



# FUNCTIONS & EVENTS

HELM BAR & BISTRO  
THE COCKLE BAY YACHT CLUB



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## ABOUT US

With Sydney's world class harbour at its doorstep, Helm Bar & Bistro and the Cockle Bay Yacht Club are the perfect location for long harbour-side lunches or functions & events with a view. With two distinct spaces – our 'upper deck' which has a unique interior and our newly renovated Cockle Bay Yacht Club – we can offer a versatile space that can be set for cocktail style events up to 400 guests upstairs and 204 guests downstairs.

In addition to the impressive setting, we deliver an exceptional standard of service throughout the event process. Meet our experienced team of staff & management, whose job is to ensure that you have the best experience possible. We pride ourselves on being able to tailor packages to suit individual needs & desires, we know that no two parties are ever the same!



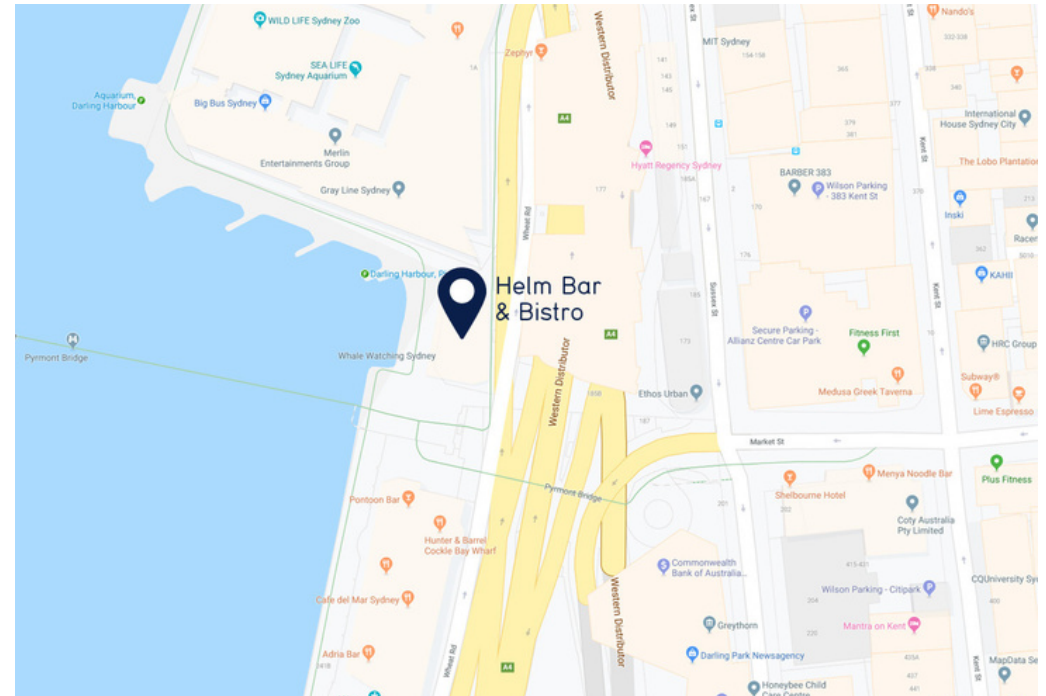
# LOCATION

Helm Bar & Bistro & Cockle Bay Yacht Club are right by the water, conveniently located in Darling Harbour/ Cockle Bay, just a few steps away from the Sydney CBD, Sydney International conference centre & Barangaroo.

Multiple public transportation options are available to reach Helm Bar & Bistro:

- Taxi or Uber to 7 Wheat Road, Darling Harbour
- Catch a train to Town Hall or Wynyard train station. Just a short 7-minute walk to our door step
- Catch a Ferry to Barangaroo's new ferry wharf. Just a short walk around the corner from SEA LIFE Sydney Aquarium
- Travelling via light rail – alight at the Pyrmont Bay light rail station & we are just a short walk across the Pyrmont Bridge and down the escalators
- Driving in? Wilson Parking at Darling Park on Sussex Street

Helm Bar & Bistro also has lift access for those who struggle with stairs. Located on the ground level, next to the Captain Cook Cruises ticketing office, in the middle of the central corridor.



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## EVENT SPACE

### Helm Bar & Bistro

Helm Bar & Bistro is located on the first floor of our building, overlooking the beautiful waters edge of Darling Harbour & Cockle Bay. It offers a large open space that is versatile in its setup to suit many styles of use such as cocktail-style functions & events & sit-down lunch & dinner receptions.

The space can be set with a mix of furniture styles to suit, depending on your requirements and if you are wanting to book a section or an exclusive hire.

We are able to accommodate live entertainment and DJs when booking exclusively, we have multiple TVs for presentations as well as microphones for speeches.

We are a weatherproof space with a vergola roof that opens & closes depending on the weather & blinds to meet the glass fronting. Fans & heaters are also throughout.

Helm Bar has wheelchair access via our internal lift.

Events will require a deposit & all food & beverage packages must be confirmed & pre-paid 2 weeks prior to the event.

For a virtual venue walk-through of Helm Bar & Bistro & to see our floor plans, click [here](#)

#### CAPACITY

Max Sit Down 150

Max Cocktail 400



## EVENT SPACE

### Cockle Bay Yacht Club

Cockle Bay Yacht Club (CBYC) is the new sister venue of helm Bar, located on the ground floor, also overlooking the water.

A large open space, versatile to many function needs. With a mix of low dining furniture, lounges, cabana, high cocktail furniture & an alfresco dining area in the front with picnic tables. Whether it be a large lunch or dinner booking, corporate or personal cocktail party, drinks, conference, or product launch, this space can cater to your needs. The space is available for exclusive or area bookings.

We are able to accommodate live entertainment and DJs when booking exclusively, we have multiple TVs for presentations as well as microphones for speeches.

We are a weatherproof space with a vergola roof that opens & closes depending on the weather & blinds to meet the glass fronting. The Alfresco area is open with umbrellas for a more casual experience.

CBYC is wheelchair accessible.

For a virtual venue walk-through of CBYC and to see our floor plans, click [here](#)

#### CAPACITY

Max Sit Down 100

Max Cocktail internal 150

Alfresco 54



## BEVERAGE OPTIONS

### Bar Tab

Want to have the flexibility to design your own offering? Let us know what beverages you want served (e.g. tap beer, house wine & soft drink) & what you wish to spend on the bar tab. Depending on the size of your function, we issue you with either a tab card or multiple wrist bands.

Guests order their drinks at the bar. All bar tabs must be settled in full at the completion of the event.

Management may advise you when the tab is approaching the set limit, however staff are not held responsible should your tab exceed the discussed dollar limit. It is the responsibility of the function host to regularly monitor the bar tab total & liaise changes with the on-duty management.

### Cash Bar

Guests can purchase their own drinks from the bar throughout the event or through the ME&U beacons on the tables.

Cash bar is not an option if your event incurs a minimum spend.

## Packages

Please see our range of packages on the following page.

The following requirements must be met when selecting one of the packages:

- Maximum 1 drink per person per order.
- Minimum of 20 people for drinks packages, with all guests being on the same package.
- All prices shown are on a per head basis.
- All wines & sparkling wine are to be served by the glass (150ml), bottles not included.
- All spirits are to be served as single 30ml shots & with a mixer, no doubles & no shots.
- All packages have a 2 hour minimum & 4 hour maximum.
- Food must be ordered in conjunction with all beverage packages.
- All packages must be confirmed & paid for in full 14 days prior to your function.
- Numbers cannot be decreased within 2 business days of your event.
- Your beverage package must commence within 30 minutes of organised function start time, unless prior arrangements have been made with the Function Co-Ordinator.
- We provide coloured wristbands for all your guests so staff can easily identify them at the bar.



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# BEVERAGE PACKAGES

## Classic

- 2 Hours \$45
- 3 Hours \$55
- 4 Hours \$65

Free water is available at all times

- Assortment of soft drinks & juice

### Tap Beer

- Carlton Draught Tank, Great Northern Super Crisp, Eazy Hazy, Pure Blonde & Brookvale Ginger Beer

### Bottled Beer

- Cascade Premium Light & Carlton Zero

### Wine

- Mortar & Pestle Brut NV Sparkling
- Mortar & Pestle Semillon Sauvignon Blanc
- Mortar & Pestle Cabernet Merlot

## Deluxe

- 2 Hours \$65
- 3 Hours \$75
- 4 Hours \$85

Includes all products in the classic package as well as the below

### Wine

- Chandon Brut NV Sparkling
- Soho Sauvignon Blanc
- Cape Mentelle Brooks Chardonnay
- Ete d' Elodie Rosé
- Riot Wine Co. Rosé
- Saddleback Pinot Noir
- Tumbalong Shiraz

### Beer

- All tap beer

## Premium

- 2 Hours \$55
- 3 Hours \$65
- 4 Hours \$75

Includes all products in the classic package as well as the below

### Wine

- Cape Mentelle Brooks Chardonnay
- Saddleback Pinot Noir

### Beer

- 4 Pines Pacific Ale
- Balter XPA

## Ultimate

- 2 Hours \$120
- 3 Hours \$150
- 4 Hours \$180

Includes all products in the classic package as well as the below

### Wine

- Moët & Chandon Imperial Brut NV Champagne
- Soho Sauvignon Blanc
- Le Pezze Pinot Grigio
- Cape Mentelle Brooks Chardonnay
- Ete d' Elodie Rosé
- Riot Wine Co. Rosé
- Saddleback Pinot Noir
- Tumbalong Shiraz

### Beer

- All tap beer

# ADDITIONS

## Cocktail on arrival

- \$20 per person
  - Margarita
  - Cosmopolitan
  - Sicilian Gin Fizz

## Corona to any package

- \$4 per person

## Riot Wine Co Rosé on tap

- \$3 per person

## Peroni or Asahi on tap

- \$3 per person

## Cider

- \$3 per person
  - Somersby Watermelon or Pear
  - Pure Blonde Cider
  - Bulmers Original

## House spirits to any package

- \$20 per person

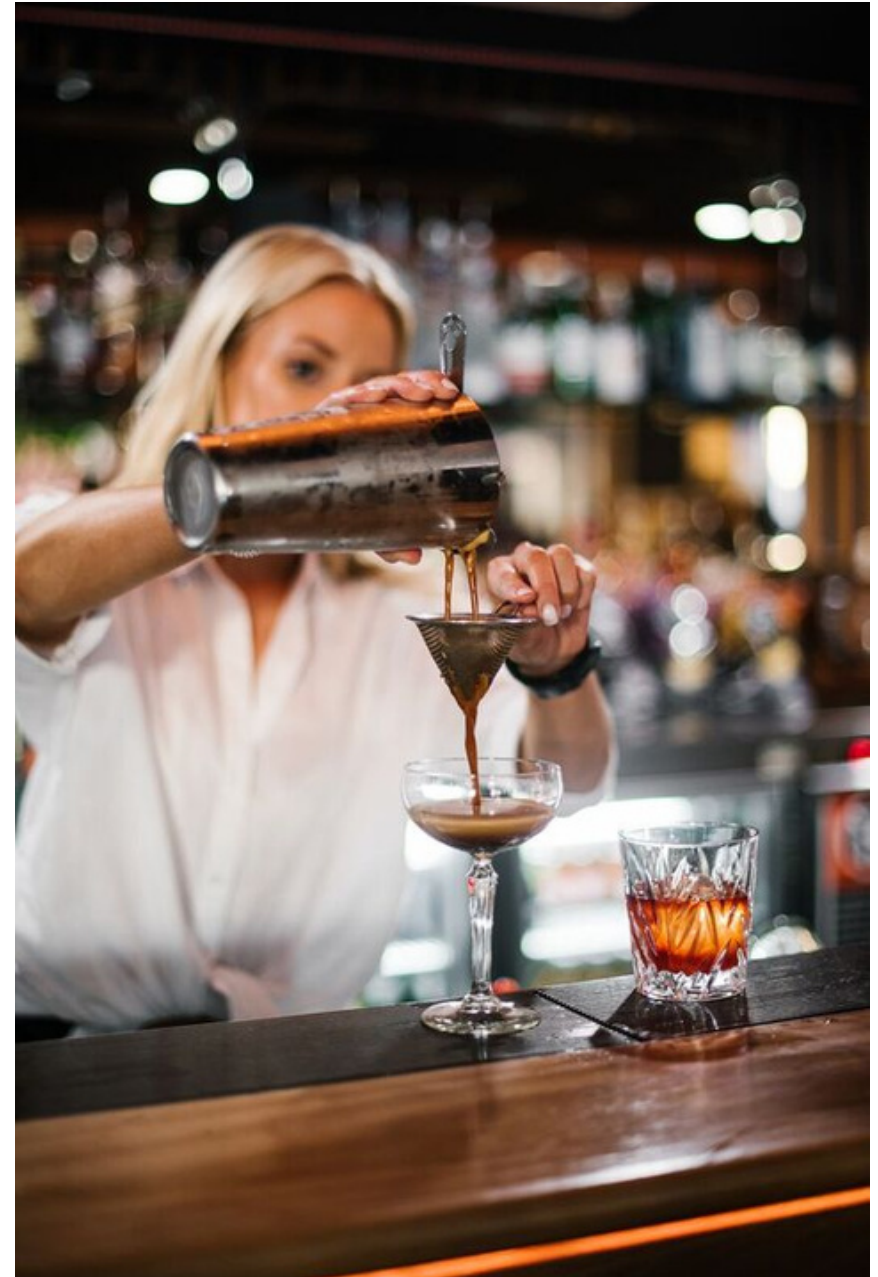
## Red Bull for mixes

- \$2.50 per person

Champagne toasts are available on a consumption basis.

If your favourite product isn't available in the above packages, let us know & our Functions Co-Ordinator will tailor the package to your request. Please note any changes or additions will incur an additional cost.

Products and vintages are subject to change without notice as advised by suppliers or stock issues. A similar product will be used in its place should this occur.





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# CANAPE PACKAGÉS

## Package 1

Choice of 2 cold & 4 hot canapés \$40pp

## Package 2

Choice of 3 cold & 5 hot canapés \$55pp

## Package 3

Choice of 4 cold & 6 hot canapés \$70pp

Additional cold or hot canapés can be added to any package and will incur an additional charge.

Additional substantial canapés, pizzas, platters & stations can be added to any package. Please see the options over the page.

## Cold Canapés

- Peking Duck Crepes (DF/H)
- Vegetarian Vietnamese Rice Paper Rolls (V/VG/DF/H)
- Prawn Vietnamese Rice Paper Rolls (DF/H)
- Duck Vietnamese Rice Paper Rolls (DF/H)
- Caramelised Onion & Goats Cheese Tartlet (V)
- House Smoked Salmon, crème fraiche & dill crostini
- Beef Tataki w ginger dressing, fried onions & enoki (GF)
- Bocconcini w carrot tops, pesto & hazelnut (V, GF)
- Fried Bread w black garlic, salt bush & sour cream (V)
- Compressed Watermelon, bocconcini, basil oil & lemon balm skewer (GF, V)
- Fresh Shucked Oysters with condiments (GF)
- Fresh Cooked & Peeled Prawns with seafood sauce (GF) (add \$5 per head)
- Beef Tartare w parmesan cracker
- **Sashimi**
  - Kingfish Ceviche
  - Kingfish w roasted sesame & lime leaves
  - Tuna w ponzu & truffle
  - Salmon w avocado & wasabi puree
  - Scallops w apple & mandarin oil

## Hot Canapés

- Asian Vegetable Spring Rolls (V/VG/H)
- Peking Duck Spring Rolls (DF/H)
- Lobster Springrolls (DF/H) (add \$4 per head)
- Chicken Jalapeno & Coriander Empanada (V/H)
- Sweet Potato, Manchego & Corn Empanada (V/H)
- Zucchini & Haloumi Fritter (VG)
- Beef Bourguignon Pie (H)
- Chicken & Leek Pie (H)
- Caramelised Onion & Goats Cheese Quiche (V/H)
- Traditional Quiche Lorraine with Leek (H)
- Spinach & Ricotta Tart (GF/V)
- Aussie Beef Sausage Roll (H)
- Lamb & Harissa Sausage Roll (H)
- Traditional Vegetable Samosa (V/VG/DF)
- Teriyaki Beef Skewers (GF/DF/H)
- Tandoori Chicken Skewers (GF/H)
- Lamb Souvlaki Skewers (GF/DF/H)
- Coconut Prawns
- Truffled Mushroom & Parmesan Arancini (V/H)
- Pumpkin & Ricotta Arancini (V/H)
- Vol au vent w mushroom carbonara (V)

DIETARY: GF = Gluten Free, V = Vegetarian, VG = Vegan available on request, DF = Dairy Free, H = Halal

Whilst we endeavor to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish, or other allergens. Please make us aware at the time of canapé selection if you have any specific dietary requirements.

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## Substantial Canapés

- Straciatella Tart \$8
  - w trout roe & chives
- Polenta Chips & Tuna Nigiri \$3.5
  - w truffle
- Mushroom XO & Wagyu Skewers (GF) \$12

### Sliders

- Beef Burger Slider \$8
- Beef Brisket Slider w coleslaw \$8
- Southern-Fried Chicken Slider \$8
- Kale, Onion & Chickpea Slider (V/H) \$8
- Mini Lobster Roll w tarragon butter \$9
  - add caviar \$6

### Hot boxes

- Salt & Pepper Squid & Chips \$10
- Fish & Chips \$10
- Cacio e Pepe (V) \$8
  - spaghetti w black pepper & pecorino

### Chilled boxes

- Green Tea Soba Noodles \$10
  - w asian slaw, sesame & smoked trout
  - (vegan available on request)
- Salmon Poke Bowl \$10
  - w ginger dressing
- Caesar Salad \$8
  - w cos, broccolini, parmesan, croutons & pancetta

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## Platters

### Shucked Sydney Rock Appellation Oysters \$5 each

served with fresh lemon mignonette vinaigrette

### Freshly Peeled chilled Prawns \$150 per KG

served with fresh lemon & marie rose sauce

### Assorted Sushi Rolls \$80 (40 pieces)

w soy, wasabi & pickled ginger

### Assorted Sashimi \$150 (8 -10 people)

Chefs selection of sashimi of the day (at least 3 types of fish), scallops, soy, wasabi & pickled ginger

### Vegan Antipasto Platter \$25 (1 - 2 person) (V/VG)

Roasted peppers, artichoke, hummus dip, cashew milk brie, pinot paste, walnuts, muscatel, lavosh & rice crackers

### Bowl of Shoestring Fries \$10

w aioli

## Pizza

### Garlic Pizza (V) \$12

### Margherita (V) \$23

Buffalo mozzarella, cherry tomatoes, fresh basil

### Gamberone \$27

Marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket

### Capricciosa \$25

Tomato, ham, mushroom, artichoke, garlic, olive, & buffalo mozzarella

### Prosciutto e Rucola \$25

Prosciutto, tomato, buffalo mozzarella, rocket & parmesan

### Diavola \$25

Spicy pepperoni, parmesan, buffalo mozzarella, chilli oil

### Duck \$27

Peking duck, mushrooms, buffalo mozzarella, shallots, hoisin sauce and chilli oil, served with cucumber ribbon

### Spicy Ndjura \$25

ndjura spicy sausage paste, radicchio, tomato, buffalo mozzarella & olive oil

### Vegan Pizza \$27 (V/VG)

Mixed vegetable w vegan cheese

All pizzas are available with Gluten Free 9" Bases for an extra \$5



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## FOOD STATIONS

All food stations are priced per ten people  
If you are looking for something that we don't show here, let us know and we can have our chef tailor make a station for you

### Seafood

## \$400

- Freshly shucked oysters
- Smoked salmon
- House salmon tartare
- Taramasalata with sour dough
- Cooked peeled tiger prawns on ice
- Fish & Chip boxes
- Assorted condiments of lemon, tartare, spicy tai maria sauce & mignonette vinaigrette

Additional \$150

- Assorted Sashimi platter

### Vegetarian

## \$200

- Hoummus dip
- Spicy Capsicum dip
- Babaganoush dip
- Celery & carrot sticks
- Mixed olives
- Stuffed roasted peppers
- Seasonal fruits
- Assortment of crackers & bread

### Cheese & Charcuterie \$300

- Three gourmet cheeses
- Quince paste
- Fresh honeycomb
- Dried fruits
- Three cold cut charcuterie meats
- Pickles
- Mixed olives
- Assortment of crackers & breads



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# Cakes

We have a range of cakes available to pre-order. The cakes listed below are \$100 each and serve approximately 35-40 people. Price includes cake stand, cake knife & side plates. If you require candles please let us know so we can have this arranged.

## **Chocolate Mud Cake (GF)**

Moist, muddy chocolate base, topped with a rich, smooth chocolate ganache. It's gluten-free and nut free too! A perfect cake for all chocolate lovers.

## **Pavlova (GF)**

Baked meringue base, topped with fresh cream, strawberries, blueberries & kiwifruits finished with passionfruit pulp.

## **Red Velvet Cake**

A raspberry chocolate sponge with lots of layers of cream cheese & a hint of tart flavouring. Nothing like it anywhere!

## **Victorian Sponge**

Soft vanilla sponge with fresh cream & raspberry jam finished with icing sugar

## **Cheese Cake**

Choose from: Baked Cheesecake, Blueberry Cheesecake, Caramel Cheesecake, Chocolate Cheesecake, Oreo Cheesecake, Gluten-Free Cheesecake

## **Vegan Chocolate Cake**

A moist, muddy, gooey, and sticky chocolate cake, with a smooth velvety chocolate icing, topped with a sprinkle of edible rose petals.

## **Mini Puff Profiterole**

1 dozen \$50  
Caramel or Chocolate

## **Assorted Mini Cupcakes**

1 dozen \$50  
Assorted mini and individual cupcakes. Perfect selection for group parties.

## **Assorted Mini Sweet tarts**

1 dozen \$50

## **Mini Lamingtons**

1 dozen \$50  
Traditional Aussie favourite. Soft vanilla sponge coated in chocolate cocoa and coconut flakes.

## **Mini Florentines (GF)**

1 dozen \$50

## **Assorted Mini Muffins**

1 dozen \$50  
A mix of banana, blueberry, chocolate & orange poppyseed.

Looking for something specific? Let us know as we have a range of boutique suppliers that can cater to your needs.

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Whilst we endeavour to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish or other allergens. Please make us aware at the time of canapé selection if you have any specific dietary requirements.

# Additional Suppliers

## PHOTOGRAPHER

We have professional photographers that we work with that can be booked in for your function. Please let us know if you would like a quote for your function.

## BALLOONS

Individual balloons or garlands can be arranged. Price based on your individual requirements.

## AUDIOVISUAL

Microphone \$50  
Lectern \$40

## TV's

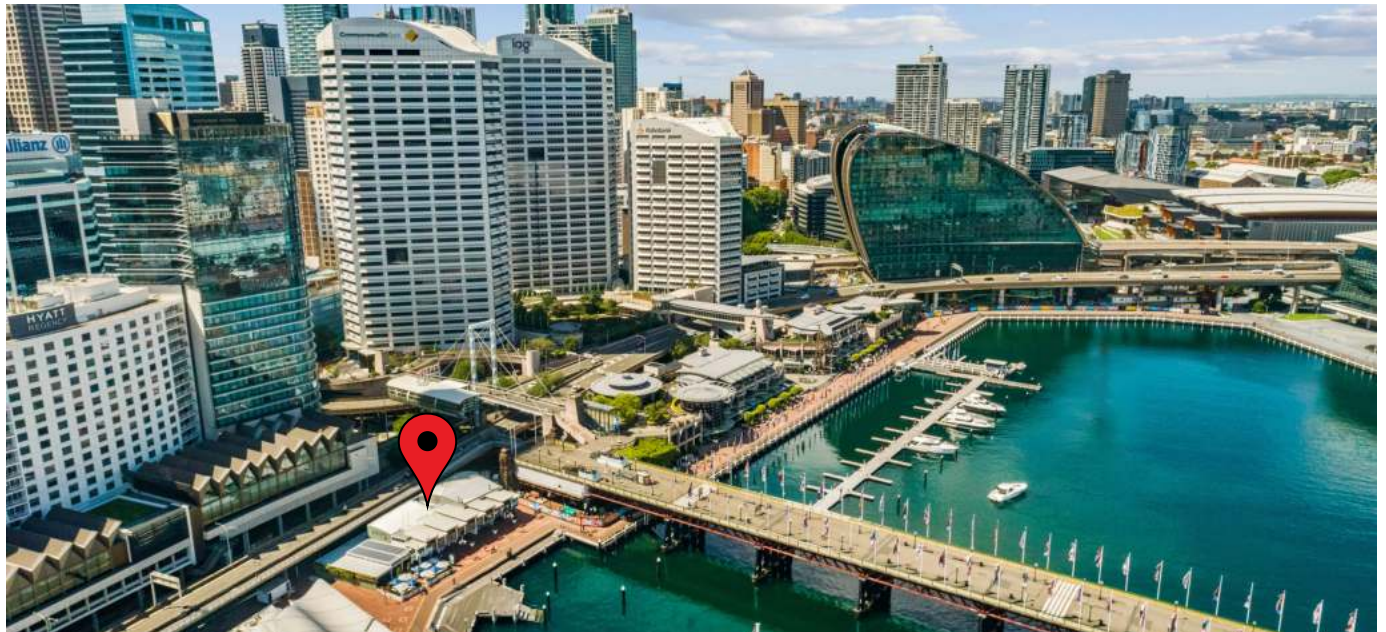
\$50 per TV available for the duration of your organised function.

Please note that you must pre-arrange a time to test any TV displays at the venue prior to the commencement of your event. You will need to provide your own laptop. All content will need to be approved by our Functions Coordinator. As we do not have private rooms, your content may be visible to other guests in the venue. HDMI cable will be provided.

## CEILING LIGHT PANELS

\$100 per panel

We can change the light panels in the Upper Deck fixed roof. If you would like the light colours changed to match your theme or company colours please discuss this with your Functions Coordinator. 2 weeks' notice is required.





# EVENT BOOKING AGREEMENT

To avoid any misunderstandings, we ask that you read through our function terms & conditions before confirming your booking. These conditions will help us to serve you in the best possible way.

## TENTATIVE & CONFIRMED FUNCTION BOOKINGS

Tentative bookings will be held for five (5) days & are not guaranteed. Should the booking confirmation form not be received within five (5) days, Helm Bar & Bistro + Cockle Bay Yacht Club reserves the right to cancel the tentative booking at any time, without further notice. A signed booking form with valid credit card details & paid deposit is required to secure your chosen function date & area.

## CELEBRATION CAKES

You are welcome to bring a celebratory cake, we charge \$2.50 per person cakeage, which is capped at a maximum of \$50 per cake. Cakes & cupcakes are allowed only. This charge covers storage, presentation & general handling of your cake/cupcakes. No other foods or desserts are to be brought into Helm Bar & Bistro + Cockle Bay Yacht Club.

## FUNCTION AREA

Function areas are ready thirty (30) minutes prior to your confirmed booked time. Management reserves the right to reduce/minimize the size of the area at their discretion. Management reserves the right to change the location of your function within the venue without notice. Signage & bollards remain in place for up to four (4) hours unless otherwise specified & agreed to by the Events Manager prior to the commencement of your function. At the organised completion of your function, your designated area will need to be vacated for incoming bookings & functions within (15) minutes if no other arrangement has been made with the Event Manager

## FINAL NUMBERS & CATERING

Final numbers & all catering must be confirmed fourteen (14) days prior to your function date. For December bookings this is thirty (30) days. This number will be the amount charged regardless of how many guests arrive on the day. Last-minute changes up to twenty-four (24) hours before your function will be considered but cannot be guaranteed. Use of confetti & candles are not permitted.

## RESPONSIBLE SERVICE OF ALCOHOL

Helm Bar & Bistro + Cockle Bay Yacht Club practices the Responsible Service & Consumption of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess & place themselves & other guests at risk. Venue staff members are instructed to check IDs, and not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues. Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly, or offensive guests. Such guests will be asked to remove themselves from the venue immediately. If management has reason to believe that the behaviour of your guest(s) affects the smooth running of our venue's business or reputation, we reserve the right to remove the individual(s) from the premises at any point before, during, or after your function.

## DRESS REGULATIONS

Function guests are subject to the same dress regulations as all other guests. Please see our Terms & Conditions page on our website for a specific dress code & entry policy.

## RESPONSIBILITY & LIABILITY

Helm Bar & Bistro + Cockle Bay Yacht Club does not accept responsibility for damage or loss of any guest's property left on the premises. Function organisers of your event are financially responsible for any damages sustained to our venue's property, fittings, or equipment. Credit card details are taken as a precaution before your function & any damages will be charged if applicable.

## FORCE MAJURE

Where matters beyond the reasonable control of Helm Bar & Bistro + CBYC release Helm Bar & Bistro + CBYC from any liability or loss incidental or consequential to payment is received by Helm Bar & Bistro + CBYC. Please ensure your payment details are correct & can be charged as per the payment type below.

## PRICES\*

All prices quoted are inclusive of GST. Prices are correct at the time of printing & are subject to change without notice. During special events & peak periods (Easter, Christmas, & public holidays) may incur an additional rate. No promotional pricing will be available in any exclusive event. This will be pre-arranged from the functions event pack or Bistro menu. Membership Cards cannot be used on function food and beverage for discounts but are able to receive reward points. Daily food and drink specials are not applicable to functions.

## PAYMENT

Full pre-payment of room hire, catering & bar packages/tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. Most events will be required to pay a 50% deposit, upon confirmation of their function. Final 50% to be paid 10 days before the start date. Beverages on consumption & any extras will need to be paid to the venue at the conclusion of your function. Bank transfers must be received by Helm Bar & Bistro or CBYC ten (10) business days prior to your function date & an email remittance sent at the time of payment. Bank details will be provided on the invoice should you want to pay by direct deposit. All credit card payments will incur a 2.1% surcharge online & be made in full ten (10) business days prior to your function date. Full cash payments will be accepted in person to your Events Manager. Cash payments must be received no later than ten (10) business days prior to your function start date.

## CHRISTMAS PAYMENTS 14TH NOVEMBER 22 - 24 DECEMBER 22

Full payment of room hire, catering & bar packages/tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. All events will be required to pay a 50% deposit, upon confirmation of their function. Final 50% to be paid 1 month before the start date. Beverages on consumption & any extras will need to be paid to the venue at the conclusion of your function. Bank transfers must be received by Helm Bar & Bistro or CBYC ten (10) business days prior to your function date & an email remittance sent at the time of payment. Bank details will be provided on the invoice should you want to pay by direct deposit. All credit card payments will incur a 2.1% surcharge online & be made in full ten (10) business days prior to your function date. Full cash payments will be accepted in person to your Events Manager. Cash payments must be received no later than ten (10) business days prior to your function start date.

## BANK DETAILS

Pier 26 Pty Ltd  
BSB 112879  
ACC 496752299

## CONDITIONS REFUNDS & CANCELLATIONS

Any cancellations must be made in writing to your Events Manager 2 months before (60) days prior to your function date, to avoid being charged. Cancellations inside (31-59) days will be charged 75% of the total contracted cost. Cancellation within thirty (30) days is 100% non-refundable. Non-appearance without said notification will not be applicable for a refund. Full function payments are non-refundable & are not transferable for any other products or services. Membership Cards cannot be used on function food & beverage for discounts but are able to receive reward points. Daily food & drink specials are not applicable to functions

## DELIVERY & COLLECTION OF GOODS

Helm Bar & Bistro + CBYC will only accept delivery of goods on the day of the function at a time approved by the Events Manager. All goods must be collected on the same day unless prior arrangements have been made. Any goods delivered to our venues must be fully labeled with event details & contact information. All goods, & additional suppliers must be approved before use. Use of confetti & candles are not permitted.

## COVID TERMS & CONDITIONS

1. If the event has to be canceled due to a government-mandated lockdown, what is our policy on refunds? Full refund returned
2. If the client chose to cancel the event because the Government prescribes mandatory social distancing measures & your guest number is above the venue capacity, what is our policy on refunds? A full refund or move the event to another date.
3. If the event must be downsized because the Government prescribes mandatory social distancing measures & your guest number is above the venue capacity, what is the policy on partial refunds? A full refund or move the date.

I,

have read & agree to the Terms & Conditions & confirm that all the information provided to Helm Bar & Bistro are true & correct.

Signature

Date