

# THE HENRY

Celebrate your special day in style at The Henry Blue Mountains.

This historic venue is a modern twist on an old classic, the perfect blend of old and new. With its convenient location near Lawson Train Station and ample parking options, The Henry is the ideal destination for your special occasion.

Make your celebration a truly unforgettable experience with our flexible event packages, offering both standing and seated options. And with hotel rooms available, you and your guests can enjoy a complete celebration experience.

*The Henry, proudly Blue Mountains since 1845.*



## FUNCTION PACK

# Our Spaces...



## THE SALOON

Booking Size: 20 - 50

Exclusive Hire Size: 30 - 50

Function Style: Cocktail

The Saloon is the perfect venue for intimate cocktail gatherings. With its exclusive hire option, you and your guests will have full private access to the space, including a private bar, entrance, and cozy fireplace.

Sink into the leather banquette seating and take advantage of the entertainment on the TV, perfect for showcasing presentations or photo slideshows. High tables and bar seating are also available, offering a versatile and comfortable event experience.



## THE BISTRO

Booking Size: 15 - 54

Exclusive Hire Size: 30 - 54

Function Style: Seated

The Bistro offers a sophisticated setting for your next seated event. With its exclusive hire option, you and your guests will have private access to the space, including a private bar and entrance, as well as an inviting outdoor deck.

Featuring a TV equipped with the ability to showcase presentations and slideshows, and long communal tables, this space will allow for a personalised event experience that will engage and entertain your guests.

# SET MENU

Seated style packages for groups of 10+

PUB

2 COURSE

32

PREMIUM

2 COURSE

40

## Entree Share Boards

All dishes included in premium & pub menus.

GARLIC BREAD (V)

turkish bread, garlic butter, parsley

VEGETABLE BHAJI (VE, GF, DF)

spiced indian vegetable balls with coriander and mint chutney

FRIED CHICKEN BITES

with Nam Jim sauce & shallots

HALOUMI CHIPS (V, GF)

deep fried haloumi with zaatar and harrisa yoghurt

SALT AND PEPPER SQUID

coriander, chilli lime mayo

PORK BELLY BITES

with sticky caramel & thai salad

LAMB SKEWERS (GF, NUTS)

with tzatziki

## Main course (Pub)

PANKO CRUMBED CHICKEN SCHNITZEL

coleslaw and fries or mash with choice of sauce

BEER BATTERED FLATHEAD & CHIPS

pub salad, tartare sauce and grilled lemon

GRILLED SAUSAGE

with colcannon potato mash & stout onion gravy

MOUNTAIN CHEESEBURGER

beef brisket patty, bacon, american cheese, oak leaf lettuce, pickles, tomato, onion, special sauce, seeded milk bun and shoestring fries

## Main course (Premium)

THAI GREEN CURRY (VEGAN)

with green vegetables, tofu, and steamed rice

GRILLED BARNESLEY LAMB CHOP

with salsa verde, fried potatoes, mixed greens, feta cheese & lemon

RIVERINE RUMP STEAK

steaks come with herb butter, choice of pub salad or veg, fries or mash and sauce

GRILLED TASMANIAN SALMON

with green salad, chips and lemon

VEGETABLE LASAGNE

with roast pumpkin, rocket, blue cheese served w/ sourdough







# HENRY'S FEAST

Banquette style feed me menu for groups of 10 +

**49 PER PERSON**



SLOW BRAISED LAMB SHOULDER (GF, DF)  
with salsa verde

WHOLE BAKED BARRAMUNDI (DF, GF)  
with lemon, garlic, olive oil, fresh herbs

SMASHED CHAT POTATOES (DF, GF)  
with rosemary & sea salt

MIXED GREEN SALAD

GRILLED BROCCOLINI  
with black sesame seeds



## ADDITIONAL OPTIONS

Add the below to any package

### Grazing boards + 22 EACH

#### CHARCUTERIE BOARD

selection of cured meats with grilled bread, pickles & chutney

#### AUSTRALIAN CHEESE BOARD

with crackers, grapes & apple chutney

### Dessert + 10 PER PERSON

#### TIRAMISU

coffee flavoured sponge with marscapone cream & cocoa

#### FLOURLESS CHOC BROWNIE

with raspberries & pistachios

#### PASSIONFRUIT & MANGO PARFAIT

with crumble topping

Photo Booth priced on request

Live Music priced on request

DJ priced on request

THE HENRY

## Canape packages

Stand-up style packages for groups of 15+



5 CANAPES

45 per person

6 CANAPES

50 per person

7 CANAPES

55 per person

## Substantials

Add to any package

FISH AND CHIPS BOX

flathead, fries and tartare sauce

10 each

SALT AND PEPPER SQUID BOX

coriander, chilli lime mayo

10 each

CHEESEBURGER SLIDERS

beef, cheese, ketchup, onion, pickle, mustard

10 each

## Selections

### HOT

VEGETABLE BHAJI (VE, GF, DF)

spiced indian vegetable balls with coriander and mint chutney

PORK BELLY BITES

with sticky caramel & thai salad

BEEF SAUSAGE ROLL

with homemade relish

LAMB Skewers

with tzatziki

DEEP FRIED HALOUMI (V, GF, NUTS)

with honey, thyme and pistachio

FRIED CHICKEN BITES

with Nam Jim dressing

### COLD

BEETROOT TART (VE, GF, DF)

beetroot tartlet, beetroot, coconut yogurt, mint

SMOKED SALMON BLINI

pancake, creme friache, shiraz gin pearls, dill

CEVICHE TACO (GF, DF)

snapper ceviche, chilli, coriander on a mini hard corn tortilla

# BEVERAGE PACKAGE

3 HOUR DURATION

45 per person

BEERS: All tap beers

WHITE: Pinot Grigio, Rose

RED: Shiraz

SPARKLING: Prosecco

SOFT: All post mix



## ADDITIONAL OPTIONS

Add house spirits

15 per person

Add a cocktail on arrival

10 per person

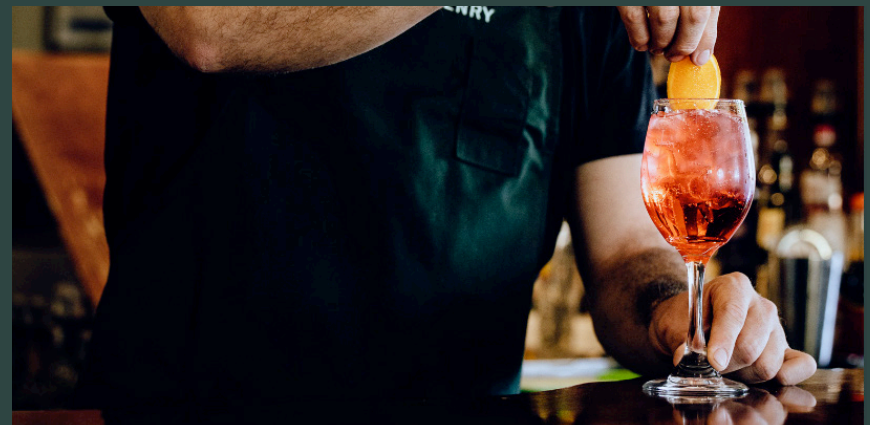
Bespoke inclusions can be negotiated

All packages are monitored in accordance with RSA laws



## BAR TAB

Organised on request



THE HENRY





## ACCOMODATION

Take the stress out of organising a ride home and experience ultimate comfort by booking a room at The Henry. Our newly renovated mountain rooms boast cozy ambiance and private ensuites, making it the perfect place to unwind. Choose from four queen rooms or one spacious family room.

Enjoy added peace of mind with our special rate for function attendees.



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# Fine Print

## **Confirming a Function Booking**

A deposit is required to secure a function booking. The deposit is non-refundable and will be applied as credit towards your final bill. We will provide a deposit payment link upon booking which must be completed online. Please note that the link will expire within 24 hours, after which your booking will be removed from our system.

Deposit for canape & set-menu bookings: 25 per head

Deposit for banquet menu bookings: 49 per head

## **Cancellation Policy**

The deposit is non-refundable in case of cancellation. Deposit transfer to a new date is subject to management's discretion.

## **Payment Policy**

The event organiser must provide a credit card and ID upon check-in for the function. The credit card will be charged for the remainder of the bill at the conclusion of the function, unless stated otherwise. No extensions of payment will be permitted.

## **Music Arrangements**

If you have exclusive use of the Saloon, Bistro or both, you may be able to provide your own music via a Spotify playlist, DJ, or live performance.

## **A/V Capabilities**

Our venue offers TV screens and microphones for exclusive event bookings, ideal for presentations and multimedia displays.

## **Event Decorations**

Decorations are permitted, but please consult with our Function Manager beforehand. We do not allow confetti, glitter, or any decorations with glitter. The host must set up and remove all decorations after the function.

## **Cakes**

You can bring your own cake, and we will provide plates, napkins, and a knife at no extra cost.

## **Setup Time**

A 15-minute setup window is provided for preparing the venue for your event. If additional setup time is required, please speak with our Function Manager to discuss potential fees for extended access.

## **Delivery Policy**

We understand the importance of a smooth setup process and therefore, we accept deliveries up to 24 hours prior to your event, subject to availability of storage space. Deliveries must be made during venue opening hours unless agreed otherwise.

## **External Vendors**

We are open to collaborating with external vendors to enhance your event experience. Kindly provide us with the details of your preferred vendor, and we will review and make a decision on a case-by-case basis.

## **Food & Beverage Confirmation**

Your function menu, including food and beverage selections, must be confirmed at least 7 days prior to your function. Please be advised that failure to provide your menu selections by this deadline may result in limited options being available. If any requested product is unavailable, we reserve the right to substitute it with another product.

## **Final Numbers & Dietary Requirements**

Final numbers and dietary requirements must be confirmed no later than 48 hours prior to the event. Any changes made after this deadline may not be accommodated.

## **Seasonal Menu Changes**

Please note that our menus are subject to change with the seasons. If there is a change in season prior to your function date, the Function Manager will send you the updated menu once it has been confirmed.



## Walkthroughs & Tastings

We welcome prospective clients to come in for a guided tour of our venue. We can also organise a tasting of our canape menu for a minimal fee. To schedule a visit or tasting, please contact our Function Manager to make an appointment.

## Handling Food Allergies and Intolerances

Upon notification, we will make every effort to ensure that the meals or beverages served to a guest are free from the products that they are allergic or intolerant to. However, we cannot guarantee that trace amounts of these products will not be present in the purchased ingredients. It is the responsibility of the host to notify the management of any allergies or intolerances.

## Minors

Guests under the age of 18 are welcome to attend events, but in accordance with Responsible Service of Alcohol (RSA) regulations, they must wear a wristband clearly identifying them as minors and must leave the venue by 9:30 pm when the kitchen closes.

## Accessibility

Our Saloon and Bistro are fully accessible.

## Liability for Loss or Damage

While we take every precaution to ensure the safety of our guests, we cannot be held responsible for any loss or damage of personal belongings or objects left on the premises before, during, or after an event. The event organiser is responsible for any damage to the property, fixtures, or fittings, regardless of whether it was caused by themselves, their guests, or contractors.

## Smoking

To comply with NSW Government legislation, smoking is strictly prohibited within our venue and within four meters of any entrance or exit.

## Responsible Service of Alcohol

To maintain a safe environment, we enforce responsible service of alcohol. We have last call at 11:45 PM and kindly request that all guests vacate the premises by 12:00 AM. We reserve the right to refuse service to any guest who displays signs of intoxication, as we believe it is necessary to protect the safety of all patrons and staff. Please note that we are unable to offer refunds for any beverage packages purchased or outstanding bar tabs resulting from the actions of intoxicated guests.

## BYO

As a fully licensed and serviced restaurant, outside food and beverages are not permitted on our premises.

## Security

To ensure a safe and enjoyable experience for all guests, management reserves the right to refuse entry to any person deemed undesirable or intoxicated. The event organiser is responsible for ensuring compliance with all applicable laws, including liquor, health and safety, and fire regulations. Additionally, to minimize harm to our neighbors, we have a Noise Control Policy and request that guests depart the venue quietly.

## Transport & Parking

The nearest train station to The Henry is Lawson Station, which is on the Blue Mountains Line. Trains run regularly from various locations in the Blue Mountains and Sydney. Once you arrive at Lawson Station, The Henry is a 10-minute walk away.

The Henry Blue Mountains has on-site parking available, as well as free public car parks located nearby, such as Lawson Station Car Park or Lawson Mechanics Institute Car Park. Street parking in the surround area is also available.

