

# *Cocktail Style Event Packages*

## *Canapé Package One*

Lemon Pepper Calamari  
Tandoori Chicken Skewer (GF)  
Mini Gourmet Beef Burger  
Mini Pesto and Sun-dried Tomato Arancini Balls (V)  
Caramelised Onion, Sweet Potato & Feta Frittata (GF, V)  
Mini Pizza (Salami, Chicken or Vegetarian)  
Seasonal Vegetable and Cheese Tartlets (V)  
Vegetarian Spring Rolls (V)

## *Canapé Package Two*

Lemon Pepper Calamari  
Tandoori Chicken Skewer (GF)  
Mini Gourmet Beef Burger  
Mini Pesto and Sun-dried Tomato Arancini Balls (V)  
Italian Style Meatballs (GF)  
Caramelised Onion, Sweet Potato & Feta Frittata (GF, V)  
Lamb Kofte with Mint Yoghurt (GF)  
Mini Vegetarian Pizza (V)  
Crispy Prawn Cones  
Gourmet Fish Fingers  
Vegetarian Spring Rolls (V)  
Mini Bruschetta with Fresh Basil, Tomato, Olive Oil & Red Onion (V)

## *Canapé Package Three*

Crumbed King Prawn served with Aioli  
Lemon Pepper Calamari  
Tandoori Chicken Skewers (GF)  
Lamb Kofta Skewers with Mint Yoghurt (GF)  
Thai Chicken Meatball  
Caramelised Onion, Sweet Potato & Feta Frittata (GF, V)  
Italian Style Meatballs (GF)  
Mini Pesto and Sun-dried Tomato Arancini Balls (V)  
Moroccan Chicken Strips  
Mini Pizza (Salami, Chicken or Vegetarian)  
Creamy Mushroom Risotto Bowl (GF, V)  
Vegetarian Spring Roll (V)  
Seasonal Vegetable Skewers (GF, VG)  
Assorted Dips Platter served with Turkish Bread (V)  
Seasonal Fruit Platter  
Assorted Mini Cakes

## *Silver Beverage Package*

Rothbury Estate Chardonnay  
Rothbury Estate Sparkling Cuvee  
Rothbury Estate Semi Sauvignon Blanc  
Rothbury Estate Cabernet Merlot  
Heineken or Corona  
Cascade Light  
Soft Drinks/Juices

## *Gold Beverage Package*

Seppelt Great Entertainer Prosecco  
Lindeman's Bin 90 Moscato  
Seppelt the Drives Shiraz  
Matua Valley Sauvignon Blanc  
Heineken  
Cascade Light  
5 Seeds Apple Cider  
Furphy Refreshing Ale or Corona  
Soft Drinks/Juices  
Tea/Coffee

## *Platinum Beverage Package*

Basic Spirits:  
- Smirnoff, Johnnie Walker Red Label, Gordon's Gin,  
- Jack Daniels, Jim Beam Bourbon, Bacardi  
Pepperjack Shiraz  
Lindeman's Bin 90 Moscato  
Matua Valley Sauvignon Blanc  
Wolf Blass Sparkling Wine  
5 Seeds Apple Cider  
Corona  
Cascade Light  
Heineken  
Asahi  
Soft Drinks/Juices  
Tea/Coffee

### Food Allergy Statement

While Harbour Kitchen will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients

# *Customised Canapé Packages*

## *Grazing Platters* platter serves 10 people

Dips Platter with Tzatziki, Pesto, Hummus and Turkish bread

Cheese Platter

Antipasto Platter with prosciutto, salami, leg ham, olives, and grilled vegetables

Seafood Platters with lemon pepper calamari, scallops, prawns and fish goujons

Fresh Seasonal Fruit Platter

## *Substantial Canapés*

Fish and Chips

Chicken Nuggets and Chips

Lemon Pepper Calamari and Chips

Mini Chicken Burger

Mini Vegetarian Burger

Mini Beef Burger

Mushroom Risotto Bowl (V)

Pesto Gnocchi Bowl (V)

Spinach and Ricotta Ravioli Bowl (V)

## *Gourmet Canapés*

Crispy Moroccan Chicken

Chicken Strip Skewers (Satay or Tandoori) (GF)

Thai Chicken Meatballs

Italian Style Meatballs (GF)

Lamb Kofte with Mint Yoghurt (GF)

Mini Home-made Sausage Rolls

Gourmet Beef Skewers (GF)

Mini Salami/Chicken Pizza

Tuna Salad Cucumber Cups (GF)

Assorted Sushi served with Soy Dipping Sauce

Crumbed King Prawn Cutlets served with Tartare

Prawn Skewers with Lime Mayonnaise Sauce (GF)

Lemon Pepper Calamari

Gourmet Fish Finger

## *Vegetarian Canapés*

Caramelised Onion, Sweet Potato & Feta Frittata

Sweet corn and Feta Fritters

Feta and Red Capsicum Puff Pastry

Mini Gourmet Vegetarian Pizza

Mini Pesto and Sun-dried Tomato Arancini Balls

Seasonal Vegetable Skewers (GF)

Haloumi and Vegetable Kebabs

Mini Spinach and Ricotta Pastizzi

Mini Spring Rolls

Vegetable Curry Samosas

Mini Bruschetta with Fresh Basil, Tomato, Olive Oil and Red Onion

# Sitdown Menu

## Entrée

Lemon & pepper squid served with crispy salad & fresh lime mayonnaise (GF)  
Tasmanian oysters served with lemon & seafood sauce (GF)  
Smoked trout salad served with cherry tomatoes, cocktail cucumbers & red onion, lemon dressing (GF)  
South Australian king prawns, crumbed & served with delicious tartare sauce on bed of lettuce  
Antipasto plate with prosciutto, salami, olives, cheese sticks & grilled vegetables  
Bruschetta with fresh tomato, basil, Spanish onion, olive oil & feta  
Mushroom risotto with spinach, pumpkin, parmesan cheese, white wine & a touch of cream (GF,V)  
Penne amatriciana with bacon, chilli, parmesan, Napoli sauce & white wine

## Main

Crispy skin salmon with cherry roma tomatoes, fresh asparagus & mango salsa (GF)  
Tasmanian grain-fed porterhouse served with paris mash & roasted vegetables, mushroom sauce (GF)  
Loin of lamb served with roasted butternut pumpkin, Persian feta & rocket (GF)  
Chicken supreme filled with roasted pumpkin, spinach, feta and green beans, served with creamy mushroom sauce  
Chicken breast baked in classic butter sauce, served with warm roasted vegetables (GF)  
Potato gnocchi with basil pesto, parmesan and a touch of cream (V)  
Fettuccine with cherry tomatoes, greens and Napoli sauce (V)

## Desserts

Hazelnut tiramisu  
Passion fruit cheesecake  
Sticky date pudding with butterscotch sauce  
Fresh fruit platter with passion fruit syrup & fresh mint

2 Course meal (alternate serve with 2 choices)  
3 Course meal (alternate serve with 2 choices)

### Extras:

Alternate serve with 3 choices  
Canapés on arrival (3 canapés of your choice)  
Shared Salad  
Shared Chips



# *Terms and Conditions*

1. To confirm your booking, a \$        deposit is required on making the booking. Your deposit will be held as a bond, which will be refunded after your event. Bond is withheld for unreasonable venue / equipment / facilities damages or additional cleaning/ staff charges. Please note it is your responsibility to ensure guests at your event do not damage the venue or its equipment in an unreasonable way and that costs may be incurred to yourself for any damages.

The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of Harbour Kitchen, which is caused by the client or any other person attending the function.

We do not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function private or otherwise.

2. The deposit is not refundable for any cancellation. For events cancelled within 30 days of event, the entire projected function will be charged.

3. All the function packages prices and costs Harbour Kitchen quoted are GST Exclusive.

4. All accounts must be paid in full (with cleared funds) 7 days prior to the function date.

5. All food and beverage selections must be chosen and notified to Harbour Kitchen a minimum of 14 days prior to your event.

6. No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Harbour Kitchen.

7. Final numbers must be confirmed a minimum of 2 weeks prior to the event. Should numbers decrease within this time, a charge for the food and beverage cost per person will be made for the original number of guests confirmed.

8. Harbour Kitchen reserves the right to change or delete menu items based on seasonal availability.

9. Harbour Kitchen reserves the right to control any entertainment matters, including the type of entertainment, volume, start and finish times. We also reserve the right to terminate the entertainment at any stage if acceptable standards are not met.

10. Harbour Kitchen reserves the right to refuse entry and/or service to intoxicated persons or any person causing damage, harm, injury and/or disruption to any person/item or the venue and its facilities. Harbour Kitchen reserves the right to terminate a function at any stage.

11. Venue hire fees include standard set up of venue furniture and general and normal cleaning of the venue.

For any special set up requirements outside of the standard set up, clients are advised to liaise with the venue manager to discuss times to do this. Please note set up requirements outside the venue standards will be performed by the client, not the venue. Additional cleaning charges may be payable if the function/ guests have created additional / special cleaning requirements.

12. Harbour Kitchen can provide special meals for medical or cultural dietary requirements however please note that we cannot guarantee that the meals will be 100% free of all traces of nuts, dairy or gluten. If there are any extreme medical dietary requirements, please notify your event manager.

13. Harbour Kitchen does not allow confetti or confetti balloons of any kind under any circumstance.

14. Please be advised that all organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function space by guests or invitees or other persons attending the function.

Should any extra cleaning be required to return the premise to the satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

I confirm that I have read the above terms and conditions and agree to comply.

Signed by the client: \_\_\_\_\_

Full name in print: \_\_\_\_\_

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