



To all registered sporting clubs....

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. By day we can cater for your seminar, AGM, sports luncheon and by night your presentation dinner or casual cocktail gathering. We also cater for Christmas parties and special events.

Please find following some information regarding our current menu pricing, some frequently asked questions and our booking procedures.

All registered sporting clubs will receive complimentary room hire throughout 2011 - 2012.

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

P 02 4926 2999

F 02 4929 2772

Visit our Web Page on www.harbourviews.com.au

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

Warm Regards,

Jaclyn Muller
Function Manager

Hayley Hutchinson
Assistant Manager

ROOM INFORMATION

At Harbourview on Queens Wharf we have four fabulous rooms, each overlooking Newcastle Harbour and the Pacific Ocean. Please find 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.. *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. **All registered sporting clubs will receive complimentary room hire throughout 2011 - 2012.***

The **HUNTER ROOM**, located on the first floor of the centre, 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 for a 5 hour 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 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 for a 5 hour duration. *A minimum of 80 guests is required for the use of this room on a Saturday evening.*

The **HARBOUR LIGHTS ROOM** is located on the second floor of the centre and has wonderful views from the full length windows. This room can cater for up to 80 guests for a sit down dinner on oval tables or 100 cocktail style. Room hire for the **Harbour Lights Room** is for a 5 hour duration. *A minimum of 40 guests is required for the use of this room on a Saturday evening.*

The **SEAVIEW ROOM** is also located on the second floor of the centre and 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 5 hour 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. We can do dinners of up to 200 guests.

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	129	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

Harbourview

weddings functions conferences

breakfast

cold continental buffet breakfast

\$12.50 per person

- selection of cereals
- fresh seasonal fruit platter
- selection of yoghurts
- freshly baked croissants, muffins, danish pastries
- chilled orange, apple and pineapple juices
- freshly brewed coffee and specialty teas

hot buffet breakfast

\$21.60 per person

- grilled crispy bacon
- chipolata sausages
- roasted roma tomatoes
- scrambled eggs with chives
- sauteed button mushrooms and spinach
- hash browns
- baked beans
- assorted breads for toasting with various condiments
- chilled orange, apple and pineapple juices
- freshly brewed coffee and specialty teas

served hot plated breakfast

\$21.60 per person

- grilled crispy bacon
- chipolata sausages
- roasted roma tomatoes
- scrambled eggs with chives
- sauteed button mushrooms and spinach
- assorted toast
- chilled orange, apple and pineapple juices
- freshly brewed coffee and specialty teas

cold continental and hot buffet or served hot plated

\$31.50 per person

please be advised a minimum number of 10 guests is required

Harbourview

weddings functions conferences

networking breakfast menu 2011

canapé breakfast

mini bacon and egg english muffins

fresh fruit skewers

mini tartlets:

scrambled egg and smoked salmon

sautéed mushroom

shaved ham, tomato and ricotta

muffins and croissants

ham and cheese french toast

chipolatas

avocado, lemon and pepper sour dough toasts

banana bread

selection of juices - orange, apple and pineapple

freshly brewed coffee and specialty tea

\$24.00 per person
(served over a one hour duration)

morning and afternoon tea suggestions

on arrival

freshly brewed coffee and a selection of specialty teas	\$3.50 per person
freshly brewed coffee, a selection of specialty teas and fruit juice	\$4.10 per person

morning or afternoon tea

freshly brewed coffee, a selection of specialty teas and fruit juice served with 2 of the following items:	\$7.90 per person
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muesli slice	apple slice
mini croissants	mini quiches
caramel slice	freshly baked danishes
lamingtons	mixed fresh baked pies
chocolate brownies	spring rolls with sweet chilli
freshly baked muffins	spinach and fetta fillos
fresh baked scones with jam and cream	assorted friands
selection of cookies	house made frittata

* for \$2.00 per person extra, upgrade one of your selections to a fruit platter or mini ice cream cones

please be advised a minimum number of 10 guests is required for all refreshment break catering

day catering lunch menus

gourmet sandwich buffet

\$19.00 per person

grilled chicken caesar wrap with bacon
pastrami, roasted capsicum, red onion and mixed leaves
roast pumpkin, capsicum, hommus and spinach (v)
ham (off the bone), tomato, cheese, mustard and lettuce
turkey, brie, lettuce and cranberry
all sandwiches are served on a mixture of sliced brown/ white/ whole meal loaves

basket of whole fresh fruit
freshly brewed coffee, a selection of specialty teas and fruit juice

ploughman's lunch

\$25.00 per person

bakers bread basket
herb roasted chicken pieces
a selection of sliced meats
antipasto platter of marinated olives and vegetables
chef's selection pasta salad
garden salad
cheese and crackers platter
condiments and sauces

basket of whole fresh fruit
freshly brewed coffee, a selection of specialty teas and fruit juice

create your own burger buffet

\$25.00 per person

selection of rolls and buns
chicken, beef and vegetarian patties
selection of salad toppings - caramelised onions, tomato slices, lettuce, beetroot and cheese
potato salad
garden salad
condiments and sauces

basket of whole fresh fruit
freshly brewed coffee, a selection of specialty teas and fruit juice

lunch bags**\$15.00 per person**

(your guests can take away their lunch and enjoy it on the beautiful harbour)

one chicken, ham or vegetarian salad sandwich per person

bottle of soft drink, juice or water

piece of fruit

mints, straws and refresher towels

*** sandwiches can be pre ordered by your guests prior to your function otherwise they will be a chefs selection**

pizza buffet lunch**\$25.00 per person**

chef's selection of crusts and gourmet pizzas from blue water pizza restaurant

garden salad and caesar salad

seasonal fruit basket

freshly brewed coffee, a selection of specialty teas and fruit juice

restaurant catered lunch**\$25.00 per person**

take a break and enjoy lunch in queens wharf kitchen

enjoy a glass of juice *or* soft drink *or* espresso coffee *or* pot of tea
and your guest's choice of one of the following:

- chicken caesar salad, cos lettuce, bacon, parmesan egg and anchovy dressing
- herb battered snapper fillets with garden salad, fries, lemon and tartare sauce
- chicken and mushroom tagliatelle with garlic, white wine, cream and fresh herbs
- charred beef turkish with red onion jam, tomato, roast pumpkin and beetroot relish
- golden crumbed calamari with lemon and house made tartare sauce

menu selections to be pre ordered at the commencement of your function

***a minimum of 10 guests is required for all lunch catering
a maximum of 20 guests can be accommodated for the restaurant catered lunch menu
special dietary requirements can be accommodated, please ask one of our coordinators***

party cocktail menu

(designed as a meal replacement menu and recommended with consumption of alcohol)

arrival platters

(assorted cheeses, breads and crackers, olives and dips)

nori rolls

(fresh salmon, cucumber and wasabi and california roll)

caramelised onion and blue cheese tartlet (v)

(blue cheese mousse topped with caramelised onion served in a herb tartlet)

salt and pepper squid

(lightly floured in a salt and szechuan pepper mix and fried)

gourmet bite sized pies

(chicken curry, braised lamb and rosemary, beef and black pepper)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pastry and served hot with yoghurt and cucumber)

tempura seafood and vegetables

(fish pieces, prawns and seasonal vegetables in a light tempura batter)

arrancini balls (v)

(mushroom risotto shaped into balls and crumbed and lightly fried)

mini gourmet burgers

(beef pattie, lettuce, cheese and caramelised onions served with barbeque sauce)

served for a two hour duration

\$33.50 per person

*please be advised this menu is for monday to saturday only
oysters and prawns are available at market price
dessert items can be added for an additional \$3.00 per person*

bbq finger food menu

*(designed as a meal replacement menu and recommended with consumption of alcohol.
guests can interact with the chef cooking the bbq on the hunter and harbourview room balconies)*

from the grill

mini gourmet burgers

(beef pattie, lettuce, cheese and caramelised onions served with barbeque sauce)

marinated prawns

(chilli, lime and coriander and thai curry)

lamb kofta skewers with tzatziki

(greek lamb balls with cucumber and mint yoghurt)

stuffed mushroom caps (v)

(olive and fetta stuffing)

standing entree

your choice of one of the following two noodle boxes:

chicken nasi goreng

(indonesian fried rice, vegetarian option available)

or

tempura whiting pieces with chips

(tempura vegetables also available)

from the kitchen

gourmet bite sized pies

(chicken curry, braised lamb and rosemary, beef and black pepper)

thai chicken cakes with kaffir lime and coriander sauce

(finely minced thai spiced chicken balls)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pasty and served hot with yoghurt and cucumber)

crispy skin pork belly with plum and chilli sauce

(pork belly braised in asian master stock)

\$42.00 per person (2 hours service)

*bbq available in hunter and harbourview room balconies only (weather permitting)
for functions in the seaview and harbour lights rooms, the grill portion will be served from the kitchen*

*please be advised this menu is for monday to saturday only
dessert items can be added for an additional \$3.00 per person
fresh prawns and oysters can be added at market price*

platinum cocktail menu

sydney rock oysters

(served natural with lemon wedges and gazpacho shooters)

fresh prawns

(served tails on with lemon wedges and tartare and seafood dipping sauces)

smoked salmon crepes flavoured with dill and horseradish

(smoked salmon wrapped in a herb crepe and cut into bite sized pieces served cold)

corn cakes topped with tomato and avocado salsa (v)

(warm sweet corn fritters topped with salsa)

tempura seafood and vegetables

(fish pieces, prawns and seasonal vegetables in a light tempura batter)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pasty and served hot with yoghurt and cucumber)

thai chicken cakes with kaffir lime and coriander sauce

(finely minced thai spiced chicken balls)

salt and pepper squid

(lightly floured in a salt and szechuan pepper mix and fried)

crispy skin pork belly with plum and chilli sauce

(pork belly braised in asian master stock)

crispy duck and bamboo shoot wontons

(fried and served with kaffir lime dipping sauce)

arrancini balls (v)

(mushroom risotto shaped into balls and crumbed and lightly fried)

a selection of sweets

(lemon tartlet, chocolate truffles, profiteroles and berry trifle shooters)

(variations are available)

\$47.50 per person

(served for a three hour duration)

dinner menu

**please choose two selections from each course to be served to your guests alternately.
a vegetarian choice is always available and special diets can be catered for.
a chef's selection of canapés can be served prior to your meal with a hot and cold
selection at \$6.50 per guest.**

entrée

pumpkin soup with toasted almond, croutons and chives

king prawn and asparagus salad with mango and lime aioli

salt and pepper squid with coriander and tomato salsa

cannelloni filled with english spinach, pine nuts and three cheeses
topped with a tomato and basil sauce

caesar salad with crisp bacon, croutons, shaved parmesan topped with grilled chicken

battered snapper fillet on cherry tomato and orange salad with mango chili dressing

satay chicken skewers on steamed jasmine rice with a crunchy peanut sauce

main

portuguese style grilled chicken supreme with sweet pea risotto and tangy citrus sauce

fillet mignon served with roasted root vegetables and rich jus

grilled barramundi on smashed white beans and basil, with tomato and coconut sauce

rack of lamb with roasted rosemary potatoes, apple compote topped with pistachio praline

veal layered with spinach, currants and pine nuts served with bravas potatoes and masala glaze

pan fried chicken breast supreme topped with king prawns served on corn cakes with a chive sauce

crispy skinned salmon on a herb and caper mash with lemon beurre blanc

roast beef fillet served with paris mash, red wine and mushroom jus topped with spicy onion rings

dessert

passionfruit crème brulee with berries and biscotti

chocolate pudding with vanilla bean anglaise

lemon tart served with double cream and cointreau macerated strawberries

profiteroles filled with kahlua custard topped with chocolate and vanilla anglaise

coconut and lime pannacotta with pistachio praline

warm sticky date pudding with butterscotch sauce and fresh cream

pavlova roulade with berry compote and passionfruit

triple chocolate torte with espresso cream sauce

**two courses (entrée or dessert and main)
\$45.00 per person**

**three courses (entrée, main and dessert)
\$55.00 per person**

please be advised this menu is for monday to saturday functions only

set christmas menu

½ hr chef's selection of canapés on arrival

entrée

platters of fresh king prawns and oysters with lemon and condiments
served to the tables

main

roast turkey breast accompanied by an apricot and sage stuffing,
roasted new potatoes and steamed mixed vegetables

roasted fillet of beef served with char grilled marinated vegetables, roasted creamy
garlic mash and seeded mustard jus

dessert

traditional christmas pudding with brandy cream

pavlova with passionfruit and fresh berries

\$61.50 per person

bbq buffet menu

fresh baked bread rolls

carvery of whole roasted beef

gourmet lamb sausages

lemon and thyme marinated chicken thigh pieces

grilled barramundi fillets with lemon and dill hollandaise

platters of fresh prawns and oysters

steamed seasonal vegetables

garlic and herb roasted chat potatoes

traditional caesar salad

green garden salad

caramelised onions

sauces and house made gravy

fresh fruit salad

pavlova with cream and passionfruit coulis

baked cheesecake with cream

selection of Australian cheeses and crackers

tea, coffee and chocolates

\$65.00 per person

beverage package

- 2 hour package - \$20.00 per person
- 3 hour package - \$25.00 per person
- 4 hour package - \$30.00 per person
- 5 hour package - \$35.00 per person

the above package includes:

tyrells moores creek sparkling, beer (standard, light and cider), bottled red and white wine (tyrells moores creek semillon sauvignon blanc and cabernet sauvignon), soft drink and fresh juice.

a dry till or cash bar is also available.

function beverage list

sparkling	
tyrells moores creek sparkling	\$28.00/\$6.50
killawara dusk sparkling	\$25.50/\$5.50
yarra burn pinot chardonnay	\$46.00
chateau de sours rose sparkling	\$42.00
white	
tyrells moores creek semillon sauvignon blanc	\$26.00/\$5.00
hardy's 'the riddle' riesling	\$26.50
wolf blass bilyara chardonnay	\$31.00
goodwyn semillon/sauvignon blanc	\$26.00
bay of stones sauvignon blanc	\$28.00
audrey wilkinson verdelho	\$34.00
red	
tyrells moores creek cabernet sauvignon	\$26.00/\$5.00
tyrells moores creek pinot noir	\$28.00
goodwyn shiraz	\$26.00
audrey wilkinson merlot	\$36.00
cockfighter's ghost shiraz	\$36.00
assorted beer	
hahn premium light	\$5.00
hahn super dry 3.5 (mid)	\$5.50
tooheys new, hahn super dry, xxx summer, 5 seeds cloudy apple cider	\$6.00
tooheys extra dry, tooheys old, carlton draught	\$6.00
crown lager, coopers pale, pure blonde	\$7.00
soft drinks	\$3.50
soft drink or juice (jugs)	\$12.50
fruit juice	\$4.00
standard spirits	\$7.00

*in order to ensure your beverage selection is available please confirmation 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)*

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 being: product cost increases, wage 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 have enclosed my deposit of \$500.00.

Signature: _____