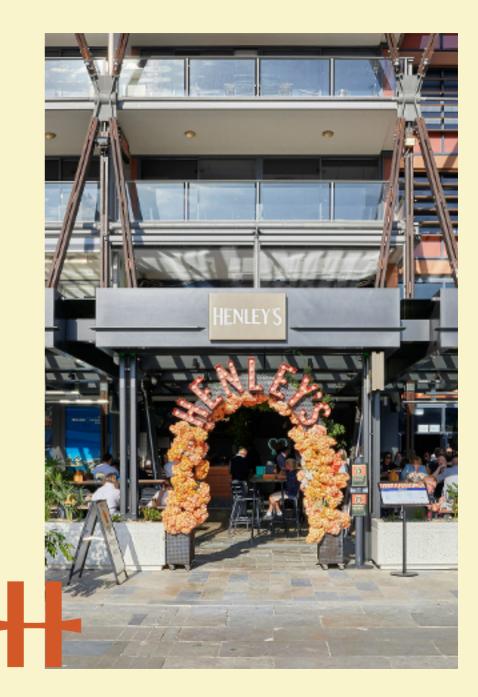
HENLEY'S

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 PERMITTED SUPERVISED UNTIL 10PM DJ/ENTERTAINMENT ALLOWED UNTIL 11:45PM

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





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	Ж	***	Η	4	ļ
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	Ж	***	Η	-	ļ
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





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





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, satmon 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 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

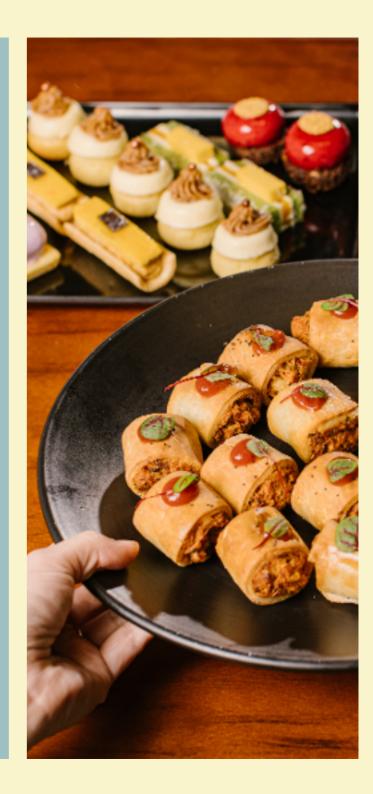
HOT CANAPÉS

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 chill, 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

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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, Gabbiano Pinot Grigio, Xanadu Chardonnay Rose: Hearts Will Play Rose Red: Henry & Hunter Shiraz Cabernet, St Huberts Pinot Noir, Palmetto 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: 821 South Sauvignon Blanc, Gabbiano Pinot Grigio, Paloma Riesling, Xanadu Chardonnay, Vivo Moscato Rose: Bertaine e Fils Rose Red: St Huberts Pinot Noir, Marques De Tezona Tempranillo, Palmetto Shiraz, Rymil 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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