

HARLOW

FUNCTIONS

A LITTLE BIT ABOUT HARLOW.

Old school pub with a new school twist. The place you head to for a casual lunch and kick on into the evening. This is the pub you can come to get plied with your fave classics, tasty eats and drinks.

The beers are ice cold and the cocktails are colourful. Sports on the screens and pooch pals welcome in the backyard. Serving up pub classics with a modern twist, our menu focuses on flavour with a side of fun. We put our guests first and will do anything to make our mates happy. This is about locals and visitors coming together for good times only!



SPACES.



Rooftop Exclusive

Capacity: 200 standing | 100 seated

The ultimate spot to perch, sip and snack with city views for days. The rooftop offers an epic new space for you to party through all seasons. Perfect for your birthday bashes and end of year celebrations. This space offers an exclusive bar just for you, paired with our offerings can create your perfect party palace or sophisticated soirée.



Rooftop Church Street

Capacity: 50 standing | 35 seated

Pick your perfect pocket of the rooftop to host your event. Looking onto Church St with all the city views you could hope for, this slice of paradise is perfect for birthdays bonanzas, bucks' nights and hens hoorahs.



SPACES.

Beer Garden Exclusive

Capacity: 160 standing | 70 seated

Host an unforgettable event in our beer garden. The partially-covered outdoor space oozes character, with its colourful murals and laidback atmosphere. This space is perfect to cut loose at your next function whether it be birthday parties, engagement drinks or casual gatherings with colleagues.



Beer Garden Section

Capacity: 60 standing | 30 seated

Watch over all the action of the Beer Garden from your very own section. Drink and dine alfresco with all your function friends, perfect for casual catch ups or cocktail events.



SPACES.

Basement Exclusive

Capacity: 120 standing

Heavy on the grunge and adorned in graffiti. With its own exclusive bar and low booth seating, this intimate space boasts after party vibes. This is an ideal setting for a cocktail party or celebrations

Basement Nook

Capacity: 55 standing

Looking for a nice little nook for your intimate occasions? Tucked away in the basement, this space offers the perfect pocket of privacy for you smaller events and private parties.



SPACES.

Level One

Capacity: 120 standing | 60 seated

Looking for a private function room in the heart of Richmond? Bright and spacious by day, moody & fun by night, this space located on level one includes private bar, private bathrooms plus full AV facilities. Overlooking Church Street with views of the CBD, this heritage beauty is perfect for birthdays, social functions + corporate events.

Venue Exclusive

Capacity: 740 standing

Have the whole damn house to yourself with exclusive access across all three levels, beer garden and rooftop providing endless possibilities for your event. Perfect for your festive functions or corporate occasions, adaptable is our middle name, Team Harlow is waiting for you so come one down!



GRAZING + DESSERT TABLES.



Charcuterie

Indulge in a display of Australian and European cheeses, cured meats, dried and fresh fruits, olives, crackers and breads.

\$25pp – minimum 50 guests

Dessert

Feast on a selection of sweets, treats, pastries and decadent delights and a selection of fresh fruits with our dessert grazing station.

\$20pp – minimum 30 guest

STANDING FUNCTIONS.

Hot Snacks

Mini Harlow cheeseburger, burger cheese, pickle, burger sauce
Mini vegetable spring rolls, sweet chilli **V**
Mini vegetable samosa, tumeric yoghurt **V**
Mini beef + cheddar pies, Ketchup
Chicken parma sausage rolls, Napoli, basil
Philly cheese steak croquettes, liquid cheddar, jalapenos
Grilled halloumi, strawberry, balsamic, black pepper **V GF**
Mini miso eggplant burger, pickle, burger sauce, cheese, lettuce
HFC "Harlow Fried Chicken" spicy + sticky
Fried vegetable gyoza, stick + spicy soy **V VG***
Roasted pumpkin + 3 cheese arancini, aioli **V**

Cold Snacks

Natural oyster, lemon, shallot vinegar, tabasco
Rice paper rolls, hot and sour dressing **GF V VG***
Mixed sushi rolls, kewpie mayo, soy **GF V* VG***
Mini quiche Loraine, seeded mustard
Roasted Kent pumpkin & French onion dip, grilled flatbread/corn chips, toasted seeds **GF V VG***
Raw cured tuna tostada, guacamole, tomato salsa, jalapeno, coriander **GF**
Smoked eggplant tostada, guacamole, tomato salsa, jalapeno, coriander **GF**

Substantial Snack \$12 each

Mini dogs, ketchup, mustard, kraut
Mini lobster rolls, dill, lemon, caper, Mary rose
Caesar salad cup, char grilled chicken, parmesan, maple bacon, parmesan, tarragon, aioli
Crispy noodle salad, slaw, bean shoot, coriander, wasabi peas, crispy shallots, chilli, sticky & spicy soy **V**

Sweet Treats

Chocolate brownie/vegan fudge brownie + chocolate sauce **V**
Mini lemon tart + berries coulis **V**
Harlow's churros w. rosemary + chocolate sauce **V**

6 pieces - \$38pp 8 pieces - \$50pp 10 pieces - \$63pp

Add substantial snacks + \$12 each

Minimum 20 guests

CANAPE PLATTERS.

Not in the mood for a canapé package? Select from our range of 25-piece platters for your function.

Hot Snacks 25 pieces

- \$80 – Mini vegetable spring rolls, sweet chilli **V**
- \$100 – Mini beef + cheddar pies, Ketchup
- \$100 – Pork + beef sausage rolls, ketchup
- \$100 – Philly cheese steak croquettes, liquid cheddar, jalapenos
- \$75 – Fried vegetable gyoza, sticky + spicy soy **V VG**
- \$90 – Pumpkin + 3 cheese arancini **V**
- \$100 – Panko crumbed chicken + garlic kiev, black truffle mayo
- \$90 – Salt + pepper squid, lemon, aioli, crispy capers

Cold Snacks 25 pieces

- \$75 – Rice paper rolls, hot and sour dressing **GF V VG***
- \$80 – Mixed sushi rolls, kewpie mayo, soy **GF V* VG***
- \$90 – Raw cured tuna tostada, guacamole, tomato salsa, jalapeno, coriander

Sweet Treats 25 pieces

- \$70 – Chocolate brownie + chocolate sauce **V VG***
- \$70 – Mini lemon tart pies
- \$70 – Harlow's churros , rosemary + chocolate sauce **V**



SIT DOWN FUNCTIONS.

2 course – \$55pp

shared starter or dessert with your choice of mains

3 course – \$65pp

shared starter and dessert with your choice of mains

Starters Shared

Grilled flat bread, roasted kent pumpkin, French onion dips, crispy seeds **GF V VG***

Fried chicken tenders, buffalo sauce, blue cheese sauce, pickles

Philly cheesesteak croquettes, liquid cheddar, onion, jalapenos

Grilled halloumi, strawberry, balsamic, black pepper **GF V**

Hooch battered fish & chips, mixed leaves salad, yogurt tartare, lemon, pickled onion, rustic chips

Mains Choice

Battered fish & chips, mixed leaves salad, yogurt tartare, lemon, pickled onion, rustic chips

300g Porterhouse, rustic chips, mixed leaves salad, café de Melbourne butter, peppercorn sauce

Harlow's Chicken Schnitty Caesar salad, baby gem, maple bacon, soft egg, garlic mayo

Chicken Parma, mozzarella, sugo, smoked ham, mixed leaves salad, rustic chips

Plant Based Parma, buffalo mozzarella, sugo, basil, mixed leaves salad, rustic chips

Crispy Noodle Salad, bean shoot, coriander, wasabi peas, crispy shallots, chilli, sticky & spicy soy **V**

Dessert Shared

Lemon tart pie, berries coulis

Chocolate brownie, ice-cream, chocolate sauce

Warm Belgian waffles, butterscotch sauce, salted caramel ice cream, squirty cream, Maltesers

BACKYARD BBQ.

Basic BBQ Pack - \$55pp | Premium BBQ Pack - \$70pp

Basic BBQ Pack

Starters

Grilled flat bread, roasted kent pumpkin dip, French onion dip, crispy seeds **GF V VG***

BBQ Meats

Pork + fennel snags, smoked lamb ribs, smoky BBQ chicken skewers, lemon pepper prawns

Sides

Harlow Cob salad, cos hearts, cherry toms, charred corn, smoked cheddar, ranch dressing **GF V**

Old school slaw **GF V VG**

Rustic fries, rosemary aioli **GF V VG**

Extras

White sliced bread, butter and range of our own BBQ & hot sauces

Premium BBQ Pack

Starters

Grilled flat bread, roasted kent pumpkin dip, French onion dip, crispy seeds **GF V VG***

Corn chips, guacamole

Smoked & BBQ Meats CHOICE OF FOUR

Smoked bourbon & cola "beer can chook", juicy beef brisket, smoked lamb ribs, pork + fennel snags, rosemary + garlic lamb chops, smoky BBQ chicken skewers, lemon pepper prawns **ALL GF**

Sides

Harlow Cob salad, cos hearts, cherry toms, charred corn, smoked cheddar, ranch dressing **GF V**

Old school slaw **GF V VG**

Rustic fries, rosemary aioli **GF V VG**

Extras

White sliced bread, butter and range of our own BBQ & hot sauces

Finishers

Chocolate brownie + chocolate sauce **V**

CORPORATE FUNCTIONS.

Premium Package - \$40pp

Morning or Afternoon tea - \$25pp

Full AV setup available in our Level One function room with projector, microphone, television and sound system available in a range of setups.

Morning or Afternoon Tea

Assorted muffins & pastries

Self-serve percolator coffee, selection of teas, iced water and juices for the duration of your event

Premium Package

Morning or Afternoon Tea

Assorted muffins & pastries

Self-serve percolator coffee, selection of teas, iced water and juices for the duration of your event

Lunch

Assorted sandwiches, wraps and baguettes

Feeling like something more substantial?

Pair any corporate package with our sit down menus

DRINKS FOR ALL.

The Classic

2 hours: \$49pp | 3 hours: \$62pp | 4 hours: \$75p

WINE

Mr.Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP BEER & CIDER

Carlton Draught
Furphy
James Squire Orchard Crush Cider

BOTTLED

Boags Premium Light

NON-ALCOHOLIC

Soft Drinks & Juices

The Premium

2 hours: \$60pp | 3 hours: \$72pp | 4 hours: \$85p

WINE

Mr.Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Ca' di Alte Pinot Grigio
Scotchman's Hill 'The Hill' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Trellis & Vine/T'Gallant Cape Schank Pinot Noir
Pirathon Blue Label Shiraz

TAP BEER & CIDER

Carlton Draught
Furphy
Stone & Wood Pacific Ale
James Squire Orchard Crush Cider

BOTTLED

Boags Premium Light

NON-ALCOHOLIC

Soft Drinks & Juices

The Deluxe

2 hours: \$70pp | 3 hours: \$83pp | 4 hours: \$96p

WINE

The Hare & The Tortoise or Alpha Box &
Dice Tarot Prosecco NV
Chandon Blanc de Blancs NV
Spy Valley Sauvignon Blanc
Ca'di Alte Pinot Grigio
Paloma Riesling
Scotchman's Hill 'The Hill' Chardonnay
Marquis de Pennautier Rose
Trellis & Vine Pinot Noir
Marques De Tezona Tempranillo
Pirathon Blue Label Shiraz

TAP BEER & CIDER

Carlton Draught
Furphy
Brookvale Lemon Lime and Bitters
Balter XPA
Stone & Wood Pacific Ale
Stone & Wood Crisp
James Squire Orchard Crush Cider

BOTTLED

Boags Premium Light

NON-ALCOHOLIC

Soft Drinks & Juices

Spirit Upgrade

Add house spirits to any beverage package,
minimum of 20 guests – \$27pp

Moët & Chandon Upgrade

Add Moët & Chandon to any beverage package –
\$20pp

ON ARRIVAL.

Spritz

Aperol Spritz - \$15

Ginger & Mango Spritz - \$18

Orange & Mandarin Spritz - \$18

Cocktails

Margarita - \$16

Espresso Martini - \$16

Pornstar Martini - \$18

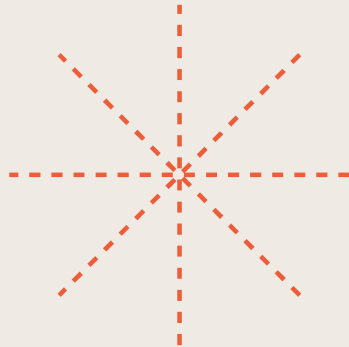
Shots

WAP - \$10

Fireball - \$11

Sheep Dog Peanut Butter - \$11

*On arrival items must be ordered prior the event





GET IN TOUCH TODAY!

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