



Harrigan's Cameron Park Functions

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GEORGE BOOTH DRIVE, CAMERON PARK NSW 2285


Harrigan's
CAMERON PARK



Start Planning Your Event

Celebrate your next significant milestone at Harrigan's Cameron Park!

Harrigan's Cameron Park's story has only just begun, as the first new pub in the Newcastle / Lake Macquarie region for 20 years we are excited to bring our brand of hospitality to the Cameron Park community. Let us help you create memories that will last a lifetime.

Offering a dedicated function space that can cater for up to 150 people it is the perfect location to host your next event.

The function space boasts a 100" LED screen, fireplace and private bar allowing you to hold corporate functions, birthday parties, wedding receptions, conferences or even your club's end of year presentation night, if you can imagine it, we can help you create it.

Our dedicated function team are on hand to discuss your next event and help make sure the event runs smoothly.





Function Space

Let us help make your next event a success. With our extensive and contemporary function room and delicious food and beverage packages on offer, you and your guests will be spoilt for choice!

THE LAKEVIEW FUNCTION ROOM

The fire place adds warmth and character to the interior.

Maximum Capacity: from 80 seated, 150 cocktail

ROOM HIRE:

Friday and Saturday \$1000 for 4 hours

Midweek \$500 for 4 hours

CONFERENCE PACKAGES:

Full Day Conference Package \$60pp

Half Day Conference Package \$55pp

Morning/Afternoon Meeting \$25pp

\$300 per day room only

FULL DAY INCLUSIONS:

Lunch, morning and afternoon tea

Iced water and mints



Dining Options

Delicious menus prepared by our team of experienced chefs

Plan your function with ease at Harrigan's Cameron Park. With a range of varied dining options on offer, we can tailor a package to suit your needs as well as your budget.

Spoil your senses with 2 or 3 course menus, enjoy a classic alternate serve with our popular à La Carte Menu, or give your guests variety with our generous planks, no matter what you choose you and your guests will be left wanting more.



Limited à La Carte Menu

\$32pp | Minimum 10 guests, 30+ guests alternate serve (select 2 mains)

TO START

Garlic Bread

MAIN

Chicken Schnitzel panko crumbed crispy chicken breast fillet served with chips & salad.

Harrigan's Signature Beef Burger beef patty, maple bacon, kilkeny caramelised onion, burger sauce, burger cheese, pickles, lettuce & tomato on milk bun.

Beef & Guinness Pot Pie chunky beef, mushroom, carrot, celery & leek with crispy puff pastry, served with creamy mash potato & seasonal green vegetables.

Rustic Caesar *gfo* crisp baby cos lettuce, grilled chicken, parmesan, bacon, croutons, egg & house made caesar dressing.

Fish & Chips beer battered flathead fillets served with chips, salad, lemon & tartare sauce.

DESSERT

Chef's selection



Sample menu subject to change



Share Plates

\$50pp | Minimum 12 guests, maximum 60 guests | Served to table to share

Select 2 Meat options and 3 sides

TO START

Dinner rolls

MEATS

BBQ Glazed Pork Short Ribs

Crispy Buffalo Chicken Wings

Beef & Guinness Pies

Smoked Sliced Brisket

Beef Tenderloin *red wine jus.*

Grilled Barramundi *white wine butter sauce.*

Crisp Skin Pork Belly *calvados apple sauce.*

Grilled Lamb Cutlets *mint yoghurt.*

Prosciutto Wrapped Chicken Breast

SIDES

Greek Pasta Salad *ozro pasta salad with cucumber, cherry tomatoes, olives & fetta.*

Fresh Garden Salad *with Harrigan's vinaigrette.*

Caesar Salad *cos lettuce, bacon, croutons, parmesan, egg & caesar dressing.*

Mediterranean Cous Cous *ras el hanout spices, roasted pumpkin, pepitas & basil.*

Roasted Chats *garden herbs & sea salt.*

Steamed Seasonal Vegetables *beans, broccolini, carrot, zucchini & peas.*

Mashed Potato *velvety smooth mashed potato.*

Crispy Coated Fries *with signature seasoning.*

Roasted Sweet Potato *dressed with cumin yoghurt.*

Sample menu subject to change. Dietary options on request plated separately.



Deluxe Dining Menu

2 course \$60pp, 3 course \$70pp | Minimum 20 guests

TO START

Assorted Bread Rolls

ENTRÉE *select 2 for alternate drop*

Pumpkin & Smoked Fior Di Latte Arancini *v crispy sage & aioli.*

Grilled Haloumi Skewers *v GF salsa verde & pine nut crumble.*

Southern Fried Chicken Bites *hot sauce & ranch dipping sauce.*

Salt and Pepper Squid *pickled red chilli, rocket & aioli.*

MAIN *select 2 for alternate drop*

250g Rump *twice cooked chips, seasonal greens & red wine jus.*

Pork Belly *GF paris mash, seasonal greens, braised apple & calvados sauce.*

Barramundi *GF herb roasted chat potatoes, seasonal greens & lemon garlic butter sauce.*

Wild Mushroom Risotto *v shaved parmesan cheese & truffle oil.*

DESSERT *select 2 for alternate drop*

Dark Chocolate Tart *raspberry sorbet & toasted nuts.*

Vanilla Crème Brûlée *biscotti & berries.*

Sticky Date *butterscotch sauce & vanilla ice cream.*

Pavlova *mango compote & passion fruit syrup.*

Sample menu subject to change



Plank Menu

Minimum 2 planks, maximum 6 planks for 1 group | Each plank serves 10-12 guests | Served to table to share

Fried \$200

spring rolls with sweet chilli sauce.

falafels with tahini yogurt.

mac & cheese bites with chipotle mayo.

popcorn cauliflower bites with hummus.

mozzarella sticks with romesco.

nacho coated cheese bites with mild mexican salsa.

Classic Antipasto \$200

with cured meats, grilled chorizo, cheese selection, lavosh, dips, crackers, crusty breads, marinated vegetables, olives & seasonal fruits.

Skewers \$200

marinated lamb kofta with chimichurri.

peri peri chicken with garlic aioli.

grilled vegetables v with harissa dipping sauce.

Sliders \$250

southern fried chicken with slaw & ranch.

beef brisket with jamieson bbq glaze, swiss cheese & pickles.

herb falafel v with spinach & tahini yogurt.

Sample menu subject to change



Finger Food Menu

*\$60pp | Minimum 20 guests | Select 8
Dessert \$10pp*

Duck Pancakes *GF fresh crepe filled with asian style bbq duck, spring onions and cucumber served with hoisin sauce.*

Smoked Salmon Crepes *GF filled with cream cheese & smoked salmon.*

Rice Paper Rolls *GF v VG crunchy & light rice paper rolls, filled with fresh vegetables, served with soy.*

Spinach & Feta Roll *v flakey mini sausage roll filled with creamy feta & spinach.*

Peri-Peri Chicken Pizzette

Mini Beef & Guinness Pie *with mash potato.*

Flakey Mini Pies *filled with beef & guinness, topped with creamy mash potato.*

Arancini of the Day *v flash fried arancini filled with chefs selection.*

Popcorn Pork Belly Bites *pork belly pieces with sweet sticky glaze, sesame seeds, shallots & aioli.*

Fish & Chips *crispy flathead with beer battered chips, tartare & lemon.*

Beef Empanadas *slow braised brisket ragu in pastry case served with chimichurri.*

Chicken Sliders *southern fried chicken, slaw & ranch.*

Vego Sliders *v herb falafel, spinach & tahini yogurt.*

DESSERT *select 2*

Portuguese Tarts

Mini Pavlova *with mango compote.*

Chocolate & Baileys Mini Cheesecake

Sample menu subject to change



Classic Beverage Package

3 hours | from \$70pp

SPARKLING

Tyrrell's Moore's Creek Brut

Tempus Two Prosecco

WHITE WINE

John Wallace 'Maggie' White

Audrey Wilkinson Sauv Blanc

Tyrrell's Moore's Creek Chardonnay

RED WINE

Tamburlaine Mark Davidson Pinot Noir

Tyrrell's Moore's Creek Shiraz

Tamburlaine Mark Davidson Cab Merlot

BEERS

Tooheys New

Tooheys Old

Hahn Super Dry

XXXX Gold

VB Lager

Premium Beverage Package

3 hours | from \$90pp

SPARKLING

Tyrrell's Moore's Creek Brut

Tempus Two Prosecco

WHITE WINE

Trout Valley Sauv Blanc

Tyrrell's Beside Broke Road Pinot Gris

Gartelmann 'Jessica' Verdelho

PINK WINE

John Wallace 'Tilba' Rosé

Hungerford Hill Moscato

RED WINE

Tinklers Merlot

Tyrrell's Beside Broke Road Cab Sauv

BEERS

Guinness

Hahn Super Dry 3.5

James Squire Ginger

Pipsqueak Apple Cider

Byron Bay Premium Lager

Stone & Wood Pacific Ale

Stone & Wood Green Coast Lager

Modus Pale Ale

Modus Cerveza

Modus Seasonal

Bloke Lager

Additional beverage items (including spirits) can be purchased as either a cash bar or bar tab.



Terms & Conditions

Confirmation & Deposit

A signed confirmation form and payment of a \$300 non-refundable deposit is required to secure your function within 14 days of booking. We reserve the right to cancel any bookings not held with a signed confirmation form and receipt of deposit by the due date.

Final Balance

At 14 working days prior to your function, final payment is required for all food and property event related costs. Bar tabs must be settled on the evening of the function via cash or credit card. Personal cheques will only be accepted by prior arrangement.

Cancellation

All cancellations must be in writing and the initial deposit payment is non-refundable. Cancellations more than 90 days prior to the function will receive a refund (excluding the non-refundable amount). Cancellations within 90 days of the function will result in the venue retaining all money paid. In the case of non-arrival or cancellation received after confirmation of final numbers and final payment, the venue reserves the right to retain all money paid.

Food & Beverage Requirements

All food and beverage selections must be confirmed 14 days prior to your function. This allows adequate time for ordering and preparation. While we endeavor to cater to all dietary requirements, all dietary menu alterations are subject to approval by our Executive Chef.

Final Numbers

We require confirmation of guest numbers 14 working days prior to the function. This forms the basis for which catering is to be charged. Changes to lower numbers after this time will not be reflected in billing.

Minimum Numbers

Various minimum numbers are required for each menu and function space. These are advised at time of booking and are required to be met unless otherwise arranged.

Venue Hire Time

All functions must conclude no later than midnight, due to the venue licensing requirements.

Suppliers

All suppliers coming onsite must be approved by the venue. All suppliers must abide by all restrictions set forward by the venue.

Decorations

We are happy to offer any advice regarding decorations and theming. We encourage the use of rose petals and candles on your tables but do not allow glitter, fairy dust, rice or confetti.

Prices

We make every effort to maintain prices and package inclusions, however they may be subject to alteration prior to your function due to food and beverage prices increases. Any alteration to prices and package inclusions will be advised in a timely manner by the Event Coordinator. All quoted prices are inclusive of GST.

Unforeseen Circumstances

In the event of inability to comply with any of the provisions of this contract, by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailable food items, other unforeseen contingency or accident, the venue reserves the right to cancel any booking and refund in full at any time.

Loss or Damage

The venue will not take responsibility for loss or damage to items before, during or after your event. Under no circumstances are displays or fixtures to be glued or pinned or otherwise affixed to the walls. The organizer will be held responsible and charged for any damages caused by their guests to the property during the event.

Responsible Services of Alcohol

In accordance with Liquor License Laws and the Responsible Service of Alcohol (RSA), the venue reserves the right to cease the supply of all alcoholic beverage to any guest who shows signs of intoxication. Persons under the age of 18 must be accompanied by a responsible adult by law. A responsible adult, in relation to a minor, means an adult who is a parent, stepparent or legal guardian of the minor. Persons under the age of 18 years are not permitted to consume alcohol on Harrigan's Cameron Park premises. As a licensed venue no BYO alcohol can be brought into or consumed in the venue. The venue has the right to remove any patrons if they do not adhere to these laws.