

~~HARLOW~~

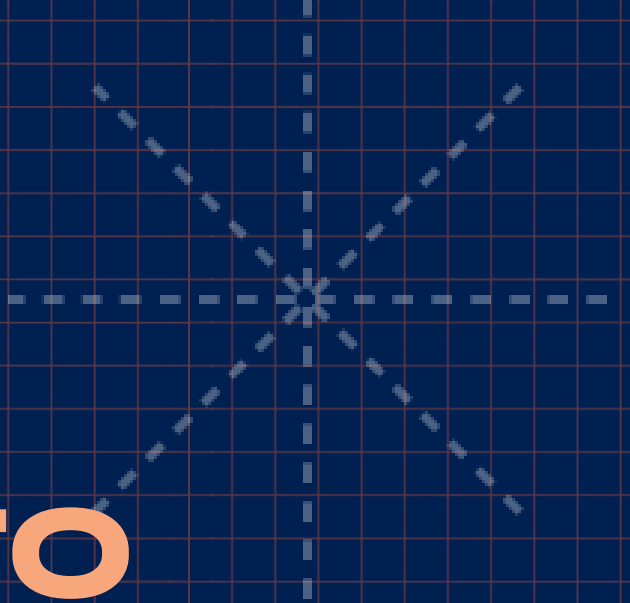
FUNCTIONS

A LITTLE BIT ABOUT HARLOW

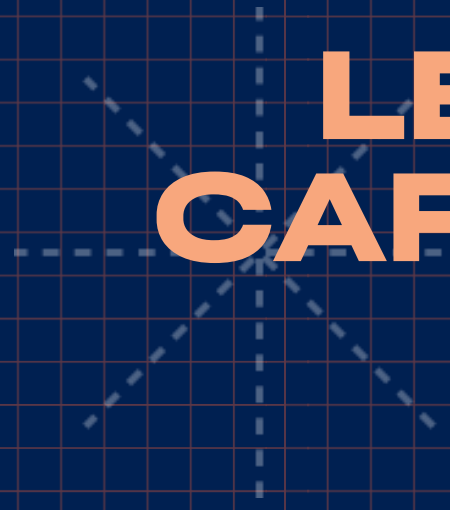
Old school pub with a new school twist. The place you head to for a casual lunch and kick on into the evening. This is the pub you can come to get plied with your fave classics, tasty eats and drinks.

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!





**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 bonanzas, 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 Lorraine, seeded mustard (VO)

Spicy Romesco & Beetroot Hummus, grilled flatbread/ corn chips, toasted seeds (LDO, LGO, V, VGO)

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.

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)

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.

A top-down view of a gourmet charcuterie board. The board is set on a dark, reflective surface. It features a variety of cheeses, including a large wedge of brie with a white rind, a round of cheese with a dark, crumbly rind, and a small round of cheese with a white rind. There are also several small bowls containing different types of meats, including what appears to be cured ham or salami, and a small bowl of olives. Fresh fruits, including a bunch of green grapes and a small bowl of red and yellow berries, are scattered throughout. Bread, including a large round loaf and several small rolls, is also present. A small, lit candle in a glass holder adds a warm, ambient light to the scene.

\$29pp - minimum 50 guests

\$25pp - minimum 30 guests

[illegible]

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)

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.





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

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.

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

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

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

CLASSIC

- WINE**
Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV
- TAP BEER & CIDER**
Stone & Wood
Carlton Draught
James Squire Orchard Crush Cider
- BOTTLED**
Balter Cerveza
- NON-ALCOHOLIC**
Assorted Soft Drinks & Juices

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

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
Innocent Bystander Chardonnay
Hearts Will Play Rose
Sud Rose
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
- 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

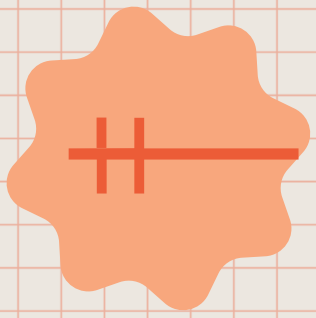
WAP

Fireball

Skrewball Peanut Butter

*on arrival items must be ordered prior to the event





GET IN TOUCH

+ (03) 9810 0082
+ info@harlowbar.com.au
+ harlowbar.com.au
+ 447 Church St, Richmond

