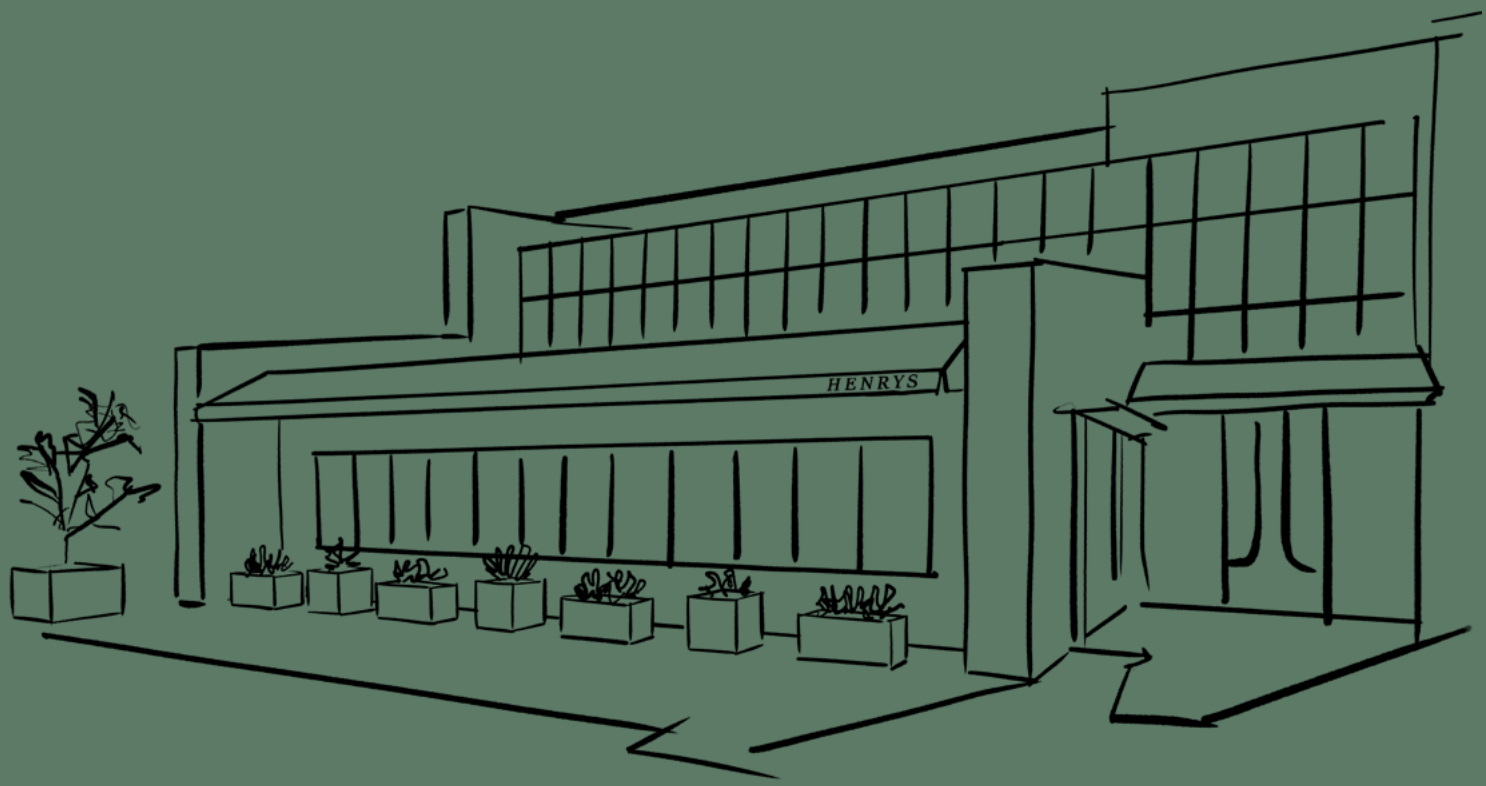
HENRYS



PRIVATE DINING & EVENTS




HENRYS
HENRYS



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.

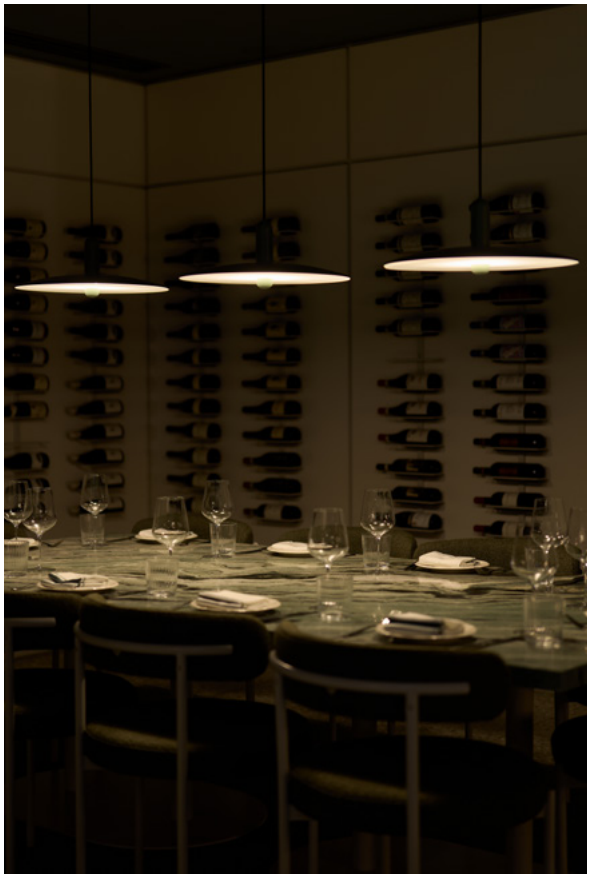
PRIVATE DINING AT HENRYS



DOWNSTAIRS
SEATS UP TO 80 GUESTS



UPSTAIRS
SEATS UP TO 50 GUESTS

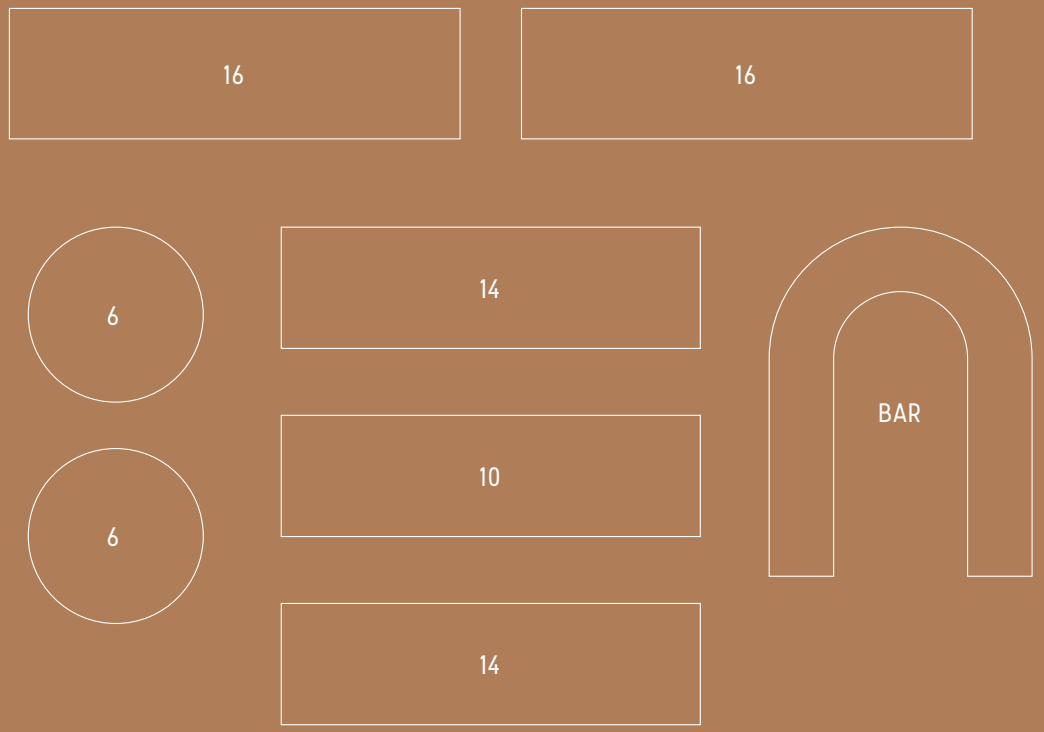


PRIVATE DINING ROOM
SEATS UP TO 12 GUESTS



DOWNSTAIRS

UP TO 80 GUESTS





UPSTAIRS

UP TO 50 GUESTS

14

14

WAITERS STATION

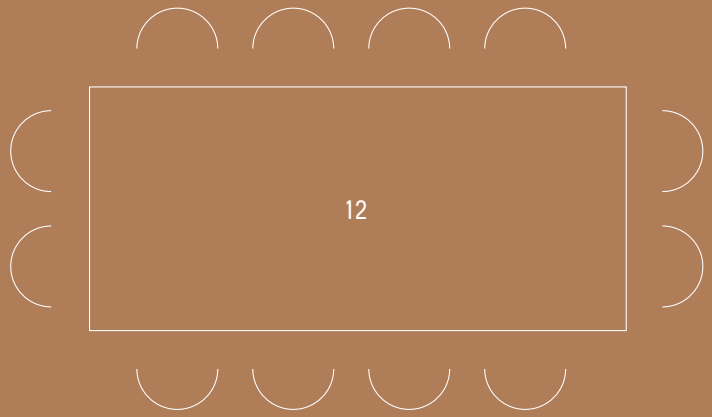
10

12



PRIVATE DINING ROOM

UP TO 12 GUESTS



SHARED MENU

2 COURSE
$85

ENTRÉE

Artisan bread, CopperTree Farms butter

Seared herb-crusted tuna niçoise, olive tapenade (A)

Heirloom tomatoes, peach, stracciatella, pepitas, pine nuts

Burrata, charred nectarines, San Daniele prosciutto, aged balsamic

MAIN

John dory, mint salsa verde, braised greens, Champagne cream sauce (A)

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

O'Connor tenderloin — 220 g | MB5 | 150-day grain-fed | Vic

Ramarro Farm mixed leaf salad, raspberry vinaigrette

French fries, oregano, sea salt

Henrys 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.

SEAFOOD ORIGIN (A) Australian | (M) Mixed | (I) Imported

SHARED MENU

3 COURSE
$95

ENTRÉE

Artisan bread, CopperTree Farms butter

Seared herb-crusted tuna niçoise, olive tapenade (A)

Heirloom tomatoes, peach, stracciatella, pepitas, pine nuts

Burrata, charred nectarines, San Daniele prosciutto, aged balsamic

MAIN

John dory, mint salsa verde, braised greens, Champagne cream sauce (A)

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

O'Connor tenderloin — 220 g | MB5 | 150-day grain-fed | Vic

Ramarro Farm mixed leaf salad, raspberry vinaigrette

French fries, oregano, sea salt

DESSERT

White chocolate panna cotta, strawberry jelly, macerated berries

Ricotta bomboloni, warm chocolate sauce, chantilly cream

Henrys 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.

SEAFOOD ORIGIN (A) Australian | (M) Mixed | (I) Imported

SHARED MENU

3 COURSE+CHEESE
$105

ENTRÉE

Artisan bread, CopperTree Farms butter

Seared herb-crusted tuna niçoise, olive tapenade (A)

Heirloom tomatoes, peach, stracciatella, pepitas, pine nuts

Burrata, charred nectarines, San Daniele prosciutto, aged balsamic

MAIN

John dory, mint salsa verde, braised greens, Champagne cream sauce (A)

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

O'Connor tenderloin — 220 g | MB5 | 150-day grain-fed | Vic

Ramarro Farm mixed leaf salad, raspberry vinaigrette

French fries, oregano, sea salt

DESSERT

White chocolate panna cotta, strawberry jelly, macerated berries

Ricotta bomboloni, warm chocolate sauce, chantilly cream

CHEESE

A selection of local and imported cheese and condiments

Henrys 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.

SEAFOOD ORIGIN (A) Australian | (M) Mixed | (I) Imported

ADD ONS



Freshly shucked Appellation oysters, mignonette, lemon (A) $7 each

Abrolhos scallop ceviche, citrus segments, finger lime, yuzu, sesame seeds, samphire (A) $14 per serve

Olasagasti anchovies, fire-roasted marinated peppers, shallots, toasted focaccia (I) $29

Rigatoni alla vodka, tomato, stracciatella $38 per serve

Casarecce, slow-cooked beef and pork bolognese $41 per serve

Steak upgrade to Westholme wagyu scotch fillet — 300 g | MB5 | 330-day grain-fed | Qld $10 per serve

Henrys 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.

SEAFOOD ORIGIN (A) Australian | (M) Mixed | (I) Imported

BEVERAGE MENU



CHAMPAGNE

NV	LOUIS ROEDERER, *Brut, Reims*	190
NV	BILLECART–SALMON, *Rose, Mareuil-sur-Aÿ*	330
NV	RUINART, *Blanc de Blancs, Reims*	338

SPARKLING

NV	CLOVER HILL, *Pipers River, TAS*	95

PROSECCO

NV	BIANCA VIGNA, *Brut, Treviso, Veneto*	78

SAUVIGNON BLANC

2025	DOG POINT, *Marlborough, NZ*	80
2023	JEAN PABIOT, *Pouilly-Fume, France*	127

PINOT GRIGIO

2024	AQUILANI, *Veneto, Italy*	77
2024	KALTERN, *Alto Adige Italy*	85

RIESLING

2023	FOWLES, *'Stone Dwellers', Strathbowgie Rangers, VIC*	78
2024	TIM GRAMP, *Watervale, Clare Valley, SA*	87

ROSE

2025	TURKEY FLAT, *Barossa Valley, SA*	78
2024	RAMEAU D'OR, *Provence, France,* Grenache, Cinsault	83

CHARDONNAY

2025	HODDLES CREEK ESTATE, *Yarra Valley, VIC*	75
2024	MOUNT AVOCA ESTATE, *Pyrenees, VIC*	85

PINOT NOIR

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

NEBBIOLO

2024	ICARDI, *Langhe*	90
2023	BRUNO ROCCA, *Langhe*	135

SHIRAZ

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

DESSERT WINES

SAUTERNES

2015	CHATEAU FILHOT, *Sauternes (375ml)* Semillon, Sav/Blanc, Muscadelle	100
2020	LE TERTRE DU LYS D'OR, *Sauternes (375ml)* Semillion, Sav/Blanc Semillon	80
2020	CHATEAU AUDINET, *Sauternes (750ml)* 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.

H



HENRYS
3 WELL STREET, BRIGHTON
(03) 9591 7788
HELLO@HENRYSBRIGHTON.COM.AU
HENRYSBRIGHTON.COM.AU