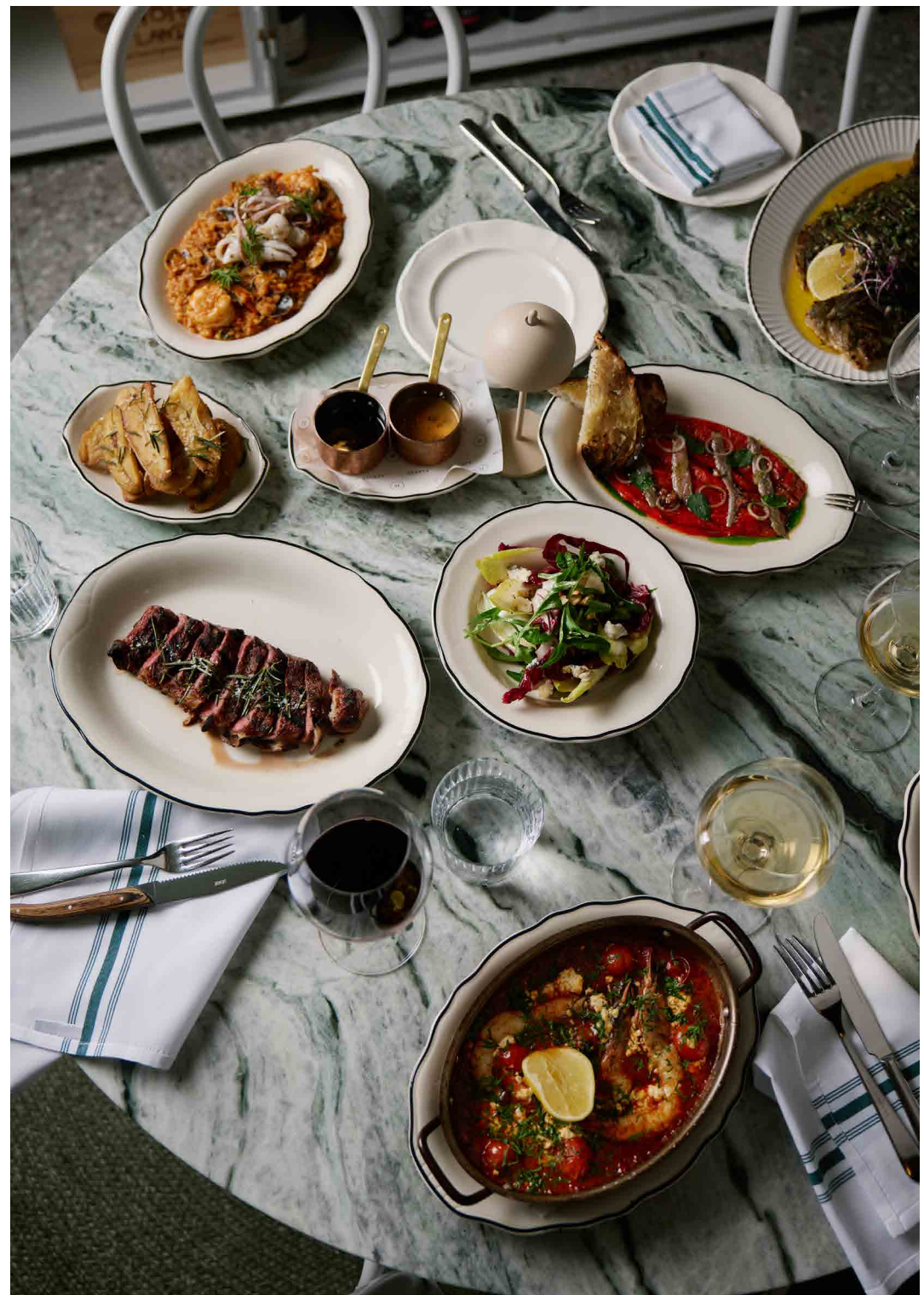


HENRYS



PRIVATE DINING & EVENTS





PRIVATE DINING AT HENRYS

Henry's offers a collection of versatile spaces suited to a variety of private dining occasions—from sleek product launches to intimate gatherings with friends. Our rooms can accommodate seated lunches and dinners for up to 80 guests.

Groups of up to 9 are welcome to dine from our regular menu. For parties of 10 or more—or for those looking to create a more customized experience—our Events Team is here to help you explore bespoke options tailored to your needs.

PRIVATE DINING AT HENRYS



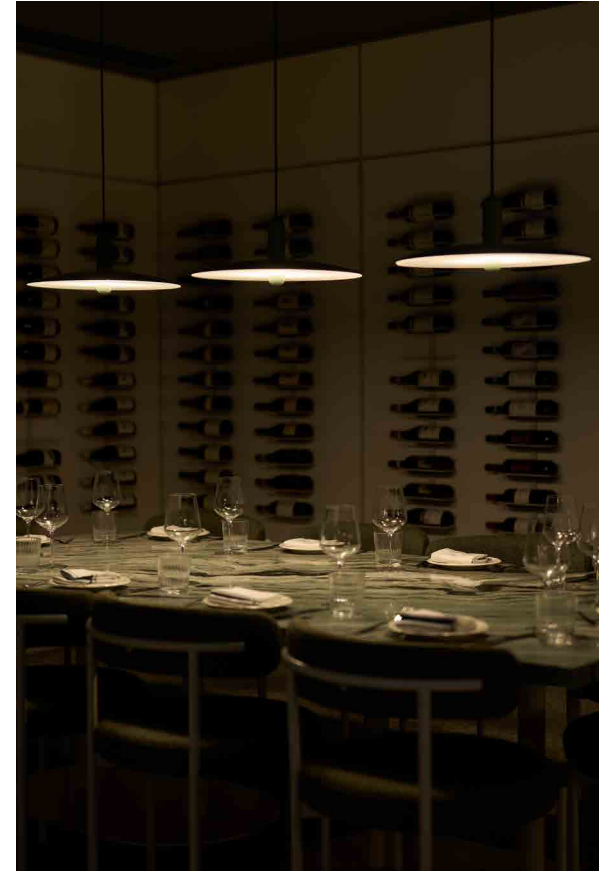
DOWNSTAIRS

SEATS UP TO 80 GUESTS



UPSTAIRS

SEATS UP TO 50 GUESTS



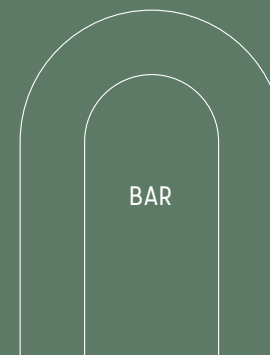
PRIVATE DINING ROOM

SEATS UP TO 12 GUESTS



DOWNSTAIRS

UP TO 80 GUESTS





UPSTAIRS

UP TO 50 GUESTS

14

14

WAITERS STATION

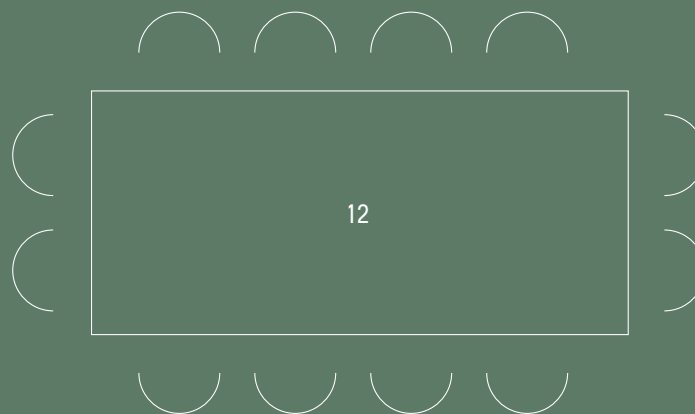
10

12



PRIVATE DINING ROOM

UP TO 12 GUESTS



SHARED MENU

2 COURSE \$80

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Kingfish crudo, mint, coconut, ginger dressing, pickled jalapeños

King prawn & feta saganaki, fire blistered cherry tomato, lemon & herbs

Burrata, charred seasonal fruit, San Daniele prosciutto, aged balsamic

MAIN

Josper-grilled chicken, pumpkin purée, roast baby vegetables, jus

O'Connor tenderloin 220g MB5+

Rock flathead filets, mussel and vermouth sauce, pickled zucchini and toasted croutons

French fries, oregano, sea salt

Garden leaf salad, raspberry vinaigrette

Henry's requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.
We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.
10% Surcharge applies on Sundays. 15% Surcharge applies on all public holidays.

SHARED MENU

3 COURSE \$90

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Kingfish crudo, mint, coconut, ginger dressing, pickled jalapeños

King prawn & feta saganaki, fire blistered cherry tomato, lemon & herbs

Burrata, charred seasonal fruit, San Daniele prosciutto, aged balsamic

MAIN

Josper-grilled chicken, pumpkin purée, roast baby vegetables, jus

O'Connor tenderloin 220g MB5+

Rock flathead fillets, mussel and vermouth sauce, pickled zucchini and toasted croutons

French fries, oregano, sea salt

Garden leaf salad, raspberry vinaigrette

DESSERT

Henrys-style tiramisu

Ricotta bomboloni, strawberries and cream

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SHARED MENU

3 COURSE+CHEESE \$100

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Kingfish crudo, mint, coconut, ginger dressing, pickled jalapeños

King prawn & feta saganaki, fire blistered cherry tomato, lemon & herbs

Burrata, charred seasonal fruit, San Daniele prosciutto, aged balsamic

MAIN

Josper-grilled chicken, pumpkin purée, roast baby vegetables, jus

O'Connor tenderloin 220g MB5+

Rock flathead filets, mussel and vermouth sauce, pickled zucchini and toasted croutons

French fries, oregano, sea salt

Garden leaf salad, raspberry vinaigrette

DESSERT

Henrys-style tiramisu

Ricotta bomboloni, strawberries and cream

CHEESE

A selection of local and imported cheese and condiments

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ADD ONS

Freshly shucked Appellation oysters, mignonette, lemon \$7 each

Yellowfin tuna tartare, caper, fermented chilli, lemon on crouton \$18 per serve

Half-shell scallops, 'nduja butter, cauliflower cream, chorizo crumb (2) \$11 per serve

Chicken liver parfait, Red Hill cherry compote \$26 per serve

Casarecce with slow-cooked beef and pork bolognese \$39 per serve

Steak upgrade to Westholme Wagyu Scotch Fillet 300g \$10 per serve

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BEVERAGE MENU

CHAMPAGNE

NV	LOUIS ROEDERER, <i>Brut, Reims</i>	190
NV	BILLECART-SALMON, <i>Rose, Mareuil-sur-Aij</i>	330
NV	RUINART, <i>Blanc de Blancs, Reims</i>	338

SPARKLING

NV	CLOVER HILL, <i>Pipers River, TAS</i>	95
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PROSECCO

NV	BIANCA VIGNA, <i>Brut, Treviso, Veneto</i>	78
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SAUVIGNON BLANC

2025	DOG POINT, <i>Marlborough, NZ</i>	80
2023	JEAN PABLOT, <i>Pouilly-Fume, France</i>	127

PINOT GRIGIO

2024	AQUILANI, <i>Veneto, Italy</i>	77
2024	KALTERN, <i>Alto Adige Italy</i>	85

RIESLING

2023	FOWLES, <i>'Stone Dwellers', Strathbowgie Rangers, VIC</i>	78
2024	TIM GRAMP, <i>Watervale, Clare Valley, SA</i>	87

ROSE

2025	TURKEY FLAT, <i>Barossa Valley, SA</i>	78
2024	RAMEAU D'OR, <i>Provence, France, Grenache, Cinsault</i>	83

CHARDONNAY

2025	HODDLES CREEK ESTATE, <i>Yarra Valley, VIC</i>	75
2024	MOUNT AVOCA ESTATE, <i>Pyrenees, VIC</i>	85

PINOT NOIR

2024	SINGLEFILE 'Run Free', <i>Great Southern, WA</i>	82
2024	HELEN'S HILL, <i>Long walk, Yarra Valley, VIC</i>	89
2024	MAUDE, <i>Central Otago, NZ</i>	97

NEBBIOLO

2024	ICARDI, <i>Langhe</i>	90
2023	BRUNO ROCCA, <i>Langhe</i>	135

SHIRAZ

2021	GREENOCK CREEK, <i>Barossa Valley, SA</i>	77
2021	TIM ADAMS 'Schaefer', <i>Clare Valley, SA</i>	85
2022	PILOTS VIEW, <i>McLaren Vale, SA</i>	90

DESSERT WINES

SAUTERNES

2015	CHATEAU FILHOT, <i>Sauternes (375ml)</i> Semillon, Sav/Blanc, Muscadelle	100
2020	LE TERTRE DU LYS D'OR, <i>Sauternes (375ml)</i> Semillon, Sav/Blanc Semillon	80
2020	CHATEAU AUDINET, <i>Sauternes (750ml)</i> Sav/Blanc, Muscadelle	110

TERMS AND CONDITIONS

PRICING & GST

1. All prices include GST.
2. Prices may change without notice.
3. Events held on a **Sunday** incur a **10% surcharge** on all food and beverage items.
4. Events held on a **public holiday** incur a **15% surcharge** on all food and beverage items.

DISCRETIONARY GRATUITY / SERVICE CHARGE

All large group bookings of 10+ guests incur a discretionary gratuity of 8% which goes directly to the talented service staff that manage your event on the day. Please advise your server on the day if you wish for this to be altered or removed from the bill. For groups of 20 guests or more, a compulsory 8% surcharge applies.

CANCELLATIONS

Cancellations must be given to Henrys within **72 hours** prior to event.

GUEST NUMBERS

Final guest numbers must be confirmed **at least 2 business days** prior to the event. Changes made **within 2 business days** of the event will be charged at **100%** of the confirmed number. Henrys will do its best to accommodate last-minute additions but **cannot guarantee** availability.

FUNCTION SPACE

Henrys offers two private dining rooms. The **Upstairs Dining Room** accommodates up to 55 guests. There is also a **Private Dining Room** located upstairs which accommodates up to 12 guests. If only one room is booked, the other may still be available for a la carte dining or another event. While we aim to inform you if another group is booked in the adjacent room, we cannot

guarantee this in advance. All parties must remain considerate regarding noise, music, and speeches.

EVENT DETAILS

Menu selections, beverage choices, dietary requirements, and other special requests must be finalized **no later than 72 hours before** the event.

MENU OPTIONS

- Groups of **10 or more** require a **set menu**.
- Due to seasonality, some items may not be available.
- A **children's menu** is available for guests **under 12** – please enquire.

BEVERAGES

- Beverages may be charged on **consumption (bar tab)**.
- We **do not split bills**.
- For groups of **10+**, a **pre-selection of wine** is required **7 days** prior.
- Cocktails must be **pre-ordered** at least **48 hours** in advance.

DIETARY REQUIREMENTS

Henrys caters for vegetarian, vegan, gluten-free, lactose-free diets, and common allergies. **We do not cater to personal preferences.** Dietary requirements must be received **72 hours before** the event.

EVENT DURATION

- **Lunch** events: 12:00pm–4:00pm
 - **Dinner** events: 5:00pm–11:00pm
- Events outside these hours may require a higher minimum spend. Guests must vacate at the agreed time unless extended by prior arrangement.

DECORATIONS

Submit all theming/decor requests in writing at least **5 days prior**.
Glitter and confetti are not permitted.
No candle flames. Any candle requests need to be approved **48 hours** prior to event.

BYO POLICY

No external beverage may be brought in. Celebration cakes may be brought in. If plated and served, a **\$6 per person cakeage fee** applies.

ADDITIONAL SERVICES

Services organized by Henrys will incur a **10% service charge**.

BUMP IN / OUT ACCESS

Access is allowed **1 hour before and after** the event and must be **pre-arranged**. Earlier access is not guaranteed and may incur extra charges.

CLEANING

If professional cleaning is required post-event, additional charges will apply at management's discretion.

DELIVERIES

All deliveries must be pre-approved and clearly labelled with the event name and date. Preferred delivery times: **10am–12pm** or **3pm–5pm** on the event day.

LEFTOVER ITEMS

All items must be removed post-event unless otherwise arranged. Items left beyond 24 hours may be discarded.

LOST PROPERTY

Henrys takes no responsibility for lost or damaged items before, during, or after your event.

DAMAGES

You are liable for any damages caused by your guests or suppliers, including repair or replacement costs. You may be billed up to **5 business days post-event**.

RSA / RESPONSIBILITY

All staff are RSA-certified. We reserve the right to **refuse service** and ask guests to leave if they behave irresponsibly or appear intoxicated.

LEGAL COMPLIANCE

Clients must ensure no illegal or offensive acts are committed. All venue rules, liquor license conditions, and safety obligations must be followed.

RELEASE & INDEMNITY

- All guests under 18 must be accompanied by a guardian.
- Henrys is not liable for profit loss or consequential damages.
- Our maximum liability is limited to the estimated event cost.

☐

By checking this box, you are agreeing to our terms and conditions.



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