



SOCIAL CLUB

at Harringtons

GROUP DINING PACKAGE

2024 - 2025



Host your next business or social gathering at the Social Club at Harringtons,

where we offer the perfect blend of elegance and charm for up to 60 guests. Choose between our newly curated Social Club menu, featuring contemporary cuisine, or indulge in a classic High Tea experience in the refined Park Room.

Set against the picturesque backdrop of Harringtons Park, with its lush greenery and tranquil ambience, your event will be surrounded by natural beauty, making it an unforgettable occasion.



Group Dining

Beverages are served on consumption, and guests will visit the bar for drinks.

Groups of up to 30 guests will be seated in the main restaurant, while larger groups of 31 or more will be allocated to the Park Room, ensuring the perfect setting for your event.

The event will have a duration of 2.5 hours, ensuring ample time to enjoy your meal and socialise in a comfortable setting.

For groups up to 15 guests

We offer the regular Social Club menu, with the option to order food and beverages directly from the bar on the day. We can create a tab if you are hosting, or guests can pay individually as they go.



For groups of 15 to 60 guests

We offer the Social Club Alternate Serve Menu.

2-Course Alternate Serve Menu - \$55 per person

(Food only)

Please select either starters and main, or main and dessert, and choose two dishes from each course to be served alternately to the group.

3-Course Alternate Serve Menu - \$65 per person

(Food only)

Please choose two dishes from each course to be served alternately to the group.

STARTERS

Fish Tacos

Pickled cabbage, cucumber, coriander and chipotle mayo (df)

Garlic Bread

Add cheese +\$3

Lamb Kofta & Hummus

Double-smoked paprika, pine nuts, pita (df)

Arancini Of The Day (4 Pcs)

Aioli, parmesan

Chicken Karaage Bao Buns

Pickled cucumber, slaw, sriracha mayo

Roasted Corn Ribs

Dry rub, aioli (vg, df)

S & P Calamari

Lemon aioli, chilli, coriander (gf, df)

DESSERTS

Red Velvet

Vanilla ice cream

Sticky Date

Butterscotch and vanilla ice cream

(v) vegetarian (vg) vegan (gf) gluten- free (df) dairy- free

MAINS

House – Crumbed Chicken Schnitzel

2 sides and sauce of choice

Chicken Parmigiana

Tomato sugo, cheese, leaf salad and chips

Market Fish & Chips

Tartare, lemon and leaf salad (df, option for gf)

Cauliflower Steak

Salsa verde, crispy shallot and mash (v, gf)

Pan Fried Fish Of Choice

Choice of barramundi or salmon, lemon, potato, greens and herb oil (gf)

Lamb Shank

Mash, green beans, carrots (gf)

Roasted Garlic & Herb Butter Chicken

Polenta, greens, thyme jus (gf)

High Tea Experience

Experience the elegance of our High Tea Package at Harringtons, perfect for a refined gathering in the exclusive Park Room. Delight in a selection of delicate French pastries and sandwiches.

Begin your two-hour indulgence with a glass of sparkling wine on arrival and enjoy the comforting warmth of freshly brewed coffee and assorted teas. Ideal for a minimum of 25 guests, this luxurious experience is a sophisticated way to celebrate any occasion.

High Tea Package at \$55 per person

Inclusions:

- A glass of sparkling wine on arrival
- Assorted sandwiches
- Selection of French pastries
- Chef's quiche of the day
- Scones with jam and cream
- Freshly brewed coffee and assorted teas





Children's Menu

We haven't forgotten about the little ones! Our children's menu is available for just \$15 per child (under 12 years old) and includes a delicious one-course meal, followed by a scoop of ice cream with a topping.

Choice of mains:

Chicken Tender & Chips

Penne Napolitana

Cheeseburger & Chips

Terms & Conditions

Booking Confirmation & Cancellation Policy

All group bookings having our high tea or set menu are required to pay \$50 per person deposit to secure the booking.

Groups with 10 to 30 guests, should you cancel within 21 days of your booking, arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

Groups with 31 guests or more, should you cancel your event within 60 days of your booking arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

Final guest numbers, dietary requirements and beverage selections must also be confirmed at least 14 days prior to your booking date.

No Changes once finals have been submitted to the kitchen 7 days prior to your booking.

All group bookings on our high tea package or set menus are required to pay for the balance of the food component or minimum spends of the lunch/dinner 7 days prior to the dining date.

All menus are seasonal and subject to change.

We do not take preorders of food for groups.

No changes will be made to floor plans, dietaries, menus or final numbers within 7 days of your lunch/dinner date.

Public Holiday Surcharge

Should your reservation fall on a public holiday a surcharge of 10% will apply to all food and beverage prices.

Requested Seating & Capacity

Except for exclusive bookings, all requests for seating are taken into consideration but not guaranteed.

Please arrive on time for your reservation.

We will hold your reservation and table for 15 minutes after your scheduled reservation time.

Your table may be reallocated if you are more than 15 minutes late.

Seating Duration

Less than 10 guests – up to 90 minutes

11 to 20 guests – up to 2 hours

21 to 60 guest – up to 2.5 hours

Additional Information

All menus are seasonal and subject to change.

No BYO are permitted.

\$5pp Cakeage fee - cut and plated with 1 scoop of ice-cream

\$25 Cakeage flat fee – served whole for guest to cut and plate.

By completing the preauthorisation or deposit payment, and entering your credit card details to secure your booking, you agree to abide by our booking confirmation and cancellation policy.



For more information, enquire with
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