



YOUR CHRISTMAS CELEBRATION

Harbourview on Queens Wharf is centrally located on the beautiful Newcastle harbour foreshore, boasting wonderful views of one of Newcastle's most unique and celebrated features.

Your colleagues and special guests will not only be impressed by our stunning location, but also by our commitment to providing an exceptional level of service and complete attention to your guests. Our quality of catering and attentive staff will leave a lasting impression.

Harbourview comprises of four large function rooms, each with its own facilities and the ability to operate independently or in conjunction with our other rooms. Take the hassle out of choosing your menu with our Christmas themed set menu, or choose your own from our delectable dinner menu. For a more casual function you may choose our substantial bbq buffet menu or Christmas cocktail package.

Please find following some information regarding our current Christmas package pricing, menus and our booking procedures.

Our professional and caring staff will ensure you have the very best service that Newcastle has to offer. We constantly strive to create an experience for you and your guests that will be remembered fondly.

From the time you first visit our centre, to the seemingly effortless delivery of your function, you can be assured of the personal care that is Harbourview.

We would love to have the opportunity to show you around the centre, find the perfect room to suit your requirements and give you a clear understanding of exactly how we can make your day worry free.

For a viewing appointment or further information, please do not hesitate to contact us.

info@harbourviews.com.au

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Visit our web page on www.harbourviews.com.au

We thank you for considering our venue for your Christmas function. We hope to have the pleasure of welcoming you and your guests to Harbourview.

Harbourview

DINNER MENU

Please choose two selections from each course to be served to your guests
alternately special diets can always be catered for.
A chef's selection of canapés can be served prior to your meal with a hot
and cold selection at \$8.50 per guest

ENTRÉES

Fresh crab, potato and leek ravioli, champagne cream sauce, vine tomato
Local king prawns, rye bead, pickled cucumber, citrus crème fraiche
Salt and Pepper squid, asian vegetable salad, miso aioli
Aromatic slow cooked pork belly, celeriac and apple slaw,
candied walnuts and crackling
Pea and Ham soup, sourdough croutons
Duck liver Pate ,spiced apple chutney, toasted brioche
Sesame crusted Huon salmon, soba noodle salad, Asian herbs
Confit Duck, fennel, orange and pomegranate salad
Wild mushroom and truffle arancini, Persian feta, baby herbs
Morrocan style marinated chicken skewer, falafel, green tahina
and toasted seeds

MAINS

Crispy skinned Daintree Barramundi, pumpkin gnocchi,
slow roasted tomatoes, macadamia pesto and sautéed greens
New England Lamb rump, lemon and herb risotto, smoked eggplant,
sumac and roasted cauliflower
Roasted Riverina Beef fillet, creamed potato, baby carrots
and peppercorn jus
Parmesan crusted Lovedale chicken supreme,
Catalan style white bean fricassee, steamed asparagus spears
Coq au Vin: chicken supreme braised in red wine, pancetta
and button mushrooms, served with creamed potato and rich jus
Premium crispy skinned Huon Salmon, crushed saffron chat potatoes,
champagne and pea beurre blanc, fennel crisps
Fillet of Riverina beef, wild mushroom and parmesan gratin,
potato cake, English spinach, red wine jus
New England rack of Lamb, herb and Dijon crust,
herb rosti potato, Provençale vegetables
Fillet of Berkshire Byron Bay pork, garlic and sage potatoes,
cider jus, sautéed brocolini
Five spiced Redgate Farm duck breast, ginger sweet potato puree,
steamed sesame bok choy
Lightly spiced vegetable curry, pilaf rice, poppadoms, mint riata

DESSERTS

Espresso crème brulee, pistachio biscotti
Glazed French lemon tart, raspberry sorbet
Baked vanilla cheesecake, basil marinated strawberries
Lychee and coconut panna cotta, compressed watermelon,
passionfruit syrup
Belgian triple chocolate brownie, macadamia praline,
vanilla bean ice cream
Sweet Italian Canoli filled with whipped mascarpone, dark cherries,
chocolate ganache and honeycomb
Individual Pavlova, fresh strawberries, mango, passionfruit and mint sugar
Slow baked triple chocolate tart, cinnamon spiced orange compote
Favourites tasting plate French lemon tart, Belgian chocolate brownie,
Fresh fruit pavlova

Two Course (entree and main or main and dessert) \$54.50 per person
Three Course \$62.00 per person





BBQ BUFFET DINNER MENU \$62.50 per person

Please choose 5 hot options for your guests to enjoy from the selection below

- BBQ Queensland Snapper Fillets with Capers, Lemon and Parsley
- Peri Peri marinated Queensland Tiger Prawns
- French trimmed New England Lamb Cutlets marinated in Wild Garlic and Rosemary
- Prime Riverina Beef Filet medallions with Sautéed Wild Mushrooms, Red Wine Jus
- Tender Marinated Lovedale Chicken, Spanish style Lime and Green Olive sauce
- North African spiced blackened Lamb Rump with Harissa dressing
- Japanese Teriyaki Lovedale Chicken skewers, Sesame and Ginger glaze
- Grilled Haloumi Cheese and Portobello Mushrooms with Parsley and Garlic

Served with all of the following:

- Platter of fresh Prawns and Oysters
- Garlic and Herb roasted Chat Potatoes
- Steamed seasonal Vegetables
- Mediterranean style Salad with fresh Oregano, Persian Feta, Olives topped with Candied Walnuts
- Wild Rocket and Parmesan Salad with Vinaigrette
- Artisan Bread selection
- Handmade triple Chocolate Fudge Cake
- Australian Cheese board with Crackers and Chutney
- Mini French Fruit Tartlets

PARTY COCKTAIL MENU

\$37.50 per person

2 hour service

Designed as a meal replacement menu and recommended with consumption of alcohol

A selection of fine Australian cheeses, artisan bread, dips and marinated olives

Chilli coconut king prawns, sweet chilli dip

Semi dried tomato and feta tartlets

Salt and Pepper squid, aioli

Gourmet mini pies with tomato chutney

Falafels, green tahini and cucumber yoghurt

Vietnamese Pork Banh Mi, pickled vegetable salad

Gourmet mini pizzas; spinach and artichoke

/margarita/prosciutto, mozzarella and rocket

BBQ Brisket and chipotle 'slaw sliders

PLATINUM COCKTAIL MENU

\$49.50 per person

3 hour service

Designed as a meal replacement menu and recommended with consumption of alcohol

Sydney Rock oysters, served natural with lemon

Citrus cured salmon, toasted black rice, baby coriander

Moroccan spiced chicken skewers, harissa yoghurt

Chilli coconut king prawns, sweet chilli dip

Wild mushroom and truffle arancini, herb aioli

Hand made Prawn and scallop wontons, five spice caramel dip

BBQ Brisket and chipotle 'slaw sliders

Polenta cake, griddled haloumi, slow roasted tomato

Fine Duck liver pate and cranberry en croute

Aromatic pork belly on toasted sourdough, pickled vegetable salad

Mini French Lemon Tart

Handmade Belgium chocolate truffles

Irish whiskey profiteroles

FUNCTION BEVERAGE LIST

Beverage packages, account bar or cash sales available

SPARKLING WINE

	Bottle	Glass
Tyrrells Moores Creek Sparkling	\$30.00	\$7.00
Killawarra Dusk Sparkling	\$28.00	\$7.00
Varichon Et Clerc, Methode Champenoise Nv, Burgundy, France	\$46.00	

WHITE

	Bottle	Glass
Tyrrells, Moores Creek Semillon Sauvignon Blanc	\$28.00	\$7.00
Round Two by Kym Teusner, Semillon Sauvignon Blanc, Barossa Valley	\$39.00	\$8.00
Round Two by Kym Teusner, Chardonnay, Barossa Valley	\$39.00	\$8.00
Paxton Organic, Pinot Gris, McLaren Vale SA	\$44.00	
Ingram Rd, Chardonnay, Yarra Valley VIC	\$44.00	

RED WINE

	Bottle	Glass
Tyrrells, Moores Creek, Cabernet Sauvignon	\$28.00	\$7.00
Round Two by Kym Teusner, Shiraz, Barossa Valley	\$39.00	\$8.00
Round Two by Kym Teusner, Cabernet Sauvignon, Barossa Valley	\$39.00	\$8.00
Paxton Organic, MV Shiraz, McLaren Vale SA	\$44.00	
Ingram Rd, Pinot Noir, Yarra Valley VIC	\$44.00	

BEER

	Bottle
Hahn Premium Light	\$5.50
Xxxx Gold Mid Strength	\$6.00
Xxxx Summer, 5 Seeds Cider	\$7.00
Tooheys New, Hahn Super Dry	\$7.00
Coopers Pale Ale, Tooheys Extra Dry, Tooheys Old	\$7.00
Corona, James Squire One Fifty Lashes, James Squire Golden Ale	\$8.00

SOFT DRINKS

Soft Drinks	\$4.00
Soft Drink Jugs	\$14.00
Fruit Juice	\$4.50

SPIRITS

Standard Spirits	\$8.50
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BEVERAGE PACKAGE OPTIONS

BEVERAGE PACKAGE

2 Hour Package	\$31.00 per person
3 Hour Package	\$36.00 per person
4 Hour Package	\$41.00 per person
5 Hour Package	\$46.00 per person

INCLUDED BEVERAGES

SPARKLING

Tyrrells Moores Creek Sparkling

BEER

Standard, Light and Cider

BOTTLED RED WINE

Round Two by Kym Teusner, Shiraz or Cabernet Sauvignon

BOTTLED WHITE WINE

Round Two by Kym Teusner, Semillon Sauvignon Blanc or Chardonnay

SOFT DRINK AND FRUIT JUICE

Harbourview Function Centre

PLATINUM BEVERAGE PACKAGE

2 Hour Package	\$34.50 per person
3 Hour Package	\$42.50 per person
4 Hour Package	\$50.50 per person
5 Hour Package	\$58.00 per person

Premium Beer Selection

Varichon Et Clerc, Blanc De Blancs, "Method Champenoise" Nv, Burgundy, France

Round Two By Mute Vintners, Winemaker Kym Teusner
Single Vineyard, Barossa SA

WHITES

Paxton Organic, Pinot Gris, McLaren Vale SA

Or

Ingram Rd, Chardonnay, Yarra Valley VIC

REDS

Paxton Organic, MV Shiraz, McLaren Vale SA

Or

Ingram Rd, Pinot Noir, Yarra Valley VIC

SOFT DRINK AND FRUIT JUICE

In order to ensure your beverage selection is available please confirm your selection two weeks prior to your event. A maximum of 2 whites, 2 reds and 3 heavy beers can be selected on consumption (these prices are for monday - saturday functions only - excludes sundays and public holidays)



ROOM INFORMATION

At Harbourview on Queens Wharf we have four fabulous rooms, each overlooking Newcastle harbour and the Pacific Ocean. Please find below a brief description of each room following. We recommend an inspection of your chosen room be arranged, where we will provide a detailed floor plan to assist you in planning your event. Please note - the following prices are for room hire where catering is included. Should you require a seminar with no catering, there will be an extra charge for the set up of the room. Functions where alcohol is served must also have catering.



THE HUNTER ROOM

Located on the first floor of the centre, the Hunter Room offers a private balcony where your guests can enjoy pre dinner drinks. The Hunter Room can accommodate 80 guests for a sit down dinner on round tables or up to 120 for a cocktail style function. Room hire for the Hunter room is \$400.00 for a full day duration. A minimum of 40 guests is required for the use of this room on a Saturday evening.



THE HARBOURVIEW ROOM

Located on the first floor of the centre, the Harbourview Room also features a fabulous balcony, which alone has standing room for approximately 120 guests. The Harbourview Room can comfortably seat up to 120 guests on round tables or 250 for a cocktail style function. Room hire for the Harbourview Room is \$550.00 for a full day duration. A minimum of 80 guests is required for the use of this room on a Saturday evening.



THE HARBOUR LIGHTS ROOM

Located on the second floor of the centre, the Harbour Lights Room has wonderful views from the full length windows. This room can cater for up to 80 guests for a sit down dinner or 100 cocktail style. Room hire for the Harbour Lights Room is \$380.00 for a full day duration. A minimum of 40 guests is required for the use of this room on a Saturday evening.



THE SEAVIEW ROOM

Located on the second floor of the centre, the Seaview Room can be hired separately or coupled with the Harbour Lights Room for extra capacity. The Seaview Room, separately, can cater for 150 guests on round tables, or up to 200 guests for a cocktail style event. Room hire for the Seaview Room is \$500.00 for a full day duration. A minimum of 80 guests is required for the use of this room on a Saturday evening. For room capacities of the Seaview Room together with the Harbour Lights Room, please speak with one of our sales team, where we can discuss your individual requirements in detail.

ROOM COMPARISON CHART

	area sq.m	height 'm'	theatre	cocktail	banquet	cabaret
Harbourview Room	220	2.55	120 guests	250 guests	120 guests	100 guests
Hunter Room	120	2.55	70 guests	120 guests	80 guests	50 guests
Seaview Room	242	2.40	120 guests	200 guests	150 guests	100 guests
Harbour Lights Room	163	2.40	60 guests	100 guests	80 guests	60 guests

EXTRAS

We would be happy to dress your room in a Christmas style including:

Our glass sphere centerpieces, with glass beading and a pillar candle. Red and green serviettes, red and green balloons over the dance floor, bon bons, nuts, lollies and chips on the tables on arrival: \$5.50 per person

We can provide 100 green and red balloons over the dance floor of your room: \$195.00 per room

White chair covers with a silver sparkle organza sash: \$6.50 per chair

Platters of bread, dips, assorted cheese and nuts on arrival: \$40.00 per platter.

one platter feeds approximately 30 guests as a light refreshment

BOOKING FORM

Please read this form carefully and provide the details at the bottom of the page to confirm your function.

The management and staff at Harbourview on Queens Wharf would like to make sure that your function is special in every way.

ORGANISING YOUR FUNCTION

To enable us to finalise all details and meet your requirements we ask you to make an appointment with our office to see our coordinators. This way we can ensure that we can provide you with the best possible service.

DEPOSITS

Once you have decided that Harbourview on Queens Wharf would be ideal for your function, a deposit of \$500.00 per function, per room is required within two weeks of making your tentative booking with us. This deposit will secure your booking on the specified date. Harbourview cannot guarantee any function booking without a deposit.

FINAL NUMBERS AND PAYMENT

Final numbers are required seven (7) days prior to your function. This will be the minimum number charged for your function. Full payment is required one week before the day of your function and can be made by either bank cheque, cash or credit card only. Any payments made by credit card will attract an additional fee to recover any bank fees as follows:

Amex – 1.35%

Mastercard / Visa / Bankcard – 1.35%

Cheques can be posted to po box 600 The Junction NSW 2291.

We are happy to accept a personal cheque, however, payment must be made fourteen (14) days prior to your function to allow processing. Please note that we do not accept Diners Club.

If you wish to have a bar account, you will need to supply credit card details prior to your function to allow the processing of your account. Any additional charges will be finalised at the conclusion of your function and charged to the supplied credit card.

Seven day accounts are available only to companies with approved applications fourteen (14) days prior to the event.

PERSONAL PROPERTY

Harbourview on Queens Wharf cannot accept responsibility for personal effects, equipment or valuables. At the conclusion of your function, all your personal property should be removed.

RESPONSIBLE SERVICE OF ALCOHOL

Harbourview on Queens Wharf fully supports the responsible service of alcohol legislation. Harbourview staff reserve the right to refuse service of alcohol to anyone considered intoxicated. Anyone we believe to be under the age of 18 years will be asked to present photo identification, if this is not forthcoming we will refuse service of alcoholic beverages.

SECURITY

If in the opinion of the management of Harbourview, it is necessary to employ staff for the purpose of maintaining security at any function to be held at Harbourview, the cost of employing such staff shall be added to the function charge.

CONTRACTORS OR SUB CONTRACTORS

Harbourview on Queens Wharf cannot be held responsible for any shortages of services available by any contractors or sub contractors appointed by Harbourview on behalf of the client.

DAMAGE TO THE CENTRE

Any damage sustained to any part of the centre by the organiser or their guests is the responsibility of the organiser. The organiser is responsible for the level of conduct of their guests for the duration of the function.

Please check with our office before attaching any material to walls, ceilings or handrails, as you will be responsible for any damage caused to any surfaces in the building.

Please be advised we do not allow floor standing candelabras in the centre.

CANCELLATION

Cancellations must be in writing and posted, faxed or emailed to Harbourview Function Centre.

EVENT CANCELLATION

0 – 90 days forfeiture of full deposit

91 – 365 days Harbourview will refund 50% of deposit

366 days onwards full deposit will be refunded

EXTRA CHARGES

Any social functions booked with this centre are for a period of five (5) hours unless otherwise arranged. After the specified duration, there will be an additional charge of \$150.00 Per hour. This amount covers room hire and the required staff. Harbourview reserves the right not to extend any function.

For corporate functions room hire duration will be outlined in your quotation.

Prices are subject to change due to circumstances beyond our control such as: product cost increases, wage cost increases, government imposts and charges. Prices may only be confirmed two months prior to your function date.

Thank you for booking your function with Harbourview on Queens Wharf. You can be assured that we will do our very best to make your function an event to remember.

Contact Name: _____

Company Name: _____

ABN: _____

Postal Address: _____

Contact Phone Numbers: () _____

Type of Function: _____

Date of Function: ____ / ____ / ____

Room: _____

I have read and understood the above conditions and i will forward my deposit of \$500.00, To secure my booking.

Signature: _____

Date ____ / ____ / ____



Harbourview Function Centre