About us

With Sydney’s world class harbour at its doorstep, Helm Bar & Bistro is the perfect location for long harbourside lunches or functions & events with a view. With two distinct spaces – an alfresco Beer Garden & 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 events up to 400 guests.

In addition to the impressive setting, Helm Bar delivers an exceptional standard of service throughout the event process. Meet our experienced team of staff & 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 & desires, we know that no two parties are ever the same!
Location

Helm Bar & Bistro is right by the water, conveniently located in Darling Harbour, just a few steps away from the Sydney CBD, Sydney International conference centre & Barangaroo.

Multiple public transportation options are available to reach Helm Bar & Bistro:

- Taxi or Uber to 7 Wheat Road, Darling Harbour
- Catch a train to Town Hall or Wynyard train station. Just a short 7-minute walk to our door step
- Catch a Ferry to Barangaroo’s new ferry wharf. Just a short walk around the corner from SEA LIFE Sydney Aquarium
- Travelling via light rail – alight at the Pyrmont Bay light rail station & we are just a short walk across the Pyrmont Bridge and down the escalators
- Driving in? Wilson Parking at Darling Park on Sussex Street

Helm Bar & Bistro also has lift access for those who struggle with stairs. Located on the ground level, next to the Captain Cook Cruises ticketing office, in the middle of the central corridor.
Event space

We can cater events up to 400 guests on our Upper Deck which has uninterrupted water views of beautiful Darling Harbour & vibrant hanging greenery. The space is set with a mixture of booths, high long tables &/or round cocktail tables with stools to create a nice casual atmosphere for all of your guest to move around freely.

Our lower deck Beer Garden, which can cater for events up to 150 guest, is set with a mixture of high long tables & low picnic tables. It is surrounded by beautiful green hedges, views of the harbour & has its very own bar.

Events will require a deposit & all food & beverage packages must be confirmed & pre-paid 2 weeks prior to the event.

For a virtual venue walkthrough, click here
Beverage options

**PACKAGE**

Please see our range of packages on the following page.

The following requirements must be met when selecting one of the packages:

- Maximum 2 drinks per person per order.
- Minimum of 20 people for drinks packages, with all guests being on the same package.
- 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 30ml shots & with a mixer, no doubles & no shots.
- All packages have a 2 hour minimum & 4 hour maximum.
- Food must be ordered in conjunction with all beverage packages.
- All packages must be confirmed & paid for in full 14 days prior to your function.
- Numbers cannot be decreased within 2 business days of your event.
- Your beverage package must commence within 30 minutes of organised function start time, unless prior arrangements have been made with the Function Co Ordinator.
- We provide coloured wristbands for all your guests so staff can easily identify them at the bar.

**BAR TAB**

Want to have the flexibility to design your own offering? Let us know what beverages you want served (e.g. tap beer, house wine & soft drink) & what you wish to spend on the bar tab. Depending on the size of your function, we issue you with either a tab card or multiple wristbands.

Guests order their drinks at the bar.

All bar tabs must be settled in full at the completion of the event.

Management may advise you when the tab is approaching the set limit, however staff are not held responsible should your tab exceed the discussed dollar limit. It is the responsibility of the function host to regularly monitor the bar tab total & liaise changes with the on-duty management.

**CASH BAR**

Guests can purchase their own drinks from the bar throughout the event.

**EXTRAS**

Wait Staff can be arranged to look after your function specifically.

$60 per hour, per wait staff, minimum of 2 hours per wait staff.
All beverage packages include:
- Free water available at all times
- Assortment of soft drinks & juice

Tap Beer:
- Carlton Draught Tank, Victoria Bitter, Pure Blonde & Bulmers Cider

Bottled Beer:
- Cascade Premium Light & Carlton Zero

Additions:
- Chandon S on arrival - $11 per person
- Cocktail on arrival - $19 per person
- Corona to any package - $4 per person
- Stella Artois on tap to any package - $3 per person
- House spirits to any package - $10 per person

If your favourite product isn’t available in the above packages, let us know & our Functions Co Ordinator will tailor the package to your request.

**CLASSIC**

Wine:
- Mortar & Pestle Brut NV Sparkling
- Mortar & Pestle Semillon Sauvignon Blanc
- Mortar & Pestle Cabernet Merlot

Tap Beer:
- Carlton Draught Tank, Victoria Bitter, Pure Blonde & Bulmers Cider

2 Hours $45
3 Hours $55
4 Hours $65

**PREMIUM**

Wine:
- Mortar & Pestle Brut NV Sparkling
- Mortar & Pestle Semillon Sauvignon Blanc
- West Cape Howe Chardonnay
- Mortar & Pestle Cabernet Merlot
- Haha Pinot Noir

Tap Beer:
- Carlton Draught Tank, Victoria Bitter, Pure Blonde & Bulmers Cider

2 Hours $45
3 Hours $55
4 Hours $65

**DELUXE**

Wine:
- Chandon Brut NV Sparkling
- Haha Sauvignon Blanc
- West Cape Howe Chardonnay
- Blue Pyrenees Bone Dry Rosé
- Haha Pinot Noir
- Mortar & Pestle Cabernet Merlot
- Blue Pyrenees Richardson Shiraz

Tap Beer:
- Carlton Draught Tank, Victoria Bitter, Pure Blonde & Bulmers Cider

2 Hours $55
3 Hours $65
4 Hours $75

**ULTIMATE**

Wine:
- Veuve Clicquot NV Champagne
- Haha Sauvignon Blanc
- Ca’ Di Frara Pinot Grigio
- West Cape Howe Chardonnay
- Domaine de Triennes Provence Rosé
- Haha Pinot Noir
- Cape Mentelle Cabernet Merlot
- Blue Pyrenees Richardson Shiraz

Tap Beer:
- Carlton Draught Tank, Victoria Bitter, Pure Blonde & Bulmers Cider

2 Hours $65
3 Hours $75
4 Hours $85

If your favourite product isn’t available in the above packages, let us know & our Functions Co Ordinator will tailor the package to your request.
### Canapé packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACKAGE 1</td>
<td>Choice of 2 cold &amp; 4 hot canapés</td>
<td>$35pp</td>
</tr>
<tr>
<td>PACKAGE 2</td>
<td>Choice of 3 cold &amp; 5 hot canapés</td>
<td>$50pp</td>
</tr>
<tr>
<td>PACKAGE 3</td>
<td>Choice of 4 cold &amp; 6 hot canapés</td>
<td>$65pp</td>
</tr>
</tbody>
</table>

#### COLD CANAPÉS
- Peking Duck Crepes (DF/H)
- Vegetarian Vietnamese Rice Paper Rolls (V/VG/DF/H)
- Prawn Vietnamese Rice Paper Rolls (DF/H)
- Duck Vietnamese Rice Paper Rolls (DF/H)
- Caramelised Onion & Goats Cheese Tartlet (V)
- House Smoked Salmon, crème fraiche & Dill Crostini
- Fresh Shucked Oysters with condiments (GF)
- Fresh Cooked & Peeled Prawns with seafood sauce (GF)

#### HOT CANAPÉS
- Vegetarian Steamed Dumpling (V)
- Chicken Steamed Dumpling
- Prawn Steamed Dumpling
- Brown Lentil & Vegetable Steamed Momo (V/VG/GF)
- Asian Vegetable Spring Rolls (V/G/H)
- Peking Duck Spring Rolls (DF/H)
- Caramelised Onion & Goats Cheese Croquette (V/H)
- Salted Cod Croquette (H)
- Chicken Jalapeno & Coriander Empanada (V/H)
- Sweet Potato, Manchego & Corn Empanada (V/H)
- Kale, Onion & Chickpea Fritter (V/VG/GF/DF)
- Beef Bourguignon Pie (H)
- Lamb & Rosemary Pie (H)
- Chicken & Leek Pie (H)
- Caramelised Onion & Goats Cheese Quiche (V/H)

### DIETARY
- GF = Gluten Free
- V = Vegetarian
- VG = Vegan available on request
- DF = Dairy Free
- H = Halal

Whilst we endeavour to cater to most dietary requirements, please be aware that we cannot 100% guarantee that our products do not contain traces of gluten, nuts, shellfish or other allergens. Please make us aware at time of canapé selection if you have any specific dietary requirements.
**Add Substantial Canapés**

$8 per person
- Beef Burger Slider
- Grilled Chicken Slider
- Kale, Onion & Chickpea Slider (V/H)
$10 per person
- Salt & Pepper Squid & Chips Box
- Fish & Chips Box
$9 per person
- Cauliflower Salad Box (VVG)
$60 per platter (feed up to 10 – 12)
- Charcuterie Board
  A combination of sliced meats, cheeses, dips, condiments, bread & lavosh
$80 per platter (40 pieces)
- Assorted Sushi Rolls, soy, wasabi, pickled ginger

**Add Sweet Canapés**

$5 per person
- Magnum Mini Assortment (V)
- Ben & Jerry’s Mini Tub Assortment
  $7.50 per person (Minimum 30 pieces – multiples of 6)
- Mini Salted Caramel Tart
- Mini Fresh Berry Tart
- Chocolate Éclair
- Pistachio Éclair
- Salted Caramel Eclair

**Something more casual?**

- Garlic Pizza (V) $12
- Margherita (V) $22
  **Buffalo mozzarella, cherry tomatoes, fresh basil**
- Verdure (V) $23
  **Pumpkin, Bulgarian fetta, spinach puree, onion jam, roasted pine nuts**
- Gamberone $27
  **Marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket**
- Tutto Carne $25
  **Spicy salami, pork & fennel sausage, ham, goat’s cheese, caramelised onion, roasted capsicum & olive tapenade**
- Prosciutto e Rucola $24
  **Prosciutto, tomato, buffalo mozzarella, rocket & parmesan**
- Diavola $25
  **Spice pepperoni, parmesan, buffalo mozzarella, chilli oil**
- Bowl of Fries (V) $8
- Bowl of Sweet Potato Fries (V) $10

All pizzas available with Gluten Free 9” Bases for an extra $5

**DIETARY:**
- GF = Gluten Free, V = Vegetarian, VG = Vegan available on request, DF = Dairy Free, H = Halal

Whilst we endeavour to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish or other allergens. Please make us aware at time of canapé selection if you have any specific dietary requirements.
EXTRAS

CAKES $60

We have a range of cakes available to pre-order. All are 8” or 20cm & serve 12 – 14 slices. Price includes cake stand, cake knife & side plates. If you require candles these can be arranged at an additional charge.

Chocolate Cake (GF / VG / H)
Eggless, dairy free & gluten free but you’ll never guess, it’s that delicious.
Contains almonds

Chocolate Truffle Cake (GF / H)
Almond meal dacquoise base, chocolate mousse throughout.
Contains almonds & hazelnuts

Vanilla Sponge & Raspberry Cake (GF / H)
Vanilla bean mousse with fresh seasonal raspberries is the perfect marriage of ingredients.
Contains almonds

Blueberry Cheese Cake (H / Nut free)
A crumbly cinnamon biscuit base, creamy baked cheesecake with blueberry fillings, topped with fresh blueberries.

Baked Ricotta Cheese Cake (H / Nut free)
The Baked Ricotta has 3 different textures
A cinnamon buttery base, soft delicate ricotta center with a crumbly topping.

PERSONALISED COOKIES

3 weeks’ notice & payment needed to arrange

Package 1: 20x cookies $120
Includes – 20x round or heart shaped cookies, your choice of icing colour, your choice of text, individually sealed in clear bags & option of gold or silver leaf.

Package 2: 50x cookies $260
Includes – 50x round or heart shaped cookies, your choice of icing colour, your choice of text, individually sealed in clear bags & option of gold or silver leaf.

Package 3: 75x cookies $360
Includes – 75x round or heart shaped cookies, your choice of icing colour, your choice of text, individually sealed in clear bags & option of gold or silver leaf.

Package 4: 100x cookies $460
Includes – 100x round or heart shaped cookies, your choice of icing colour, your choice of text, individually sealed in clear bags & option of gold or silver leaf.

DIETARY: GF = Gluten Free, V = Vegetarian, VG = Vegan available on request, DF = Diary Free, H = Halal

Whilst we endeavour to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish or other allergens. Please make us aware at time of canapé selection if you have any specific dietary requirements.
EXTRAS

FACE PAINTING
Organising a baby shower or a party with lots of kids attending? We work with fabulous kids face painters that can cater to your function for a 2 or 3 hour package. Let us know if you are interested & we can book this in for you & your guests.

PHOTOGRAPHER
We have professional photographers that we work with that can be booked in for your function. Please let us know if you would like a quote for your function.

AUDIOVISUAL
Microphone $50

TV’s
$50 per TV available for the duration of your organised function.

Please note that you must pre arrange a time to test any TV displays at the venue prior to the commencement of your event. You will need to provide your own laptop. All content will need to be approved by our Functions Coordinator. As we do not have private rooms, your content may be visible by other guests in the venue. HDMI cable will be provided.

CEILING LIGHT PANELS
$100 per panel
We can change the light panels in the Upper Deck fixed roof. If you would like the light colours changed to match your theme or company colours please discuss this with your Functions Coordinator. 2 weeks’ notice is required.

BALLOON GARLANDS
These are very popular! Get in early to make sure they are not booked out. Payment in full needed to confirm.

Please be aware that due to the use of fans in the venue during warmer months, their use may be restricted because of balloons in your area.

Let us know your colours & size & we can help arrange the rest.

Small Garland $130
Medium Garland $150
Large Garland $200

Individual, foil & jumbo balloons & centre pieces also available on request.
TERMS & CONDITIONS

FUNCTION BOOKING AGREEMENT:
To avoid any misunderstandings, we ask that you read through our function terms & conditions before confirming your booking. These conditions will help us to serve you in the best possible way.

TENTATIVE AND CONFIRMED FUNCTION BOOKINGS:
Tentative bookings will be held for seven (7) days & are not guaranteed. Should the booking confirmation forms not be received within seven (7) days, Helm Bar & Bistro reserve the right to cancel the tentative booking at any time, without further notice. A signed booking form with valid credit card details and paid deposit is required to secure your chosen function date and area.

CELEBRATION CAKES:
You are welcome to bring a celebratory cake, we charge $2.50 per person cakeage, which is capped at a maximum of $50 per cake. Cakes & cupcakes are allowed only. This charge covers storage, presentation & general handling of your cake/cupcakes. No other foods or desserts are to be brought into Helm Bar & Bistro.

FUNCTION AREA:
Function areas are ready thirty (30) minutes prior to your booked time. Management reserves the right to reduce/minimise the size of the area at their discretion. Management reserves the right to change the location of your function within the venue without notice. Signage and bollards remain in place for up to four (4) hours unless otherwise specified and agreed to by the functions coordinator prior to the commencement of your function. At the organised completion of your function, your designated area will need to be vacated for incoming bookings and functions.

FINAL NUMBERS AND CATERING:
Final numbers & all catering must be confirmed fourteen (14) days prior to your function date. For December bookings this is thirty (30) days. This number will be the amount charged regardless of how many guests arrive on the day. Last minute changes up to twenty-four (24) hours before your function will be considered but cannot be guaranteed. Catering will not be confirmed until payment is received by Helm Bar & Bistro. Please ensure your payment details are correct & can be charged as per payment type below.

PRICES:
All prices quoted are inclusive of GST. Prices are correct at time of printing and are subject to change without notice. During special events and peak periods (Easter, Christmas and public holidays) may incur an additional rate.

PAYMENT:
Full payment of room hire, catering and bar packages/tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. Most events will be required to pay a 10% deposit or $500 deposit, whichever is greater, upon confirmation of their function. Beverages on consumption and any extras will need to be paid to the venue at the conclusion of your function. Bank Transfer Must be received by Helm Bar & Bistro ten (10) business days prior to your function date and an email remittance sent at time of payment. Bank details will be provided on invoice. All credit card payments will incur a 1.5% surcharge and be made in full ten (10) business days prior to your function date. Full cash payments will be accepted in person to your function coordinator. Cash payments must be received no later than ten (10) business days prior to your function date.

TERMS & CONDITIONS REFUNDS AND CANCELLATIONS:
Any cancellations must be made in writing to your function coordinator fourteen (14) days prior to your function date, to avoid being charged. Cancellations inside fourteen (14) days will be charged for room hire and catering. Cancellation within thirty (30) days will result in a non-refundable deposit. Non-attendance without said notification will not be applicable for a refund. Full function payments are non-refundable and are not transferable for any other products or services. Membership Cards can not be used on function food and beverage for discounts but are able to receive reward points. Daily food and drink specials are not applicable to functions.

DELIVERY AND COLLECTION OF GOODS:
Helm Bar & Bistro will only accept delivery of goods on the day of the function at a time approved by the Functions Co Ordinator, all goods must be collected on the same day unless prior arrangements have been made. Any goods delivered to our venues must be fully labelled with event details and organisers contact information. All goods must be approved before use. Use of confetti and candles are not permitted.

RESPONSIBLE SERVICE OF ALCOHOL:
Helm Bar & Bistro practice the Responsible Service and Consumption of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess and place themselves and other guests at risk. Venue staff members are instructed to check ID’s, not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues. Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly or offensive guests. Such guests will be asked to remove themselves from the venue immediately.

If management has reason to believe that the behaviour of your guest(s) affects the smooth running of our Venues business or reputation, we reserve the right to remove the individual(s) from the premises at any point before, during or after your function.

DRESS REGULATIONS:
Function guests are subject to the same dress regulations as all other guests. Please see our Terms & Conditions page on our website for specific dress code and entry policy.

RESPONSIBILITY & LIABILITY:
Helm Bar & Bistro does not accept responsibility for damage or loss of any guest’s property left on the premises. Function organisers are financially responsible for any damages sustained to our venue’s property, fittings or equipment. Credit card details are taken as a precaution before your function and any damages will be charged if applicable.

FORCE MAJEURE:
Where matters beyond the reasonable control of Helm Bar & Bistro prevent Helm Bar & Bistro from fulfilling its obligations under this contract, the client agrees to release Helm Bar & Bistro from any liability or loss incidental or consequential to such matters.

I, [Name]

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

Signature

Date