



The Harbour Kitchen

FUNCTIONS & CATERING

Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610 E: catering@theharbourkitchen.com.au

www.theharbourkitchen.com.au



FINGER FOOD PACKAGES

Finger Food Package 1

\$21.50 pp, 7 pieces food per person

- Salmon mousse Profiteroles
- Mini chicken and vegetable Arancini balls
- Gourmet beef (eye fillet) skewers
- Mini salami/chicken/tropical pizza
- Ham, tomato & tasty cheese pinwheel
- Mini spring rolls
- Bocconcini, cherry tomato with fresh basil stick



Finger Food Package 2

\$28.50pp, 9 pieces food per person

- Tuna, sweet corn on cucumber
- Crumbed prawn cutlets served with tartare
- Salt & pepper calamari
- Chicken strip skewers (Satay, Tandoori, or Cajun)
- Mini salami /chicken/tropical pizza
- Chicken & feta tartlets
- Lamb kofte with mint yoghurt
- Vegetarian zucchini fritters
- Mini Bruschetta with fresh basil, tomato, olive oil & red onion



Finger Food Package 3

\$39.5 pp, 12 pieces food per person

Thai beef (eye fillet) on cucumber
Cold rice paper rolls with prawn, rice noodle & vegetables
Chilli Crispy Calamari
Prawn skewers with mandarin sauce
Potato cakes with smoked salmon
Crispy Moroccan chicken strips
Mini chicken & vegetable Arancini balls
Italian style meat balls
Mini gourmet beef burger
Kataifi wrapped goats cheese curd
Feta & red capsicum puff pastry
Mini Bruschetta with fresh basil, tomato, olive oil & red onion



Finger Food Package 4

\$56.50pp, 15 pieces food per person

Seafood skewers (scallop, prawn & fish)
Chilli Crispy Calamari
Oysters natural served with a wedge of lemon
Oven baked turkey wrapped with bacon
Assorted sushi served with soy dipping sauce
Choux pastries with rare beef & vegetables
Salmon mousse profiteroles
Kataifi wrapped goats cheese curd
Mini gourmet vegetarian pizzas
Sweet corn & feta fritters
Mini gourmet beef burgers
Crispy Moroccan chicken strips
Ham, tomato & tasty cheese pinwheel
Keftedes Greek served with Tzatziki
Thai chicken meatballs



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



CANAPÉS

We have a wide range of food platters choices as well opposed to finger food packages, 30 pieces of food minimum order per platter

Cold canapés

Mini Bruschetta with fresh basil, tomato, olive oil & red onion	\$2.80 each
Oysters natural served with a wedge of lemon	\$3.80 each
Spicy oyster shots	\$5.00 each
Choux pastries with rare beef and vegetables	\$3.50 each
Home-made tasty cheese straws	\$2.80 each
Cold rice paper rolls with prawn, rice noodles & vegetables (GF)	\$4.00 each
Bocconcini & cherry tomato with a fresh basil stick	\$3.50 each
Thai beef (eye fillet) on cucumber	\$4.00 each
Tuna, sweet corn on cucumber	\$3.50 each
Assorted sushi served with soy dipping sauce	\$2.50 each

Seafood canapés

Marinated prawn kebabs	\$5.00 each
Tempura prawns with sweet soy dipping sauce	\$4.50 each
Crumbed prawn cutlets served with tartare	\$4.50 each
Prawn skewers with mandarin sauce	\$4.50 each
Seafood skewers (scallop, prawn & fish)	\$6.00 each
Oysters Mornay served with a wedge of lemon	\$4.00 each
Caramelised Endive Tart with Seared Scallops	\$5.50 each
Crispy squid with garlic mayonnaise	\$4.00 each
Chilli Crispy Calamari	\$4.00 each
Salt and pepper Calamari	\$4.00 each
Smoked salmon & chive tartlet	\$4.00 each
Potato cakes with smoked salmon	\$4.00 each
Salmon mousse Profiteroles	\$4.50 each
Fish & chips box	\$6.00 each

Gourmet canapés

Crispy Moroccan chicken strips	\$3.50 each
Chicken and feta tartlets	\$3.50 each
Chicken strip skewers (Satay, Tandoori, or Cajun)	\$3.80 each
Mini chicken & vegetable Arancini balls	\$3.00 each
Mini chicken burger	\$5.00 each
Thai chicken meatballs	\$3.00 each
Italian style meat balls	\$3.00 each
Lamb kofte with mint yoghurt	\$4.00 each
Mini beef burger	\$5.00 each
Gourmet beef (eye fillet) skewers	\$3.80 each
Mini salami /chicken/tropical pizza	\$3.00 each
Ham, tomato & tasty cheese pinwheel	\$2.50 each
Oven baked turkey wrapped with bacon	\$6.50 each

Vegetarian canapés

Little pancetta & cheese frittatas	\$3.00 each
Sweet corn & Feta Fritters	\$3.00 each
Kataifi wrapped goats cheese curd	\$4.00 each
Vegetarian zucchini fritters	\$3.00 each
Feta and red capsicum puff pastry	\$3.00 each
Mini pesto & sun-dried tomato Arancini balls	\$2.80 each
Mini gourmet vegetarian pizzas	\$2.50 each
Vegetable skewer, red capsicum, onion, cherry tomato & button mushroom	\$3.50 each
Crispy Bocconcini with tomato chilli	\$3.50 each
Keftedes Greek served with Tzatziki	\$4.00 each
Mini spinach ricotta triangles	\$3.00 each
Mini spring rolls	\$2.00 each

see overleaf »

Popular canapés

Mini sausage rolls	\$2.50 each
Mini gourmet lamb & rosemary pies	\$3.50 each
Assorted mini quiches	\$3.00 each
Vegetable curry samosas	\$2.00 each
Mini gourmet beef pies	\$2.50 each
Dips platter with Tzatziki, eggplant, caviar, feta & capsicum & pitta bread <i>(serve for 10 people)</i>	\$90 per platter
Antipasto platter with prosciutto, salami, smoked chicken, olives, cheese sticks & grilled vegetables <i>(serve for 10 people)</i>	\$90 per platter
Fresh tropical fruit platter <i>(serve for 6-10 people)</i>	\$55 per platter
Fresh tropical fruit platter <i>(serve for 15 people)</i>	\$80 per platter
	\$5.50 per extra serve
Cheese platter <i>(serve for 6-10 people)</i>	\$75 per platter
Cheese platter <i>(serve for 15 people)</i>	\$110 per platter
	\$7.50 per extra serve

Sweet canapés

Assorted home-made profiteroles <i>(Kahlua, raspberry, Cointreau, chocolate, Tiramisu, Pistachio)</i>	\$4.00 each
Assorted Mille Feuille <i>(Raspberry, strawberry, blueberry, vanilla)</i>	\$5.00 each
Assorted Baby tarts <i>(sweet butter shortbread shells or Swiss chocolate shells filled with crème patisserie and fresh fruit, liquor if required)</i>	\$5.50 each
Mini lemon Meringue	\$3.50 each
Assorted slices <i>(passion fruit, cherry, lemon, French Vanilla, Caramel, Chocolate)</i>	\$3.00 each
Mini waffle cone filled with chocolate mousse or liquored crème patisserie	\$4.00 each
Fruit Kebabs (with honey cream) (GF)	\$3.50 each

Suggested serving size for Cocktail Functions:

Canapés as Pre Dinner Appetisers	3 or 4 pieces per person
Morning tea / Afternoon tea	4 pieces per person
Afternoon 2-hour cocktail function	6 pieces per person
Evening cocktail function	8- 12 pieces per person
Evening cocktail function <i>(decent dinner replacement)</i>	15 pieces per person



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



DINNER MENU

Entrée

Salt & pepper squid tossed with snow pea shoots, chorizo sausage, cherry tomatoes & fresh lime mayonnaise (P)

Tasmania Oysters natural served with lemon & seafood sauce (P)

Mandarin King prawns served with seasonal vegetables (P)

South Australian King Prawns, crumbed served with delicious tartare on bed of lettuce & avocado (P)

Antipasto plate with prosciutto, salami, smoked chicken, olives, cheese sticks & grilled vegetables

Bruschetta with fresh tomato, basil, Spanish onion, olive oil & feta

BBQ Beef Shasliks with mushroom, tomato & capsicum served on bed of rice

Smoked Trout salad with cherry roma tomatoes, cocktail cucumbers & red onion with lemon dressing

Caesar Salad with croutons, crispy bacon, poached egg, parmesan, lime, caesar dressing, anchovies & romani lettuce

Mushroom risotto with spinach, pumpkin, white wine & a touch of cream

Penne Matriciana with bacon, chilli, parmesan, napoli sauce & white wine

Main

Tasmanian fillet of Beef with mushroom sauce on roasted fennel (P)

Deep Sea Blue Eye Fillet grilled served on Fennel mash (P)

Seafood Shasliks, king prawns, scallops, fresh fish, calamari served on a bed of oven baked rice (P)

Loin of Lamb with roasted butternut pumpkin, persian feta, pine nuts & rocket (P)

Crispy Skin Salmon with cherry roma tomatoes, fresh asparagus & salsa (P)

Tasmanian Grain Fed Porterhouse served with Béarnaise

see overleaf »

Chicken breast baked in a lemon & saffron sauce, served on warm roasted red capsicum & green peas

Spinach & ricotta rotollo served with a fresh herb cream sauce & wilted greens

Marinated Loin of Pork served with plum sauce

The main course will be served with side dishes:

Roasted Rosemary potatoes & roasted pumpkin

Seasonal vegetables or Salad (pear, Rocket, shaved parmesan, & flake almonds)

Dessert

Individual hazelnut tiramisu served with biscotti

Mini waffle cone filled with chocolate mousse or liquored crème patisserie

Seasonal berry fruit tartlets

Sticky date pudding with crème anglaise

Chocolate mousse cake

Assorted home - made profiteroles

(Kahlua, raspberry, Cointreau, chocolate, Tiramisu, Pistachio, etc.)

Assorted Mille Feuille

(raspberry, strawberry, blueberry, vanilla)

Fresh fruit platter finished with fresh mint & passion fruit syrup

Option 1: Entrée/Main with 2 choices of entrées, 2 choices of mains	\$49.50
Option 2: Entrée/Main with 3 choices of entrées, 3 choices of mains	\$55.50
Option 3: Main /Dessert with 2 choices of entrées, 2 choices of mains	\$49.50
Option 4: Main/Dessert with 3 choices of entrées, 3 choices of mains	\$55.50
Option 5: Entrée/Main/Dessert with 2 choices of entrées, 2 choices of mains, 2 choices of desserts	\$59.50
Option 6: Entrée/Main/Dessert with 3 choices of entrées, 3 choices of mains, 3 choices of desserts	\$65.50

(P) is our premium menu, it will be \$5 extra per dish



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



CATERING MENU

Harbour Kitchen provides off-site catering service as well, we can cater for your specific needs, you can order from our canapés menu and the below signature platters.

Sandwich Platters *(We suggest 1.5 sandwiches per person)*

We offer fresh filled healthy sandwiches with your choice of bread or a combination

Mixed bread varieties (white, multigrain, wholemeal) \$6.50 each

Served in quarters or finger

Sourdough bread varieties (light rye, dark rye, multigrain, sunflower, white) \$7.50 each

Served in halves

Club Sandwiches (3 slices of bread, served in quarters or finger) \$8.50 each

Baguettes \$8.50 each

Focaccias \$8.50 each

Wraps \$8.50 each

Fillings

Smoked salmon

Cajun chicken

Roast chicken

Roast Turkey

Leg ham

Salami

Salad

Curried egg

Tomatoes

Truss tomatoes

Avocado

Tasty cheese

Swiss Cheese

Served with matching condiments

Tea Breaks

English Scone Treat *(Fresh baked traditional style English scones served with fresh cream & strawberry or raspberry jam)* \$3.80 each

Mini Pastry Selection *(Our specialty – freshly baked on the premises by our chef daily. Mini Danish, Mini croissant, mini choc-croissant, mini muffins, mini escargots)* \$4.00 each

see overleaf »

Mini Slice selection (<i>Caramel, Cherry Heaven, Hedgehog, Lemon, Muesli yoghurt, chocolate, rocky road, brownies, passion fruit</i>)	\$3.50 each
Gourmet home made French Slice	\$4.00 each
Assorted home made profiteroles (<i>Kahlua, raspberry, Cointreau, chocolate, Tiramisu, Pistachio</i>)	\$4.00 each
Assorted Mille Feuille (<i>Raspberry, strawberry, blueberry, vanilla</i>)	\$5.00 each
Assorted Baby tarts (<i>Sweet butter shortbread shells or Swiss chocolate shells filled with crème patisserie & fresh fruit, liquor if required</i>)	\$5.50 each
Assorted muffins	\$3.50 each
Mini lemon Meringue	\$3.50 each
Mini waffle cone filled with chocolate mousse or liquored crème patisserie	\$4.00 each
Fresh fruit and low-fat natural yoghurt cup	\$5.50 each
Home-made granola and low-fat natural yoghurt cup	\$5.50 each

Fruit & Cheese Platters

We offer a fine selection of fresh cheeses and fruits from the market.

Fruit Platters

Fresh Seasonal fruits when available including berries, grapes and tropical fruits plus.....honeydew, rockmelon, cantaloupe, watermelon, pineapple and paw-paw

for 6-10 people	\$55 per platter
for 15 people	\$80 per platter
	\$5.50 per extra serve

Cheese Platters

Served with dried fruit, nuts and crackers, our cheese platters include camembert, blue-vein, brie, vintage tasty, Swiss, Edam, Dutch and several other varieties

for 6-10 people	\$75 per platter
for 6-10 people	\$110 per platter
	\$7.50 per extra serve

Beverages

Freshly squeezed juice supplied in jugs

Catering for No. People	Orange juice	Pineapple juice
10 people	\$55	\$65
20 people	\$100	\$120

All soft drinks available, \$3.50 per bottle



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



CONFERENCE

Harbour Kitchen is a great venue for conference and meetings, we can set up the venue according to your requirements, have A/V system, projector, screen, DVD player and TV.

Arrival Tea & Coffee and freshly squeezed juice (\$6 per person)

Morning Tea (\$17.50 per person)

Freshly brewed Coffee & Tea, juice
Assorted muffins
Danish pastries
Mini croissants filled with various fillings
Fruit platters



Light lunch (\$25 per person)

Selection of gourmet filling sandwiches
Selection of gourmet filling wraps
2 selections of hot or cold finger food
Soft drinks & mineral water



Buffet lunch (\$36.50 per person)

Chef selection of salads
Antipasto platter with prosciutto, salami, smoked chicken, olives & cheese sticks
Grilled vegetables
Variety of focaccias
Hot penne parmigiana
Beef Lasagne
Soft drinks & mineral water



see overleaf »

A la Carte menu (\$40 per person)

Your selection of 2 salads

Greek salad
Traditional Caesar salad
Smoked trout salad
Thai beef Salad

Your selection of 2 hot dishes

Penne matriciana
Lemon & chili calamari
Chicken and mushroom risotto
Vegetarian risotto
Chicken club sandwich
Fish & chips

Served with juice, Tea/Coffee and mineral water

Afternoon tea (\$16.50 per person)

Freshly brewed Coffee & Tea
Juice
Mineral Water

Freshly baked scones with jam & cream
Assorted mini waffles
Chefs selection of cakes and tarts
Freshly sliced fruit

**Please talk to the function manager about the room hire and minimum spend, it may vary depends on the date, timing, guests number.*



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



BEVERAGE PACKAGES

SILVER PACKAGE

3 Hours \$37pp, 4 hours \$45pp, 5 hours \$50pp

Stony Peak Chardonnay

Stony Peak Cabernet Shiraz

Stony Peak Sparkling

Cascade Light

Stony Peak Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Carlton Draught

Soft drinks/juices

GOLD PACKAGE

3 hours \$45pp, 4 hours \$58pp, 5 hours \$68pp

Stony Peak Sparkling

Lindeman's Bin 90 Moscato

Heineken

Cascade Light

Wynns Coonawarra Estate The Siding Cabernet Sauvignon

Matua Valley Sauvignon Blanc

5 seeds apple cider

Stella Artois

Soft drinks/juices

PLATINUM PACKAGE

3 hours \$54pp, 4 hours \$72pp, 5 hours \$89pp

(special discount for shots will be offered with this package)

Basic spirits

Seppelt Salinger Chardonnay Pinot Noir

Juliet Pinot Grigio

Peroni

Corona

Soft drinks/juices

Matua Valley Sauvignon Blanc

Pepperjack Shiraz

Juliet Moscato

Fat Yak or Asahi

Cascade Light

All Spirits are available to guests on a cash basis

see overleaf »

Terms and conditions

1. To confirm your booking, a non-refundable deposit is required on making the booking, the deposit amount will vary depends on the estimated function cost. Credit card details are required when you place your booking.
2. Cancellations made less than 30 days prior to the function incur the total estimated function cost.
3. All food and beverage selections must be chosen and notified to Harbour Kitchen a minimum of 1 week prior to the event.
4. Final numbers must be confirmed a minimum of 1 week prior to the event. Should numbers decrease within this time, a charge for the food and beverage cost per person will be made for the original number of guests confirmed.
5. All function accounts must be paid in full prior to the function starting. Personal and company cheques will only be accepted with prior approval.
6. Harbour Kitchen reserves the right to apply minimum spends for the function, if the food and beverage consumed is not equal to or greater than the minimum spends, the difference will be considered as a room hire.
7. No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Harbour Kitchen.
8. Prices are quoted on current costs, and may be subjected to alteration at any time.
9. Harbour Kitchen reserves the right to change or delete menu items based on seasonal availability.
10. Harbour Kitchen reserves the right to control any entertainment matters, including the type of entertainment, volume, start and finish time. We also reserve the right to terminate the entertainment at any stage if the client does not comply with our instruction on the night.
11. Harbour Kitchen reserves the right to refuse entry and/or service to any person causing damage, harm, injury and/or disruption to any other person or item, this includes intoxication.
12. The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of Harbour Kitchen, which is caused by the client or any other person attending the function. We do not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function private or otherwise.

Accepted by Company (Client):

Name:

Signature: Date:



Waterfront Side, Ground Floor, NAB Building, 800 Bourke Street, Docklands 3008

P: 03 9670 6612 F: 03 9670 6610

E: catering@theharbourkitchen.com.au W: www.theharbourkitchen.com.au



Located on the sunny side of the Victoria Harbour, right in the heart of the Docklands precinct and a stroll from Melbourne CBD, Harbour Kitchen is the ideal function venue for your upcoming event.

Looking for a waterfront setting for your next business meeting?

Harbour Kitchen Docklands excels at Corporate functions & conferences, Client luncheons, Product launches & Trade shows.

Why not add some bright lights to your big night on the social calendar?

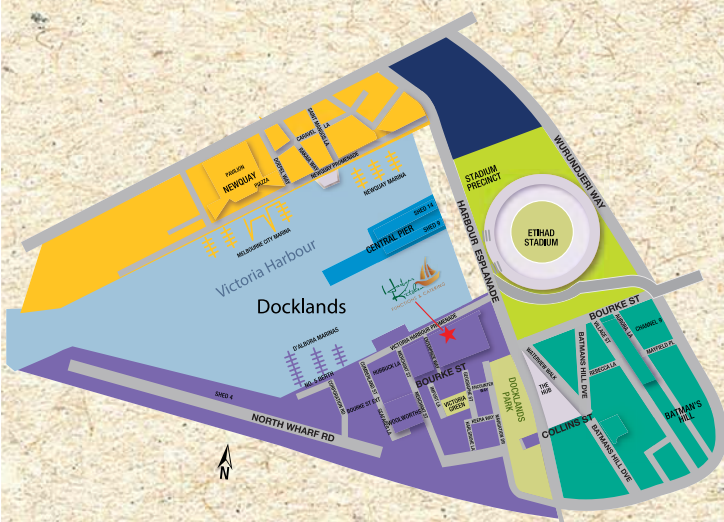
Book your next Trivia night, Presentation / Awards night, Christmas or End of Financial Year function at Harbour Kitchen for a night people will remember!

If you are planning a Wedding, Engagement Party or Anniversary, Birthday Party, or even a Christening, the staff at Harbour Kitchen will cater to your needs, be it a sit down function or Cocktail Party.

We care about your needs, your guests, your expectations, we strive to make your special event an unforgettable experience with our fantastic cuisine, excellent staff and committed service.

Call us on 03 9670 6612

let's start to plan a marvellous event at this glamorous waterfront function venue.



FUNCTIONS & CATERING

**Waterfront Side
Ground Floor, NAB Building
800 Bourke Street, Docklands 3008
P: 03 9670 6612 F: 03 9670 6610
E: catering@theharbourkitchen.com.au**

www.theharbourkitchen.com.au

