

# HENLEY'S WEDDINGS

Where North East history meets rustic elegance and joyful occasions.

Fall in love with Henley's 162 year old buildings, white rose gardens and stunning grounds.

One of the most historic and recognised buildings in the High Country, Henley's boasts 162 years worth of history & charm and is the perfect backdrop for weddings and receptions.



Built in 1861 by James Henley and located on the crossroads of Milawa, this region is one of the most popular and sought after wedding destinations!

The rustic barn has been beautifully restored to offer both rustic and modern comforts. With beautiful aggregate concrete which compliments the exposed 162 year old beams, barbed wire pendant and fairy lights which are strung throughout the barn to create a cosy and intimate environment.

Henleys can cater for everything from your ceremony right through to a fabulous reception.

# INCLUSIONS PRICING

### Inclusions

- -Full venue hire
- -Private staff & bar
- -Range of menu & beverage options
- -5 hour package
- -100 guest capacity
- -Rooms available for pre wedding preparations & pre reception freshen ups



Fri~ Sun

Peak: Sept-March

\$2000 Venue Hire

\$8000 minimum spend (inc

venue hire)

Fri-Sun

Off-Peak: April-Sept

\$1500 Venue Hire

\$7000 minimum spend (inc

venue hire)

Monday-Thurs POA



## M E N U

Choose 6 menu items \$38 Choose 8 menu items \$48 Please tick selection

	Assorted nori rolls (teriyaki chicken, smoked salmon, avocado and vegetable) (V options)
	Tomato Bruschetta on char–grilled ciabatta, drizzled with garlic and herb oil $(G,V,VG)$
	Homemade gourmet sausage rolls with tomato relish
	Roast pumpkin, feta and thyme Arancini with garlic aioli (V)
	Poached chicken, chive and rocket toasted buns
	Caramelised onion jam, thyme and cheddar tarts (V)
	Homemade vegetable samosas in puff pastry and tzatziki (V)
	Crispy chicken breast pieces marinated in soy and ginger
	Pulled Beef, caramelised onion jam, drizzled with herb oil on toasted focaccia
	Baked Cauliflower Bites with a spicy dipping sauce (VG, V)
	Duck Spring Rolls with hoisin sauce
	Pear, Milawa Brie, rocket and prosciutto wedges
	Mushroom crostini with a walnut $\mathcal E$ herbed feta, rocket and aged balsamic (V)
	Moroccan lamb meatballs with mint tzatziki ulled pork sliders w'slaw (add \$2pp)
	Shot glass Chicken Satay with Spicy Peanut Sauce (add \$2pp)
	Prawn Cocktail with cos lettuce, herbs in a toasted brioche bun (\$4pp)
	Mini Cheesy Beef Burger with a shot of Draught Beer (add \$3pp)
<u> </u>	Mini Tacos with a Margherita Shot (\$5pp)

# MENU

More substantial items please tick selection

	Selection of our wood fire gourmet pizzas \$25 each (V, G options   8 slices)						
	Charcuterie Platter \$48 (6 people)						
	Individual French Fries with Murray River Salt \$5 each						
	Individual Chicken Ceasar Salad \$7 each						
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\$30 each							
	Includes soft drink						
	Nuggets & Chips						
	Spaghetti Bolognese						
	Fish & Chips						

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Ham & Pineapple pizza



### SILVER PACKAGE \$125PP

Extra \$10 pp/ half hour

### WINE

Redbank Prosecco Redbank Sauvignon Blanc Redbank Pinot Noir

### **BEER**

Carlton Dry (Heavy)
Great Northern (Mid)

### SOFT DRINK

Coke, Coke Zero, Lemonade, Mieral Water

### TEA/COFFEE

Allpress coffee Range of Teas

### GOLD PACKAGE \$155PP

Extra \$10 pp/ half hour

### WINE

Redbank Prosecco
Redbank Emily Brut
Redbank Sauvignon Blanc
Redbank Pinot Grigio
Redbank Pinot Noir
Redbank Shiraz

### **BEER**

Carlton Dry (Heavy)
Great Northern (Mid)
Corona (Heavy)
Beechworth Pale Ale (Heavy)
Cider (Sweet)

### SOFT DRINK

Coke, Coke Zero, Lemonade, Capi Mineral Waters

### TEA/COFFEE

Allpress coffee Range of Teas

### WEDDINGS

### **CONTACT INFORMATION**

NAME: PHONE: EMAIL: ADDRESS:

### **FUNCTION DETAILS**

DATE OF FUNCTION:

NO OF ADULTS: START TIME:

FINISH TIME:

NO OF CHILDREN:

### **BEVERAGE PACKAGES**

PLEASE CIRCLE

SILVER PACKAGE GOLD PACKAGE

### PAYMENT DETAILS

VENUE HIRE FEES ARE TO BE PAID INTO THE FOLLOWING ACCOUNT DETAILS WITH NAME AS A REFERENCE.

ACCOUNT NAME: HENLEYS WINE BAR

BSB: 083-004

ACCOUNT NUMBER: 91-086-5214

CLIENT CREDIT CARD DETAILS

CARD HOLDER NAME:

CARD NUMBER:

EXPIRY: CCV:

**CLIENT SIGNATURE** 

DATE:



### **APPOINTMENTS**

Appointments are essential for weddings or receptions held at Henley's. Please do not hesitate to contact us and book a time to walk through the venue.

Phone: (03) 5727 3904 Mobile: 0427 228 482

Email: hello@henleyswinebar.com.au

### TENTATIVE BOOKINGS

Henley's are more than happy to hold your booking for a period of 14 days. Unfortunately without a signed booking form and paid deposit, your booking will be disregarded

### PRICES QUOTED

All prices guoted are correct at the time of your enguiry (inc GST)

However, pricing is subject to change due to food, wine and wage costs.

### **DEPOSITS**

The full venue hire cost is required as a deposit and is to be made within 14 days of booking. Remaining balance is to be paid 21 days prior to your event date.

Credit card details will be required for security purposes.

### FINAL GUEST NUMBERS

Henley's require final guest numbers 21 days prior to your booking date. Remaining costs due 21 days before your event will be based off the final guest numbers provided.

### **PAYMENTS**

Deposits and payments can be made to Henley's by cash, credit card or bank deposit to the details supplied on your booking form.

### SECURITY DEPOSIT

A refundable \$1000 security deposit is required 21 days prior to the event date.

### SURCHARGE & PUBLIC HOLIDAYS

10% surcharge on Saturdays & Sundays 15% surcharge on public holidays

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### WEDDINGS

### REFUND/ CANCELLATIONS

Cancellations 30 days prior to the booking date will forfeit the venue hire deposit cost.

Cancellations within 21 days will forfeit the deposit and 50% of the estimated catering costs.

### MENU & DIETARIES

Final menu selection, guest numbers and dietary requirements must be confirmed with Henley's 21 days prior to booking date.

### BYO

Henley's is a strictly NO BYO venue.

### RESPONSIBLE SERVICE OF ALCOHOL

Henley's staff refuse to serve alcohol to any persons under the age of 18 years or any person believed to be intoxicated.

### **MINORS**

Please ensure that anyone under the age of 18 years does not consume any alcohol. Adult supervision is required at all times.

### ACCESS/DECORATING

Access to Henleys before and after the event must be arranged with management. Henley's takes no responsibility for the damage or loss of items before, during or after the event.

### LIABILITY/DAMAGES

Clients will be liable to reimburse any costs to repair or replace damaged items and property of Henley's inflicted by the client, their guests or contractors.

# CONDITIONS

