



FUNCTION PACK



WELCOME

P. 02 9290 1571 E. functions@helmbar.com.au

With Sydney's world class harbour on its doorstep, Helm Bar & Bistro is the perfect location for long harbourside lunches or corporate functions with a view.

With two distinct spaces – an alfresco Beer Garden and recently revamped 'upper deck' that now boasts a stylish yacht club interior – Helm Bar & Bistro can offer a versatile space that can be set for intimate long lunches or large 300 plus groups.

In addition to the impressive setting, Helm Bar delivers an exceptional standard of service throughout the event process. Meet our experienced team of staff and management, whose job is to ensure that you have the best experience possible. We pride ourselves on being able to tailor packages to suit individual needs and desires: we know that no two parties are ever the same!

We have put together this package to guide you through what we have on offer. Should you require any further assistance, or would just like to speak to one of our friendly staff members about how Helm Bar & Bistro might be right for your next event, please contact us any time.

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SEATED DINING

WE OFFER A PREMIUM BISTRO STYLE DINING EXPERIENCE.

Our kitchen offers a plentiful and diverse selection of fare designed by our acclaimed Head Chef - Marty Huriwai. Focusing on fresh Australian produce and fresh flavours, the Helm Bistro menu does not compromise on portion size or value for money, with something to please even the pickiest of palates. Our bistro menu can be found on our website.

COCKTAIL EVENTS

IF YOU ARE PLANNING A BIRTHDAY, COCKTAIL PARTY, FAREWELL, CORPORATE FUNCTION OR JUST A NIGHT OUT WITH A LARGE GROUP OF YOUR NEAREST AND DEAREST, THE FOLLOWING INFORMATION IS FOR YOU.

We can cater for functions from 15 – 400 people. Areas can be reserved either upstairs or downstairs. The Lower Deck can be booked exclusively for functions up to 150 people. We also offer exclusive venue hire. Reservations will usually require a deposit. All food and beverage packages must be paid for and confirmed prior to the function.

For all beverage packages and tabs, we provide coloured wrist bands for you and your guests. You may also incur a venue hire fee and / or a minimum spend which is calculated individually depending on group size, duration of stay, date and time.

FOOD & BEVERAGE

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BEVERAGE PACKAGES

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YOU MAY CHOOSE TO HAVE YOUR BEVERAGE ON:

TAB ON CONSUMPTION

Allows the host to keep a running bar tab, at our standard liquor prices, for the entire amount of beverages ordered by their guests.

CASH BAR

Is where you and your guests purchase their own drinks from the bar as they go, at our standard liquor prices.

PACKAGE

Drinks are priced on a per hour consumption and the level or brand of alcohol included. Prices listed below are inclusive of GST. All packages must be confirmed and paid for prior to your function. Numbers cannot be decreased 48 hours prior to the functions commencement.

DELUXE

TAP BEER

Carlton Draught, Pure Blonde, Bulmers Cider & Victoria Bitter

BOTTLED BEER

Cascade Premium Light

WINES BY THE GLASS

A selection of house wines

JUICE & SOFT DRINK

2 HRS	\$50
3 HRS	\$60
4 HRS	\$70

- Please note that not all beverage products are available in the lower deck.
- Additional bar and wait staff can be arranged at an additional cost.
- All packages include sodas and juices.
- All prices shown are on a per head basis.
- All wines & sparkling wine are to be served by the glass (150ml), bottles not included.
- All spirits are to be served as single shots & with a mixer, no doubles & no shots.
- All packages have a 2 hour minimum and 4 hour maximum.
- Minimum of 30 people for drinks packages.
- Maximum 2 drinks per person per order.
- Food must be ordered with all beverage packages.

PLATINUM

TAP BEER

Carlton Draught, Pure Blonde, Bulmers Cider, Fat Yak Pale Ale, Great Northern, Victoria Bitter

BOTTLED BEER

Cascade Premium Light, Crown Larger, Carlton Dry

WINES BY THE GLASS

A selection of house & premium wines *

HOUSE SPIRITS

Smirnoff Vodka, J&B Rare Scotch, George Dickell Bourbon, Gordons Gin, Jose Cuervo Tequila, Bundaberg Rum & Pampero Blanco Rum

JUICE & SOFT DRINK

2 HRS	\$65
3 HRS	\$75
4 HRS	\$85

INDULGENCE

OPEN BAR

Excludes shots, cocktails, French champagne and top shelf spirits. *

2 HRS	\$89
3 HRS	\$99
4 HRS	\$109

* list available on request

BOTTOMLESS BRUNCH

P. 02 9290 1571 E. functions@helmar.com.au

Available Saturday & Sunday 11.00am - 3.00pm.

Enjoy a 3 course delectable shared menu whilst sipping on free flowing bubbles for 2 hours.

CHAMPAGNE

CHANDON NV & CHANDON ROSÉ NV

Chandon S on arrival

2 HRS

\$70

MOËT & CHANDON NV

Chandon S on arrival

2 HRS

\$85

PRICE INCLUDES:

3 course brunch menu

2 hour beverage package of choice

A glass of Chandon S on arrival

MENU

TO START

Mixed Marinated Olives (V, GF)

Crusty Sourdough with extra virgin olive oil and balsamic vinaigrette (V)

TO FOLLOW

Pumpkin & Parmesan Aranchini (V)

Sweet Potato Fries with confit garlic aioli (V)

TO FINISH

Cheese Burger Sliders w tartare, lettuce & tomato

Grilled Haloumi Salad w grilled zucchini, cherry tomatoes, cucumber,

Spanish onion, rocket, mint & pine nuts (V, GF)

*Please advise of any dietary requirements upon booking.

NAME _____

FUNCTION DATE _____

PACKAGE TYPE (BRUNCH/LUNCH) _____

TOTAL NUMBER OF ATTENDEES _____



Terms & Conditions:

- A minimum of 4 people are required to book
- All seats must be prepaid in full 1 week prior to the booking
- Refunds are available up to 7 days prior to booking only
- Last booking start time is 1pm
- Additional food and drinks will be available for purchase at the bar for an additional cost.
- All drinks are served once the glass is empty.
- Every guest at the table must be on the same package
- All packages include juice & soft drink.
- Option to have Bellini's with peach nectar
- All bookings will be allocated a 2 hour sitting time
- Last drinks orders will be taken 15 minutes prior to the end time
- Beverages are served subject to RSA guidelines. Helm Bar & Bistro reserves all rights to serve alcohol at a speed that we deem appropriate – please enjoy your brunch responsibly.
- Dietary requirements must be put in writing to the functions manager at least 1 week before the booking.
- Please inform all guests in your group of the terms & conditions prior to booking

CANAPÉ MENU

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Our extensive canapé menu has been designed to cater to everyone - whether you are wanting light nibbles or something more substantial. We are happy to cater to any dietary requirements. A sample menu can be put together by our functions manager upon request.

COLD CANAPÉS

Bloody mary oyster shots (GF)	20pcs \$105.00	<input type="checkbox"/>
Fresh oysters <u>w</u> red wine vinaigrette & fresh lemon (GF)	12pcs \$55.00	<input type="checkbox"/>
Peking duck pancakes	20pcs \$75.00	<input type="checkbox"/>
Peking duck lettuce cups <u>w</u> hoisin sauce & shallots (GF)	20pcs \$75.00	<input type="checkbox"/>
Assorted sushi rolls <u>w</u> soy, wasabi & pickled ginger	40pcs \$80.00	<input type="checkbox"/>
Assorted sushi & sushimi <u>w</u> soy, wasabi & pickled ginger	54pcs \$160.00	<input type="checkbox"/>
Mushroom & fetta tartlets	40pcs \$75.00	<input type="checkbox"/>
Spinach & fetta tartlets	40pcs \$70.00	<input type="checkbox"/>
Prosciutto & melon crostini	20pcs \$70.00	<input type="checkbox"/>
House smoked salmon, crème fraiche & dill crostini	20pcs \$70.00	<input type="checkbox"/>
Mini goats cheese & caramelised onion frittata (GF, V)	20pcs \$55.00	<input type="checkbox"/>
Chicken chimichanga <u>w</u> spiced avocado	20pcs \$60.00	<input type="checkbox"/>
Cucumber & smoked salmon bites <u>w</u> cream cheese (GF)	20pcs \$60.00	<input type="checkbox"/>
Cucumber bites <u>w</u> guacamole (GF, V)	20pcs \$55.00	<input type="checkbox"/>
Caprese bites, tomato <u>w</u> mozzarella & basil pesto (GF, V)	20pcs \$65.00	<input type="checkbox"/>
Mexican chicken lettuce cups <u>w</u> guacamole (GF)	20pcs \$70.00	<input type="checkbox"/>
Salmon tartare (GF)	20pcs \$75.00	<input type="checkbox"/>
Antipasto platter <u>w</u> lavosh	10-12ppl \$60.00	<input type="checkbox"/>
Mixed dip platter <u>w</u> toasted turkish bread	10-12ppl \$50.00	<input type="checkbox"/>
Australian cheese platter <u>w</u> lavosh	10-12ppl \$60.00	<input type="checkbox"/>

SUBSTANTIAL CANAPÉS

Spinach, pea & parmesan risotto box (GF, V)	Per piece \$7.00	<input type="checkbox"/>
Battered fish & chips <u>w</u> tartare sauce box	Per piece \$7.00	<input type="checkbox"/>
Prawn & avocado rolls <u>w</u> aioli, lettuce & green shallots	Per piece \$7.00	<input type="checkbox"/>
Slow cooked lamb roll <u>w</u> tzatziki, caramelised onions & baby spinach	Per piece \$7.00	<input type="checkbox"/>
Sichuan salt & pepper calamari <u>w</u> chips box	Per piece \$7.00	<input type="checkbox"/>
Potato gnocchi <u>w</u> napolitana, buffalo mozzarella & basil box	Per piece \$7.00	<input type="checkbox"/>
Mini beef hotdogs	Per piece \$6.50	<input type="checkbox"/>
Mini beef burgers	Per piece \$6.50	<input type="checkbox"/>
Mini grilled chicken burgers	Per piece \$6.50	<input type="checkbox"/>

We recommend approximately 6-8 pieces per person.

Please email to functions@helmar.com.au

Please note that all food orders must be returned to the function manager within 10 business days.

NAME _____

FUNCTION DATE _____

TOTAL COST OF PLATTERS _____

TOTAL NUMBER OF PLATTERS _____

CANAPÉ MENU

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HOT CANAPÉS

Fries (V)	Bowl \$8.00	<input type="checkbox"/>	Beef pie	20pcs \$60.00	<input type="checkbox"/>
Sweet potato wedges (V)	Bowl \$9.00	<input type="checkbox"/>	Chicken pie	20pcs \$60.00	<input type="checkbox"/>
Seared scallops <u>w</u> cauliflower puree (GF)	20pcs \$85.00	<input type="checkbox"/>	Pepper steak pie	20pcs \$60.00	<input type="checkbox"/>
Sichuan salt & pepper calamari <u>w</u> thai dipping sauce	40pcs \$75.00	<input type="checkbox"/>	Sausage roll	20pcs \$60.00	<input type="checkbox"/>
Vegetarian spring rolls <u>w</u> sweet chilli (V)	50pcs \$75.00	<input type="checkbox"/>	Chicken tandoori samosa	20pcs \$60.00	<input type="checkbox"/>
Coconut prawns <u>w</u> chilli mango jam	20pcs \$65.00	<input type="checkbox"/>	Vegetarian samosa (V)	20pcs \$60.00	<input type="checkbox"/>
Tandoori chicken skewers <u>w</u> minted yoghurt	20pcs \$65.00	<input type="checkbox"/>			
Marinated grilled chicken skewers (GF)	20pcs \$65.00	<input type="checkbox"/>			
Parmesan crusted chicken skewers <u>w</u> garlic aoili	20pcs \$65.00	<input type="checkbox"/>			
Grilled lamb skewers <u>w</u> herb pesto	20pcs \$65.00	<input type="checkbox"/>			
Spiced sautéed prawns (GF)	20pcs \$65.00	<input type="checkbox"/>			
Tempura prawns <u>w</u> soy & wasabi mayonnaise	20pcs \$65.00	<input type="checkbox"/>			
Salt & pepper prawn cutlets <u>w</u> nahm jim sauce	20pcs \$65.00	<input type="checkbox"/>			
Confit garlic & chive pomme croquette <u>w</u> basil mayonnaise (V)	20pcs \$65.00	<input type="checkbox"/>			
Bacon, fetta & mushroom aranchini <u>w</u> basil mayonnaise	20pcs \$65.00	<input type="checkbox"/>			
Pumpkin & parmesan aranchini <u>w</u> basil mayonnaise (V)	20pcs \$65.00	<input type="checkbox"/>			
Beef meat balls in a tomato sugo <u>w</u> shaved parmesan	30pcs \$70.00	<input type="checkbox"/>			
Quiche florentine (spinach) (V)	20pcs \$60.00	<input type="checkbox"/>			
Quiche lorraine	20pcs \$60.00	<input type="checkbox"/>			

We recommend approximately 6-8 pieces per person.

Please be aware that we are unable to guarantee any food on the menu is completely free of gluten, residual nuts, oils or shellfish traces

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PIZZA

PIZZA MENU

GARLIC PIZZA (V)

\$12.00

MARGHERITA (V)

\$22.00

buffalo mozzarella, cherry tomatoes, fresh basil

VERDURE (V)

\$21.00

pumpkin, bulgarian fetta, spinach purée, onion jam, roasted pine nuts

GAMBERONE

\$27.00

marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket

TUTTO CARNE

\$24.00

spicy salami, pork & fennel sausage, ham, roasted capsicum, caramelized onion, goats cheese & olive tapenade

PROSCIUTTO E RUCOLA

\$24.00

prosciutto, tomato, buffalo mozzarella, rocket & parmesan

SALSICCIA

\$22.00

pork & fennel sausage, blue cheese, grilled zucchini, buffalo mozzarella

DIAVOLA

\$24.00

spicy pepperoni, parmesan, buffalo mozzarella, chilli oil



ALL PIZZAS ARE 28CM IN DIAMETER WITH 8 SLICES
GLUTEN FREE 9 INCH BASE'S AVAILABLE FOR AN ADDITIONAL \$5

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NAME _____

FUNCTION DATE _____

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TOTAL NUMBER OF PLATTERS _____

SWEETS

SWEETS MENU

Mini portuguese tarts	6 Pcs \$18.00	<input type="checkbox"/>
Mini assorted cupcakes	25 Pcs \$65.00	<input type="checkbox"/>
Mini assorted gluten free cupcakes	25 Pcs \$70.00	<input type="checkbox"/>
Cocktail lemon tart	6 Pcs \$18.00	<input type="checkbox"/>
Cocktail chocolate tart	6 Pcs \$18.00	<input type="checkbox"/>
Cherry cheese cakes (GF)	6 Pcs \$22.00	<input type="checkbox"/>
Chocolate cheese cakes (GF)	6 Pcs \$22.00	<input type="checkbox"/>
Passionfruit cheese cake (GF)	6 Pcs \$22.00	<input type="checkbox"/>
Assorted classic macaroons (GF)	35 Pcs \$105.00	<input type="checkbox"/>

We recommend approx 1 piece per person.
Whole cakes can be arranged on request.

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NAME _____

FUNCTION DATE _____

TOTAL COST OF PLATTERS _____

TOTAL NUMBER OF PLATTERS _____

GALLERY

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TERMS & CONDITIONS

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CONFIRMATION & DEPOSITS:

Management requires a deposit to guarantee venue availability; this may be in the form of credit card information or monetary value depending on what is agreed upon between the client and the Functions Manager. In the event of the later, this amount must be paid upon signing and this amount can not be decreased within 48 hours of the event.

PAYMENT:

If a partial pre-payment (deposit or otherwise previously discussed) has been made, the final payment of balance must be made in full by either cash or credit at the time of reception. Any outstanding accounts or additional costs during the event beyond initial amounts will be due in full at the close of the event.

Please note we do not accept CHEQUE or MONEY ORDERS.

In the case of a set menu or beverage package, charges will be based on guaranteed numbers or a final head count, whichever is the greater. This amount can not be decreased with 48 hours of the event.

All credit cards used to hold a Bar Tab are to remain in possession of the Hotel until the Bar Tab account is signed off and paid in full.

A minimum spend requirement may apply to certain functions as discussed with and specified with Hotel Management.

CANCELLATION:

All cancellations must be made in writing to the hotel (email is acceptable) and confirmed by the Functions Manager. Any cancellations made more than 2 weeks before the commencement of your function will receive a full refund. Cancellations received within 2 weeks of the commencement of your function will not be entitled to a full refund. The charge will be dependant on the size of your function, but there will be a minimum of a \$500 charge. If a client either cancels within 7 days or is a 'no-show' on the day of their function, the client will be liable to Helm Bar for 100% of the full amount of the confirmed function.

Upon arrival please make your party known to a Manager so you and your guests are identified and not marked as a no-show.

FUNCTION AREA:

Signage and bollards remain in place for up to four hours unless otherwise specified and agreed upon by management. On Saturdays areas can only be roped off until 9pm Management reserves the right to reduce/minimize the size of the area at their discretion.

If a function is on a time specific beverage package, the tab must begin within 30mins of booked time.

Management reserves the right to change the location of a function within the venue.

WET WEATHER:

In case of wet weather we will endeavor to accommodate your booking in the Upper Deck if you had booked in the Lower Deck. Please note that the

type, size and location of your booking will not necessarily be the same as what you had previously booked in the Lower Deck.

FOOD/DRINKS ETC:

In compliance with the NSW Liquor Act 2007, Helm Bar is the only authorised licensee to sell and serve liquor including beer, wine and spirits on the premises. Food, entertainment and miscellaneous items may not be brought into the facilities or any other licensed area of Helm Bar without prior written approval by management. This may also incur a cost.

Membership discount cannot be used on function food or beverage, nor can any of the daily food and drink specials.

MENUS:

Helm Bar is the sole provider of all food served in Helm's facilities and utilises only the freshest and finest quality ingredients for our menu items. Due to seasonability and availability, menu item pricing and product availability is subject to change.

EXTRAS:

Decorations must be pre-approved by Hotel Management who reserve the right to remove any inappropriate material.

Additional Entertainment must also be pre-approved and an insurance waiver is to be supplied from the entertainment showing our property as the insured.

Audio-visual and other equipment are available upon request.

Arrangements must be made prior to the signing of the Event Booking Form. Any additional services (e.g. security, AV equipment, decorations) provided by Helm Bar may incur an additional cost.

Cakeage incurs a fee of \$2.50 per person.

Patron Equal Opportunity – It is the position of the venue that all venue functions and facilities shall be made available to all persons despite racial characteristics, sexual orientation, gender or age. Should the use of said functions and facilities be appropriate in accordance with licensing conditions.

Door Policy - The venue operates an open door policy meaning entry is granted to all who wish to enter. Entry may be refused to patrons for reasons including but not limited to:

- Failure to comply with venue dress regulations
- Displaying signs of intoxication
- Licensed or self imposed capacity being reached
- Preservation of entry for reasons whose presence would breach our capacity
- Displaying signs of anti-social behaviour
- Persons having previously displayed signs of anti-social behaviour

Dress Regulations – To maintain the high standards enjoyed by our venue, dress regulations may apply at various times across the week.

When dress regulations are in effect, smart casual attire is to be worn. Failure to comply with the venues dress code will result in refusal of entry or removal from the venue. T-shirts are permitted as long as they are of an acceptable standard of presentation. Offensive clothing of any nature is not permitted at any time of operation.

Management reserves the right to refuse entry at any time. Any person who refuses to leave when asked is committing an offense under NSW law which carries a \$550.00 on the spot fine.

LIABILITY:

The client is responsible for any loss or damage to Hotel property caused by guests attending the function. Helm Bar will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the function.

BEHAVIOUR AND AGE:

Helm Bar staff reserve the right to refuse entry, refuse to serve or remove from the premises any guest deemed undesirable or intoxicated. All guests must be over the age of 18 (from 6pm onwards everyday) and all staff reserves the right to check for a suitable ID at anytime. Management, staff and security reserve the right to ask for ID and any unacceptable forms of identification will result in the patron being asked to leave the premises immediately. Due to underage and intoxication issues Helm Bar does not accommodate 18th Birthday parties or School Formal Events.

CHANGE:

All prices shown include GST and are current at the time of printing, they are subject to change at the hotels discretion.

I,

have read and agree to the Terms & Conditions and confirm that all the information provided to Helm Bar are true and correct.

Signature

Date