



*Come & Celebrate*

# FUNCTIONS



BIRTHDAYS  
ENGAGEMENTS  
CONFERENCES  
CHRISTMAS PARTIES  
CORPORATE EVENTS  
AND MORE!

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BAR  
**helm**  
BISTRO  
— @ SURFERS —



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30-34 Ferny Ave Surfers Paradise QLD 4217

Conditions apply. Management reserves all rights. We practice the responsible service of alcohol. 18+ ID Card required





# Welcome

Helm Bar & Bistro is the ideal function all-rounder with its waterfront location, top-class service and tempting menus. Helm offers two spacious areas, the bistro room and the main bar that can be adapted to suit any size group, with both high and low seating available to match either formal or casual briefs.

The bistro room can accommodate approx. 180 guests for a sit down meal or 230 guests for a cocktail style event, and the main bar up to 350 guests, cocktail style with unspoiled outlook over the picturesque Nerang River.

Our team of staff and management share years of experience in the events industry and will ensure you enjoy an unforgettable event.

Menus can be tailored for both a stand-up, cocktail style or a sit down function from family affairs, cocktail parties to large corporate events and the following package is a guide to what we have on offer.

## Select a Style

### Bistro style seated dining

The bistro dining area is available for both small and large groups offering either the a la carte menu for guests to select their own meals or a pre-arranged set menu for more formal occasions.

The waterfront bistro deck can be divided from the inner bistro room with glass walls and gives this stunning waterfront deck a level of privacy and can be exclusively hired for sit down or cocktail style functions. Minimum spends are required for exclusive hire.

### Main Bar cocktail style

Perfect for birthdays, engagements, corporate events and post work drinks, sporting its own bar, lounge areas, casual seating, plasma screens, Keno and TAB access.

The balconies off the main bar are the prime hire areas, weatherproof and overlooking the Nerang River and Appel Park. Set cocktail style with a combination of furniture of high tables with stools, lounge areas and dry bars with stools.

*Minimum spends are required for exclusive hire.*

All pre-arranged catering is to be confirmed and prepaid prior to the function.

A venue hire fee may be incurred depending on group size, duration of stay, detailed set up requirements, day and time.

**Please contact our Functions Co-ordinator for further information or assistance.**

Phone: 07 55389677

Email: [functions@helmbarsurfers.com.au](mailto:functions@helmbarsurfers.com.au)

Website: [www.helmbarsurfers.com.au](http://www.helmbarsurfers.com.au)





## COLD CANAPES

Oysters (Min of 10 pieces per item)

- Natural (GF)
- Tabasco aioli (GF)
- Citrus vinaigrette & pickled cucumber (GF)

500 gm Bucket of fresh unshelled prawns w/ cocktail sauce

Bruschetta of roma tomato, semi dried tomato, Persian feta

Mini tart selection - (min of 20 pieces per item)

- Chicken, green onion & roast capsicum
- Goats cheese, beetroot and candied walnut
- Caponata w/ Persian feta

Grazing Board (caters for approx 10 pax)

- **Antipasto** - cured meats, cheeses, grilled and marinated vegetables, olives, nuts, fruit, dips, toasted bread, lavish and Grissini
- **Ocean** – oysters, prawns, Morton bay bugs with chefs dipping sauces
- **Cheese** – selection of Australian & French cheese with chutney, condiments, lavosh and grilled Turkish bread
- **Mexican** corn chips w/ selection of dips: guacamole, salsa, hummus (minimum of 20 pax)
- Smoked salmon & dill cream fraiche blini
- Seared rare teriyaki beef on cucumber rounds

\$3.00 each

\$3.50 each

\$3.50 each

\$28

20 pcs \$60

\$3.00 each

\$70

\$150

\$100

\$40

\$5 pp

\$5 pp

## HOT CANAPES

Seasoned wedges w/ sour cream and sweet chilli sauce

Chips w/ aioli

Coconut crumbed prawns w/ mango chilli sauce

Fried chicken wings - Choice of buffalo sauce, smokey bbq or blue cheese

Salt and pepper squid w/ aioli and lemon (GF)

Assorted mini pies w/ tomato sauce

Chicken satay skewers w/ house made peanut sauce (GF)

50 gm Vegetable spring rolls w/ sweet chili sauce (Vegan)

50 gm Peking duck spring rolls w/ hoisin soy dipping sauce

50 gm BBQ Pork spring roll w/ soy dipping sauce

Pork & shitake fried gyoza w/ sesame soy dressing

Beef rendang curry puffs w/ chilli mango dressing

Indian vegetarian curry samosa (Vegan) w/ coriander mint yoghurt

Vegetarian empanada (Vegan) w/ chipotle dipping sauce

Arancini selection (choice of one selection)

- Wild mushroom
- Saffron w roast tomato
- Roast pumpkin, sage, grana panada

Chicken karaage w/ Japanese mayo

Thai fish cakes w/ nam jim sauce

Spicy meatballs w/ smokey tomato sauce

Battered Fish goujonettes w/ lemon aioli

\$9

\$8

20 pcs/\$50

30 pcs/\$45

40 pcs/\$60

24 pcs/\$60

25 pcs/\$75

20 pcs/\$50

20 pcs/\$50

40 pcs/\$45

30 pcs/\$45

25 pcs/\$50

25 pcs/\$50

20 pcs/\$65

1 kg/\$55

25 pcs/\$50

25 pcs/\$60

30 pcs/\$60





## SUBSTANTIAL HOT CANAPES

Minimum of 20 pieces per item.

### Risotto boats (GF)

- Wild mushroom w/ crispy pancetta
- Saffron w/ roast tomato (Vegan)
- Prawn & fennel w/ basil/rocket
- Roast pumpkin, sage, grana panada

\$7.00 each

### Fork Food in a box

- Helm signature Thai Beef salad w/ crispy noodle
- Teriyaki chicken w/ soba noodle
- Teriyaki marinated Tofu w/ soba noodle (Vegan)
- Karaage chicken w/ sushi rice and Japanese mayo
- Tempura fish & chips

\$7.50 each

### Sliders

- Chilli glazed tofu with slaw (Vegetarian)
- Mini beef burger – rocket, spicy tomato relish
- Pulled pork w/ chipotle slaw

\$6.50 each

## PIZZA MENU

### Gluten Free bases available

\$4 extra per base

### Four Cheese Pizza V

Mozzarella, grana padano, gorgonzola and provolone

\$14.00

### Margherita V

Sliced tomato topped with mozzarella and fresh basil

\$14.00

### Aloha

Tomato base, shaved leg ham, pineapple topped with mozzarella

\$14.00

### Pepperoni

Tomato base, spicy pepperoni, red onion, red capsicum and mozzarella

\$16.00

### Kathmandu

Marinated tandoori chicken, cashew nuts, red onion, green beans, with mango and yogurt

\$18.00

### V8

Tomato base, roasted capsicum, semi dried tomato, olives, mushroom, onion, rocket and mozzarella

\$18.00

### Prawn and Avocado

Tomato base, rosemary garlic prawns, melting cheddar cheese, avocado, rocket and grana padano

\$19.00

### Meat Lovers

Tomato base, pepperoni, shaved leg ham, bacon, mozzarella and BBQ sauce swirl

\$19.00

### Helm's Supreme

Tomato base, capsicum, onion, mushroom, ham, pepperoni, pineapple, olives and mozzarella

\$19.00

### Prosciutto and Rocket

Tomato and mozzarella base, topped with sliced prosciutto, fresh rocket and grana padano

\$19.00

### Peking Duck

Peking duck, mushroom, spring onions, hoisin sauce

\$22.00

### Neptune

Tomato base, prawns, fish, calamari, red onion, marie rose sauce and rocket

\$22.00





## SET MENUS

(Please request any dietary requirements on booking)

3 COUSE MENU \$65.00 P.P.

2 COURSE MENU \$55.00 P.P.

1 COURSE MENU \$38.00 P.P.

Includes: Freshly Baked Dinner Rolls

**ENTREE** – Please select two entrees to be served alternately

King prawn cocktail, avocado puree, cocktail sauce, apple remoulade

Caesar salad, baby cos lettuce, bacon, anchovies, garlic croutons and grated parmesan

Greek salad w/ olives, feta cheese, Spanish onion, cucumber, tomato, basil & lettuce leaves

Salt & pepper calamari with Asian salad and lime aioli.

Karaage chicken w/ Asian slaw and Japanese mayo

**MAIN COURSE** – Please select two mains to be served alternately

Beef sirloin, cooked medium, on creamy garlic mash, grilled field mushroom, sautéed spinach and red wine jus

Crispy skin Atlantic salmon on smashed kipfler potatoes, asparagus w/ sesame wasabi mayonnaise

Market fresh fish w/ rocket, pear and parmesan salad, Helm fries & herb butter

Pan fried chicken breast on a wild mushroom risotto cake, butter snow peas and jus lie

Pork loin on roasted root vegetables, broccolini w/ spiced apple chutney

**DESSERT** – Please select two desserts to be served alternately

Sticky date pudding w/ butterscotch sauce and ice cream

Mississippi mud cake w/ chocolate ganache and ice cream

Mini pavlova topped w/ strawberries, chocolate, cream and passionfruit coulis

Orange and almond torte w/ Chantilly cream

*The above set menu is for a minimum of 25 guests with catering selections confirmed 7 days prior and final chargeable numbers with prepayment required 3 clear business days prior to event.*





## TERMS AND CONDITIONS

**CONFIRMATION & DEPOSIT:** All function bookings require a deposit to guarantee venue availability which is adjusted from your final account. The deposit amount is dependent on type and size of your function. Upon payment of the deposit, clients acknowledge and agree to comply with the terms and conditions set out by Helm Bar and relevant parties.

Final chargeable numbers and settlement of all agreed costs are required 3 clear business days prior to any function. If not paid prior, bar tabs are to be settled on the night and a credit card is to be held at the commencement of the function. Function areas are only confirmed with a deposit which is adjusted from your final account.

**CANCELLATION:** The client must advise Helm Bar on their intention to cancel their booking in writing and confirmed by the Function Manager. Any cancellations made more than 2 weeks before the commencement of your function will receive a full refund.

Cancellations received within 2 weeks of the commencement of your function will not be entitled to a full refund.

The charge will be dependent on the size of your function, but there will be a minimum of a \$150.00 charge.

If a client either cancels within 7 days or is a "no show" on the day of their function, the client will be liable to Helm Bar for 100% of the full amount of the confirmed function.

**FUNCTION AREAS:** Function areas are sectioned off with a combination of either glass bi-fold walls/windows, bollards or dividers. Management reserves the right to reduce/minimise the size of the area at their discretion particularly when actual numbers are reduced from expected numbers booked.

**FOOD/DRINKS ETC:** In compliance with Queensland Liquor Act 1992, Helm Bar is the only authorised licensee to sell and serve liquor on the premises.

Food, entertainment and miscellaneous items may not be brought into the facilities without prior written approval by management. This may incur a cost.

**MENUS:** Helm Bar is the sole provider of all food served in Helm's facilities. Due to seasonal changes and availability, menu item pricing and product availability may be subject to change.

**GOODS & SERVICES ORGANISED BY THE CLIENT:-** Delivery of hired equipment supplied by the client must be advised to the Function Co-ordinator prior to delivery and is to be delivered to the designated area. Helm Bar will not accept responsibility for the security, set up, transportation, loss or damage to this equipment.

Decorations must be pre-approved by management who reserve the right to remove any inappropriate material.

Additional entertainment must also be pre-approved and an insurance waiver is to be supplied from the entertainment showing our property as the insured. Any additional services eg security, AV equipment, decorations provided by Helm Bar may incur an additional cost.

**CONDUCT:** The client must conduct the function in an orderly manner and ensure the compliance of guests attending is the same. Minors are allowed on the premises until 9.45pm and must be accompanied by a parent or a legal guardian at all times. The client agrees to ensure that minors will be kept under strict supervision and any minors found consuming alcohol will be removed from the premises and the function will be cancelled with no refunds.

In accordance with Queensland law and Helm Bar's House Policy, management and security reserve the right to refuse entry or refuse service to any patron(s) at anytime, should they show signs of intoxication, by being abusive or uncoordinated in their manner. Any person(s) who refuse to leave Helm Bar's premises when asked risk fines of up to \$6307.00.

**PATRON EQUAL OPPORTUNITY:** It is the position of the venue that all venue functions and facilities shall be made available to all persons despite racial characteristics, sexual orientation, gender or legal age

**DOOR POLICY:** The venue operates an open door policy meaning entry is granted to all who wish to enter except minors not accompanied by an adult. Entry may be refused to patrons for reasons including but not limited to:

- Failure to comply with venue dress regulations
- Displaying signs of intoxication
- Licensed or self-imposed capacity being reached
- Preservation of entry for reasons whose presence would breach our capacity
- Displaying signs of anti-social behaviour
- Persons having previously displayed signs of anti-social behaviour

**DRESS REGULATIONS:** To maintain the high standards enjoyed by our venue, dress regulations may apply at various times across the week. When dress regulations are in effect, smart casual attire is to be worn. Failure to comply with the venue dress code will result in refusal of entry or removal from the venue. T-shirts are permitted as long as they are of an acceptable standard of presentation. Offensive clothing of any nature is not permitted at any time of operation.

**CHANGE:** All prices shown include GST and are current at the time of printing, they are subject to change at the hotels discretion.