



1 Coast Hospital Road,
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WEDDING PACKAGES

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Welcome to Henry's at The Coast!

The refurbished heritage restaurant with spectacular seascape views can accommodate up to 140 guests for a traditional seated reception or 200 guests for an informal cocktail style reception.

Henry's has ample parking for guests and is situated 20 minutes from the CBD and in close proximity to Little Bay Chapel. The experienced team at Henry's will endeavour to accommodate all your requests for your special day and offer exclusive access to private photography sites including complimentary use of motorised carts.

Combining the talents of chef Geoff Whitehead and contemporary Australian cuisine with exceptional service from our restaurant team, heritage clubhouse setting and ocean views, we guarantee to add that touch of romance to your special day.

Henry's at The Coast is perched atop of the picturesque cliffs at Little Bay in Sydney's south eastern suburbs and offers a stunning ocean front setting for tying the knot.

GOLD PACKAGE

Canapés on arrival with three course set menu

\$170
per person

• 5 Hour Wedding Reception

• Minimum of 50 people, maximum 140

• Selection of canapés & waiter drink service on arrival

• Three course alternate serve menu of your choice

• Parquetry dance floor & portable microphone

• Use of four golf carts for photos on the course

• Coffee & tea provided

PREMIER DRINKS PACKAGE

5 hours including unlimited: premium wines,
draught & bottled beers & soft drinks

Children aged 12 - 17 \$90

Children under 12 *kids meal and dessert* \$25

Entertainer's *main meal & drinks* \$50



SILVER PACKAGE

Canapés on arrival with three course set menu



• 5 Hour Wedding Reception

• Minimum of 50 people, maximum 140

• Selection of canapés on arrival

• Three course alternate serve menu of your choice

• Parquet dance floor & portable microphone

• Use of four golf carts for photos on the course

• Coffee & tea provided

STANDARD DRINKS PACKAGE

5 hours including unlimited: house wines,
draught beer & soft drinks

Children aged 12 - 17 \$90

Children under 12 *kids meal and dessert* \$25

Entertainer's *main meal & drinks* \$50



BRONZE PACKAGE

Canapés on arrival with three course set menu



• 5 Hour Wedding Reception

• Minimum of 50 people, maximum 140

• Selection of canapés on arrival

• Two course alternate serve menu of your choice

• Parquetry dance floor & portable microphone

• Use of four golf carts for photos on the course

• Coffee & tea provided

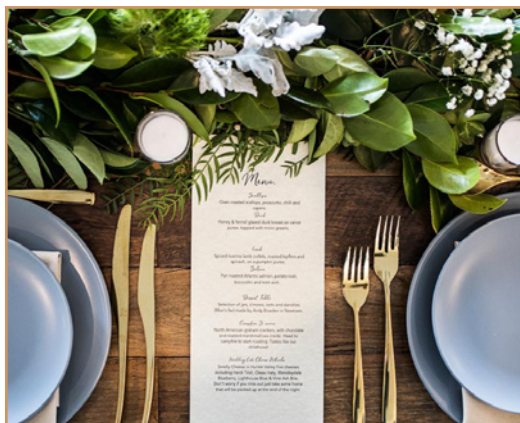
STANDARD DRINKS PACKAGE

5 hours including unlimited: house wines,
draught beer & soft drinks

Children aged 12 - 17 \$75

Children under 12 *kids meal and dessert* \$25

Entertainer's *main meal & drinks* \$50



SAPPHIRE PACKAGE

Canapés served cocktail style

\$115
per person

• 4 Hour Wedding Reception

• Minimum of 50 people, maximum 200

• Selection of six canapés from our canapé selection

• Two substantial items from our cocktail selection

• Parquetry dance floor & portable microphone

• Use of four golf carts for photos on the course

• Coffee & tea provided

STANDARD DRINKS PACKAGE

4 hours including unlimited: house wines,
draught beer & soft drinks

Children aged 12 - 17 \$50

Children under 12 *kids meal and dessert* \$25

Entertainer's *main meal & drinks* \$50





WEDDING MENU

COLD CANAPÉS

BBQ Peking duck, oriental pancake, hoi sin sauce
and cucumber

Wild mushroom and pinenut arrancini, basil pesto

Thai beef skewers with coriander and toasted sesame

Smoked salmon and lemon ricotta on potato Blini

Vegetarian Vietnamese rice paper roll with nouc chum

Caramelized onion and goat cheese tartlet

Antipasto vegetable skewers with basil pesto

Spicy chilli prawn skewer with jalapeno

Bloody mary oyster shot *(gf/df)*

Sumac spiced scallop with chorizo & corn salsa *(gf/df)*

Cauliflower panna cotta with salmon pearls

MINI SAVOURY CONES

Smoked salmon tartar with pesto

Goat cheese and caramelised onions

Coriander chicken with chilli jam

Thai beef with red onion

Marinated mushroom and sundried tomato

HOT CANAPÉS

Bacon mozzarella and egg tart

Tandorri chicken skewer with minted yoghurt

Lemon gras infused Chicken and lime meat ball

Beef burgundy pie topped with caramelised onions

Barramundi fish pie topped with green pea puree

Thai green Chicken curry puff with coriander

Moroccan lamb samosa with fig and tamarind

Crisp Cheeseburger spring roll

Beef black olive and potato empanada

Kattafi prawn skewer with chipotle mayo

Beef brisket croquette with harissa mayonnaise

NOODLE BOXES

Thai beef salad

Beer battered fish and chips

Spinach and ricotta gnocchi, confit cherry tomatoes

Lemon & pea risotto, poached prawns



WEDDING MENU

ENTRÉES

Seafood tasting plate:

Spiced scallop with citrus cilantro salsa, confit salmon with tomato and basil, Sydney rock oyster with wakame and lime aioli

Henrys tasting plate:

Chicken liver parfait with calvados jelly, smoked chicken rilletes, spicy gazpacho

Braised Bangalow pork belly, pumpkin & bacon puree, spiced apple salsa

Beetroot cured salmon, fennel & watercress salad, capers, horseradish aioli

Salt & Szechuan pepper squid, Asian herbs, harissa aioli

Quinoa salad, radicchio, watercress, fennel, nashi pear, red wine vinaigrette

Beef tartare, watercress, costini, caper & mustard vinaigrette

MAINS

Five spice duck breast, pomme anna, braised savoy cabbage, crispy pancetta, chive bure blanc

Crispy skin salmon, pomme puree, lardons, crispy fried eschallots, baby leeks, horseradish cream sauce.

Roast barramundi, potato gnocchi, asparagus, champagne caviar sauce

Pumpkin & goats cheese ravioli, beurre noisette

Bangalow pork chop, parsnip puree, green beans, wild mushrooms & jus

Charcoal beef fillet, celeriac puree, English spinach, crispy kipfler potatoes & red wine jus



WEDDING MENU

DESSERT

Fig crème Brule with Kahlua and popping candy

Warm chocolate lava pudding with sauce anglaise & mixed berry coulis

Dessert Opera: layers of chocolate & almond Genoese in between espresso infused cream

Lime ginger, milk chocolate crunch, lime jelly sphere

Individual cheese plates:

Australian cheeses dried fruit, truffle honey and lavosh crackers

DESSERT PLATTERS PER TABLE

Assorted mini boutique pastries (2 per guest)

Selection of Australian cheeses, dried fruits, mixed nuts, lavosh crackers



Weddings on the Green

\$500

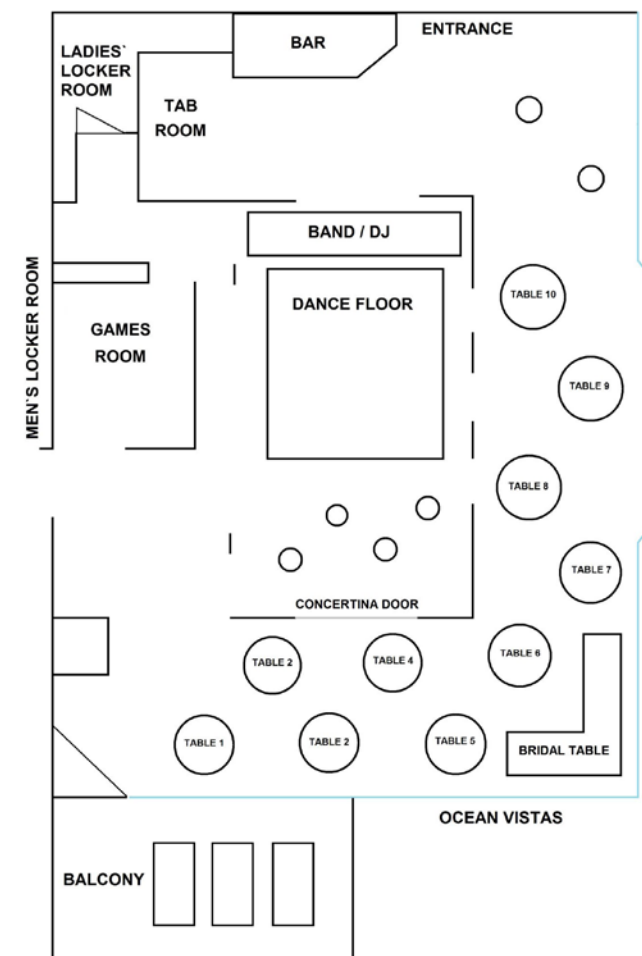
Couples looking for the perfect venue for both their wedding ceremony and reception, need look no further than Henry's at The Coast.

With breathtaking views out over the picturesque cliffs of Little Bay, a civil ceremony on the fairways adjacent to Henry's makes for a stunningly simple option for your special day.

Following your ceremony, guests can enjoy canapés and drinks on the veranda overlooking the course while you make the most of the private photo sites for a lifetime of memories.

Your special day can then flow effortlessly into the reception inside the beautifully refurbished heritage restaurant without the worry of changing venues.

* Please bear in mind that bookings and timing are subject to availability and negotiation.



Terms & Conditions

THE VENUE

Henry's at The Coast offers some of the most spectacular ocean views that Sydney has to offer. The venue offers seating for up to 140 guests for a sit down meal, including the bridal table and dance floor. For a cocktail reception the room can accommodate for up to 200 including a dance floor. A minimum of 50 guests are required for exclusive use of the restaurant area and time and date must be agreed upon with the restaurant. Ceremonies are only permissible on agreement to terms entered with Henry's at The Coast. For those preferring a traditional Church ceremony, Henry's is in close walking distance to the beautiful Nurses War Memorial Chapel overlooking Little Bay and the golf course.

BOOKING CONFIRMATION

To confirm your booking and secure your chosen date a \$1000 deposit is required. Until this payment is received your booking remains tentative. The final and full amount is required 14 days prior to your function.

TIMING AND ACCESS

The earliest start of your wedding reception and/or ceremony on the green is 5pm. Your cocktail style of seated food service can start from 6pm. Access to clubhouse is limited and exclusivity cannot be guaranteed till after 7pm on Saturday and Sunday.

CHILDREN

The children's menu is designed for children between 3 and 12 years old. Children must remain under adult supervision and persons under 18 years of age are not permitted into the bar or poker machine areas.

SECURITY

The management and staff take care of all gifts and personal belongings left on the premises. However, no responsibility can be taken for these items.

PARKING

Henry's at The Coast has two car parks that will provide ample parking for your guests.

FINAL DETAILS PRIOR

14 Days: Confirmation of final numbers, floor plan, final payment and menu selection (including special dietary and meal requirements).

7 Days: A run sheet, place cards, guest list and seating plan to be supplied in writing to our team.

CANCELLATIONS

Your deposit will only be refunded if your cancellation is made 90 days prior to the booking date. Cancellations 14-90 days prior to your event will result in the loss of 100% of your deposit. Cancellations under 14 days will result in an additional 50% if your event change to cover any costs already incurred.

ADDITIONALS

Clients are reminded that all guests must vacate the premises by midnight. Any extension of the time must be arranged prior to the function date with Henry's. An additional charge will apply for the time extension.

Henry's takes all necessary care, but accepts no responsibility for the loss or damage to the property of the client or their guests before, during or after a function. This includes gifts or decorations brought on to the premises.

The hirer will conduct the function in an orderly manner and in compliance with the rules of the restaurant and the law. Henry's practices The Responsible Service of Alcohol policy. It is the policy of this establishment not to allow intoxication, underage drinking or violent or quarrelsome behaviour.

Written permission must be obtained from Henry's at The Coast and ABI Catering before using either the names or the trademarks for any advertising purposes.

The hirer is financially responsible for any damage sustained to the restaurant, or any property during the function/s. Management must be consulted before altering anything to any walls, doors or ceilings within the restaurant. Henry's has the right to charge the hirers credit card for the sum of \$500 for any damage incurred. Henry's does not permit confetti, scatters or silly string to be brought on to the premises.

Pricing current as at February 2018 and is subject to change.