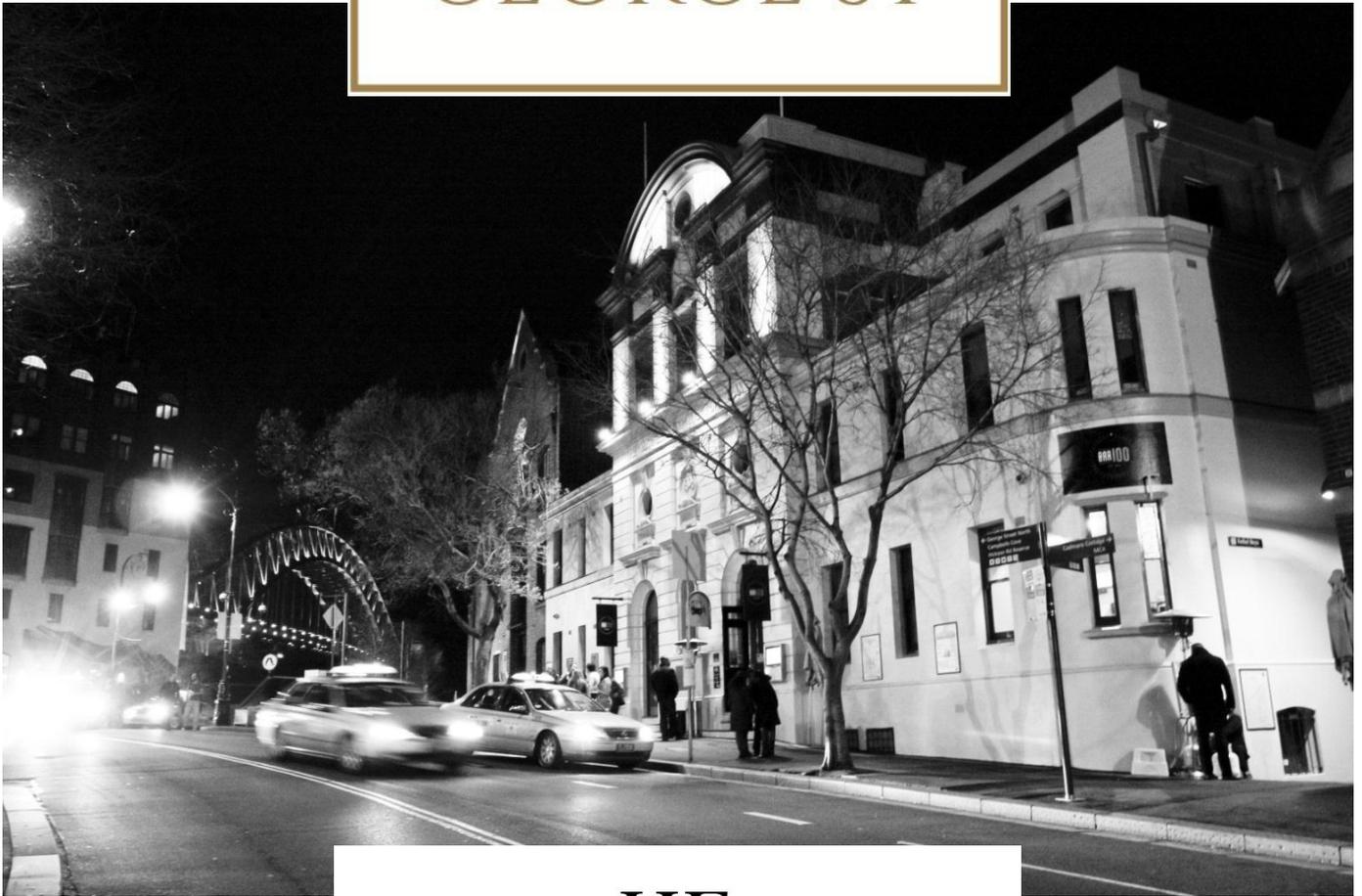




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GEORGE ST



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HARBOUR EVENTS

CIRCULAR QUAY & THE ROCKS

www.harbourevents.com.au | functions@harbourevents.com | 02 8070 9311

FUNCTION CATERING

BREAKFAST & DAY/MEETING MENU

(minimum order of 10 pieces per item)

HOT CANAPÉS

| | |
|------------------------------------|-----------|
| Bacon & eggs slider | \$6 |
| Chipolatas & egg slider | \$4 |
| House-mad baked beans & egg slider | \$4 |
| Smoked salmon & egg slider | \$7 |
| Ham, cheese croissant | \$6 |
| Eggs benedict, Ham / Smoked salmon | \$5 / \$7 |

COLD CANAPÉS

| | |
|--|-------|
| A selection of muffins (V) | \$3.5 |
| A selection of our finest pastries (V) | \$4.5 |
| 100 granola, vanilla yoghurt, mixed berries (V) | \$4 |
| Banana bread toasted, honey mascarpone, nuts (V) | \$4 |
| Fresh fruit skewers, chocolate sauce (V, G) | \$3 |

PLATED BREAKFAST

\$25.00 per person

A selection of 4 of the following items individually plated, served with sourdough toast*

The entire function must take the same 3 items:

Eggs (poached, scrambled or fried)

Bacon | Balsamic roasted tomato | Steak | Sautéed field mushrooms | Avocado

(Gluten free bread is available at \$2 per person extra when notified in advanced)

MORNING OR AFTERNOON TEA

| | |
|--|-------|
| A selection of muffins (V) | \$3.5 |
| A selection of our finest pastries (V) | \$4.5 |
| House-made biscotti (V) | \$2 |
| Chef's selection of finger sandwiches | \$4 |

FOR THE TABLE

Seasonal fruit platters \$6.00 per person

BEVERAGES

| | | |
|---|-----------------|--------------------|
| Buffet self-service of a selection of teas, freshly brewed coffee and iced water | - up to 1 hour | \$7.00 per person |
| | - up to 2 hours | \$9.00 per person |
| Buffet self-service of a selection of teas, freshly brewed coffee, assorted fruit juices & iced water service | - up to 2 hours | \$12.00 per person |

Coffee/ Tea to table service:

Expresso Tea/Coffee service which would be for the total number of guests confirmed (please note this is a much slower service) \$5.50 per service

Post Lunch or Dinner full room sweep offering freshly brewed filtered tea/coffee service to all guests at all tables is charged at the total number of guests confirmed. \$3.50 per person

Jug of Juice (1 litre) – Orange, Pineapple, Cranberry, Apple \$12.00 each

Jug of Soft Drink (1 litre) – Lemonade, Pepsi, Soda, Lemon Squash and Pink Lemonade \$10.00 each

Acqua Panna Still or San Pellegrino Sparkling Mineral Water (½ litre \$7.50) \$12.50 1 litre

FUNCTION CATERING

CANAPÉS

You may order canapes individually or take a package (minimum order of 20 people on a package / pieces per item)

Package Pricing

| | | |
|----------------------|---|--------------------|
| 6 pieces per person | (4 savoury finger + 1 savoury substantial + 1 pizza piece) | \$35.00 per person |
| 8 pieces per person | (5 savoury finger & 1 savoury substantial + 2 pizza pieces) | \$45.00 per person |
| 10 pieces per person | (6 savoury finger + 1 savoury substantial + 2 pizza pieces + 1 dessert) | \$50.00 per person |
| 12 pieces per person | (8 savoury finger + 1 savoury substantial + 2 pizza pieces + 1 dessert) | \$60.00 per person |

SAVOURY FINGER

\$3

| | |
|---|------|
| Caprese skewers, balsamic glaze (V, GF, N) | Cold |
| Classic tomato bruschetta (V, D, N, Vegan) | Cold |
| Mac & Cheese ball with spicy tomato sauce (V,N) | Hot |
| Creamy Caprese; blended tomato, mozzarella & basil pesto served in a shot glass (GF, V, N, Vegan) | Cold |

\$4

| | |
|--|------------------|
| Freshly shucked Sydney Rock Oysters, natural (GF, D, N) | Cold |
| Freshly shucked Sydney Rock Oysters, eschallot & cabernet vinegar (GF, D, N) | Cold |
| Peking duck spring rolls, hoi sin & peanut dipping sauce | Cold |
| Potato, pea & parmesan croquettes (V, N) | Hot |
| Italian meat balls, rich tomato sauce (N) | Hot |
| Salt & pepper squid in a cup (D,N) | Hot |
| Twice cook pork bites, calvados jus (D,N) | Hot |
| Baby catalana salad, potato, capsicum, spanish onion, parsley with tender steamed fresh calamari (N) | Room Temperature |

\$5

| | |
|---|------------------|
| Alaskan king crab tartlets with salmon pearls (N) | Cold |
| House-made ratatouille & mozzarella pie (V,N) | Hot |
| House-made beef, mushroom, red wine pie (N) | Hot |
| Porcini mushroom arancini, roast garlic aioli (V, N) | Hot |
| Fried spinach & ricotta ravioli, tomato passata (V, N) | Hot |
| Octopus Caprese skewer, cherry tomato & buffalo mozzarella (GF,N) | Room Temperature |
| Roasted duck breast bite with apple and lime cold dipping (GF,N) | Room Temperature |
| Slow cooked fresh tuna with panzanella salad, served off spoon with Spanish onion, basil, tomato & olive oil base (D,N) | Cold |
| Prawn Gazpacho served in shot glass (GF,N) | Cold |
| Vegetarian Gazpacho served in shot glass (GF, N, Vegan) | Cold |
| Smoked Duck breast roll filled with caprine cheese served with honey & walnut dressing | Cold |
| Mini calzone with passata and mixed vegetable (N, Vegan) | Hot |
| Grilled vegetable millefeuille with herbs dressing (GF, N, Vegan) | Room Temperature |

\$6

| | |
|---|------------------|
| Fresh king prawns, cocktail sauce or salsa verde* (GF, D, N) *please pre-select sauce | Cold |
| Smoked salmon & celeriac remoulade (GF, N) | Cold |
| Crumbed ricotta & spinach cannelloni (V, N) | Hot |
| Scallop skewer with avocado guacamole mousse (GF, D, N) | Hot |
| Angus beef tataki with balsamic & mint glaze (GF, D, N) | Room temperature |
| Tenderloin beef tartare, capers pesto & sweet mustard served on a spoon (GF, D, N) | Cold |
| Tuna tartare, passion fruit dressing & homemade mayonnaise served on a spoon (GF, D, N) | Cold |
| Prawn, bean sprout, goats cheese & leek rice paper rolls (GF, N) | Cold |

\$7

| | |
|--|------|
| Grilled chicken skewers with basil oil (GF, D, N) | Hot |
| Homemade foie gras terrine on panbrioche with truffle oil & sechuan pepper | Cold |

SAVOURY SUBSTANTIAL

\$5

| | |
|--|-----|
| Saffron, parmesan, mushroom risotto (V, GF, N) | Hot |
|--|-----|

\$6

| | |
|---|-----|
| Slider; Cheese burger, onion jam, tomato, aioli (N) | Hot |
| Slider; Grilled chicken burger, tomato (N) | Hot |
| Tomato, eggplant, buffalo mozzarella calzone (V, N) | Hot |
| Mini Beef Lasagne (N) | Hot |

\$7

| | |
|---|-----|
| Crumbed Whiting & chips in a noodle box, tartare sauce (D, N) | Hot |
| Grilled lamb cutlet, minted wine jus (GF, D, N) | Hot |

FUNCTION CATERING

DESSERT CANAPES

\$5

Mini Tiramisu (N)
Mini Passionfruit meringue (N)
Chocolate brownie
Caramel Slice (GF)
Flourless Chocolate Slice (GF)
Mini mixed lollipop ice-creams in chocolate, vanilla, pistachio & strawberry

PIZZA BOARDS

Wood fired pizzas served on chopping boards (14 slices per board, square substantial size canapé pieces) \$50.00 per board

Margherita - Buffalo mozzarella, basil & tomato sauce (V, N)
Patata Bianca - Potato, provolone & rosemary & sea salt (V,N)
Lucifero - Hot salami, peppers, tomato sauce, mozzarella & Spanish onions (N)
Tricolore - Spinach, mushroom, cherry tomato, Spanish onions, mozzarella & tomato sauce (V)
Prosciutto - Prosciutto, tomato sauce, rocket & parmesan (N)
Pollo - Roasted chicken, pancetta, tomato sauce, fontina & spinach (N)
Gamberi - Prawns, anchovies, olives, garlic, chilli & tomato sauce (N)
Bufalina Bianca - Buffalo mozzarella, fresh cherry tomatoes, basil & extra virgin olive oil (V)

*Gluten Free – please order round pizza bases separately from the Appetito menu

*Vegan - please order from the Appetito menu the Tricolore pizza with NO CHEESE (Our homemade pizza dough is vegan oil, flour and water with mother yeast)

PLATTERS (All platters are for approximately 10 people)

Antipasto board; marinated grilled vegetables, goats cheese, bread (V) \$50 per platter
Affettati board; a selection of sliced cured meats, house picked vegetables & grissini \$60 per platter
Cheese board; a selection of local & imported cheeses, dried fruits, nuts, Italian grissini (V) \$60 per platter

FOOD STATIONS

(100 guests minimum for food stations) \$10.00 per person

Carvery Station

Whole roasted leg of (Apricot Glazed) ham with brioche bun and condiments; Cranberry Sauce, Hot English Mustard, Seeded Mustard and Dijon Mustard

Service style: Guest approaches the station and a wait-staff collects a role and napkin and adds the guest's choice of condiment then passes to the Chef who cuts the meat to the guest's requirement and places in the roll and off they go (chef and staff provided)

Cheese & Antipasto Crazying Table

Selection local & imported cheeses, dried fruits, nuts, lavosh, sliced cured meats pickles and bread, artichokes, dried tomatoes, asparagus, olives, picked and marinated vegetables.

Trestle table / buffet style with choice of white or red and white check table cloths. (Or, the marble table in The Rawson Room).

A wait-staff is available behind the station to guide on menu items and keep table in service order.

(V) Vegetarian (GF) Gluten Free * (D) Dairy Free (N) Nut Free* (Vegan) Vegan

*Please note, as we operate and prepare food in a commercial kitchen we cannot guarantee against allergic reactions

FUNCTION CATERING

BEVERAGE PACKAGES

Standard Beverage Package*

2 hours - \$30.00
3 hours - \$40.00
4 hours - \$49.00
5 hours - \$59.00

Draught - Carlton Draught, Murray's Angry Man Pale Ale, Bulmers Original Cider
Bottled Beer - Cascade Light
Willowglen Semillon Brut Sparkling, Riverina NSW
Willowglen Semillon Sauvignon Blanc 2017, Riverina NSW
Willowglen Shiraz Cabernet 2017, Riverina NSW
Soft Drinks, Juice, Filtered water

Premium Beverage Package

2 hours - \$40.00
3 hours - \$50.00
4 hours - \$60.00
5 hours - \$70.00

Draught Beer - Carlton Draught, Murray's Angry Man Pale Ale, Stella Artois, Peroni Nastro Azzurro* Ashai*
Draught Cider - Bulmers Original Cider
Bottled - Heineken, Crown Lager, Pure Blonde, Cascade Light, Corona
Villa Sandi, IL Fresco, Prosecco NV, Veneto Italy & Chandon N.V. Brut Rose Yarra Valley, VIC
Dunsborough Hills Chardonnay, 2017, Margaret River, WA
Baby Doll Sauvignon Blanc 2017, Marlborough NZ
Oscar's Folly Pinot Noir 2017, Yarra Valley, VIC
Amici Sangiovese Rosé 2017, King Valley, VIC
Lock and Key Merlot 2016, Hilltops NSW
Soft drinks, Juice, Filtered Water, Acqua Panna Still Mineral Water, San Pellegrino Sparkling Mineral Water

Platinum Beverage Package

2 hours - \$52.00
3 hours - \$60.00
4 hours - \$70.00
5 hours - \$80.00

Draught Beer - Carlton Draught, Murray's Angry Man Pale Ale, Stella Artois, Peroni Nastro Azzurro* 4 Pines Pale Ale*, Ashai*
Draught Cider - Bulmers Original Cider
Bottled - Fat Yak Pale Ale, Crown Lager, Pure Blonde, Corona, Cascade Light, Heineken,
Villa Sandi, IL Fresco, Prosecco NV, Veneto Italy & La Cacciatore Moscato d'Asti DOCG- Sweet, Semi-Sparking 2017, Piemonte Italy
Alta 'Chapter 14' Sauvignon Blanc 2016, Adelaide Hills, SA
Te Mata Chardonnay 2016, Hawkes Bay, NZ
Amici Sangiovese Rosé 2017, King Valley, VIC
Teusner "The Wark Family" Shiraz 2017, Barossa Valley S.A
Chianti Riserva Terre Natuzzi DOCG 2014, Toscana Italy
Soft drinks, Juice, Filtered Water, Acqua Panna Still Mineral Water, San Pellegrino Sparkling Mineral Water

Please note:

- Products and price are correct at time of printing and are subject to availability. All prices include GST
- Tap beers with (*) are not available in The Governor's Room
- Prices on packages with other inclusions available upon request.
- Tray service is included in the beverage packages for guest arrival only in the first 15-30 minutes of a function (prior to menu service commencing).
- For cocktail events beverage tray staff are available at \$35.00 per person per hour (minimum 4 hours). General staff ratio is 1:50 guests.
- Beverage packages are only available in private function areas (not available for non-exclusive bookings).
- All guests must take the same package.
- Appetito | 100 George St practices responsible service of alcohol.

FUNCTION CATERING

ON ARRIVAL COCKTAILS

(minimum order of 20 per cocktail)

\$10

Mimosa

Willowglen Semilion Brut, orange juice in a champagne glass

Bellini

Peach purée showered in bubbles in a champagne glass

Rossini

Willowglen Semilion Brut, strawberry puree in a champagne glass and garnished with a strawberry

\$15

Espresso Martini

Skyy Vodka, Kahlua and espresso coffee shaken and served straight up in a martini glass garnished with 3 coffee beans

Aperol Spritz

Aperol, sparkling wine and soda water, served over ice in a wine glass

Negroni Sbagliato

Campari, Bulldog Gin and sparkling wine, served over ice in an old fashioned glass and garnished with an orange peel

Cosmopolitan

Skyy Vodka, Cointreau, fresh lime juice and cranberry juice served straight up in a martini glass

Strawberry Daiquiri

Bacardi White Rum, De Kuyper Strawberry liqueur, strawberry purée & fresh lemon juice

Should you have a particular flavour, theme or colour you would like us to create a drink for please ask your event executive.
All cocktail on arrivals must be pre ordered and pre-paid.

FUNCTION CATERING

SHARED LUNCHEON BANQUET

2 COURSES

\$30.00 PER PERSON

Available for 16+ guests

All items are served to centre of the table; share and platter style

Menu is available 12:00pm – 4:00pm Monday – Sunday, 02 Jan to 15 November only

*Gluten free pizza bases and pasta available for an additional \$5.00 per person

ENTRÉE - for the table to share

Bruschetta; Grilled sourdough with tomato, Spanish onions, basil & vincotto (v)

PIZZA & PASTA - for the table to share

Margherita pizza; Buffalo mozzarella, basil and tomato sauce (v)

Lucifero pizza; Hot salami, roasted pepper & Spanish onion

Tagliatelle alla Bolognese; rich beef & tomato ragu

Risotto; Mixed forest mushrooms, baby spinach and grana Padano (v)

SIDE DISHES - for the table to share

Garden salad; mixed leaves, tomato, cucumber, olives & lemon oil (v)

Greens; seasonal vegetables (gf,v)

+

House baked warm sour dough bread served with olive oil and balsamic vinegar \$3.00 extra per person

Cheese Platters available for the table at an additional charge \$5 per person extra per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability.

The entire table must take the same banquet. One itemized bill per table.

Private dining rooms available, minimum spends apply.

FUNCTION CATERING

SHARED BANQUET

3 COURSES

\$40.00 PER PERSON

Available for 16+ guests

All items are served to centre of the table; share and platter style

*Gluten free pizza bases and pasta available for an additional \$5.00 per person

ENTRÉE - for the table to share

Antipasto; marinated olives, prosciutto, burrata cheese, arancini balls with house baked sourdough

Tomato salad, Spanish onion & basil (v)

Calamari Fritti; Flash fried calamari, aioli, lime & chilli salt

PIZZA & PASTA - for the table to share

Margherita pizza; Buffalo mozzarella, basil and tomato sauce (v)

Pollo pizza; Roasted chicken, pancetta, fontina & spinach

Risotto; Mixed forest mushrooms, baby spinach and grana Padano (v)

Homemade potato gnocchi; Napoletana, buffalo mozzarella, basil & parmesan (v)

DESSERT – 1 scoop per person

Selection of gelato (v) (gf)

+

House baked warm sour dough bread served with olive oil and balsamic vinegar \$3.00 extra per person

Cheese Platters available for the table at an additional charge \$5 per person extra per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability.

The entire table must take the same banquet. One itemized bill per table

Private dining rooms available, minimum spends apply.

FUNCTION CATERING

LIMITED CHOICE

3 COURSES

\$50.00 PER PERSON

Available for 16+ guests

20+ guests please pre-select two items per course for alternate service or menu selections can be pre-ordered

*Gluten free pizza bases and pasta available for an additional \$5.00 per person

STARTER - for the table to share
Bowls of olives for the table (v) (gf)

ENTRÉE - for the table to share
Calamari Fritti; Flash fried calamari, aioli, lime & chilli salt
Bruschetta; Grilled sourdough with tomato, Spanish onions, basil & vincotto (v)
Radicchio Salad; fresh avocado, feta & a balsamic glaze (gf,v)

MAIN COURSE - choice
Lucifero pizza; Hot salami, roasted pepper, Spanish onion & tomato
Pollo pizza; Roasted chicken, Pancetta, Fontina & spinach
Homemade potato gnocchi; Napoletana, buffalo mozzarella, basil & parmesan (v)
Tagliata; Grain fed 200g eye fillet, served sliced with a rocket parmesan salad

Sides - for the table to share
Garden Salad; leaves with cucumber, tomato & black olives (gf) (v)

DESSERT - alternate service
Selection of Gelato (v) (gf)
House made Tiramisu; sponge fingers, coffee & mascarpone (v)

+

House baked warm sour dough bread served with olive oil and balsamic vinegar \$3.00 extra per person

Cheese Platters available for the table at an additional charge \$5 per person extra per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability.
The entire table must take the same banquet. One itemized bill per table
Private dining rooms available, minimum spends apply

FUNCTION CATERING

SET MENU

3 COURSES

\$65 PER PERSON

Available for 16+ guests

20+ guests please pre-select two items per course for guests to choose from at the event

30+ guests please pre-select two items per course for alternate service at event

STARTER - 1 per guest

Bruschetta; Grilled sourdough with tomato, Spanish onions, basil & vincotto (v)

ENTRÉE - for the table to share

Radicchio salad with fresh avacado, feta & a balsamic glaze (gf,v)

Prosciutto and fresh Burrata cheese

Risotto Pescatora; calamari, prawns, mussels, clams in a light tomato sauce (gf)

MAIN COURSE - choice

Spalla D'agnello; Roast lamb shoulder with a vegetable ratatouille and mint jus (gf)

Fish of the day (GF on request)

Tagliata; Grain fed 200g eye fillet, served sliced with a rocket parmasan salad (gf)

Sides - for the table to share

Garden Salad; Leaves with cucumber, tomato & black olives (gf) (v)

Roast Pumpkin; Vincotto, lime & rosemary (gf) (v)

DESSERT - alternate drop

Vanilla bean & lemon pannacotta, served with a compote of mixed berries (v)

Chocolate mousse cake; Rich Belgium chocolate mousse cake with & espresso gelato (v)

+

House baked warm sour dough bread served with olive oil and balsamic vinegar \$3.00 extra per person

Cheese Platters available for the table at an additional charge \$5 per person extra per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability.

The entire table must take the same banquet. One itemized bill per table

Private dining rooms available, minimum spends apply

FUNCTION CATERING

PRIVATE FUNCTIONS - LIMITED CHOICE MENU

2 COURSE \$55 PER PERSON

3 COURSE \$70 PER PERSON

Available in private function rooms only. Minimum spends apply.

Groups of 16-24 guests pre-select three items per course for guests to choose from at event

25 to 29 guests please pre-select two items per course for guests to choose from at event

30+ guests please pre-select two items per course for alternate service at event

Two courses can either be pre-selected; entrée and main or main and dessert

ENTREES – individual

Vine ripen tomato salad (gf) (v)

Grilled king prawns, olives, toasted almonds & nashi pear (gf)

Salt & pepper squid, truffle aioli & chilli salt

Pan roast duck livers on ratatouille & basil oil (gf)

MAINS - individual

Fish of the day (GF on request)

Tagliata; Grain fed 200g eye fillet, served sliced with a rocket parmesan salad (gf)

Spatchcock, fennel, onions & salsa verde (gf)

Mixed forest mushroom risotto, baby spinach and grana Padano (gf) (v)

Sides – served to the table

Garden Salad of mixed leaves with cucumber, tomato & olives (gf) (v)

Steamed green beans with confit garlic & lemon (gf) (v)

Roast kipfler potatoes (v)

DESSERT - individual

Chocolate Mousse cake with espresso ice cream (v)

Vanilla & lemon panna cotta with mixed berry compote (gf) (v)

+

House baked warm sour dough bread served with olive oil and balsamic vinegar \$3 extra per person

Cheese Platters available for the table at an additional charge \$5 per person extra per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability. The entire table must take the same course option. One itemized bill per table

FUNCTION CATERING

PRIVATE FUNCTIONS — FINE DINING MENU

3 COURSE \$100 PER PERSON

Available in private function rooms only. Minimum spends apply.

Groups of 0-20 guests pre-select three items per course for guests to choose from at event

20+ guests please pre-select two items per course for guests to choose from at event

30+ guests please pre-select two items per course for alternate service at event

House baked warm sour dough bread served with olive oil and balsamic vinegar

ENTREES

Cold and raw

Tuna Tartare with passion fruit marinade and black squid ink mayonnaise (gf)

King Prawn Carpaccio with basil alioli, gazpacho cold soup and herb croutons

Freshly Shucked Oysters with a selection of dressings: (gf) Hollandaise chive sauce, Apple vinegar and shallot foam, Sweet and sour citrus pickle

Beef Tenderloin Tartare with truffle oil, caper paste and parmesan fondue (gf)

Smoked Duck Breast Carpaccio with homemade vegetable “giardiniera”, coffee crumble and orange dressing (gf)

Hot

Warm Tiger Prawn Soup, slow cooked in a creamy crustacean bisque

Baked Fresh Scampi with porcini mushroom mousse and puff pastry “grissini”

Parmesan and Truffle Souffle with cream of asparagus, balsamic vinegar and marjoram caramel (v)

MAINS

Traditional Seafood Risotto “alla marinara”, served without shell or skin, slow cooked in an aromatic prawn and fish broth (gf)

Porcini and Truffle Risotto with oyster mushroom carpaccio, parmesan flakes and a touch of lemon zest (gf) (v)

Homemade Fresh Spaghetti with prawn ragu, served on a cream of crustacean, confit cherry tomato and asparagus carpaccio

Homemade Tagliatelle with a slow cooked lamb shoulder and porcini mushroom bolognese

Duck Ravioli with brown butter, almond flakes and prunelles

Baked Barramundi Fillet with smoked eggplant pure’, sundried tomato and herb dressing (gf)

Seafood (scampi, prawn, calamari, mussels and vongole) Guazzetto in a fresh tomato reduction with a touch of basil pesto (gf)

Slow Cooked Lamb Rack with lemon and cognac jus and traditional eggplant caponata

Green Peppercorn and Mustard Beef Tenderloin with a potato and san daniele prosciutto cake

DESSERT

Vanilla & lemon panna cotta with mixed berry compote (gf) (v)

Saffron Panna Cotta with caramelised mandarin and almond biscuit

Dark Chocolate Coulant with mint chantilly and citrus fruit salad

Semifreddo Torroncino with white chocolate sauce and macadamia crumble

+ Cheese Platters available for the table at an additional charge \$5 per person

(V) Vegetarian (GF) Gluten Free

All menus are subject to availability.