

FUNCTIONS & EVENTSROWERS ON COOKS RIVER



WELCOME TO ROWERS

You'll be pleasantly surprised at the affordable elegance offered by Rowers on Cooks River. Not only do we provide fantastic function options, but Rowers also boasts fabulous waterfront views of Cooks River and Cahill Park.

Our friendly and talented team has over 25 years of functions and events experience, delivering everything from conferences to christenings and everything in between. This wealth of experience, coupled with spacious and well-equipped rooms, makes Rowers an excellent choice for your next event.

Given our convenient location close to Sydney Airport and local accommodation, Rowers is the perfect venue for events with guests traveling from out of town. Our spacious car park also has parking for 100 cars, and Wolli Creek train station is only a short 15-minute stroll from the club.



ALL-INCLUSIVE PACKAGES





CHRISTMAS PACKAGES ROWERS ON COOKS RIVER



CHRISTMAS PACKAGES

PACKAGE 1 (\$105.00PP)

- 4 hours room hire
- 4 hours unlimited house beverage package
- 3 course, alternate drop menu
- Christmas table décor

PACKAGE 2 (\$85.00PP)

- 4 hours room hire
- 4 hours unlimited house beverage package
- Canape menu
- Christmas table decor





WAKE PACKAGES ROWERS ON COOKS RIVER



WAKE PACKAGES

PACKAGE 1 (\$55.00PP)

- 4 hours exclusive room hire
- Waterfront terrace
- Bar tab
- A selection of premium tea, coffee and infusions
- A chef's selection of sandwiches & wraps, hot finger food and sweets

PACKAGE 2 (\$75.00PP)

- 4 hours exclusive room hire
- Waterfront terrace
- Unlimited beverage package
- Premium tea, coffee and infusions
- A chef's selection of sandwiches & wraps, hot finger food and sweets
- A substantial 'walk & fork' canape





SCHOOL FORMALS ROWERS ON COOKS RIVER



SCHOOL FORMAL PACKAGES

4 HOUR EVENT (\$80.00PP)

- 4 hour event
- 2 course, plater or table share menu
- Unlimited soft drinks
- Room hire and set up
- Dancefloor
- Professional DJ
- Lectern
- Microphone
- Stage
- House centrepieces
- Choice of black or white linen table cloths
- Complimentary place card placement

PLEASE NOTE

WE REQUIRE 1 ADULT FOR EVERY 15 CHILDREN ATTENDING THE EVENT.

HIGH SCHOOL FORMALS WILL ALSO REQUIRE SECURITY (\$250.00 PER GUARD).



SCHOOL FORMAL MENU

ENTRÉE (CHOICE OF 2)

- Caprese salad, tomato, buffalo mozzarella, basil, olive oil, balsamic glaze. (gf, v)
- Pork belly, summer slaw, apple puree. (gf)
- Potato gnocchi, basil pesto, white wine cream, shaved parmesan. (v)
- Grilled chicken skewers, pitta pocket, salsa, tzatziki.
- Lemon peppered squid, snow pea tendrils, aioli, lemon.

MAIN (CHOICE OF 2)

- Ricotta & spinach ravioli, napolitana. (v)
- Free range chicken supreme, potatoes, baby spinach, mushroom sauce. (gf)
- Chargrilled grass-fed rump, potatoes, slow roasted tomato, red wine jus. (gf)
- Penne boscaiola, bacon, mushrooms, shallot cream, shaved parmesan.
- Herb crusted fish of the day, potatoes, broccolini, lemon cream sauce.

DESSERT (CHOICE OF 2)

- Seasonal fruit salad, mascarpone cream, passionfruit coulis. (gf)
- Lemon tart, double cream, raspberry coulis.
- Warm apple crumble, butterscotch sauce, vanilla ice cream.
- Tiramisu, chocolate sauce.





CONFERENCE PACKAGES ROWERS ON COOKS RIVER

CONFERENCE PACKAGES

HALF DAY SUPERIOR PACKAGE (\$65PP)

- 8 Hours Room Hire
- Room Set Up with Furniture
- Water Jugs & Glasses
- Data Projector & Screen
- Laptop
- · Complimentary Wifi
- 2x Wireless Microphones
- iPod Connectivity
- Whiteboard
- Lectern
- Flipchart
- Morning Tea
- Superior Lunch
- All-Day Tea & Coffee
- Free On-Site Parking

HALF DAY DELUXE PACKAGE (\$70PP)

- 8 Hours Room Hire
- Room Set Up with Furniture
- Water Jugs & Glasses
- Data Projector & Screen
- Laptop
- Complimentary Wifi
- 2x Wireless Microphones
- iPod Connectivity
- Whiteboard
- Lectern
- Flipchart
- Morning Tea
- Deluxe Lunch
- All-Day Tea & Coffee
- Free On-Site Parking

FULL DAY SUPERIOR PACKAGE (\$75PP)

- 8 Hours Room Hire
- Room Set Up with Furniture
- Water Jugs & Glasses
- Data Projector & Screen
- Laptop
- Complimentary Wifi
- 2x Wireless Microphones
- iPod Connectivity
- Whiteboard
- Lectern
- Flipchart
- Morning Tea
- Superior Lunch
- Afternoon Tea
- All-Day Tea & Coffee
- Free On-Site Parking

FULL DAY DELUXE PACKAGE (\$80PP)

- 8 Hours Room Hire
- Room Set Up with Furniture
- Water Jugs & Glasses
- Data Projector & Screen
- Laptop
- · Complimentary Wifi
- 2x Wireless Microphones
- iPod Connectivity
- Whiteboard
- Lectern
- Flipchart
- · Morning Tea
- Deluxe Lunch
- Afternoon Tea
- All-Day Tea & Coffee
- Free On-Site Parking



MENUS

SUPERIOR PACKAGE LUNCH MENU

- Assorted wraps and sandwiches
- Two salads
- One hot platter item
- A sweet treat to finish

DELUXE PACKAGE LUNCH MENU

- Two hot buffet items
- Three salads
- One hot platter item
- A sweet treat to finish

MORNING TEA

A selection of sweet, savoury and healthy items served with an assortment of teas and coffee.

AFTERNOON TEA

A selection of sweet, savoury and healthy items served with an assortment of teas and coffee.



ADDITIONAL ITEMS & BEVERAGES

ADDITIONAL ITEMS (NO MINIMUM)

Whole Fruits Bowl	\$ 3pp
Biscuit / Cookie Platter	\$ 3pp
Mint Bowls	\$2.50pp
Assorted Petite Pastries Platter	\$3.50pp
Muesli / Granola Bars	\$4pp
Assorted Protein Balls	\$4pp

BEVERAGES (NO MINIMUM)

Orange Juice	\$4pp
Soft Drink	\$ 6pp
Non-alcoholic Sangria	\$ 7pp
Sparkling Water (Bottled)	\$6.50pp
Coconut Water (Bottled)	\$ 6pp
Post Conference Bar Tab	\$1 5pp

LUNCH BOXES (MIN 5 GUESTS)

Packed Lunch Box \$15pp

(Gluten free option add \$3pp) 1 baguette*, 1 muffin, 1 piece of fruit, and 1 juice.

*Baguette fillings (choose 2)

Tuna and salad, ham and cheese, fresh salad, chicken and mayo.

INDIVIDUAL BREAKS (MIN 5 GUESTS)

All Day Tea and Coffee Buffet	\$5.50pp
Morning Tea Only	\$12pp
Superior Lunch Only	\$22pp
Deluxe Lunch Only	\$28pp
Afternoon Tea Only	\$12pp



FACILITIES

In addition to the packages, our Events Team is on standby to tailor a package specifically to your needs. Please do not hesitate to contact us by emailing functions@rowersoncooksriver.com.au or calling on (02) 9599 1932.

WHAT WE OFFER

- Free on-site car parking
- Disabled access
- Microphone

WHAT WE OFFER CONTINUED

- Background music
- Phone charging
- iPod connectivity

ROOM SPECIFICATIONS



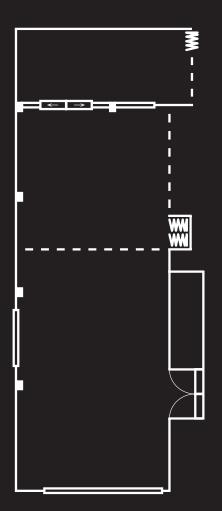


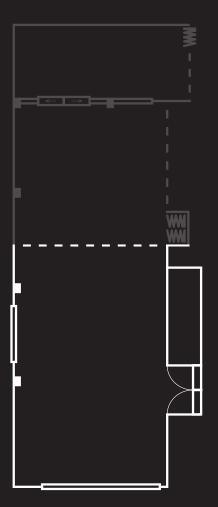
ROOM SPECIFICATIONSROWERS ON COOKS RIVER

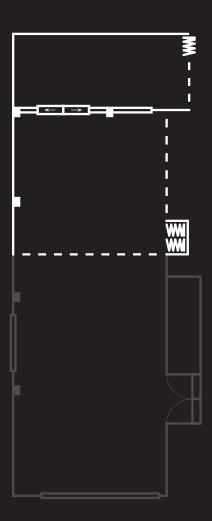
HIGHWATER

HIGHWATER

Located on Level 1, Highwater is our largest space. The room is accessible via lift or stairs, and enjoys both parkland and waterfront views. Highwater leads out to our undercover terrace, which can also be reserved to make the perfect alfresco function experience for your guests.







HIGHWATER SPECS

Party pricing \$600 Conference pricing \$650

Size (inside): 220 m² Size (outside): 65 m² Ceiling height: 3.6 m Theatre style: 200 people

Cocktail: 250 people Banquet: 150 people

PARKVIEW SPECS

Pricing \$500

Size: 140 m²
Ceiling height 3.6 m
Theatre style 100 people
Cocktail 100 people
Banquet 80 people

HIGHVIEW SPECS

Pricing \$450

Size (inside): 80 m² Size (outside): 65 m² Ceiling height 3.6 m Theatre style 45 people Cocktail 70 people Banquet 60 people

BOOTLEG WHISKY CO.

BOOTLEG WHISKY CO.

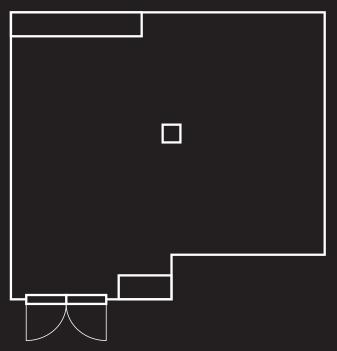
This private ground floor room is perfect for smaller gatherings and a favourite with our conference groups.

BOOTLEG WHISKY CO. SPECS

Pricing \$300

Size: 107 m²

Ceiling height: 2.5 m Theatre style: 50 people Cocktail: 60 people Banquet: 40 people





MINT CASUAL DINING TERRACE

MINT CASUAL DINING TERRACE

Our waterfront terrace is very popular with our patrons and guests providing a great atmosphere and fantastic views of the Cooks River.

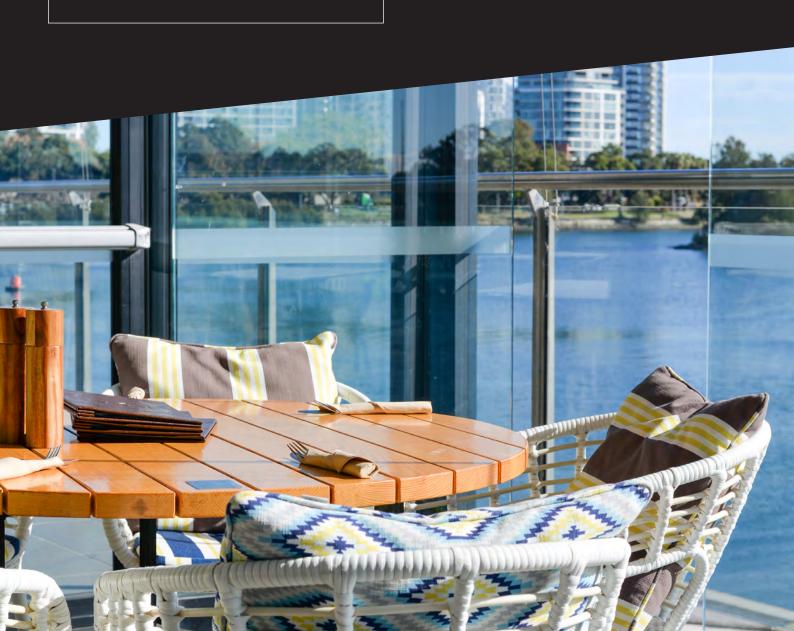
MINT CASUAL DINING TERRACE SPECS

Pricing \$400*

*Please note that a minimum spend applies to this space.

Size: 62 m²

Ceiling height: 3.5 m Cocktail: 60 people Banquet: 40 people



MENU PACKAGES





CANAPÉ MENU ROWERS ON COOKS RIVER

CANAPÉ MENU

OPTION 1

CHOICE OF 5 CANAPÉS

\$26PP

OPTION 2

CHOICE OF 6 CANAPÉS

\$32PP

OPTION 3

CHOICE OF 7 CANAPÉS

\$40PP

CANAPÉ SELECTION

- · Peking duck spring roll
- Truffled mushroom and parmesan arancini (v)
- Macaroni, truffle, cheese croquette (v)
- Barramundi fish cocktails with tartare sauce
- Bourguignon beef brisket filo pastry
- Smoked chicken, walnut and celery lady fingers sandwiches
- Italian beef meatballs with sweet chilli sauce
- Chef's assortment of sushi rolls (v)
- Chicken jalapeño and cilantro empanadas
- Cheese and spinach pastizzi (v)
- Satay chicken skewers with a peanut sauce
- Prawn gow gee with sweet chilli and soy
- Lamb, pine nut and olive pastry pillows

EXTRA SUBSTANTIAL (ADD \$6PP EACH)

- Beef cheeseburger, jack cheese, pickles and ketchup
- Pulled pork sliders with cabbage slaw
- Tandoori chicken sliders, cucumber and coriander yoghurt
- Crispy fried fish tacos, jalapeño salsa and chipotle mayo

WALK & FORK (ADD \$9PP EACH)

- Beer battered fish and chips
- Ceasar salad with grilled chicken
- Risotto with peas, tomato and mint (v/gf)
- Lamb bites with Greek salad
- Hokkien noodles with vegetables and shredded beef
- Roasted beet, pumpkin, fetta, quinoa, rocket salad (v/qf)







GRAZING PLATTERSROWERS ON COOKS RIVER

GRAZING PLATTERS

PLATTERS (EACH PLATTER SERVES 10)

Charcuterie \$130

Assorted cheeses, mixed cured meats, marinated olives, sundried tomatoes, dips and mixed breads.

Mezze \$120

Char-grilled marinated Mediterranean vegetables, chorizo, olives, fetta, hummus and tzatziki dip, roasted capsicum and pitta.

Crudités (v) \$50

Assortment of raw baby vegetables, marinated mushrooms, charred capsicum and hummus dip.

Cold Seafood \$150

Fresh chilled prawns, Sydney rock oysters, smoked salmon with lemon wedges and cocktail sauce.

Hot Seafood \$130

Crumbed calamari, fish cocktails, tempura prawns with lemon wedges and tartare sauce.

Sushi Nori Rolls (v) \$100

An assortment of rolled nori rolls.

PLATTERS CONTINUED

Farm House Cheese \$110

Australian cheese with fresh and dried fruits, mixed nuts and crackers.

Italiano \$80

Gourmet mini pizzas.

Vegan Delight (vgn) \$140

Tuscan spiced cauliflower, filled mushroom caps with vegan cheese, zucchini shots and tempura tofu.

Seasonal Fruit (vgn/gf/df) \$70

A selection of seasonal sliced fruits.

Chef's Selection Platter \$90

An assortment of hot finger foods.

OPTIONAL EXTRAS

Gourmet Petite Desserts	\$50
Vegan Petite Desserts (vgn)	\$55
Assortment of Sandwiches	\$75
Assortment of Tortilla Wraps	\$75
Assortment of Danishes	\$50
Scones with Jam and Cream	\$50







LIVE STATIONS MENU ROWERS ON COOKS RIVER

LIVE STATIONS

MENU OPTIONS (MIN 50 GUESTS)

From the Farm \$29pp

Slow roasted meats sliced to order and served on soft rolls with mustards, chutney and condiments.

Spanish Feel \$32pp

Spanish paella with seafood and meats served with aioli and sides.

Chocolate Indulgence \$26pp

Chocolate fountain with fresh fruits and marshmallows skewers.

A Taste of Japan \$20pp

Assortment of deluxe hand rolled sushi with condiments.

Sweet Tooth \$20pp

Gelato bar with a selection of flavours served with waffles and cones.

From the Sea \$30pp

Fresh cooked prawns and a selection of oysters served with condiments.

MENU OPTIONS CONTINUED

From the Wok \$29pp

Stir fried noodles from all over Asia.

Ploughman's Table \$27pp

Selection of farmhouse and international cheeses, cured meats, mixed breads and crackers.

From the Garden \$15pp

Selection of fresh salad from local ingredients straight from the garden.

Lolly Bar \$7pp

Assortment of Iollies.

Donut Wall \$7pp

Assortment of fresh handmade donuts.







SET MENUROWERS ON COOKS RIVER

SET MENU - ALTERNATE DROP

OPTION 1

2 COURSE - \$55PP ENTREE AND MAIN

OPTION 2

2 COURSE - \$50PPMAIN AND DESSERT

OPTION 3

3 COURSE - \$65PPENTREE, MAIN AND DESSERT

ALL OPTIONS INCLUDE

FRESHLY BAKED BREAD ROLLS AND BUTTER ON ARRIVAL

ALL SET MENU OPTIONS ARE ALTERNATE DROP

VEGETARIAN, DAIRY FREE, AND GLUTEN FREE OPTIONS ARE AVAILABLE AND MARKED ACCORDINGLY

TEA & COFFEE BUFFET AVAILABLE FOR AN ADDITIONAL \$3PP

ENTREES (CHOOSE 2)

- Traditional Caesar salad, smokey crispy bacon, croutons and shaved parmesan.
- Truffled mushroom and parmesan arancini with bush tomato chutney and snow pea tendrils. (gf)
- Slow roasted lamb shoulder with corn fritter, rocket and tzatziki.
- Chilli salted squid with rocket and paprika aioli.
- Vietnamese salad with chicken, noodles, sprouts, peanuts and nuoc cham. (df)
- Gnocchi Formaggio three cheese, chives with a cream sauce. (v)
- Crispy pork with apple slaw and apple puree. (gf/df)

MAINS (CHOOSE 2)

- Slow roasted lamb shank with sweet potato and jus. (gf/df)
- Char grilled scotch fillet with Paris mash, broccolini and red wine jus. (gf)
- Crispy skin Atlantic salmon with baby spinach and seeded mustard cream.
- Grilled pork cutlet with roasted vegetables, green beans and Sicilian sauce.
- Mushroom risotto with peas, parsley and lemon. (v/gf/df)
- Baked chicken supreme with salted baby potatoes, roasted tomato and pesto cream.

DESSERTS (CHOOSE 2)

- Tiramisu with mascarpone, macerated strawberries and chocolate sauce.
- Lemon citron tart with passionfruit and double cream.
- Vanilla bean panna cotta with a tropical fruit compote.
- Warm sticky date pudding with butterscotch and vanilla bean ice cream.
- Decorated pavlova with raspberry compote. (gf)
- Warm chocolate fondant, anglaise, strawberries.





TABLE SHARE MENUROWERS ON COOKS RIVER

TABLE SHARE MENU

OPTION 1

2 COURSE - \$60PP ENTRÉE AND MAIN

OPTION 2

2 COURSE - \$55PPMAIN AND DESSERT

OPTION 3

3 COURSE - \$70PP ENTRÉE, MAIN AND DESSERT

ALL OPTIONS INCLUDE

FRESHLY BAKED BREAD ROLLS AND BUTTER ON ARRIVAL

ROASTED POTATOES, SEASONAL VEGETABLES AND SIDE SALAD WITH ALL MAINS

TEA & COFFEE BUFFET AVAILABLE FOR AN ADDITIONAL \$3PP

ENTRÉES (CHOOSE 2)

- Chicken liver pate, lavash and marmalade.
- Chili salted squid served with paprika aioli and lemon.
- Pumpkin and goats cheese ravioli with romesco and rocket.
- Slow roasted lamb shoulder with salsa verde.
- Caprese salad with basil, vine ripened tomatoes and buffalo mozzarella. (v)
- Fettucine boscaiola with mushrooms, bacon, white wine in a cream sauce.

MAINS (CHOOSE 2)

- Slow roasted lamb with lemon, oregano salt, aioli and pitta.
- Grain fed sirloin with caramelised onion and peppercorn jus.
- Free range chicken with brandy, mushroom and cream.
- Roasted vegetable linguine with basil pesto. (v)
- Crispy skin pork belly with apple sauce.
- Atlantic salmon fillet with mustard dill cream.

DESSERTS (CHOOSE 2)

- Chocolate indulgence, berry compote. (v)
- Selection of Australian cheeses, lavosh and quince paste.
- Vanilla cheesecake with mango and strawberries.
- Carrot and chai slice. (v)
- Fresh seasonal fruit. (vgn)



BEVERAGE PACKAGES





BEVERAGES PACKAGESROWERS ON COOKS RIVER

BAR TAB - \$15 PER PERSON

ANY BEVERAGES LISTED BELOW CAN BE MADE AVAILABLE ON A BAR TAB.

BAR TABS CAN BE LIMITED TO CERTAIN PRODUCTS ON REQUEST.

PLEASE NOTE, STOCK IS SUBJECT TO CHANGE.

SPIRITS (30ML)	
SPIRITS (SUIVIL)	
Johnnie Walker	\$6.50
Jim Beam	\$6.30
Jack Daniels	\$7.10
Bundaberg Rum	\$6.10
Absolut	\$6.50
Bombay Gin	\$6.50
Bacardi	\$7.00
Jose Cuervo Tequila	\$6.50
Southern Comfort	\$6.60
Wild Turkey	\$6.80
Captain Morgan Spiced Rum	\$6.50
Grey Goose	\$8.50
Monkey Shoulder Scotch	\$7.50
Four Pillars Gin	\$9.50
Hippocampus Vodka	\$10.00
Russells Reserve Bourbon	\$9.50
Patron Silver Tequila	\$12.00
Archie Rose Gin	\$9.50
Hendricks Gin	\$9.50
Tanqueray	\$6.50
Makers Mark Bourbon	\$8.00
Jameson Whiskey	\$6.50
Ketel One Vodka	\$7.00
Giniversity Gin	\$12.50

BEER & CIDER (SCHOONER)	
Tooheys New	\$6.00
White Rabbit Dark Ale	\$8.50
Young Henry's Newtowner	\$8.50
Orchard Crush Apple Cider	\$8.00
Hahn Super Dry	\$7.50
Iron Jack Mid Strength	\$6.50

WHITE WINE (150ML)	
Hollick Chardonnay	\$8.00
Baby Doll Sauvignon Blanc	\$9.00
Excuse My French Rose	\$8.20
Willowglen Semillon	\$6.00
Sauvignon Blanc	
La Boheme Riesling	\$9.00
Sugar and Spice Moscato	\$7.00
Tulloch Verdelho	\$7.50
Deviation Road Pinot Gris	\$10.00

RED WINE (150ML)	
Wicks Pinot Noir	\$8.70
Willowglen Cabernet Merlot	\$6.00
Bellariva sangiovese	\$8.00
Joel Gott Zinfandel	\$11.50
Bodega Zapata Malbec	\$10.50

SPARKLING (150ML)	
Duchess Sparkling	\$8.00
Willowglen Sparkling	\$6.00



UNLIMITED HOUSE BEVERAGES

UNLIMITED BEVERAGES (\$45PP)

Beer on tap

Tooheys New

Hahn Super Dry

Iron Jack Mid Strength

James Squire Orchard Crush Apple Cider

Young Henrys Newtowner

White Rabbit Dark Ale

Wine

Willowglen Semillon Sauvignon Blanc

Willowglen Cabernet Merlot

Willowglen Sparkling

Soft drinks

Coke

Coke No Sugar

Lift

Sprite

Ginger Beer

Diet Ginger Beer

Ginger Ale

WINE UPGRADE

If you are interested in a wine upgrade, please ask for our current wine offerings.

BEER/CIDER UPGRADE (EXTRA \$10PP)

(Choose 2 bottled beers/ciders)

Stone and Wood Pacific Ale

Corona

Estrella Damm

Peroni Nastro Azzurro

Carlton Super Dry

Cascade Light

XXXX Gold

Victoria Bitter

Napoleone Pear Cider

Bilpin Cider

SPIRITS UPGRADE (EXTRA \$20PP)

(Choose 4 spirits)

Johnnie Walker

Jim Beam

Jack Daniels

Bundaberg Rum

Absolut

Bombay Gin

Bacardi

Jose Cuervo Tequila

Southern Comfort

Wild Turkey

Captain Morgan Spiced Rum

Tanqueray

Jameson Whiskey

Ketel One Vodka



COCKTAIL PACKAGE - \$45 PER PERSON

COCKTAILS PACKAGE (CHOOSE 3)

Red Sangria

Red wine, vodka, gin, orange juice, lemonade, lime and lemon juice with cinnamon.

Margarita

Lime juice, triple sec, simple syrup and tequila.

Moscow Mule

Ginger beer, vodka, mint and lime juice.

COCKTAILS PACKAGE CONTINUED

Sea Breeze

Vodka, cranberry juice, grapefruit juice and lime.

Pimms

Pimms, lemonade, mixed fruit, mint and cucumber.



EXTRAS & FACILITIES





EXTRAS & FACILITIESROWERS ON COOKS RIVER

EXTRAS & FACILITIES

ENTERTAINMENT

Data Projector	\$100
Data Screen	\$100
Laptop	\$50
Plasma Screens	\$50
DJ	\$650
Dancefloor	\$150
Photobooth	\$900
Karaoke Machine	\$150
Giant Jenga	\$50
2 Player Basketball Hoop	\$100
Giant Darts	\$30
Arcade Games	\$200
Air Hockey	\$475
Table Tennis	\$100
Jumping Castle	POA
Ball Pit	POA
Children's Entertainer	POA
Face Painter	POA
Balloon Twisting	POA

PRINTING & COPYING

Black & White \$0.20 per page Colour \$0.40 per page

STYLING

Centrepiece Upgrades	\$20 per table
Table Menus	\$2 each
Chair Cover with Sash	\$6.10 per chair
Coloured Table Cloths	\$5 per cloth
Linen Napkins	\$0.80 per napkin
Ceiling Drapes	\$1200
Balloon Styling	POA
Arches and Arbours	POA
Red / White Carpet	POA
Fresh Flowers	POA

FACILITIES

Car Parking

Disabled Access

Microphone

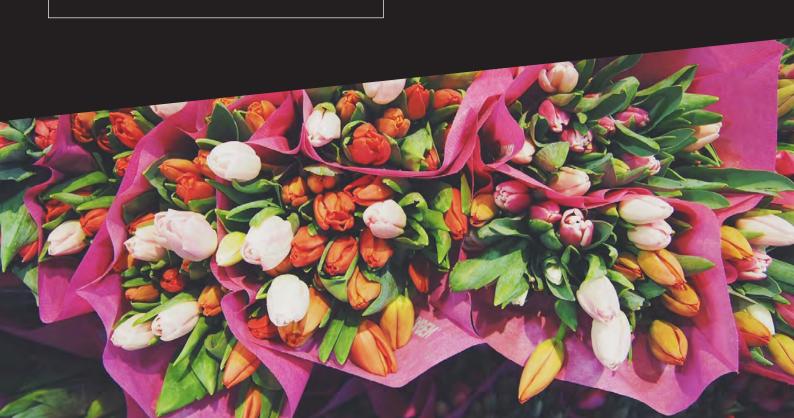
Background Music

BYO Cake

Phone Charging

iPod Connectivity

Zoom Conferencing



TAKEAWAY PACKAGES





AT HOME PARTY PACKAGES ROWERS ON COOKS RIVER

PLATTERS & SALADS

PLATTERS (MIN 10 ITEMS PER ORDER)

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Cheese Platter Australian cheese with fresh and dried fruits, mixed nuts & crackers	\$11 pp
Charcuterie Platter Assorted cheeses, mixed cured meats, marinated olives, sundried tomatoes, dips & mixed breads	\$13pp
Chilled Seafood Platter Fresh chilled prawns, Sydney rock oysters, smoked salmon with lemon wedges and cocktail sauce	\$15pp
Hot Seafood Platter Crumbed calamari, fish cocktails, tempura prawns with lemon wedges and tartare sauce	\$13pp
Mini Pulled Pork Sliders Served on a milk bun	\$6 pp
Mini Butter Chicken Sliders Served on a milk bun	\$ 6pp
Petite Chicken & Leek Pies Freshly baked with condiments	\$ 6pp
Petite Beef Sausage Rolls Freshly baked with condiments	\$ 5pp
Trio of Dips	\$5pp

Served with seasonal vegetables

A selection of seasonal whole fruits

Fresh Whole Fruits

-	PLATTERS CONTINUED ————	
	PLAITERS CONTINUED	
	Seasonal Fruit Platter	\$7 pp
	An assortment of fresh sliced fruits	
	Scones Platter	\$5pp
	Freshly baked scones, served	
	with jam & cream	
	Cookie Platter	\$ 3pp
	Freshly baked homemade cookies	
	Mixed Dessert Platter	\$ 5pp
	Assorted petite desserts	

SALADS (\$15PP OR 10 FOR \$100)

Charred Cauliflower, Kale

Raisin, quinoa, lemon, and yoghurt

Poached Free Range Chicken

Bacon, parmesan, lime, and mayo

Thai Beef

Noodles, coriander, shallots, and chilli

Greek

Tomato, cucumber, olives, capsicum, and fetta

Salmon Poke

Avocado, brown rice, carrot, and radish

Prosciutto & Mozzarella

Roquette, tomato, and spiced pumpkin



\$3pp





TAKEAWAY PACKAGES ROWERS ON COOKS RIVER

PLATTERS, LUNCH BOXES & SALADS

PLATTERS (MIN 10 ITEMS PER ORDER)

Cheese Platter \$11pp

Australian cheese with fresh and dried fruits, mixed nuts & crackers

Brekkie Wraps \$10pp

Bacon & egg tortilla wraps

Granola Cups \$11pp

Seasonal fruit & granola

Croissant Platter \$5pp

Mini ham & cheese croissants

Scones Platter \$5pp

Freshly baked scones, served

with jam & cream

Danish Platter \$5pp

Assortment of freshly baked

Danish pastries

Cookie Platter \$3pp

Freshly baked house-made cookies

Petite Chicken & Leek Pies \$6pp

Freshly baked with condiments

Petite Beef Sausage Rolls \$5pp

Freshly baked with condiments

Trio of Dips \$5pp

Served with seasonal vegetables

Fresh Whole Fruits \$3pp

A selection of seasonal whole fruits

Seasonal Fruit Platter \$7pp

An assortment of fresh sliced fruits

LUNCH BOXES (MIN 10 PER ORDER)

Individual Brekkie Box \$21pp

Bacon & egg tortilla wrap, seasonal fruit & granola cup, cookie

Individual Lunch Box \$25pp

Fresh tortilla wrap, seasonal fruit cup, seasonal salad cup

(Add \$4 for gluten free, or vegan options)

SALADS (\$15PP OR 10 FOR \$100)

Charred Cauliflower, Kale

Raisin, quinoa, lemon, and yoghurt

Poached Free Range Chicken

Bacon, parmesan, lime, and mayo

Thai Beef

Noodles, coriander, shallots, and chilli

Greek

Tomato, cucumber, olives, capsicum, and fetta

Salmon Poke

Avocado, brown rice, carrot, and radish

Prosciutto & Mozzarella

Roquette, tomato, and spiced pumpkin

