



HENLEY'S

**FUNCTIONS
PACKAGE**

WELCOME TO HENLEY'S

Henley's Bar & Kitchen is the ideal spot for any occasion, offering a stunning harbourside setting at King St Wharf. Whether you're after a laid-back get-together or something a little more polished, we've got you covered with two levels of versatile spaces, multiple entry points, and two fully stocked bars.

With both indoor and outdoor covered areas, Henley's is perfect for groups of all sizes, from casual hangouts to corporate events.



HEN LEY'S



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 & 1 pool table, this is the perfect space for large cocktail parties and seated events.

UPSTAIRS						
CAPACITY	N/A	120	Y	N	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.

BEER GARDEN						
CAPACITY	N/A	120	N	N	N	N

**This space has the ability to be broken down into smaller sections for hire.*



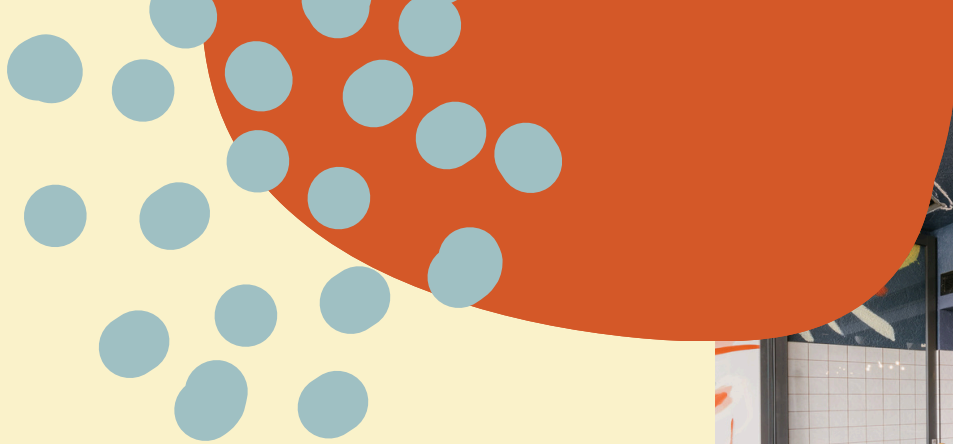
GROUND FLOOR



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.

GROUND FLOOR						
CAPACITY	N/A	180	Y	N	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

VENUE EXCLUSIVE						
CAPACITY	N/A	310	Y	N	Y	Y





CANAPE PACKAGES

MINIMUM 20 PAX:

6 PIECES | \$48

8 PIECES | \$58 | (7 CANAPES + 1 SUBSTANTIAL)

10 OPTIONS | \$73 | (8 CANAPES + 2 SUBSTANTIAL)

TO ADD ADDITIONAL CANAPES TO YOUR PACKAGE:

BITE SIZED COLD OR HOT \$7.25 | DESSERT \$8.75 | SUBSTANTIAL \$12.5

COLD CANAPÉS

Prawn Skewer

Wild lime, chilli and ginger | LD, LG, I

Salmon Tart

Smoked salmon, dill cream, fried capers | LG, I

Tuna Maki Roll

Pickled ginger, soy | LD, LG, I

Roast Duck Crepe

Cucumber, hoisin | LD

Vegetable Rice Paper Roll

Sweet chilli | LD, LG, VG

Rare Beef Skewer

Chimichurri | LD, LG

Caprese Skewer

Cherry tomato, bocconcini, basil, balsamic glaze | V, LG

Mushroom Tostada

Shiitake mushroom, avocado, pickled onion, coriander | VG, LD, LG

SWEET CANAPÉS

Salted Caramel Profiterole

Toffee | V

Lemon Curd Tart

Passionfruit | V

Belgian Chocolate Tart

Strawberries | LD, LG, VG

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

SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens

HOT CANAPÉS

Pumpkin & Sage Arancini

Black garlic aioli | LD, LG, VG

Angus Beef Pie

Sweet onion relish

Satay Chicken Skewers

Peanut sauce, coriander | LD, LG

Nacho Beef Spring Roll

Jalapeño crema, salsa

Lamb Kofta

Herb yoghurt, pomegranate | LG

Spinach Pastizzi

Chickpea, pumpkin, spiced relish | V

Prawn Twister

Battered prawn, Marie Rose sauce, lemon | I

Caramelised Onion & Goat's Cheese Quiche

V

Lamb & Harissa Sausage Roll

Garlic aioli | LD, LG

Hummus & Roast Vegetable Tartlet

Sesame, chive | LD, VG

SUBSTANTIALS

Beef Sliders

Wagyu beef, cheese, pickles, burger sauce

Mushroom Falafel Slider

Hummus, chipotle mayo, pickled onion
LD, LG, VG

Moroccan Lamb Calzone

Harissa, mozzarella, labneh | LD

Walking Taco Box

Spiced chicken, lettuce, charred corn, pico de gallo, sour cream, salsa, corn chips | LG

STATIONS

CHEESE AND CHARCUTERIE

\$28PP (MIN 20 PAX)

Selection of Australian cheeses, cured meats, dips, marinated olives, pickles, sourdough, crisp bread, lavosh and seasonal fruit (LGO)

BBQ STATION

\$38PP (MIN 20 PAX)

Choice of one sausage (pork & fennel, lamb & rosemary, or chicken and thyme), spinach arancini, peri peri chicken skewers, baked chicken wings, lemon roasted potatoes, charred broccolini, seasonal salads, breads and condiments (LDO, LGO, VGO)

TEX MEX

\$38PP (MIN 20 PAX)

Pulled meats, tortillas, corn chips, cheese sauce, mixed salsas and sauces, condiments (LDO, LGO, VGO)

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STATIONS

VEGAN ANTIPASTO \$22PP (MIN 20 PAX)

House made vegan dips, grilled and pickled vegetables, crudites, olives, sourdough, pita and chips (V, VG, LGO)

DESSERT STATION \$18PP (MIN 20 PAX)

Assorted baked slices, macarons, filled donuts, muffins, assorted sweets, seasonal fruit and berries (V, VGO)

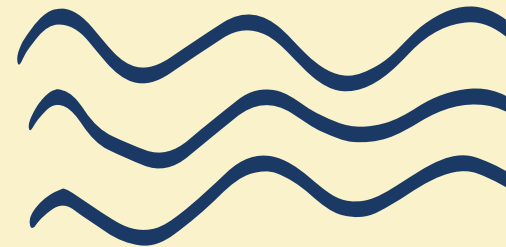
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BEVERAGE PACKAGES



CLASSIC

2 HOURS \$48 | 3 HOURS \$59 | 4 HOURS \$71

Sparkling: Mr Mason Sparkling Cuvee

White: Dottie Lane Sauvignon Blanc

Red: Henry & Hunter Shiraz Cabernet

Rose: Hearts Will Play Rose

Draught Beer: Barangabrew Lager,
Young Henry's Newtowner

Cider: Little Creatures Pipsqueak Apple Cider

Light Beer: Hahn Premium Light, Heineken Zero

Selection of Soft Drinks and Juice

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

**Please note that items may be altered at the discretion of the venue based on Supplier availability*

PREMIUM

2 HOURS \$61 | 3 HOURS \$73 | 4 HOURS \$84

Sparkling: Mr Mason Sparkling Cuvee

White: Dottie Lane Sauvignon Blanc, Gabbiano Pinot Grigio, Pebble Point Chardonnay

Rose: Hearts Will Play Rose

Red: Henry & Hunter Shiraz Cabernet, St Hubert's Pinot Noir, South Rock Shiraz

Draught Beer: Hahn Super Dry, Young Henry's Newtowner, Barangabrew Lager, Victoria Bitter, Great Northern Super Crisp 3.5%

Cider: Little Creatures Pipsqueak Apple Cider

Light Beer: Hahn Premium Light, Heineken Zero

Selection of Soft Drinks and Juice

DELUXE

2 HOURS \$75 | 3 HOURS \$87 | 4 HOURS \$98

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

White: 821 South Sauvignon Blanc, Gabbiano Pinot Grigio, Xanadu Chardonnay, Vivo Moscato

Rose: SUD Rose

Red: St Hubert's Pinot Noir, Marques De Tezona Tempranillo, Palmetto Shiraz, Brokenwood '8 Rows' Cabernet Merlot

Draught Beer: All from Premium Package + White Rabbit Dark Ale, Stone & Wood Pacific Ale, Kirin Ichiban, Guinness, James Squire Ginger Beer

Cider: Little Creatures Pipsqueak Apple Cider

Light Beer: Hahn Premium Light, Heineken Zero

Selection Of Soft Drinks And Juice

ADD-ONS:

COCKTAILS:

Treat your guests to a cocktail on arrival for an additional
\$17.50 per person - minimum of 20

Choice of 1: Espresso Martini, Tommys Margarita, Aperol Spritz, Limoncello Spritz, Negroni

SPIRITS:

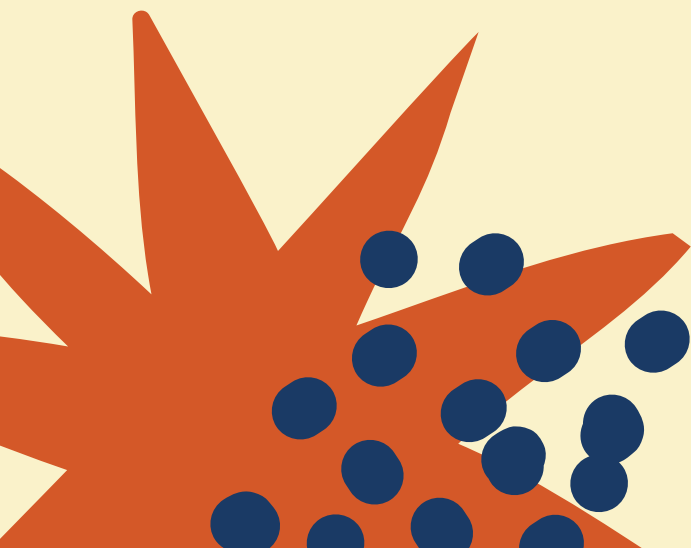
Add spirits to your premium or deluxe beverage package
\$13 per person, per hour *3 hour maximum; minimum of 20 guests

HARD RATED:

Add Hard Rated on tap to your premium or deluxe beverage package
\$5 per person

Hard Rated Alcoholic Lemon

Hard Rated Alcoholic Orange (Ground Floor events only)





BEVERAGE ADD-ONS



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.

ADDITIONAL ITEMS



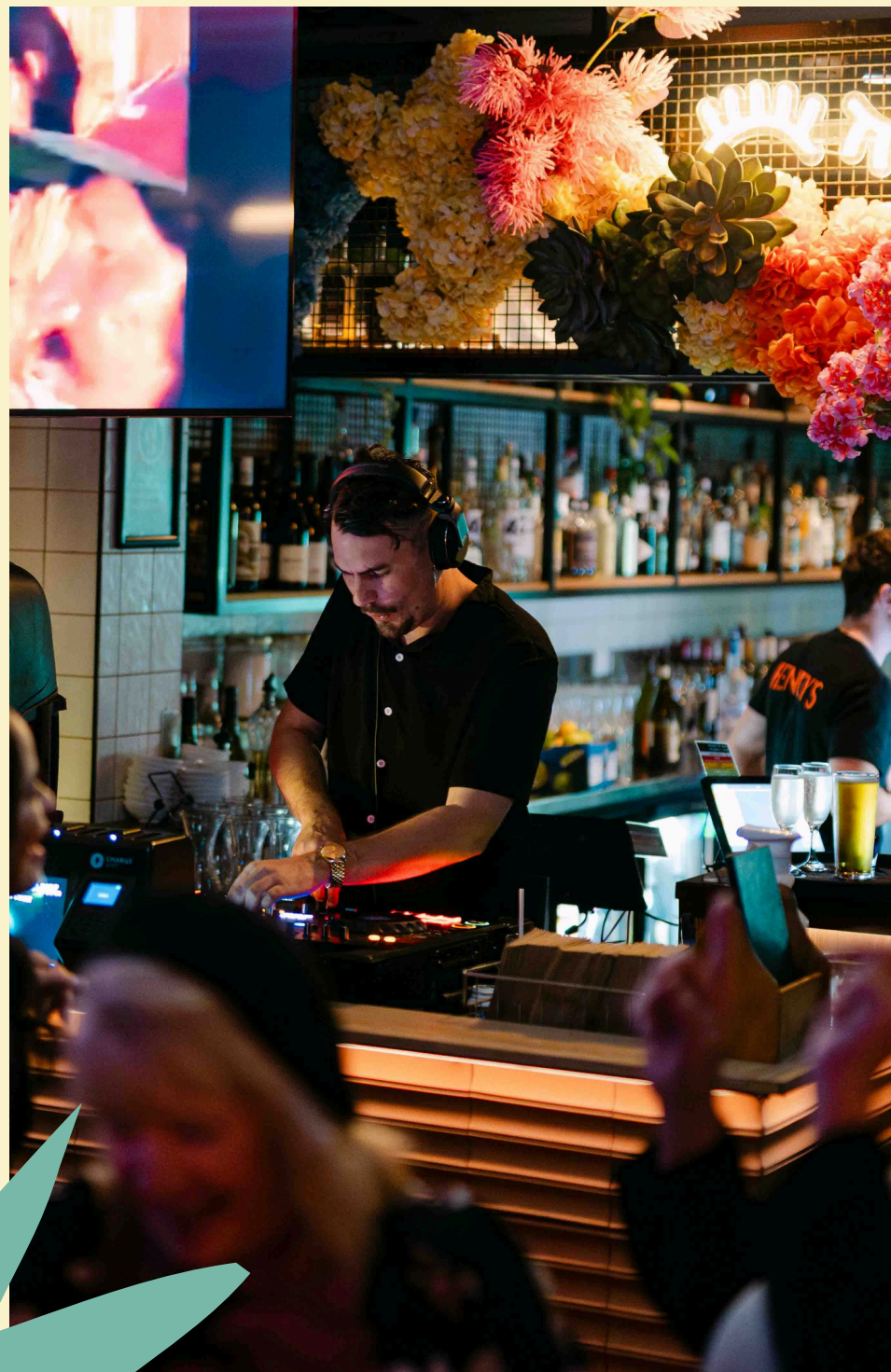
A/V DECOR ENTERTAINMENT PHOTOBOOTH

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 US



(02) 8322 2020

INFO@AUSVENUECO.COM.AU

9 LIME ST, SYDNEY NSW 2000

HENLEYSBARKITCHEN.COM.AU

