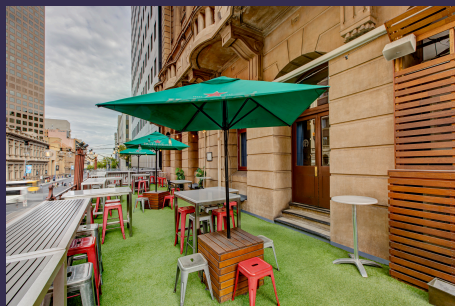




HARRY'S BAR

FUNCTION PACK



harrysongrenfell.com.au



harrysongrenfell@hotmail.com



(08) 8231 3951

Each function space requires a minimum spend to be met.
Please contact our functions manager for details.

FUNCTION AREAS

TATTERSALL'S BAR

The historic Tattersall's Bar offers a private indoor/outdoor setting and is our largest function space, complete with our stunning balcony.



High bar and low dining tables

Max stand up: 250 pax

Max sit down: 70 guests

Full AV facilities

DINING ROOM

Ideal for hosting large lunch and dinner groups, conveniently located on the first floor.



Low dining tables

Max sit down: 50 guests

Max stand up: 100 guests

Full AV Facilities

WEST BAR

Located on the first level, this semi-private area is ideal for casual cocktail gatherings, with access to part of the balcony available upon request.



Balcony & Private Bar if required

High bar tables

Max sit down: 40 guests

Max stand up: 80 guests

Each function space requires a minimum spend to be met.
Please contact our functions manager for details.

FUNCTION AREAS

HARRY'S BAR

This ground-level bar is perfectly suited to any style of function or event.



High bar tables

Max stand-up: 70 guests

Max sit-down: 40 guests

Full AV facilities

JIMMY'S BAR

With its sports themed décor, this basement bar is private and ideal for any style of celebration.



Max stand-up: 80 guests

Max sit-down: 60 guests

Full AV facilities

Foxtel

THE LOCKER ROOM

Located in Jimmy's Bar, this private room is ideal for meetings and small lunches/dinners.



Max stand-up: 40 guests

Max sit-down: 24 guests

Full AV facilities

Foxtel



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JIMMY'S
BAR & GRILL



**THE IDEAL VENUE FOR EVERY PRIVATE EVENT,
WHETHER IT'S A BUCK'S PARTY, MILESTONE
BIRTHDAY OR A CORPORATE LAUNCH.**

We can accommodate dietary requirements.
We are also able to tailor every package to suit you and your guests.

FOOD OPTIONS

EXPRESS GROUP MENU

Our Group Menu is available for 10 or more guests and is compulsory for groups of 15 to 24 guests. This option is perfect if you are on a timeline as we allow pre orders. Please see the insert provided for more details.

LUNCH/DINNER FUNCTIONS

For 25 to 70 guests this sit down option offers one, two or three alternate drop courses. Please see the insert provided for more details.

PLATTERS

We have a full selection of platters available to choose from. See over page for platter options..

FEED ME

Our cocktail 'feed me' package is \$25 per person. See over page for more details..

DRINK OPTIONS

PAY AS YOU GO

If you would like your guests to pay for their drinks, this is the drink option for you.

FULL BAR ACCOUNT

If you wish to set up an account on a consumption basis, we are able to arrange this. You are also able to select specific drinks and set an account limit.

SUBSIDISED DRINKS

With this option your guests pay for a portion of the drink cost. You are also able to select specific drinks, subsidised amount and tab limit.

DRINKS PACKAGE

Our basic drinks package is available from \$60 per person for 3 hours and includes house wine, tap beer, cider and soft drinks.

We can tailor our drink package to any function including, premium wines and additional time.

For drinks packages, all attendees of the function must be included in the package.

JIMMY'S BAR PRIVATE PACKAGE

\$110 per person (minimum 25 people) - For private hires only
3 hour drinks package (beer, wine, cider & soft drink)
Finger food over a 2 hour period.

COST

The more you get, the less you pay

1-5 platters - \$80 per platter
6-10 platters - \$75 per platter
11-15 platters - \$70 per platter
16+ platters - \$65 per platter

JIMMYS BAR PACKAGE

Recommended for buck shows.

\$110 per person (minimum 25 people).

3 hour drinks package (beer, wine, cider & soft drink).

Significant amount and variety of finger food over a couple of hours (pies, chicken skewers, pizza, sliders etc).

COCKTAIL 'FEED ME'

\$25 per person

A variety of our chef's selected platters over a couple of hours.

Minimum of 40 guests required for package.

Includes all children over 10
Most dietary requirements can be catered for.

Final numbers must be confirmed a week prior to the function.

PLATTER MENU

Antipasto (vo) (gfo)

(serves approximately 20 guests)

Assortment of cheeses, cured meats, dips, olives, bread & crackers

Bruschetta (v) (25 pieces)

Grilled ciabatta topped with tomato, basil & fetta

Frittata (v) (gf) (25 pieces)

Traditional vegetable frittata

Falafels (v) (gf) (20 pieces)

Falafels with tzatziki & hummus dipping sauce

Arancini (v) (25 pieces)

Roast pumpkin & fetta arancini with dipping sauce

Asian Selection Platter (vo) (100 pieces)

Selection of dim sims, samosas & vegetarian spring rolls

Sushi Platter (vo) (gfo) (25 pieces)

Selection of sushi rolls with soy sauce

Salt & Pepper Squid Platter (gf) (75 pieces)

Tender salt & pepper squid with aioli

Garlic Prawn Skewers (gf) (20 pieces)

Grilled prawns with garlic butter

Grilled Chicken Skewers (gf) (25 pieces)

Thai peanut satay OR Chilli BBQ

Meatball Skewers (25 pieces)

Skewered meatballs with red peppers topped with BBQ sauce

Cheese Burger Sliders (20 pieces)

Burger patty, cheese, pickles, mustard & tomato sauce

Pizza Platter (vo) (40 pieces)

Chef's selection of pizzas

Bakery (36 pieces)

Selection of gourmet mini pies

Fruit Platter (v) (gf)

(serves approximately 20 guests)

Selection of seasonal fruit



HARRYS BAR

EXPRESS GROUP MENU

\$36 MAIN MEAL AND DRINK

Each person from your group can select any menu item below AND receive any drink from the bar.

Thai Beef Salad (gf)

Asian Greens/Peanuts/Mint/Coriander/
Shallots/Spicy Thai Dressing

Veg option - Salt & Pepper Tofu

Six Hour Braised Lamb Shank

Rich Shiraz Glaze/Creamy Mashed Potato/
Roasted Vegetables

Classic Cheese Burger

Beef Pattie/Double Cheese/Tomato Sauce/
Mustard House Pickles/Brioche Bun/Chips

Sesame Chicken Burger

Sesame Chicken Tenders/Bacon/Tomato/Cheese/
Lettuce/Chipotle Mayo/Brioche Bun/Chips

Linguini Marinara

Tiger Prawns/Calamari/Spanish Onion/Baby Spinach/
Chilli Rose Sauce/Fresh Parsley/Lemon

Salt & Pepper Squid (gfo)

Chips/Salad/Aioli

Ale Battered SA Garfish

Chips/Salad/Tartare

300g Chicken Schnitzel

Chips/Salad/Choice of Sauce*

300g Beef Schnitzel

Chips/Salad/Choice of Sauce*

Vegetarian Schnitzel (v)

Chips/Salad/Choice of Sauce*

300g Clare Valley Rump (gfo)

Cooked Medium/Chips/Salad/Choice of Sauce*

Sauces*

Mushroom/Pepper/Dianne/Traditional Gravy/
Shiraz Glaze/Chimmi Churri/Parmy

Benefits:

- Pre order and minimise your group's wait time - jump the food queue
- Secure a premium table booking
- Complimentary drink with every meal

T&Cs:

- Express Group Menu items only.
- Final pre order must be received by 4pm the day prior to your booking.
- One invoice will be sent to the organiser to be paid in a single transaction (payment on the day is acceptable)
- No split payments will be accepted.
- No refunds will be given after the final order has been received.

LUNCH/DINNER FUNCTIONS

1 course - \$40
2 courses - \$55
3 courses - \$65

For groups of 25–70 guests.
Each course is served alternate drop, with
your choice of two dishes per course.

Mains

300g Clare Valley Striploin

Crispy potatoes, portabello mushroom,
broccolini, shiraz glaze

Crispy Skin NT Barramundi

Leek & mustard risotto, grilled asparagus,
lime hollandaise

Farm House Chicken Breast

Chat potatoes, broccolini, pine nut
semidried tomato sauce

Pesto Gnocchi

Zucchini ribbons, peas, Spanish onion,
parmesan, fresh herbs

Entrees

Mini Chicken Caesar Salad

Poached chicken, cos lettuce, bacon,
parmesan, crispy croutons

Seered Angus Beef

Cajun spiced beef, house chimichurri

Roma Tomato Bruschetta

Basil pesto, Danish fetta

Salt & Pepper Squid

Chili & capsicum relish

Desserts

Chocolate Lava Cake

Double Cream, chocolate soil, fresh
raspberries

Sticky Date Pudding

Almond praline, vanilla bean ice
cream, butterscotch sauce

Mini Churros

Raspberry smash, rich chocolate sauce

Chef's Cheese Platter

Selection of cheese, lavosh & dried fruit

Benefits:

Premium table settings, including tablecloths, are provided.

Full table service provided.

Private & semi private areas available.

T&Cs:

Compulsory for groups of 25 to 70 guests.

Final guest numbers & course selection must be received at least 48 hours before your booking.

\$1000 non refundable deposit is required to confirm reservation.

No split payments of bill

Planning a casual stand-up function at Harry's?

Our house-made pizzas are a delicious and cost-effective crowd-pleaser, with your choice of up to four from seven chef-crafted toppings.

COST

The more you get, the less you pay

10-20 pizzas -
\$24 per pizza

20-30 pizzas -
\$22 per pizza

30+ pizzas -
\$20 per pizza

Gluten Free -
Add \$5 per pizza

PIZZA MENU

MEDITERRANEAN VEG (v)

Roasted Capsicum/Artichoke/
Grilled Zucchini/Baby Spinach/
Mushroom/Spanish Onion/Pesto Mayo

PROSCIUTTO & GREEN OLIVE

With Fresh Chilli/Shaved Parmesan

PEPPERONI

With Roasted Capsicum/Spanish Onion/
Hot Honey

CLASSIC HAWAIIAN

Leg Ham/Pineapple

MARGHERITA (v)

Fresh Tomato/Basil/Bocconcini

MARINARA

Prawns/Tomato/Parsley/
Garlic/Anchovies(optional)

SUPREME

Ham/Mushroom/Salami/
Onion/Capsicum/
Pineapple/Olives

ADD GARLIC TURKISH BREAD (v)

\$4 Per Person