

The image shows a modern bar and lounge area. In the background, a long wooden bar is illuminated with warm lights. Behind the bar, there are shelves filled with various bottles of alcohol. Several white spherical pendant lights hang from the ceiling. In the foreground, there are several tables and chairs. One table is round with a white marble top and a black base, surrounded by four light green leather chairs. Another table is square with a dark top and a black base, with a brown leather chair nearby. The floor is covered with a dark blue patterned carpet. Large windows on the left side of the image provide a view of the outdoors.

*the*  
**HAROLD**

**FUNCTIONS & EVENTS**  
2024

70A ROSS STREET, NORTH SYDNEY

# ABOUT THE HAROLD

10 - 120 GUESTS  
CUSTOMISED PACKAGES  
DEDICATED FUNCTIONS TEAM

Welcome to The Harold, a relaxed and welcoming pub, bistro and function venue. Situated in Forest Lodge, neighbouring Glebe, Camperdown and Annandale, we're just a ten minute drive from Sydney CBD, Newtown and Balmain, so a handy and easily accessible location for your guests.

Discover our dedicated function space, The Saddlery, a sophisticated room on the upper level with a leafy wraparound balcony, suitable for a variety of events from intimate gatherings to annual general meetings, engagement & birthday parties, reunions, conferences, seminars, trivias and prize-givings!

When you book an event with us, you'll have the support of an experienced functions team right from your initial enquiry until the day of the event, who will work closely with you to bring your vision to fruition.

We pride ourselves on serving delicious food, and whether you choose canapés, casual grazing platters or a formal three-course dinner, our experienced team will guide you through our appetising menus and drink packages so your guests will be thoroughly satisfied.

*Whatever the occasion,  
we'd love to hear from you!*



# THE SADDLERY

PRIVATE BAR  
TVS & AUDIO SYSTEM  
WRAPAROUND BALCONY

The Saddlery is a charming, spacious and light-filled room with bi-fold doors leading out to a huge wraparound balcony perfect for your guests to enjoy the fresh air. A large private bar will keep your guests well looked after, and our tvs and audio system can be used for slideshows, picture reels or presentations.

This space can be used for both cocktail-style events or seated dining - just let us know your requirements. It's the ideal spot for team events, birthday parties and engagement celebrations.



CAPACITY  
Cocktail - 120 guests  
Seated - 56 guests





# CANAPÉS

CHOOSE YOUR OWN SELECTION  
SERVED ON PLATTERS - 20 PIECES  
*(select one type of canape per platter)*

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## \$80 PER PLATTER

- Mushroom, Spinach & Feta Puff Pastry Tartlets v ???
- Corn Croquettes - tomato chilli jam, celery cress v ???
- Sushi - pickled ginger, wasabi gf (30 pieces) ???
- Large Sydney Rock Oysters - pomegranate mignonette gf ???
- Beetroot Arancini - black garlic aioli, parmesan v (30 pieces) ???
- Fries - french, truffle, waffle, sweet potato, assorted sauces gf ???

## \$100 PER PLATTER

- Pork & Fennel Sausage Rolls - tomato sauce ???
- Vietnamese Springs Rolls - plum sauce v vg ???
- Chicken & Mushroom Cocktail Pies ???
- Vegetable Rice Paper Rolls - dipping sauce gf v vg ???
- Satay Chicken Skewers gf ???
- Battered John Dory Cocktails - lillipilli mayo ???

## \$140 PER PLATTER

- Chinese Barbecue Pork Buns - chilli soy mayo ???
- Lamb Kofta Skewers - beetroot hummus, labneh gf ???
- Peking Duck Spring Rolls - ponzu sauce ???
- Sliders - falafel v, john dory, cheeseburger or katsu chicken ???
- Potato & Chive Pancakes - smoked salmon, crème fraiche mousse ???

## \$160 PER PLATTER

- Caramelized Onion & Goats Cheese Tartlets - balsamic glaze, sorrel leaves v ???
- Beetroot Cured Salmon - edamame, tobiko, samphire, tapioca sesame gf ???
- Chilli Ginger Prawn Skewers - avocado crème gf ???
- Roast Sirloin Croûtes - spiced horseradish crème, pea puree ???
- Peking Duck Pancakes - hoisin dipping sauce ???

*Please note an additional fee applies for tray wait service  
gf - gluten free, v - vegetarian, vg - vegan*



??? hot ??? cold



# GRAZING

**CASUAL DINING  
SERVED ON PLATTERS  
OR IN NOODLE BOXES**

**MEZZE ANTIPASTO - \$100 (serves 10)**  
marinated olives, feta cheese, chargrilled zucchini, eggplant, asparagus, roasted peppers, stuffed vine leaves, baba ghanoush, hummus, crusty flat bread v

**ANTIPASTO - \$140 (serves 10)**  
prosciutto, sopresso salami, pepperoni, ham, bell peppers, feta cheese, pickled vegetables, grissini, lavosh

**CHEESE PLATTER - \$140 (serves 10)**  
aged black cheddar, brie, camembert, persian feta, danish blue, bocconcini, dried fruit, nuts, quince paste, lavosh v

**SEASONAL FRUIT - \$110 (serves 10)**  
selection of sliced fresh fruit & berries gf v vg

**SUSHI - \$180 (30 pieces)**  
teriyaki chicken maki, tuna maki, california maki, prawn tobiko nigiri, grilled salmon nigiri, tofu garlic chive nigiri, pickled ginger, daikon, wasabi, samphire, kewpie, furikake sprinkle

**WRAPS & SANDWICHES - \$150 (serves 10)**  
selection of fillings on a variety of breads & wraps (gluten free & vegan options available upon request)

**NOODLE BOXES - \$15 EACH**  
(minimum of 20 boxes per type)  
Cheese Ravioli - mushroom cream sauce, parmesan v  
Butter Chicken - pulao rice, coriander yoghurt  
Thai Green Chicken Curry - rice noodles, asian greens  
Braised Massaman Beef Cheek - potato onion, jasmine rice  
Grilled Salmon Fillet - smashed chat potato, chimichurri  
Mushroom Risotto - asparagus, parmesan v  
John Dory Cocktails & Fries - tartare, lemon, salt

*gf - gluten free, v - vegetarian, vg - vegan*



# GROUP SHARES

Suckling Pig - \$990 (serves 10)  
\$99 per additional person (maximum four)

Served with:

Bread Rolls - butter  
Cos Lettuce - parmesan dressing  
Steamed Seasonal Vegetables - butter  
Roasted Pumpkin - tahini, pepita  
Roasted Herb & Garlic Kipfler Potatoes  
Demi-Glace Gravy

Lamb shoulder - \$110 (serves 3-4) gf\*

Served with:

Roasted Vegetables  
Damper Rolls  
Chimichurri  
Gravy



Presented at your table by our chef and accompanied by a selection of sides, it is the perfect meal to enjoy family style

# DESSERT

## SERVED ON PLATTERS

MINI ECLAIRS - \$95 (18 pieces)  
a selection of classic choux pastry eclairs filled with raspberry, chocolate & caramel custard v

MINI DESSERTS - \$180 (30 pieces)  
turkish rose, jaffa cube, blackberry cheesecake quenelle, mango ginger slice, green apple hazelnut dome, chocolate raspberry v

PETIT FOURS - \$180 (48 pieces)  
coconut rhubarb, green tea cheesecake, peach raspberry crumble, apple frangipane, baked gianduja, vanilla yuzu v

FLOURLESS PETIT FOURS - \$180 (36 pieces)  
boysenberry friand, hazelnut pebble, green tea frangipane, chocolate almond brownie, lemon cheesecake, red velvet gf v

gf - gluten free, v - vegetarian, vg - vegan



# SEATED DINING

## SET MENU

select one item per course

Two Courses - \$65 pp

Three Courses - \$75 pp

## ALTERNATE SERVE

select two items per course  
to be served in alternation

Two Courses - \$70 pp

Three Courses - \$80 pp



## BREAD

Bread Roll - truffle butter

## ENTRÉE

Mushroom, Sweet Potato & Caramelised Onion Tart - goat's curd, petite salad, chive oil v

Sydney Rock Oyster - cucumber & champagne shallot salad, lemon balm gf

Beetroot Cured Kingfish & Salmon - fennel, seaweed salad gf

Grilled Ocean Trout - smoked eggplant purée, baby lettuce, black garlic aioli

Twice Cooked Pork Belly - celeriac remoulade, cauliflower purée, apple balsamic glaze

Seared Duck Breast - green papaya & cucumber ceviche, sesame oil powder

## MAINS

Chicken Breast Supreme - smashed kipfler potato, broccolini, wild mushrooms, jus gf

Saffron Vongole & Green Pea Risotto - mascarpone, truffle oil, samphire v

Pan-Seared Snapper Fillet - cauliflower purée, roasted eggplant, spiced peperonata, salsa verde

Lemon & Date Pot Roasted Lamb Rump - olive mille-feuille, grilled artichoke hearts

Guinness Braised Lamb Shank - caramelised red onion & olive hash, glazed root vegetables

Beef Fillet - hand cut polenta chips, chimichurri sauce, feta peppers, grilled asparagus, jus gf

## DESSERT

Chocolate Raspberry Coconut Pebble - chocolate soil, raspberry dust v

Green Tea Yuzu Tiramisu - blueberries, vanilla pashmak v

Sticky Date Pudding - butterscotch sauce, vanilla bean ice cream, fresh berries v

Lemon Curd Tart - lemon sorbet, mascarpone cream, choc paint v



*(gluten free, vegetarian & vegan options available upon request)*





# DRINKS

BAR TAB | BEVERAGE PACKAGES | CASH BAR

## BEVERAGE PACKAGES

### STANDARD

1.5 Hours - \$45 per person  
3 Hours - \$70 per person  
4 Hours - \$80 per person

### SPARKLING

Tempus Two Silver Series Chardonnay  
Pinot Noir  
*south eastern australia*

### WHITE WINE

Tempus Two Silver Series Chardonnay  
Tempus Two Silver Series Pinot Gris  
*south eastern australia*

### ROSÉ

Tempus Two Silver Series Rosé  
*south eastern australia*

### RED WINE

Tempus Two Silver Series Cabernet  
Sauvignon  
*south eastern australia*

Tempus Two Silver Series Merlot  
*south eastern australia*

### TAP BEER OR CIDER

please ask for our current tap list

### BOTTLED BEER

please ask for our current selection

### NON-ALCOHOLIC

soft drinks  
fruit juice

### PREMIUM

1.5 Hours - \$50 per person  
3 Hours - \$85 per person  
4 Hours - \$95 per person

### SPARKLING

Da Luca Prosecco  
*veneto it*

### WHITE WINE

Waterfall Bay Sauvignon Blanc  
*marlborough nz*

Matile Pinot Grigio  
*umbria it*

Undivided Chardonnay  
*languedoc-roussillon fr*

### ROSÉ

Badet Clement Chez Rosé  
*sud de fr*

### RED WINE

McGuigan Single Batch Shiraz  
*south australia au*

Labrune Et Fils Pinot Noir  
*vin de fr*

### TAP BEER OR CIDER

please ask for our current tap list

### BOTTLED BEER

please ask for our current selection

### NON-ALCOHOLIC

soft drinks  
fruit juice



Wristbands can be given to the organiser at the beginning of the function for Beverage Packages and Bar Tabs. These are used to identify guests of the event at the bar.

Please advise us if you require wristbands.

*This venue practises Responsible Service of Alcohol.*



# FESTIVE OPTIONS

AVAILABLE NOVEMBER & DECEMBER

## CANAPES

(select one type of canape per platter)

### \$80 PLATTER (20 PIECES)

Goats Cheese & Olive Tapenade Tartlet  
Cranberry & Brie Bites

### \$120 PLATTER (20 PIECES)

Turkey Spring Rolls, cranberry dipping sauce  
Melon & Prosciutto

### \$140 PLATTER

Mini Ham Rolls  
Pigs in Blankets

### \$160 PLATTER

Mini Turkey Rolls

## SEATED DINNER - \$70PP

*Dinner roll with whipped butter*

## ENTRÉES

Smoked Salmon Salad

Herbs Poached Prawn Salad – baby gems,  
radicchio, avocado, red onion, creamy wasabi  
dressing

## MAINS

Apple and sage stuffed turkey breast. Roast  
pumpkin, crispy chat potatoes, honey glazed  
carrots, green beans and cranberry jus

Maple glazed smoked ham. Roast pumpkin,  
crispy chat potatoes, honey glazed carrots,  
green beans and cranberry jus

## DESSERT

Bread and butter pudding. Served with  
warm custard and currants

Deconstructed Pavlova. With whipped  
cream, fresh berries, passionfruit

## COCKTAIL ADD-ONS

*(Minimum 15 people)*

The Mistletoe \$10 pp  
Vodka, Baileys, Little Drippa coffee

Last Christmas \$10 pp  
Vickers gin, Plymouth sloe gin, lemon juice,  
soda, syrup. Garnished with lemon & a  
Maraschino cherry

All I Want For Christmas \$10 pp  
Aperol, cranberry juice, Prosecco and  
soda, garnished with a sprig of rosemary



*Note: items from this page can be ordered  
alongside our standard functions menu.*



# NEXT STEPS

## Enquire

Fill out our quick and easy event enquiry form letting us know the details.

## We'll get back to you

Our functions team will respond with availability, additional information, and pricing. There will be the option to arrange a call or meet at the venue to discuss the finer details if you desire.

## Lock in your date

Sign your booking form and pay your deposit. Send out the invites!

## Get planning

Our functions team will assist you throughout the planning process and menu selection - making it as stress-free as can be!

## Last check

Our functions team will send you an overview, giving you the opportunity to clarify any details or make any changes.

## Final touches

Food & Beverage is finalised, final numbers confirmed, and final payment is processed 15 days prior to event date.

## Get a voucher

Recommend a friend, colleague, or family member to host a function with us and receive a \$100 Food & Beverage Voucher to dine at any of our venues! (\*ts and cs apply)

CONTACT

Enquiry Form



(02) 8070 9755



## WHAT OTHERS HAVE SAID

*Had an amazing engagement party thanks to the Harold Park team. The food, venue and support were amazing. Special shout out to Jason who made our vision come to life!*

*100% recommend!*

*Ellie*



# TERMS & CONDITIONS

## FUNCTION PAYMENTS

A 25% deposit of the entry level spend is required to secure your function. Final payment of the function catering, bar tabs and add-ons will be required to be paid 15 business days prior to the function date. Any additional purchases on the day of the function are to be settled at completion of the function and prior to departing the venue. Please note a 1% surcharge applies on all card payments. All payments are final and nonrefundable.

## ENTRY LEVEL SPEND/ROOM HIRE

The entry level spend is applied to food, beverage and any other ancillary items required/ordered for the function. The entry level spend is to be utilised on the function date for the function duration. ALL payments are final and non-refundable unless the cancellation policy applies. Takeaway purchases, credits and vouchers are not permitted.

## FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Function final numbers, catering and beverage selections are to be received and paid for 15 business days prior to your function date. All final requirements will be processed on your nominated credit card. Any EFT payments must be completed 5 business days prior, and proof of EFT must be provided to your Functions Manager 5 business days prior.

## CANCELLATIONS

All cancellations must be in writing to the Functions Manager. If the cancellation occurs within four weeks of the function date – the deposit will be forfeited. If the cancellation occurs within three weeks of the function date – 75% of the minimum spend will be owed and processed on your nominated credit card. If cancellation occurs within two weeks of the function date – 100% of the minimum spend will be owed and processed on your nominated credit card.

## RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. The Harold practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. The Harold reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when deemed necessary.

## INSURANCE/DAMAGE

The Harold will take reasonable care but will not accept responsibility for damage or loss of items, before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during your function or by your guests when entering or leaving the premises. Delivery of hire equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must be delivered to a designated area. The Hotel will not be responsible for the security, set up or transportation of this equipment and will not be responsible for any damage or loss sustained. We cannot store belongings prior to or after the function unless agreed by Management.

## DECORATIONS

The Harold reserves the right to reject requests for any form of decoration that have the potential to cause damage (permanent, temporary, cleaning or otherwise) to the venue. No glitter, confetti or confetti balloons are permitted. An additional cleaning and/or repair fee will apply to the credit card on file if damage is incurred from decorations. Please discuss all or any decorations and dressings with your Function Manager prior to the function.

## MINORS

Minors are allowed if accompanied by a parent or legal guardian. Minors are not permitted in bar areas, or in gaming areas. It is the client's responsibility to ensure Hotel Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at the Managers discretion. Children must vacate the premises by 10.00pm.

## SECURITY

All 18th or 21st Birthdays will be required to have a Security Guard present for the duration of the function. Additionally, all bookings that include a beverage package with spirits will be required to have a security guard present for the duration of the function. The cost of a Security Guard is \$60.00 per hour (minimum four hours and one Security Guard per 50 people attending.)

## CATERING

Our Hotel must cater for all food. A celebration cake is excluded. External cakes brought in will be cut and served on platters for \$3.50 per person. An additional charge of \$5.00 per person will be incurred if the cake is served individually with vanilla ice cream and strawberries. Your bar tab can be used for bistro menu items as well as drinks. There will be an additional charge for tray wait service of \$50 per hour per staff.

## LIVE MUSIC

Live music in the form of a band is unfortunately not available. DJs may be permitted by Management; this requirement is to be discussed and confirmed with the Function Manager prior to your function date. An in-house system is available for iPods, phones etc with a 3.5mm headphone jack. The venue does not provide connection adapters. Management has the right to monitor and adjust any sound levels.

## AV, DVDs & PHOTO SLIDES

We have the equipment to be able to play Blue-Ray DVD's and photo slide shows on USB. Prior to your function we request that they are tested at the Hotel. Please ensure there is a repeat function enabled in order to have continuous play throughout your function. Roving microphones are available on request.

## SOCIAL MEDIA, MARKETING AND ADVERTISING

Unless advised otherwise, The Harold and the Good Beer Company may use any and all still photos, video or DVD images taken by the Hotel of any function for marketing and advertising purposes.





## Keg & Brew

26 FOVEAUX STREET, SURRY HILLS | [www.kegandbrew.com.au](http://www.kegandbrew.com.au)



## Hotel Coronation

5-7 PARK STREET, SYDNEY CBD | [www.hotelcoronation.com.au](http://www.hotelcoronation.com.au)

# OUR OTHER VENUES

DID YOU KNOW WE'RE PART OF GOOD BEER COMPANY? CHECK OUT OUR OTHER SYDNEY VENUES.

*Good Beer*  
COMPANY



## The Union Hotel

271 PACIFIC HIGHWAY, NORTH SYDNEY | [www.unionhotel.com.au](http://www.unionhotel.com.au)

- PUBS • BISTROS • FUNCTION ROOMS • LIVE SPORTS •
- TRIVIA • TAB • OUTDOOR SEATING • ROOFTOPS •

