

# HENLEY'S

**FUNCTIONS  
PACKAGE**

# FUNCTIONS

## AT HENLEY'S BAR & KITCHEN

Henley's Bar & Kitchen is the perfect venue for any occasion with its beautiful harbourside location on King St Wharf. With two levels of flexible, customisable spaces, multiple entry options, two functional bars, and indoor & outdoor covered spaces, it can accommodate small to large groups from casual to corporate functions.





## UPSTAIRS

Enjoy the magnificent water views down King Street Wharf

on the Upstairs. With a combination of indoor and outdoor seating, including an exclusive bar, this is the perfect space for large cocktail parties and seated events.

**60 SEATED,  
130 CAPACITY  
SCREENS YES,  
VIDEO YES,  
MIC YES**

**NO SMOKING, NO VAPING**

**MINORS UNTIL 8PM**

**DJ/ENTERTAINMENT**

**ALLOWED UNTIL MIDNIGHT**

**SECURITY REQUIRED FOR ANY FUNCTIONS  
OVER 80PAX OR IF REQUESTED BY CLIENT**

UPSTAIRS							
CAPACITY	60	130	Y	Y	Y	Y	Y



## BEER GARDEN

Enjoy the sunshine surrounded by greeneries, with views of the ferries and yachts making their way around Darling Harbour, and with easy access from King St Wharf. The Beer Garden is the perfect place for relaxed gatherings and corporate cocktail-style events.

**60 SEATED,  
90 CAPACITY**

**SCREEN ONLY AVAILABLE FOR  
BEER GARDEN EXCLUSIVE**

**MICROPHONE AND  
MUSIC NOT AVAILABLE  
UNLESS GF EXCLUSIVE**

GARDEN					
CAPACITY	60	90	Y	N	N



## INSIDE GROUND

The Inside Ground is a semi-private space for intimate events, suited for both seated and cocktail-style functions with direct access to the bar and beer garden.

**40 SEATED,  
60 CAPACITY  
SCREEN AVAILABLE  
MICROPHONE AND  
MUSIC NOT AVAILABLE  
UNLESS GF EXCLUSIVE**

INSIDE					
CAPACITY	40	60	Y	N	N





## GROUND FLOOR EXCLUSIVE

Host an unforgettable event on the Ground Floor of Henley's with access to the Beer Garden and Indoor Ground, a good mix of indoor & outdoor seating, and an exclusive bar, not to mention, easy access from King St Wharf and a great waterside view.

**100 SEATED,  
180 CAPACITY**  
**SCREENS, MICROPHONE  
AND MUSIC ALL AVAILABLE**  
**SECURITY REQUIRED**

GROUND FLOOR						
CAPACITY	100	180	Y	Y	Y	Y



## VENUE EXCLUSIVE

Two levels perfect for any and every occasion with views overlooking the harbour. The venue can be transformed to suit any corporate event, social party or large scale cocktail function

**180 SEATED,  
310 CAPACITY**  
**SCREENS, MICROPHONE,  
MUSIC ALL AVAILABLE**  
**SECURITY REQUIRED**

EXCLUSIVE						
CAPACITY	180	310	Y	Y	Y	Y





# CANAPE PACKAGES

MINIMUM 20 PAX:

6 OPTIONS \$44

8 OPTIONS \$57 ( 7 CANAPES + 1 SUBSTANTIAL)

10 OPTIONS \$68 ( 8 CANAPES + 2 SUBSTANTIAL)

TO ADD ADDITIONAL CANAPES TO YOUR PACKAGE

BITE SIZED COLD OR HOT \$7 | DESSERT \$7 | SUBSTANTIAL \$11

## COLD CANAPÉS

### Beetroot and Goats Cheese Tart

roast beetroot, thyme whipped goats cheese sorrel (V)

### Caprese Skewer

tomato, bocconcini and basil (LG,V)

### Tofu and Vegetable Rice Paper Roll (LD,LG,VG)

### Nigiri Selection

prawn, tofu, salmon with soy and ginger (LD,LG,VO,VGO)

### Jackfruit Tostada

Pulled jackfruit, coconut yoghurt and pickle onion (LD,LG,VG)

### Prawn Pinwheel Crepe

rolled prawn crepe, aioli, lemon balm (LG)

### Smoked Salmon Blini

crème fresh and dill (LG)

## SWEET CANAPES

### Chocolate Raspberry Slice

fresh berries (LD,LG,VG)

### Butter Cookies

selection of sweet mini cookies and seasonal fruit (LG,V)

### Petit Fours

macaroons, muffins, filled donut (V)

## CANAPE SERVING RECOMMENDATIONS:

6 CANAPES PER GUEST FOR A LIGHT GRAZE

8-10 CANAPES PER GUEST FOR A FULL MEAL REPLACEMENT

**DIETARY KEY;** LD - LOW DAIRY | LG - LOW GLUTEN | V - VEGETARIAN | VG - VEGAN | O - OPTION AVAILABLE

## HOT CANAPÉS

### Lamb Kofta

tzatziki, mint, lemon

### Chicken and Tarragon Filo

dill aioli

### Angus Beef Pie

sweet onion relish

### Satay Chicken Skewers

peanut sauce, coriander (LD,LG)

### Cauliflower Sausage Roll

spiced tomato relish (LD,LG,VG)

### Miso Eggplant Spring Roll

sweet chilli, shallot (LD,VG)

### Prawn Twister

battered prawn, rose sauce, lemon

## SUBSTANTIALS

### Beef Sliders

wagyu beef, cheese, onion jam, pickles and ketchup

### Prawn Salad Roll

cold prawn and herb salad, milk bun, fried shallot

### Mushroom Taco

pulled shitake mushroom, pickled onion, coriander (LD,LGO,VG)

### Jerk Chicken Roll

pulled Jamaican jerk chicken, milk bun, pickles, shallots



# SHARED SIT-DOWN MENU | \$49PP

## MIXED ENTREES

Szechuan tofu with chilli oil (VG)

Roasted beetroot hummus with pita (VG)

Baked truffle and cheese bread (V)

Satay chicken skewers with peanut sauce (LG)

Salt & pepper squid with lemon myrtle, dill mayo

## MAINS

Slow roasted balsamic and herb lamb shoulder (LD, LG)

Moroccan Baked whole cauliflower (LG, VG)

Yoghurt baked harissa chicken (LG)

*Mains accompanied with a selection of charred greens, green salads*

## ADD DESSERT SELECTIONS \$10PP







# STATIONS

## CHEESE AND CHARCUTERIE

Selection of Australian cheeses, cured meats, dips, marinated olives, pickles, sour dough, crisp bread, lavosh and seasonal fruit  
\$25 PP (MIN 20 PAX)

## BBQ

Choice of one sausage (pork and fennel, lamb and rosemary, or cheese kransky) falafels, Piri Piri chicken skewers, BBQ wings, seasonal roasted vegetables, salads, sour dough, pita and condiments  
\$35 PP (MIN 20 PAX)

\*VEGAN OPTIONS AVAILABLE ON REQUEST







# STATIONS

## VEGAN ANTIPASTO

Trio house made vegan dips, grilled and pickled vegetables crudities, marinated olives, sour dough, lavosh and seasonal fruit.

\$20 PP (MIN 20 PAX)

## DESSERT STATION

Baked slices, macaroons, assorted pastries, filled donuts, sweets, fresh fruit and muffins

\$18 PP (MIN 20 PAX)



# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE:

**2HRS \$44 3HRS \$57 4HRS \$69**

Sparkling/Prosecco: **Mr Mason Sparkling Cuvee**

White: **Dottie Lane Sauvignon Blanc**

Red: **Henry & Hunter Shiraz Cabernet**

Rose: **Hearts Will Play Rose**

Heavy Beer: **Barangabrew Lager, White Rabbit Dark Ale**

Cider: **Batlow Cloudy Apple Cider**

Light Beer: **Cascade Premium Light, Heineken Zero**

**Selection of soft drinks and juice**

## PREMIUM BEVERAGE PACKAGE:

**2HRS \$55 3HRS \$67 4HRS \$80**

Sparkling/Prosecco: **Mr Mason Sparkling Cuvee**

White: **Dottie Lane Sauvignon Blanc, Ca' di Alte Pinot Grigio, Scotchmans Hill Chardonnay**

Rose: **Hearts Will Play Rose**

Red: **Henry & Hunter Shiraz Cabernet, T'Gallant Pinot Noir, Seppelt Shiraz**

Heavy Beer: **Hahn Super Dry, White Rabbit Dark Ale, Barangabrew Lager, Better Beer**

Cider: **Batlow Cloudy Apple Cider**

Light Beer: **4 Pines Pacific Ale (Tap), Cascade Premium Light, Heineken Zero (Pack)**

**Selection of soft drinks and juice**

*\*All Beverage Packages require a minimum of 20 guests*

## DELUXE BEVERAGE PACKAGE:

**2HRS \$65 3HRS \$78 4HRS \$90**

Sparkling/Prosecco: **Alpha Box & Dice Tarot Prosecco, Taltarni Brut NV**

White: **Spy Valley Sauvignon Blanc, Ca'Di Alte Pinot Grigio, Paloma Riesling, Scotchman's Hill 'The Hill' Chardonnay**

Rose: **Bertaine e Fils Rose**

Red: **T'Gallant Pinot Noir, Marques De Tezona Tempranillo, Seppelt Shiraz, Rymill Cabernet Sauvignon**

Heavy Beer: **All from Premium Package + Young Henrys Newtowner, Stone & Wood Pacific Ale, Kirin Ichiban, Guinness, James Squire Ginger Beer**

Cider: **Batlow Cloudy Apple Cider**

Light Beer: **4 Pines Pacific Ale (Tap), Cascade Premium Light, Heineken Zero, Balter Cerveza (Pack)**

Seltzer: **Hard Rated Alcoholic Lemon**

**Selection Of Soft Drinks And Juice**

## ADD-ONS: COCKTAILS:

**Treat your guests to a bespoke cocktail on arrival for an additional \$16 per person - minimum of 20**

**Espresso Martini, Tommys Margarita, Aperol Spritz, Negroni**

## SPIRITS:

**Add spirits to your premium or deluxe beverage package**

**\$12 per person, per hour**

**\*3 hour maximum; minimum of 20 guests**

## SEMI-PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your arrival | Service from the bar

## PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your arrival | Service from the bar | Wait staff to provide top up service throughout the event







# BAR TAB

## ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

# CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



**A/V**

**DECOR**

**ENTERTAINMENT**

**PHOTOBOOTH**

Reach out to the functions manager to discuss options and pricing

**HOST**

**SECURITY**

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$55 per host/guard per hour.

\*Public Holiday surcharges apply.



# CONTACT

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