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 pur guests first and will do anything to make our mates happy. This is about locals and visitors coming together for good times only!

WE LOVE TO THROW A PARTY...

LET US TAKE CARE OF YOURS!

LEVEL ONE

Looking for a private function room in the heart of Richmond? Bright and spacious by day, moody & fun by night, this space is located on level one and includes a 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.

SPACE TYPE						
INDOOR, PRIVATE	60	120	Y	N	Y	Y

VENUE EXCLUSIVE

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 on down!

SPACE TYPE						
INDOOR/ OUTDOOR, PRIVATE	-	740	Y	Y	Y	Y

ROOFTOP EXCLUSIVE

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 soiree.

SPACE TYPE						
OUTDOOR, PRIVATE	100	200	Y	N	Y	Y

ROOFTOP CHURCH ST

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 birthday bonazas, bucks' nights and hens hoorahs.

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	35	50	Y	N	Y	N

BEER GARDEN EXCLUSIVE

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.

SPACE TYPE						
OUTDOOR, PRIVATE	70	160	Y	N	Y	N

BEER GARDEN LOWER

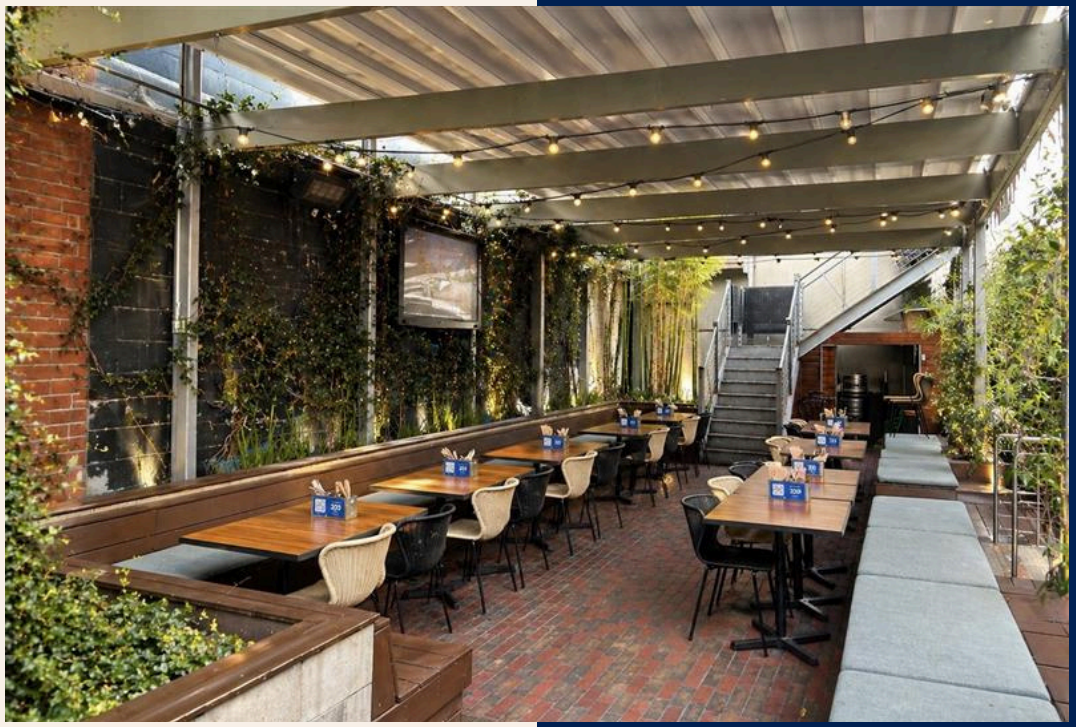
Watch over all the action of the Beer Garden from your very own section. Drink and dine alfresco with all your function friends, perfect for casual catch ups or cocktail events.

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	40	60	Y	N	Y	N

BEER GARDEN MIDDLE

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.

SPACE TYPE						
OUTDOOR, PRIVATE	40	60	Y	N	Y	N



BEER GARDEN UPPER

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.

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	20	30	Y	N	N	N

PLATTERS

25 PIECES PER PLATTER

HOT SNACKS

Mushroom Arancini (LDO, LGO, V, VGO) **100**

Panko Crumbed Chicken + Garlic Kievs, black truffle mayo **120**

COLD SNACKS

Mixed Sushi Rolls, kewpie mayo, soy (LD, LGO, VO, VGO) **95**

SWEET TREATS

Chocolate Brownie + Chocolate Sauce (V) **90**

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option | Seafood Origin: A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPES

6 PIECES $40PP | 8 PIECES $49PP | 10 PIECES $61PP

Minimum of 20 guests required.

HOT SNACKS

Mini Cheeseburgers, burger cheese, pickle, burger sauce
Mini Vegetable Spring Rolls, sweet chilli (LD, VG)
Mini Vegetable Samosas, tumeric yoghurt (V, LDO, VGO)
Mini Beef + Cheddar Pies, ketchup
Chicken Parma Sausage Rolls, napoli, basil
Croquettes, corn & chives (V)
Grilled Halloumi, orange marmalade, hot honey, lemon (LG, V)
Fried Chicken Tenders, hfc "harlow fried chicken"
Chicken Gyoza, chicken dumplings & ginger (LD)
Arancini, mushroom (LDO, LGO, V, VGO)
Mini Miso Eggplant Burgers, pickle, burger sauce, cheese, lettuce (V)

COLD SNACKS

Mixed Sushi Rolls, kewpie mayo, soy (LD, LGO, VO, VGO, I)
Rice Paper Rolls, hot and sour dressing (LD, LG, VG)
Raw Cured Tuna Tostada, guacamole, tomato salsa, jalapeno, coriander (LD, LG, I)
Smoked Eggplant Tostada, guacamole, tomato salsa, jalapeno, coriander (LD, LG, V, VGO)
Natural Oyster, lemon, shallot vinegar, tabasco (LD, LG, I)
Mini Quiche Loriane, seeded mustard (VO)
Spicy Romesco & Beetroot Hummus, grilled flatbread/ corn chips, toasted seeds (LDO, LGO, V, VGO)

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CANAPES

6 PIECES $40PP | 8 PIECES $49PP | 10 PIECES $61PP

Minimum of 20 guests required.

SUBSTANTIAL SNACKS $13.5EA

Mini Dogs, ketchup, mustard, kraut
Mini Prawn Rolls, dill, lemon, caper, Marie rose (I)
Caesar Salad Cup, char grilled chicken, parmesan, maple bacon, tarragon, aioli (LD, LG)

SWEET TREATS

Chocolate Brownie + Chocolate Sauce (V)
Mini Lemon Tart + Berry Coulis (V)
Harlow's Churros, w rosemary + chocolate sauce (V, LD)

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GRAZING + DESSERT TABLES

CHARCUTERIE

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

$29pp - 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.

$25pp - minimum 30 guests

BBQ PACKAGE

BASIC BBQ PACK - $59PP | PREMIUM BBQ PACK - $75PP

BASIC BBQ PACK

Starters
Grilled flat bread, spicy romesco, French onion dip, crispy seeds (LG, V, VGO)
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 (LG, V)
Old School Slaw (LG, 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 (LG, V, VGO)
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 (LG)
Sides
Harlow cob salad, cos hearts, cherry toms, charred corn, smoked cheddar, ranch dressing (LG, V)
Old school slaw (LG, VG)
Rustic Fries, rosemary aioli (LG, VG)
Extras
White sliced bread, butter and range of our own BBQ + hot sauces
Finishers
Chocolate brownie + chocolate sauce (V)

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SET MENU

2 COURSE ALT SERVE $73PP 3 COURSE ALT SERVE $83PP

Minimum of 20 guests required.

ENTREES (SHARED)

Grilled Flat Bread, spicy romesco, French onion dip, crispy seeds (LG, V, VGO)
Fried Chicken Tenders, buffalo sauce, blue cheese sauce, pickles
Philly Cheesesteak Croquettes, liquid cheddar, onion, jalapenos
Grilled Halloumi, strawberry, balsamic, black pepper (LG,V)

MAINS (CHOICE)

Battered Fish & Chips, mixed leaves salad, yoghurt tartare, lemon, pickled onion, rustic chips
300G Porterhouse, rustic chips, mixed leaves salad, cafe 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, bail, mixed leaves salad, rustic chips
POKE BOWL, tuna or crispy cauli, brown rice, edamame, avocado, pickled cabbage, fermented chilli mayo, seaweed, miso dressing, furikake

DESSERT (SHARED)

Lemon Tart Pie, berry coulis
Chocolate Brownie, ice-cream, chocolate sauce
warm Belgian Waffles, butterscotch sauce, salted caramel ice cream, squirty cream, Maltesers

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CORPORATE PACKAGES

MORNING OR AFTERNOON TEA - $25PP

PREMIUM PACKAGE - $40PP

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

MORNING 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

BEVERAGE PACKAGES

* Please note, all packages subject to product availability

CLASSIC PACKAGE

2hrs - 53pp | 3hrs - 68pp | 4hrs - 81pp

CLASSIC

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

TAP BEER & CIDER
Furphy
Carlton Draught
James Squire Orchard Crush Cider

BOTTLED
Great Northern Super Crisp 3.5%

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

THE PREMIUM

2hrs - 65pp | 3hrs - 78pp | 4hrs - 93pp

PREMIUM

WINE
Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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

BOTTLED
Great Northern Super Crisp 3.5%

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

THE DELUXE

2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

DELUXE

WINE
Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

TAP BEER & CIDER
Furphy
Balter XPA
Carlton Draught
Stone & Wood Crisp
Stone & Wood Pacific Ale
James Squire Orchard Crush Cider

BOTTLED
Great Northern Super Crisp 3.5%

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

BEVERAGE ADD ONS

MOET & CHANDON UPGRADE

Add Moet & Chandon to any beverage package - $20pp

SPIRITS UPGRADE

Add house spirits to any beverage package,
minimum 20 guests, $29pp.

ON ARRIVAL

Spritz - $18pp
Aperol Spritz
Peach, Wild Berry & Hibiscus Spritz

Cocktails - $18pp
Margarita
Espresso Martini
Pornstar Martini

Shots - $15pp
WAP
Fireball
Skrewball Peanut Butter

*on arrival items must be ordered prior to the event

GET IN TOUCH

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