

HENRY
— *and the* —
FOX



FUNCTIONS & EVENTS



HENRY
— and the —
FOX

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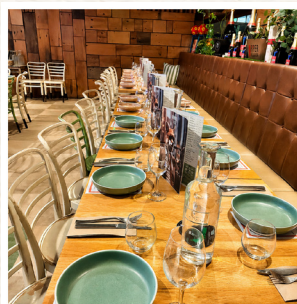
Henry and the Fox is in the heart of Melbourne CBD at 525 Little Collins Street, offering flexible spaces, seasonal menus and tailored food and beverage packages for a wide range of events. From breakfast meetings and team lunches to cocktail parties and full-venue functions, our spaces are designed to suit both corporate and social occasions.

With a focus on fresh produce, approachable dining and warm service, our Functions & Events team can help bring together the right space, menu and format for your event.

GOOD FOOD BRINGS PEOPLE TOGETHER

OUR SPACES

From private dining and boardroom-style events to alfresco drinks and full-venue celebrations, Henry and the Fox offers flexible spaces in the heart of Melbourne CBD. Capacities are indicative and may vary according to the event format and layout.



Restaurant

A flexible dining space for larger group bookings, shared dining, long-table events and lively restaurant celebrations.

Capacity: up to 120 seated · up to 120 standing for exclusive hire

Group dining · Long tables · Restaurant atmosphere



Little Collins Terrace

An outdoor-facing space suited to casual catch-ups, terrace dining, drinks and more relaxed group events.

Capacity: 60 seated · 75 standing

Terrace setting · Casual dining · Drinks and social events · Private bar · Heating



Collins Lane Alfresco

A relaxed alfresco setting ideal for drinks, networking and social-style events with an outdoor feel.

Capacity: up to 60 standing

Alfresco setting · Drinks and canapés · Social gatherings

OUR SPACES *(continued)*

Fox's Den

A versatile private room suited to long lunches, private dining, boardroom meetings, cocktail events and tailored layouts.

Capacity: 70 seated · 80 standing

Private dining · Boardroom · Cocktail style · Easy audiovisual setup

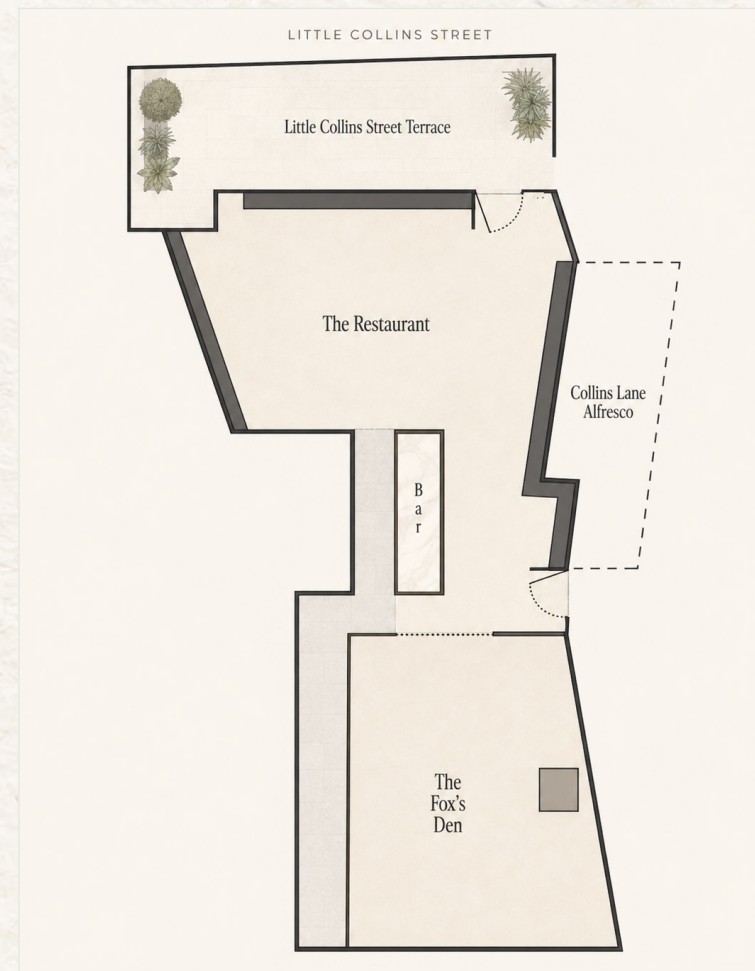


Entire Venue

For larger events, launches and full-venue celebrations, Henry and the Fox can be considered as one complete event space.

Capacity: confirm per enquiry

Exclusive use · Larger events · Venue-wide format



BREAKFAST AND BRUNCH

Host a breakfast meeting, team gathering or morning presentation with shared platters or individually selected breakfast dishes. Coffee, tea and juice options can be extended throughout your event, with barista coffee and mimosas also available.

01 · Breakfast Option 1

Platter and sharing style · \$28 per person

ON ARRIVAL

Coffee, tea or juice on arrival, with the breakfast items served platter and sharing style.

SHARED BREAKFAST

House-baked mini muffins

A selection of freshly baked mini muffins. **V**

Seasonal fruit platter

A selection of seasonal fresh fruit. **VG**

Assorted mini Danishes

A selection of small French-style pastries. **V**

Almond and Maple Granola Cups

Natural yoghurt and berry compote. **V · GF**

OPTIONAL ADDITIONS

Egg and bacon slider.
+\$5 per person

Bottomless plunger coffee, tea and juice.
+\$7 per person

Bottomless barista coffee with a selection of milks.
+\$10 per person

02 · Breakfast Option 2

À la carte selection · \$34 per person

ON ARRIVAL

Mimosa, coffee, tea or juice with assorted French pastries on arrival. Guests then choose from the dishes below.

INDIVIDUALLY PLATED BREAKFAST

Breakfast Roll

Kaiserfleisch pork belly bacon, fried free-range egg, Swiss cheese, house-made hash brown, tomato relish and a toasted milk bun. **GFO**

Eggs Benedict

Kaiserfleisch pork belly bacon, poached free-range eggs, sautéed spinach, toasted English muffin and hollandaise sauce. **GFO**

Smashed Avo

Toasted sourdough, poached egg, "Meredith" goat's curd, smashed avocado, sunflower kernels, red pepper and walnut pesto, Mediterranean herb & tomato emulsion, microgreens and fresh lemon. **V · GFO**

Almond and Maple Granola

Sliced banana, blueberry compote, almond milk, maple syrup, coconut and toasted almond flakes. **VG · GF**

OPTIONAL ADDITIONS

Bottomless plunger coffee, tea and juice.
+\$7 per person

Bottomless barista coffee with a selection of milks.
+\$10 per person

BREAKFAST AND BRUNCH *(continued)*

03 · Breakfast Option 3

Extended à la carte selection · \$42 per person

ON ARRIVAL

Mimosa, coffee, tea or juice with assorted French pastries on arrival. Guests then choose from the dishes below.

Smashed Avo

Toasted sourdough, poached egg, "Meredith" goat's curd, smashed avocado, sunflower kernels, red pepper and walnut pesto, Mediterranean herb & tomato emulsion, microgreens and fresh lemon. V · GFO

Pastrami-Spiced Cured Salmon Wrap

Smoky black pepper and paprika-cured "Tasmanian" salmon, caper and dill sour cream, fragrant greens, smashed avocado, cherry tomatoes, toasted pita, hash brown and lemon. A

Almond and Maple Granola

Sliced banana, blueberry compote, almond milk, maple syrup, coconut and toasted almond flakes. VG · GF

Parmesan Cheese Breakfast Gnocchi

Apple cider hollandaise, smoked Kaiserfleisch pork belly bacon, sautéed baby spinach and poached free-range egg.

Orange panettone French toast

Orange panettone, vanilla and coconut ice cream, toasted coconut, maple syrup, shaved dark chocolate, pistachio praline and macerated strawberries. V

OPTIONAL ADDITIONS

Bottomless plunger coffee, tea and juice.
+\$7 per person

Bottomless barista coffee with a selection of milks.
+\$10 per person

Bottomless mimosas.
+\$15 per person

Bottomless Brunch

1.5 hours: \$69 pp · 2 hours: \$79 pp · 3 hours: \$89 pp · 4 hours: \$99 pp

DRINKS

Free-flowing mimosas, white and red sangria, prosecco spritzes and Tom Collins. Non-alcoholic options include soft drinks, alcohol-free prosecco and alcohol-free rosé.

BRUNCH MENU

Baked Halloumi Sizzle Plate

Pickled black grapes, local honey, pistachios and toasted flatbread. V · GFO

Popcorn Cauliflower

Cumin and fennel-spiced buttermilk popcorn cauliflower, volcano salt and minted yoghurt. V · GIF

Salt and vinegar calamari fritti

Roasted garlic aioli, wild rocket and fresh lemon. GIF · I

Chef's selection of dips

Seasonal crudités, spiced pepitas, "Mt Zero" olives, raisins, fennel and toasted pita. V · GFO

French fries

Roasted garlic aioli. V · GIF

Limoncello and Biscoff cheesecake

Lemon curd and minted sugar. V

VEGAN BRUNCH MENU

Southern-Spiced Almond Milk Popcorn Cauliflower

Volcano salt and chipotle aioli. VG · GIF

Cauliflower and cashew falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. VG · GIF

House-made Roasted Pumpkin Hummus

Fine herbs, EVOO and grilled flatbread. VG · GFO

French fries

Vegan roasted garlic aioli. VG · GIF

House-made vegan sorbets

Seasonal berry compote. VG · GF

SIT-DOWN DINING

Choose from flexible à la carte selections, a menu designed for sharing, a complete vegan menu or a three-course networking package. For groups of 30 or more, alternate-drop or sharing-style service is encouraged to support timely service. Pre-orders can also be arranged where guests require greater choice.

01 · Reduced À La Carte Menu

From \$55 per person

PACKAGE OPTIONS

TWO COURSES: *SHARING ENTRÉE AND CHOICE OF MAIN, OR CHOICE OF MAIN AND SHARING DESSERT.*

\$55 per person

TWO COURSES: *CHOICE OF ENTRÉE AND MAIN, OR CHOICE OF MAIN AND DESSERT.*

\$60 per person

THREE COURSES: *CHOICE OF ENTRÉE, MAIN AND DESSERT.*

\$72 per person

SIDES FOR THE TABLE: *SEASONAL VEGETABLES, ROCKET AND PARMESAN SALAD, OR FRENCH FRIES WITH AIOLI.*

Choose one: +\$7 per person or Choose two: +\$10 per person

THREE CANAPÉS ON ARRIVAL.

+\$14.90 per person

COURSE 01 · ENTRÉE SELECTIONS

Choose 3

Cauliflower and cashew falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. **VG · GIF**

House-made roasted pumpkin hummus

Fine herbs, EVOO and grilled flatbread. **VG · GFO**

Prawn and green pea arancini

Italian chilli aioli, lemon and parsley. **GIF · I**

Salt and vinegar calamari fritti

Roasted garlic aioli, wild rocket and lemon. **GIF · I**

COURSE 02 · MAIN-COURSE SELECTIONS

Choose 4

Sliced "Gippsland grass-fed" Porterhouse steak

Béarnaise sauce and French fries. **GIF**

Pan-seared chicken breast saltimbocca

"Fabbris" pork prosciutto, sage beurre noisette and a wild rocket, pear and aged parmesan salad. **GF**

Zucchini and Preserved Lemon Risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. **VG · GF**

Potato and parmesan gnocchi

Slow-braised red wine lamb shoulder, peas and "Meredith" goat's curd.

Pan-seared barramundi

Potato, cornichon, red onion and parsley salad with a dill and sour cream dressing and a Mediterranean tomato and herb emulsion. **GF · A**

COURSE 03 · DESSERT SELECTIONS

Choose 1

Limoncello and Biscoff cheesecake

Lemon curd and minted sugar. **V**

Chef's selection of assorted petit fours v

Chef's selection of hard and soft cheese

Quince paste, fresh fruit and crackers. **V · GFO**



SIT-DOWN DINING *(continued)*

02 · Sharing Menu

Two courses — \$52 per person · Three courses — \$62 per person

OPTIONAL ARRIVAL

Three canapés on arrival.

+\$14.90 per person

COURSE 01 · SHARING ENTRÉE

Chef's charcuterie platter

Premium cured meats, house-made dips and olives, pickled vegetables, stone-baked bread and crackers. **GFO**

Salt and vinegar calamari fritti

Roasted garlic aioli, wild rocket and lemon. **GIF · I**

COURSE 02 · SHARING MAIN-COURSE SELECTIONS

Choose 2

All mains are served sharing-style with rocket and parmesan salad and French fries with aioli for the table.

Sliced "Gippsland grass-fed" Porterhouse steak

Béarnaise sauce and French fries. **GIF**

Pan-seared chicken breast saltimbocca

"Fabbris" prosciutto, sage beurre noisette and a wild rocket, pear and aged parmesan salad. **GF**

Potato and parmesan gnocchi

Slow-braised red wine lamb shoulder, peas and "Meredith" goat's curd.

Zucchini and preserved lemon risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. **VG · GF**

Pan-seared barramundi

Potato, cornichon, red onion and parsley salad with a dill and sour cream dressing and a Mediterranean tomato and herb emulsion. **GF · A**

COURSE 03 · DESSERT SELECTIONS

Choose 1

Chef's selection of hard and soft cheese

Quince paste, fresh fruit and crackers. **V · GFO**

Chef's selection of assorted petit fours v



SIT-DOWN DINING *(continued)*

03 · Vegan Menu

Two courses — \$46 per person · Three courses — \$56 per person

COURSE 01 · SHARING ENTRÉE

Cauliflower and Cashew Falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. **VG · GIF**

Vegan Flatbread

Cashew feta, roasted cauliflower, sunflower kernels, dukkah, mandarin oil, volcano salt and parsley. **VG**

Southern-Spiced Almond Milk Popcorn Cauliflower

Volcano salt and chipotle aioli. **VG · GIF**

COURSE 02 · ALTERNATIVE DROP MAIN COURSE

Japanese vegan katsu curry

V2 plant-based chicken, Japanese vegetable curry, pickles, wakame, seasoned brown rice and sesame seeds. **VG**

Zucchini and preserved lemon risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. **VG · GF**

COURSE 03 · SHARING DESSERT

Vegan sticky date puddings

Toffee sauce, candied walnuts and coconut vanilla ice cream. **VG · GIF**

House-made vegan sorbets

Seasonal berry compote. **VG · GF**

04 · Sit-down Networking Menu

Three courses · \$75 per person

COURSE 01 · THREE CANAPÉS TO START

Karaage chicken bites

Japanese katsu sauce and sesame seeds.

Prawn and green pea arancini

Italian chilli aioli, lemon and parsley. **GIF · I**

Vegetarian Spring Rolls

Served with dipping sauce. **V**

COURSE 02 · SHARING MAIN-COURSE SELECTIONS

Choose 4

Add rocket and parmesan salad and French fries with aioli for the table.

+\$10 per person

"Gippsland grass-fed" 200 g Porterhouse steak

Béarnaise sauce, French fries and truffled wild rocket. **GIF**

Pan-seared chicken breast saltimbocca

"Fabbri" prosciutto, sage beurre noisette and a wild rocket, pear and aged parmesan salad. **GF**

Zucchini and preserved lemon risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. **VG · GF**

Potato and parmesan gnocchi

Slow-braised red wine lamb shoulder, peas and "Meredith" goat's curd.

Pan-seared barramundi

Potato, cornichon, red onion and parsley salad with a dill and sour cream dressing and a Mediterranean tomato and herb emulsion. **GF · A**

COURSE 03 · SHARED DESSERT PLATTERS

Chef's selection of Australian and imported cheeses and their accompaniments, with a selection of Chef's petit fours.

STAND-UP FUNCTIONS

Choose from roaming canapés, substantial grazing dishes, food stations or a relaxed networking menu. Packages can be built around your event, guest numbers and preferred service style.

01 · Canapé Option 1

Six canapés · \$35 per person

Chicken and lemongrass dumpling

Tamarind and green chilli dipping sauce. VGO · GF

Pastrami-cured Tasmanian salmon crostini

Avocado mousse, wasabi oil and microcress. A

Karaage chicken bites

Japanese katsu sauce and sesame seeds.

Southern-spiced almond milk popcorn cauliflower

Volcano salt and chipotle aioli. V · GIF

A mix of prawn and vegetarian spring rolls

Served with dipping sauce. I · V

Cauliflower and cashew falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. VG · GIF

PACKAGE ADDITION

Wagyu beef cheeseburger slider or salt and vinegar calamari.

+\$6 per person

02 · Canapé Option 2

Seven canapés plus salt and vinegar calamari · \$45 per person

Chicken and lemongrass dumpling

Tamarind and green chilli dipping sauce. VGO · GF

Pastrami-cured Tasmanian salmon crostini

Avocado mousse, wasabi oil and microcress. A

Karaage chicken bites

Japanese katsu sauce and sesame seeds.

A mix of prawn and vegetarian spring rolls

Served with dipping sauce. I · V

Southern-spiced almond milk popcorn cauliflower

Volcano salt and chipotle aioli. V · GIF

Cauliflower and cashew falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. VG · GIF

Prawn and green pea arancini

Italian chilli aioli, lemon and parsley. GIF · I

PACKAGE ADDITION

Assorted chocolate truffles and petit fours.

+\$5 per person

STAND-UP FUNCTIONS *(continued)*

03 · Canapé Option 3

Eight canapés, Wagyu beef cheeseburger sliders and salt and vinegar calamari · \$55 per person

Chicken and lemongrass dumpling

Tamarind and green chilli dipping sauce. VGO · GF

Southern-spiced almond milk popcorn cauliflower

Volcano salt and chipotle aioli. V · GIF

Pastrami-cured Tasmanian salmon crostini

Avocado mousse, wasabi oil and microcress. A

Karaage chicken bites

Japanese katsu sauce and sesame seeds.

A mix of prawn and vegetarian spring rolls

Served with dipping sauce. I · V

Cauliflower and cashew falafel

Roasted pumpkin hummus, pomegranate molasses, tahini and parsley. VG · GIF

Prawn and green pea arancini

Italian chilli aioli, lemon and parsley. GIF · I

Japanese tuna tartare spoons

Chilli, ginger, coriander and soy. GF · A

Grazing Package

Substantial hand-held grazing dishes for relaxed stand-up dining. \$45 per person

Potato and parmesan gnocchi

Slow-braised lamb shoulder, red wine jus and "Meredith" goat's curd.

Zucchini and preserved lemon risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. VG · GF

Salt and vinegar calamari fritti

French fries, roasted garlic aioli, wild rocket and lemon. GIF · I

Sliced "Gippsland grass-fed" Porterhouse steak*

Béarnaise sauce and French fries. GIF

Mushroom and walnut ragu penne

Italian tomatoes, carrot, celery, onion, oregano, cashew feta and parsley VG

PACKAGE ADDITION

New England prawn rolls. I

+\$10 per person

Stand-up Networking Menu

Antipasto station and grazing items · \$30 per person

ANTIPASTO STATION

Chef's selection of Australian and imported cured meats, hard and soft cheeses, pickled vegetables, nuts, dried fruit, olives, house-made dips, fresh baguette and crispbreads. The station will be presented to accommodate most dietary allergies and intolerances.

GRAZING ITEMS

Prawn and green pea arancini

Italian chilli aioli, lemon and parsley. GIF · I

Salt and vinegar calamari fritti

French fries, roasted garlic aioli, wild rocket and lemon. GIF · I

STAND-UP FUNCTIONS *(continued)*

Canapé menu additions

Level up your stand up event with one of our bespoke additions

ANTIPASTO OR CHEESE STATION

Add an antipasto station with cured meats, olives, dips, pickled vegetables and fresh baguette, or a cheese and condiments station, to any canapé package.

+\$15 per person

SUBSTANTIAL GRAZING ITEM

Add one substantial grazing item to any canapé package.

+\$9 per person

Potato and parmesan gnocchi

Slow-braised lamb shoulder, red wine jus and "Meredith" goat's curd.

Zucchini and preserved lemon risotto

Spring onions, peas, baby spinach, confit garlic, white wine, bay oil and cashew feta. VG · GF

Wagyu beef sliders

Swiss cheese, "Boston" pickles, tomato relish and American mustard.

Salt and vinegar calamari fritti

French fries, roasted garlic aioli, wild rocket and lemon. GIF · I

Sliced "Gippsland grass-fed" Porterhouse steak

Béarnaise sauce and French fries. GIF

Additional +\$4 per person

Mushroom and walnut ragu penne

Italian tomatoes, carrot, celery, onion, oregano, cashew feta and parsley VG

Build Your Own Food Stations

Available as an addition to your event · Prices from \$10 per person

ANTIPASTO STATION

A selection of Australian and imported cured meats and cheeses, grilled and pickled vegetables, "Mt Zero" olives, house-made dips, crispbreads and toasted baguette.

SEAFOOD STATION

A seasonal seafood selection developed with the Executive Chef according to availability, market price and guest preferences. The station may include Tasmanian and Pacific oysters, South Australian king prawns, Fremantle octopus, Portarlington mussels, Hiramasa kingfish sashimi, house-made sushi and more.

CHEESE STATION

A selection of Australian and imported cheeses and condiments served buffet-style. Let the team know if you have a preferred cheese or would like to avoid a particular style.

LOLLY STATION

A selection of classic hard, soft and chocolate lollies.

FRUIT STATION

A selection of seasonal fruit and yoghurts.

CHOCOLATE FONDUE STATION

Chocolate fondue with marshmallows and fresh fruit for dipping. The \$500 station caters for approximately 40 people. Additional fruit and marshmallows can be arranged for \$10 per person.

IMMERSIVE EXPERIENCES

Create a food or beverage experience around your group, occasion and preferred format.



Cooking Masterclasses

Hands-on cooking and food-preparation classes can be developed around paella, burgers, pizza, Thai food and other themes. Guests work through the session with guidance from the kitchen team, learning practical techniques before sitting down to enjoy what they have prepared. Classes can be tailored to suit group size, timing and dietary requirements.



Tastings

Tasting experiences can explore gin, pinot noir, whisky, cocktails, olive oil, cheese and other selected products. Sessions can be structured as guided tastings, informal masterclasses or more relaxed social experiences, with suitable food, garnishes and accompaniments included where appropriate. Formats can be adjusted to suit both corporate and social groups.



Bespoke Experiences

The events team can develop a custom food and beverage experience around your group, occasion and preferred style. This may include themed menus, interactive food stations, guided tastings, cooking activities or a combination of formats across the venue. Your coordinator can work with you on timing, inclusions, dietary requirements and the overall flow of the event.

BEVERAGE PACKAGES

Choose a set beverage package, work with the team on a tailored wine selection or arrange an on-consumption bar tab. Spirits, arrival cocktails and selected drinks can also be added.

01 · Standard Beverage Package

2 hours — \$40 per person | 3 hours — \$55 per person | 4 hours — \$65 per person

WINE

Leonard Road Brut Cuvee
New South Wales

McPherson Family "Bella's" Pinot Grigio
Victoria

McPherson Family "Ruby's" Pinot Noir
Victoria

BEER AND OTHER DRINKS

Pirate Life Crisp Lager

Cascade Premium Light

Soft drinks

Juice

02 · Boutique Package

2 hours — \$55 per person | 3 hours — \$70 per person | 4 hours — \$80 per person

WINE

Bella Luna Prosecco
Veneto, Italy

Leeuwin Estate Rosé
Margaret River, Western Australia

Penfolds Koonunga Hill Red
South Australia

Pizzini Pavona Pinot Grigio
King Valley, Victoria

BEER, CIDER AND OTHER DRINKS

Pirate Life Crisp Lager

Balter XPA

Mountain Goat Cloudy Apple Cider

Great Northern Ginger Beer

Peroni 0.0%

Soft drinks

Juices

03 · Bespoke Sommeliers Package

From \$60 per person for two hours

The event and beverage teams can develop a package around your preferred wine styles, event format, food menu and budget. Final selections and pricing will be confirmed with your function coordinator.



Beverage Additions

STANDARD SPIRITS

+\$12 per person, per hour ·

Beefeater Gin · Chivas Regal 12yr · Absolut Vodka · Havana Club Rum · Kraken Spiced Rum · Maker's Mark American Whiskey (Minimum two-hour package)

HARD RATED ZERO SUGAR LEMON & LIME

+\$5 per person, per hour ·

Add Hard Rated Alcoholic Lemon to your selected beverage package.

COCKTAIL ON ARRIVAL

\$18 per person

Welcome guests with a seasonal cocktail selected with your function coordinator.

ON-CONSUMPTION BAR TAB

Arrange a tailored bar tab with agreed products, inclusions and spending limits.

FREQUENTLY ASKED QUESTIONS

How are dietary requirements and menu confirmation handled?

Please provide all dietary requirements with your enquiry so the functions team can confirm suitable dishes, substitutions and service arrangements. Menus, dishes, products, pricing and availability remain subject to confirmation for your function date.

Can spaces be hired exclusively or combined?

Henry and the Fox has several spaces that can be used exclusively or combined for larger events. Key dates and times may attract a minimum spend, while quieter seasons and times may offer greater flexibility.

Is the venue close to transport and parking?

Henry and the Fox is located at 525 Little Collins Street in Melbourne CBD, close to public transport. Nearby parking options are available, and the team can provide further location information when confirming your event.

What are the venue's operating and liquor-licence conditions?

Function times and alcohol service remain subject to the venue's operating hours, liquor licence and Victorian responsible-service requirements. Special trading-hour arrangements may be available where permitted.

Is there a dress code?

A loose smart-casual dress code applies. Tasteful fancy dress is also permitted.

Can we bring a cake?

Yes. A cakeage fee of \$2.50 per person applies for refrigeration, handling and cutting. Cupcakes and individual desserts attract a flat \$50 handling fee.

What audiovisual equipment is available?

A 55-inch television and corded microphone can be hired for \$50. Other audiovisual equipment can be sourced depending on your requirements.

Can we arrange live entertainment?

Live entertainment options can be sourced for your event. Unless the venue is hired exclusively, Henry and the Fox retains control of the venue's music and lighting.

What payment is required?

A deposit is required for all functions and events. Full payment before the event will also be required in most cases. Your coordinator will provide the applicable payment schedule with your proposal.

When will the final details be confirmed?

Your functions coordinator will confirm your space, menu, drinks, guest numbers, dietary requirements, timings and payment arrangements before the event.

Function availability, minimum spends, fees and operating requirements can vary according to the date, time, space and event format.



TELL US ABOUT YOUR EVENT

Share the details you know now and the events team will help with the space, food, drinks and practical parts of bringing your function together. An approximate guest count and preferred date are enough to get started.



CONTACT



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ENQUIRE NOW →



SCAN TO ENQUIRE