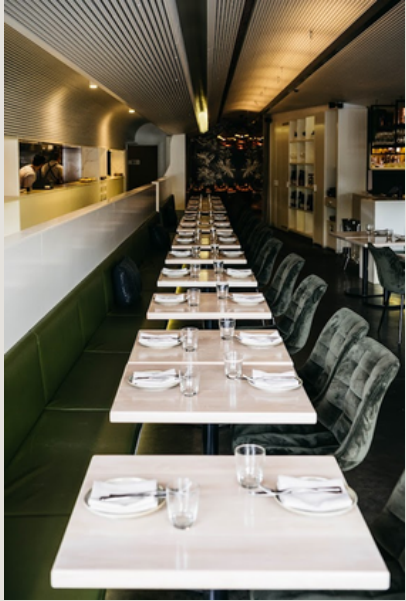


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henrys

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## Henrys Neutral Bay Events Package



## Our Spaces

### *Main Dining Room*

Capacity: 48 people seated

### *Private Dining Room*

Capacity: 10 people seated

### *Outdoor Dining*

Capacity: 16 people seated

### *Full Indoor Hire*

Capacity: 58 people seated

### *Full Indoor Hire Stand Up Canapé*

Capacity: 80 people

From intimate sit-down affairs to elegant canapé events and corporate functions, our versatile event spaces provide the flexibility to bring your unique vision to reality. Whether you envision an atmosphere of sophistication or a vibrant ambience, our dedicated team will work closely with you to curate an unforgettable experience. With meticulous attention to detail, we will ensure that your occasion surpasses all expectations.



## Set Menus: Required selection for events 8 people and above

Share Menu Option One: Classic \$69 per person

**Housemade Grilled Focaccia (v, df\*)**

Honey Miso Butter

**BBQ Corn Salsa (df, v, gf\*)**

Spiced Pepita Seeds, Chipotle Mayo, Avocado, Taro Crisps, Coriander

**Crispy Prawn Taco (df)**

Habanero Mayo, Shredded Cabbage, Spanish Onions, Coriander

**Polenta Chips (v)**

Truffle Oil, Parmesan, Chimichurri Mayo

**Humpty Doo Barramundi**

Bread Cream, Pickled Radish, Crispy Quinoa, Herb Oil

OR

**Lamb Rump Cap**

Cauliflower Puree, Furikake, Chimichurri, Japanese Jus

OR

**Pork Cutlet (gf\*)**

Parsnip Puree, Sour Cherry Gel, Pickled Kohlrabi, Jerusalem Artichoke Crisps, Japanese Jus

**Fried Cauliflower (df, v)**

Honey Sesame Dressing, Pink Ginger, Crispy Shallots

OR

**Crushed Fried Potato (df, v)**

Truffle Mayo, Fresh Herbs

**Dessert**

Chef's Selection

Share Menu Option Two: Signature \$89 per person

**Housemade Grilled Focaccia (v, df\*)**

Honey Miso Butter

**Salmon Ceviche (gf\*, df)**

Avocado Mousse, Orange Gel, Roe, Taro Crisps, Coriander

**Seared Canadian Scallops (gf\*)**

Chestnut Cauliflower Puree, Caviar, Truffle Oil

**Spicy Tuna Cones (df)**

Avocado Mousse, Furikake, Caviar

**Crispy Prawn Taco (df)**

Habanero Mayo, Shredded Cabbage, Spanish Onions, Coriander

**Humpty Doo Barramundi**

Bread Cream, Pickled Radish, Crispy Quinoa, Herb Oil

OR

**Lamb Rump Cap**

Cauliflower Puree, Furikake, Chimichurri, Japanese Jus

OR

**Pork Cutlet (gf\*)**

Parsnip Puree, Sour Cherry Gel, Pickled Kohlrabi, Jerusalem Artichoke Crisps, Japanese Jus

OR

**Riverina Angus Striploin MBS2+ (df, gf)**

Chimichurri, Japanese Jus

(Choice of this premium main will incur an additional cost of \$25)

**Fried Cauliflower (df, v)**

Honey Sesame Dressing, Pink Ginger, Crispy Shallots

OR

**Crushed Fried Potato (df, v)**

Truffle Mayo, Fresh Herbs

**Dessert**

Chef's Selection

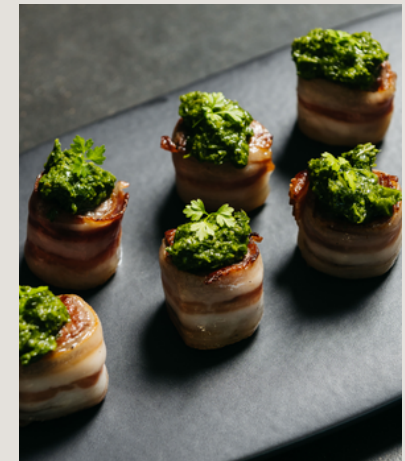
*The menu is designed to share. Between two people, you will receive one of all entrées, a selection of one main and one side to share and one dessert to share*



## Capape Options

### *Individual:*

- Polenta, truffle oil, parmesan, chimichurri mayo - \$2 each
- BBQ corn tostada, avocado, coriander, chipotle mayo - \$5 each
- Chicken liver parfait cones, sour cherry gel, foie gras - \$5 each
- Spicy salmon cones, avocado mousse, cucumber, caviar - \$5.50 each
- Whipped goats curd, truffle honey, housemade lavash - \$5.5 each
- Tuna crisps, ponzu, furikake, habanero mayo - \$7 each
- Steak medallion, pancetta, chimichurri - \$7 each
- Mushroom taco, goats cheese, truffle oil, roasted almonds - \$7 each
- Prawn taco, shredded cabbage, spanish onions, coriander, habanero mayo - \$8 each
- Steak taco, caramelised onion, avocado mousse, shredded cabbage, hot sauce - \$8 each
- Brownie bites, candied pecans, raspberry coulis - \$4.5 each
- Cheesecake tart, mango puree, passionfruit - \$5 each

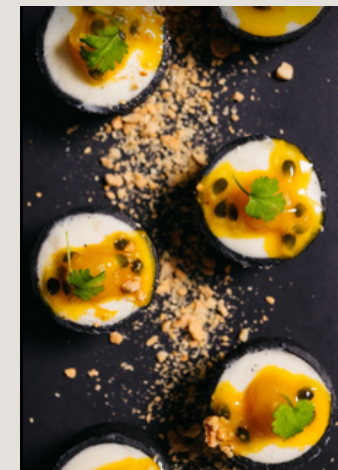


*Preset canape options: Classic \$42pp*

- BBQ corn tostada, avocado, coriander, chipotle mayo
- Spicy salmon cones, avocado mousse, cucumber, caviar
- Prawn taco, shredded cabbage, spanish onions, coriander, habanero mayo
- Mushroom taco, goats cheese, truffle oil, roasted almonds
- Steak taco, caramelised onion, avocado mousse, shredded cabbage, hot sauce
- Polenta, truffle oil, parmesan, chimichurri mayo
- Brownie bites, candied pecans, raspberry coulis

*Preset canape options: Signature \$58pp*

- Whipped goats curd, truffle honey, housemade lavash
- Tuna crisps, ponzu, furikake, habanero mayo
- Spicy salmon cones, avocado mousse, cucumber, caviar
- Mushroom taco, goats cheese, truffle oil, roasted almonds
- Prawn taco, shredded cabbage, spanish onions, coriander, habanero mayo
- Steak taco, caramelised onion, avocado mousse, shredded cabbage, hot sauce
- Chicken liver parfait cones, sour cherry gel, foie gras
- Steak medallion, pancetta, chimichurri
- Cheesecake tart, mango puree, passionfruit





# Drinks Packages

## *Drinks package one: Standard*

3 HOURS \$65pp Includes:  
 2 HOURS \$45pp -House White Wine  
 -House Red Wine  
 -House Rose Wine  
 -House Sparkling Wine  
 -Soft Drinks, Juices, & Coffee

\*Details available upon request

## *Drinks package two: Deluxe*

3 HOURS \$75pp Includes:  
 2 HOURS \$55pp -Premium White Wine  
 -Premium Red Wine  
 -Premium Sparkling Wine  
 -All Standard Wines Available By The Glass  
 -Soft Drinks, Juices, & Coffee

\*Details available upon request

## *Drinks package three: Non Alcoholic*

3 HOURS \$55pp Includes:  
 2 HOURS \$35pp -Non-alcoholic wine  
 -Mocktails  
 -Coffee & Tea  
 -Soft Drinks  
 -Juices

\*Details available upon request

# Full Venue Hire Rates

Minimum spend is \$105pp or minimum total spend as stated below, whichever is higher.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Minimum Spend \$4,000	Minimum Spend \$4,000	Minimum Spend \$4,000	Minimum Spend \$5,000	Minimum Spend \$7,000	Minimum Spend \$7,000	Minimum Spend \$7,000