



# Harrigan's Cameron Park Functions

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**Harrigan's**  
CAMERON PARK



# Start Planning Your Event

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



Harrigan's Cameron Park has become a favourite local spot for good times, great food, and unforgettable celebrations. Whether you're planning something big or small, we're all about helping you create moments that people will be talking about long after your event.

With a variety of flexible function spaces and room for up to 350 guests, Harrigan's Cameron Park is the ultimate destination for your next event. Corporate gatherings, milestone birthdays, wedding receptions, presentation nights – if you can dream it, we're ready to bring it to life.

Our dedicated functions team is here to talk through your ideas, tailor the perfect setup, and make sure your event runs smoothly from start to finish.





THE SUNROOM



LAKEVIEW FUNCTION ROOM



ENCORE ROOM



LAKEVIEW TERRACE

# Function Spaces

Let us help make your next event a success! With a range of different spaces and delicious food and beverage packages on offer, you and your guests will be spoilt for choice.

## THE SUNROOM

The Sunroom is the ultimate spot for family-friendly fun. Positioned right beside the kids' play area, it lets you keep an eye on the little ones while soaking up views over Milar Pond. A full wall of glass fills the space with natural light and keeps everyone comfortable no matter the weather. It's a dream setting for kids' birthday parties, and we can tailor a party package to suit your child's needs and make their big day extra special.

*Maximum Capacity: 40 seated*

## LAKEVIEW FUNCTION ROOM

Tucked away from the buzz, the Lakeview Function Room is your cosy little hideout for intimate celebrations. The fireplace brings all the warmth and charm, while your very own private bar keeps the good times pouring all event long. It's the perfect spot for birthdays, family catch-ups, and any gathering that deserves a relaxed, welcoming space with plenty of character.

*Maximum Capacity: 100 seated, 130 cocktail*

**WANT ONE OF OUR SPACES TO YOURSELVES? MINIMUM SPEND OR VENUE HIRE APPLY TO SECURE EXCLUSIVE ACCESS**

## ENCORE ROOM

Where big moments come to life. With loads of space to spread out, this is the kind of spot that keeps the good times flowing. A full stage, a giant digital screen and a dedicated sound system, and you've got a setup that's ready for anything from corporate occasions to full-blown celebrations. Need a little privacy? The space can be sectioned off from the rest of the venue, giving your group its own exclusive hangout. Perfect for large gatherings, presentations, and any event that deserves a proper spotlight.

*Maximum Capacity: 150 seated, 200 cocktail. Not available Friday and Saturday after 8.00pm or Sunday afternoon.*

## LAKEVIEW TERRACE

The Lakeview Terrace is all about big vibes and even bigger celebrations. This spacious, open-air spot comes with instant access to the Encore Room bar and kitchen so great food and cold drinks are never far away. With views overlooking Milar Pond, it's the perfect backdrop for everything from milestone moments to team get-togethers.

*Maximum Capacity: 200 seated, 250 cocktail*

**HOSTING A CROWD? THE ENCORE ROOM CAN TEAM UP WITH THE LAKEVIEW TERRACE TO SEAT UP TO 350 GUESTS. WHETHER YOU'RE PLANNING A MAJOR CELEBRATION OR A POLISHED CORPORATE EVENT, THIS SPACE IS READY TO RISE TO THE OCCASION.**



# Dining Options

Get ready to feast. Our talented chefs whip up delicious menus that turn every event into a celebration of flavour.

Planning your function at Harrigan's Cameron Park is a breeze, with plenty of dining options to choose from, we can tailor a package that suits your taste and your budget.

Treat your guests to a mouth-watering 2 or 3-course menu, keep things classic with our popular à la carte alternate serve, or dial up the fun with our generous share-style planks. Whatever you pick, one thing's guaranteed: your guests will be talking about the food long after the plates are cleared.

## Limited à La Carte Menu

\$39pp | Minimum 10 guests | Alternate serve (select 2 mains)

### TO START

Garlic Bread

### MAIN

**Chicken Schnitzel** *panko crumbed chicken breast fillet served with chips, salad & gravy.*

**Harrigan's Signature Beef Burger** *angus beef patty, bacon, lettuce, tomato, cheese, caramelised onion and pickles with housemade burger sauce on a milk bun.*

**Beef & Guinness Pot Pie** *traditionally slow cooked beef, mushroom, celery, leek, carrot, topped with puff pastry, served with creamy mashed potato and steamed seasonal vegetables.*

**Rustic Caesar** **GFA** *crisp baby cos, grilled chicken, bacon, boiled egg, croutons and parmesan with caesar dressing.*

**Fish & Chips (4)** **(I)** *beer battered flathead fillets served with chips, salad, lemon and tartare.*

**Bangers & Mash** **DF GF** *smokehouse cumberland pork sausages served on creamy mashed potato with peas, braised fennel, caramelised onion and gravy*

### DESSERT

Chef's selection

**V** VEGETARIAN **VG** VEGAN **VGA** VEGAN AVAILABLE **GF** GLUTEN FRIENDLY **GFA** GLUTEN FRIENDLY AVAILABLE **C** COELIAC  
**CA** COELIAC FRIENDLY AVAILABLE **DF** DAIRY FREE **DFA** DAIRY FREE AVAILABLE  
**(A)** AUSTRALIAN SEAFOOD **(I)** IMPORTED SEAFOOD **(M)** MIXED ORIGIN SEAFOOD

Our beef burger patties contain gluten; we will accommodate GF and coeliac meals with minute rump steak. Our chips are gluten friendly but may contain traces of gluten. We will serve herbed chats for coeliac meals. We are happy to assist you with any special dietary requirements however, we kindly ask for no variations.



## Pizza, Ribs & Wings

\$37pp | Minimum 15 guests | Served to the table share style

### TO START

Garlic Bread to share

*PIZZA Gourmet 12 inch hand stretched pizza, all with san marzano tomato base*

**Carnivore's Delight** *ham, pepperoni, pork sausage, beef mince, fior di latte and bbq swirls*

**The Mamma Mia** *pesto chicken, olives, onion, mushroom, semidried tomato, fior di latte and red pepper aioli*

**Garden Grove** *v roasted mushroom, baby spinach, pumpkin, red peppers, feta and fior di latte*

**Diavola** *spicy pepperoni and fior di latte*

### RIBS, WINGS & SALAD

Bbq Glazed Pork Ribs

Buffalo Spiced Chicken Wings

Maple BBQ glazed Chicken Wings

Fresh Garden Salad *with honey seeded mustard dressing*

Creamy Asian Slaw *with garlic aioli*

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## Plank Menu

Minimum 10 guests | Minimum 2 planks per group | Served to the table share style

### Deluxe Antipasti \$220

assorted cured meats including:

30 smoked ham.

30 salami.

30 pepperoni.

3 assorted cheese selections with quince paste.

1 marinated olives and semi-dried tomatoes.

1 bowl beetroot hummus.

1 bowl bruschetta salsa.

lavosh, crackers, charred sourdough selection.

### Fried \$250

served with assorted dipping sauces.

40 vegetable spring rolls.

16 mac and cheese croquettes.

14 chicken and garlic kiev balls.

40 mini beef samosas.

40 salt & pepper squid.

served with crispy chips.

### Bbq Skewer \$300

served with crispy chips.

15 garlic, honey and soy beef skewers.

15 tandoori chicken skewers.

10 lamb koftas skewers.

15 bbq glazed rib fingers.

10 grilled vegetables skewers.

### Slider \$300

served with crispy chips.

15 chicken schnitzel served with cheese, slaw and aioli.

15 beef cheeseburger served with pickles, mustard and cheese.

10 chef's vegetarian selection.

### Cold Kids \$200

24 fairy bread

24 ham & cheese finger sandwiches

seasonal fruits, crackers, cheese and vegetables croutes.

### Hot Kids \$220

selection of

24 sausage rolls

24 party pies

24 nuggets

24 fish pieces

with crispy chips and sauces

### Seasonal Fruits Small \$150 Large \$250

selection of seasonal fruits with honey yoghurt.

### Sweet Treats \$250

selection of

18 double chocolate brownies.

15 mini cheesecakes.

15 mini choux.

15 mini tartlets.

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Subject to changes. The Chefs will accommodate requests to alter the package however it may not be available. Please note: There is additional fees for alteration.  
All dietaries will be accommodate at the confirmation of the booking.



## Deluxe Dining Menu

2 course \$62pp, 3 course \$78pp | Minimum 20 guests | Alternate serve.

### TO START

Assorted Bread Rolls

ENTRÉE *select 2 for alternate drop*

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

Grilled Haloumi Skewers **vGF** *salsa verde & pine nut crumble.*

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

Salt & Pepper Squid **GFCDFA(I)** *lemon, rocket & aioli.*

MAIN *select 2 for alternate drop*

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

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

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

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

DESSERT *select 2 for alternate drop*

Dark Chocolate Tart *raspberry sorbet & berry compote.*

Vanilla Crème Brûlée *biscotti & berries.*

Sticky Date Pudding *butterscotch sauce & vanilla ice cream.*

Pavlova **DFA** *mango compote, vanilla cream & passion fruit syrup.*

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## Finger Food Menu

\$40pp. Select 6 options | \$65pp. Select 8 options | Minimum 20 guests | Dessert add \$10pp. Select 2 options | Served to the table shared style.

Gourmet Assorted Pies with tomato chutney

Salt & Pepper Squid **GFCDFA (I)** with aioli and lemon

Beef Cheeseburger Sliders with chips

Chicken Kiev Bites with honey soy dipping sauce

Mini Margherita Pizzas

Mac & Cheese Croquettes with harissa sauce

Pumpkin Arancini with garlic aioli

Glazed Pork Bits **GF C** with honey soy glaze

Chicken Schnitzel Sliders with slaw, cheese and aioli

Vegetarian Sliders **VGFA** Chefs selection

Fish & Chips **(I)** with tartare and lemon

Pork Riblets **GF C** with bbq glaze and dipping sauce

Vegetarian Spring Rolls **V** with sweet chilli sauce

Lamb Koftas with beetroot hummus

Honey Soy Chicken Skewers with dipping sauce

Beef Skewers with basil pesto

Falafels **GFDFCVGV** with beetroot hummus

Spinach & Feta Parcel with dipping sauce

Fried Chicken Mini Dims with honey soy dipping sauce

Cheesy Arancini with tomato chutney

DESSERT select 2

Mini Apple Bites

Mini Assorted Cheesecake

Assorted Choux Pastries

Chocolate Brownie Bites

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## 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

Victoria Bitter

## Premium Beverage Package

3 hours | from \$90pp

### SPARKLING

Tyrrell's Moore's Creek Brut

Tempus Two Prosecco

### WHITE WINE

Trout Valley Sauvignon Blanc

Tyrrell's Beside Broke Road Pinot Gris

Gartelmann 'Jessica' Verdelho

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 endeavour 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 balloons and table decorations, but do not allow glitter, fairy dust 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.