

LITTLE HENRI

EVENTS  FUNCTIONS



Introducing...

Located in a not-so-little building, wrapped around Dundas Street in Thornbury is the inviting Little Henri. An ode to Sir Henry Northcote, our space is built as a nod to the balance between old and new that Melbourne is so well known for.

Distressed finishes, industrial-styled walls, warm wooden accessories, large leafy courtyard and the original safe door that pays homage to Little Henri's former life as the local bank add to the warmth that all guests feel when they are welcomed inside.

Little Henri's open and flowing spaces can accommodate a myriad of functions; from 3 course dinners for 70 people inside the main dining room or a contemporary, standing affair that takes in both our restaurant and the courtyards outside for 150 guests. A combination of both is a magical option, starting the night off with canapés and Champagne in the courtyard followed by a selection of decadent mains & desserts to fill even the hungriest of guests.

Whether your function is for a once-in-a-lifetime wedding, a reception for all your friends and family, a celebration of a milestone birthday or a unique corporate event to impress your clients, Little Henri has the expertise and the passion to make your experience one to remember. The staff who will be serving you are the same ones you've come to know and love while having your mid-week coffee or weekend brunch, and we know how to throw a party.

This Events Package will guide you through some of the offerings we have, as well as give you an idea of how we put together individual packages, tailored to your specific needs. Outside of that, please do not hesitate to send us an email or contact our function co-ordinator in store with any questions about how we can make your event perfect for you.

Henri.

info@littlehenri.com.au

(03) 9484 8857

848-850 High Street,
Thornbury, VIC 3071

WINES & BUBBLES BEERS OH MY!

Beverage packages

OPTION 1 \$29.50pp

NV Isola Augusta Prosecco DOCG

Little White Sauvignon Blanc / Little Red Merlot

Coopers Pale Ale / Coopers Light

OPTION 2 \$45.00pp

NV Marachel Méthode Traditionnelle Brut

Heart Wines Pinot Gris / Spook Hill Tempranillo

Barrow Boys Pale Ale / Dainton Samurye Rye Lager

Pirate Life Throwback IPA / Lucky Duck Apple Cider

OPTION 3 \$75.00pp

Louis Roederer Champagne

Domain Christian Salmon Sancerre AC / Château La Nerthe Châteauneuf-du-Pape

Barrow Boys Pale Ale / Dainton Samurye Rye Lager

Pirate Life Throwback IPA / Lucky Duck Apple Cider

Packages are indicative of selection only, please contact us regarding any requests or alterations.

Inclusive package for a minimum of three (3) hours – extra hours
available at an additional charge.

Please note that 3 course dinners require a minimum of 4 hours service.
Should you require beverage service longer than three (3) hours, we will
charge an additional amount per half hour depending on the Beverage
Package:

Option 1 additional \$4.90 approx per person per 30 mins

Option 2 additional \$7.50 per person per 30 mins

Option 3 additional \$12.50 per person per 30 mins

Little Henri offers a range of non-alcoholic beverages, tea and coffee.

We provide a separate drinks package for minors (Under 18) at \$15pp

– please confirm exact numbers of minors along with your final guest
numbers seven (7) business days before the event date.

All guests will be charged at the Alcoholic Beverage Package rate
in the instance that we are not informed of the numbers of minors.

Please note that our function packages do not include spirits and we do not allow BYO.

! FOOD GLORIOUS FOOD !

*sit down dinner...
gastronomic delights*

Two courses \$45pp

Two courses + 4 canapés \$50pp

Three courses \$55pp

Three courses + 4 canapés \$60pp

Whilst your guests are arriving we recommend having pre-dinner drinks in the undercover patio.

Guests are then seated in the main Café Dining Room for dinner (30-60 minutes after arrival time).

We can seat up to 72 guests for a Sit Down Dinner with tables of 10-12 people.

Our Executive Chef wants you to enjoy every bite so should you or your guests have any dietary requirements please let us know once you have selected your menu so that we may accommodate any special needs.

From our menu below please choose two entrée options or 4 canapés / two main options / two dessert options or sharing dessert plates for the table –

our entrée, main and dessert courses are served as an alternate drop except where dietary requirements apply.

Please note that 3 course dinners require a minimum of four (4) hours service.



Menu 2016

FOR THE TABLE

Bread with whipped butter & smoked salt

Warm marinated mixed olives

Entree

Avocado, watermelon & tomato salad with fetta mouse & toasted spices

Baby snapper escabeche, pickled vegetables & black olive tapenade

Wagyu bresaola, parmesan, rocket & truffle

Seared scallops, sweet corn & coriander salsa with an almond veloute

Beetroot carpaccio & tuna tartare with chevre & shallot crisps

Candied walnuts, roquefort, lardons & endive salad

Dessert

Henri's crème caramel

Chocolate fondant, pistachio praline & toasted coconut ice cream

Lemon meringue tart with crème fraiche sorbet

White chocolate mousse, blackberry compote & caramel crunch

Peanut butter parfait, dark chocolate ganache, butterscotch and berries

Coconut pannacotta, local citrus, strawberry & champagne consomme - Vegan

Side

Radish, pear & amaranth salad

Main

Roasted Tasmanian salmon with crushed potato & seasonal vegetable pot au feu

Seared barramundi with roasted cauliflower puree & shiitake mushroom duxelle

Lamb rump with eggplant caviar, smoked labne & dukkah

Pork belly with candied apple puree, fennel and orange remoulade

Seared eye fillet with Paris mash, baby veg & pink peppercorn jus

Half roasted chicken with sautéed kipfler potato, caramelised onions & sauce diable

Cauliflower couscous, pomegranate, braised vegetables + herb salad – Vegan

Shared dessert plate

Lemon, almond and polenta cake, vanilla & passionfruit friand, choc chip sable



Cocktail Menu 2016

Stand Up Affair ... Moreish Morsels!

LITTLE HENRI can comfortably accommodate up to 120 guests for a Stand Up Affair and canapés are served over a three (3) hour period. Our bitesize delicacies can also be added to a Sit Down Dinner menu - as above.

Selection of 8 canapés per person \$35pp

Selection of 10 canapés per person \$40pp

Selection of 12 canapés per person \$45pp

CANAPE MENU

Bite-size beef wellington

Manchego & pork croquettas with aioli

Peking duck pancakes with sticky hoisin sauce

Baby pie of chicken with white wine & leek

House smoked salmon with horseradish, dill & rye

Chicken liver pate on brioche

Pork & water chestnut dumplings

Tuna tatare with chevre, truffle & beetroot chips

Grilled prawn with kewpie mayo & chives

VEGETARIAN OPTIONS

Arancini with forest mushrooms & asiago cheese

Cheddar & rosemary gougeres

Vietnamese rice paper rolls with satay sauce
(*Vegan*)

Goats cheese mousse with chives & parmesan

Roast pepper crostini, fetta & herbs

DESSERT

New York cheesecake

Coverture brownie with creme chantilly

Passion fruit chocolate mousse

Lemon meringue pies

Macaron by Josephine

Supper Dishes

Supper Dishes are a yummy belly-filler at the end of the night and are the perfect way to help farewell your guests ensuring they leave with a happy tummy!

Supper Dishes are \$7.00 per dish per person

SUPPER MENU

Fried chicken Po'Boy with fennel & cabbage slaw, smoked habanero + kewpie

Pulled brisket slider with red cabbage slaw & house-made BBQ sauce

Seasonal beer battered fish with chunky chips

Henri's cheese burger with bacon, pickle & mustard mayo

'Hot Dog' with grilled Weisswurst, sauerkraut & tarragon mustard

VEGETARIAN OPTIONS

Spiced chickpea & cauliflower dhal

Szechuan style chili tofu with glass noodles

Moroccan Tagine with couscous

Cheese Please | \$500

A beautiful selection of Australian & Imported whole cheese wheels to be shared, including Artisanal breads, crackers and garnishes.

Let Them Eat Cake! | \$3.00 per person

If you would like to bring your own special cake to share with your friends we are more than happy to accommodate, our Chef will cut it into lovely slices and serve it with fresh strawberries for your friends to devour!

Or you may prefer your cake to be cut and put into little bags or boxes that you have provided for guests to take home - the charge for this service is \$50.00.

Anyone for a Cuppa?

We serve barista-made Allpress coffee and a selection of artisanal teas served at a flat rate of \$4 per order.

LITTLE HENRI EVENT T E R M S & CONDITIONS

Venue hire (\$1500) is inclusive once minimum spend of \$3000 is reached and Little Henri is yours exclusively for the night.

A \$500.00 deposit is required to officially reserve Little Henri for your event date and please note that the deposit is non-refundable for events cancelled 60 days or less prior to the event date.

Our liquor license finishes strictly at 11.00pm (all guests MUST have departed by 11.30pm), so we suggest starting parties not later than 8.00pm as Beverage Packages are for a minimum of three (3) hours.

Three (3) course dinners require a minimum four (4) hour service.

Staffing + an Event Manager is included in the overall package prices.

Guest numbers are to be confirmed seven (7) business days before the event.

All menu items and dietary requirements are to be finalised seven (7) business days prior to the event date.

Payment of the balance is to be paid at least seven (7) days prior to the event date. We accept direct transfer, cash or credit card.

Management reserves the right to cancel an event should the numbers fall below the minimum spend.

Should you wish to play your own music playlist, your iPod can be plugged into our music system to play throughout the café. Alternatively, you are welcome to use our house playlist.

If you prefer live music, it is best set up in the main Café Dining Room against the south wood panelled wall. Unfortunately we are unable to supply any AV equipment.

Access to the café for styling, flowers, place cards, etc. is generally only possible after 5.00pm as we require enough time to set up after the café closes at 4.00pm.

21st Birthday Parties

We require a refundable Security Deposit of \$1500.00

There must be a ratio of 30% adults (above age 25).

One (1) Security staff is required, charged at \$55 per hour added to the final account.

Full Guest List is required and is to be submitted no later than three (3) days prior to the event.

