

A photograph of the exterior of Henry and the Fox restaurant. The building features a modern design with a stone wall on the left and a wooden pergola structure over the outdoor seating area. Sunlight filters through the trees, creating a bright and airy atmosphere. A red and white striped umbrella is visible under the pergola. A bicycle is parked on the right side of the frame.

HENRY

— *and the* —

FOX

FUNCTIONS & EVENTS



Henry and the Fox is located in the heart of the Melbourne CBD at 525 Little Collins Street. We have a strong European in style menu with a focus on fresh, locally sourced ingredients aimed to deliver delicious modern dining. Our function & events packages are designed with this in mind, showcasing the very best of our menu & the skill of our chef. A great venue in the heart of Melbourne, Henry and the Fox features a terrace, dining room with a separate private & versatile function space.

We also have a dedicated functions & Event Coordinator to help with all of your planning. Operating from 7.30am till late Monday to Friday and available to book exclusively weekends. Henry and the Fox is an ideal location for any function or event & will surely impress your guests and we are just a short walk from Southern Cross Station.

Don't hesitate, give us a call on 9614 3277
or contact us at
reservations@henryandthefox.com.au

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BREAKFAST

Breakfast Option 1 ~ \$28pp

Coffee, tea or juice on arrival and the following items which will be served platter/sharing style:

A selection of **house baked mini muffins** (v)

Seasonal **fruit platter** (vg)

Assorted **mini Danishes** (v)

Cranberry, coconut and almond granola cups with **natural yoghurt and berry compote** (v, gf)

Add \$5pp for egg and bacon slider

Add \$7pp for bottomless plunger coffee, tea and juice

Add \$10pp for bottomless barista coffee and a selection of milks

Breakfast Option 2 ~ \$34pp

Mimosa, coffee, tea or juice with assorted French pastries on arrival.

Below is an a la carte selection of dishes for your guests to choose from:

Breakfast Roll: Kaiserfleisch pork belly bacon, fried free-range egg, Swiss cheese, house-made hash brown, tomato relish and a toasted milk bun (gifo)

Eggs Benedict: Kaiserfleisch pork belly bacon, poached free-range eggs, sauteed spinach, toasted English muffin and hollandaise sauce (gfo)

Smashed Avo: Toasted sourdough, poached egg, "Meredith" goat's curd, smashed avocado, sunflower kernels, sundried tomato and olive pesto, wasabi oil, microcress and fresh lemon (v, gf)

Blueberry and Banana Acai Bowl: Acai, blueberry and vanilla compote, banana, chia, almond and pistachio butter, vanilla protein powder, almond milk, kiwi and toasted almonds (vg, gf)

Add \$7pp for bottomless plunger coffee, tea and juice

Add \$10pp for bottomless barista coffee and a selection of milks

Breakfast Option 3 ~ \$42pp

Mimosa, coffee, tea or juice with assorted French pastries on arrival.

Below is an a la carte selection of dishes for your guests to choose from:

Smashed Avo: Toasted sourdough, poached egg, "Meredith" goat's curd, smashed avocado, sunflower kernels, sundried tomato and olive pesto, wasabi oil, microcress and fresh lemon (v, gf)

Gin & Beetroot Cured Salmon: with zucchini, dill and feta fritters, saffron yoghurt, zaatar toasted flatbread, poached eggs, pumpkin hummus and spring onion (gfo)

Blueberry and Banana Acai Bowl: Acai, blueberry and vanilla compote, banana, chia, almond and pistachio butter, vanilla protein powder, almond milk, kiwi and toasted almonds (vg, gf)

Parmesan Cheese Breakfast Gnocchi: with apple cider hollandaise, smoked Kaiserfleisch pork belly bacon, sauteed baby spinach, poached free range egg

"Pepe Saya" Chocolate & Blueberry Crumpet Stack: with blueberry compote, strawberry, coconut and maple ice-cream and mint sugar (V)

Add \$7pp for bottomless plunger coffee, tea and juice

Add \$10pp for bottomless barista coffee and a selection of milks

Add \$15pp for bottomless mimosas

BOTTOMLESS BRUNCH

1.5 Hour Package ~ \$69pp

2 Hour Package ~ \$79pp

3 Hour Package ~ \$89pp

4 Hour Package ~ \$99pp

Free flowing passion fruit mojitos, white and red sangria, prosecco spritz and Tom Collins

Non-alcoholic options include soft drinks, alcohol free prosecco and alcohol-free rosé

Brunch Menu

Baked French brie, wild clover honey, rosemary and toasted flatbread (v, gfo)

Salt and vinegar calamari fritti, roasted garlic aioli, wild rocket, and fresh lemon (gif)

Chef's selection of dips with seasonal crudites, spiced pepitas, "Mt Zero" olives, craisins and toasted pita (v, gfo)

French fries with roasted garlic aioli (v, gif)

Limoncello and Biscoff cheesecake with lemon curd and minted sugar (v)

Vegan Brunch Menu

Our famous **polenta chips**, vegan aioli, smoked salt, rosemary and truffle oil (vg, gif)

Chickpea and mint falafels with roasted pumpkin hummus, toasted cumin salt, pomegranate molasses and tahini dressing (vg, gif)

French fries with vegan roasted garlic aioli (vg, gif)

A selection of house made **vegan sorbets** with seasonal berry compote (vg, gf)



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(v) Vegetarian, (gif) Gluten Intolerance Friendly, (gifo) Gluten Intolerance Friendly Option Available, (gf) Gluten Free, (gfo) Gluten Free Option Available, (vg) Vegan (vgo), Vegan Option Available

CANAPÉ SELECTION

Add \$15 for an antipasto station with cured meats, olives, dips, pickled vegetables and fresh baguette or a cheese and condiments station to any canapé package

Canapé Option 1 ~ \$35pp

6 Canapés

Prawn dumpling with tamarind and green chilli dipping sauce (vgo)

Gin and beetroot cured **Tasmanian salmon** crostini, avocado mousse, wasabi oil and micro cress

Karaage chicken bites with Japanese katsu sauce and sesame seeds

Chickpea and mint falafels with roasted pumpkin hummus and pomegranate molasses (vg)

Slow braised Wagyu beef and pomme puree tartlet with aged parmesan and parsley

A combination of **Peking duck and vegetarian spring rolls** with dipping sauce (vgo)

Add \$6pp for a wagyu **beef cheeseburger slider** or **salt and vinegar calamari**

Canapé Option 2 - \$45pp

7 Canapés + our ever-popular salt and vinegar calamari

Prawn dumpling with tamarind and green chilli dipping sauce (vgo)

Gin and beetroot cured **Tasmanian salmon** crostini, avocado mousse, wasabi oil and micro cress

Karaage chicken bites with Japanese katsu sauce and sesame seeds

Slow braised Wagyu beef and pomme puree tartlet with aged parmesan and parsley

A combination of **Peking duck and vegetarian spring rolls** with dipping sauce (vgo)

Tomato and smoked scamorza arancini w/ nettle pesto, pistachios and "Mt Zero" lemon oil (v,gf)

Caramelised onion, thyme, and **French brie tartlets** (v)

Add \$5pp for assorted **chocolate truffles** and **petite fours**

Canapé Option 3 ~ \$55pp

8 Canapés + our amazing wagyu beef cheeseburger sliders plus our salt and vinegar calamari

Prawn dumpling with tamarind and green chilli dipping sauce (vgo)

Karaage chicken bites with Japanese katsu sauce and sesame seeds

Slow braised Wagyu beef and pomme puree tartlet with aged parmesan and parsley

Japanese tuna tartare spoons, chilli, ginger, coriander and soy (gf)

A combination of **Peking duck and vegetarian spring rolls** with dipping sauce (vgo)

Beef tartare crostini with truffled mayo and micro cress (gfo)

Caramelised onion, thyme and **French brie tartlets** (v)

Tomato and smoked scamorza arancini w/ nettle pesto, pistachios and "Mt Zero" lemon oil (v,gf)

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GRAZING SELECTION

Add \$9pp to add any handheld substantial grazing item to any canapé package

Potato and parmesan gnocchi, slow braised lamb shoulder, red wine jus and "Meredith" goats curd

Wild mushroom and nettle risotto, caramelised shallots, black garlic mascarpone, white wine, toasted hazelnuts and aged parmesan (v, 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)

Sliced **"Gippsland grass fed" Porterhouse steak**, bearnaise sauce and, French fries (gif) +\$4pp

Japanese vegan katsu curry with V2 plant-based chicken, Japanese vegetable curry, pickles, wakame, seasoned brown rice and sesame seeds (vg)

Grazing Package ~ \$45pp

Add \$10pp for New England prawn rolls

Potato and parmesan gnocchi, slow braised lamb shoulder, red wine jus and "Meredith" goats curd

Wild mushroom and nettle risotto, caramelised shallots, black garlic mascarpone, white wine, toasted hazelnuts and aged parmesan (v, gf)

Salt and vinegar calamari fritti, French fries, roasted garlic aioli, wild rocket, and lemon (gif)

Sliced **"Gippsland grass fed" Porterhouse steak**, bearnaise sauce and, French fries (gif) +\$4pp

Slow braised **Wagyu beef and pomme puree tartlet** with aged parmesan and parsley



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BUILD YOUR OWN FOOD STATIONS

A great add on for any event, prices start from \$10pp

Antipasto Station

A selection of the finest Australian and Imported cured meats & cheeses, grilled & pickled vegetables, "Mt Zero" olives, house made dips, crisp breads and toasted baguette.

Seafood Station:

Enjoy a chef's selection of the finest seasonal seafood Australia has to offer.

Our Executive Chef will liaise with each client on a package that best suits their individual needs due to the seasonality, market price, fluctuations and customer preference.

This package may include Tasmanian & Pacific oysters, SA King prawns, Fremantle octopus, Portarlington mussels, Hiramasa Kingfish sashimi, House made sushi & more.

Cheese Station:

A collection of the finest Australian, imported cheeses and condiments served buffet style.

If you have a favourite you'd like to see or an aversion to a particular style of cheese let us know.

Candy Station:

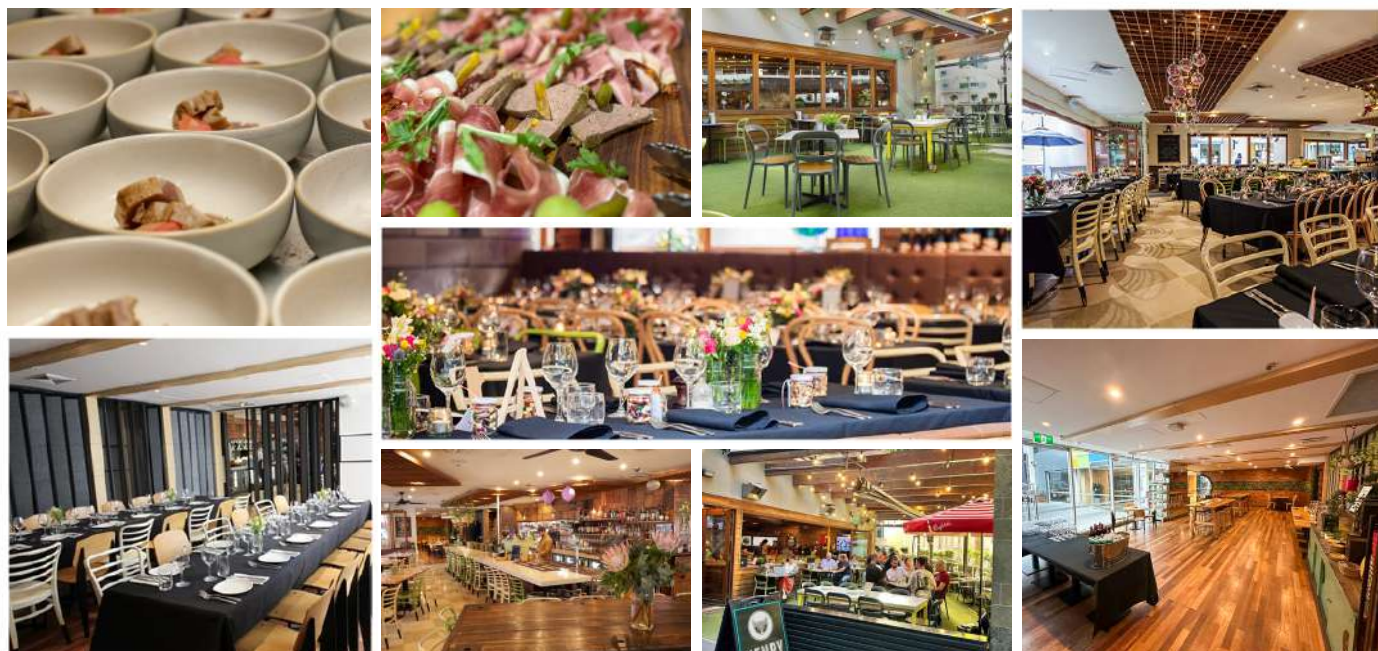
Showcasing all the classics. Hard, soft and chocolate lollies.

Fruit Station:

Selections of seasonal fruits & yoghurts.

IMMERSIVE EXPERIENCES

Experience something truly unique with our immersive masterclasses in gin / pinot noir / whisky or cocktails. Understand the influence gin botanicals have over the experience of flavours and sensory evaluation allowing guests to match the subject study to various food, nibbles and garnishes. How about a cooking and food preparation class? From paella to burgers, pizza and Thai or even the nuances of olive oil or cheese we can tailor an experience to any group of individuals. Treat your team with the gift of knowledge and take part in our cooking classes. Learn the tricks of the trade and enjoy a meal you can recreate time and time again. All enjoyed with drinks and a wonderful atmosphere. Something different? Henry and the Fox offer bespoke packages on anything food and beverage based all you have to do is ask. Please inquire about a custom group dining experience and let us create something to suit your group.



SIT DOWN REDUCED A LA CARTE MENU

For gatherings of 30 people or more we encourage an alternate drop or sharing style menu to ensure your guests are served in a timely manner. If you would like to provide more choice for your guests we can facilitate a pre-order.

Canapés on Arrival (3 Canapés on arrival) \$14.9pp

Two Courses (Sharing Entrée and Choice of Main or Choice of Main and Sharing Dessert) \$55pp

Two Courses (Choice of Entrée and Choice of Main or Choice of Main and a Dessert) \$60pp

Three Courses (Choice of Entrée, Choice of Main and a Dessert) \$72pp

Sides for the table (Seasonal vegetables or rocket and parmesan salad or French fries with aioli) \$7pp

Sides for the table (Seasonal vegetables, rocket and parmesan salad and French fries with aioli) \$10pp

Entrée Selections | Choose 3

Halloumi fries with paprika yoghurt, parsley and lemon (v, gif)

Crispy **vegan polenta fries** with truffle oil, smoked salt, vegan aioli and parsley (vg, gif)

Housemade **roasted pumpkin hummus**, fine herbs, EVOO and grilled flatbread (vg)

Tomato and smoked scamorza arancini w/ nettle pesto, pistachios and "Mt Zero" lemon oil (v,gf)

Salt and vinegar calamari fritti, roasted garlic aioli, wild rocket, and lemon (gif)

Main Course Selections | Choose 4

Sliced "**Gippsland grass fed**" **Porterhouse steak**, bearnaise sauce and, French fries (gif)

Pan-seared **chicken breast saltimbocca** with "Fabbris" prosciutto and sage beurre noisette and a wild rocket, pear and aged parmesan salad (gf)

Sweet corn and leek risotto, confit cherry tomatoes, caramelised shallots, toasted almonds, basil and lemon oil (vg, gf)

Potato and parmesan gnocchi, slow braised red wine lamb shoulder, peas and "Meredith" goats curd

Pan seared **barramundi** with fennel, apple, cucumber, and dill salad, preserved lemon and mint relish and parsley oil (gf)

Dessert Selections | Choose 1

Limoncello and Biscoff cheesecake with lemon curd and minted sugar (v)

Chocolate torte with lime gel, cinnamon spiced streusel, chef Nick's honeycomb, and mint (v, gfo)

Chef's selection of hard and soft cheese, quince paste, fresh fruit, and crackers (v, gfo)

SIT DOWN – VEGAN MENU

Two Courses \$46pp | Three Courses \$56pp

Entrée

Crispy **vegan polenta fries** with truffle oil, smoked salt, vegan aioli and parsley (vg, gif)

King brown mushroom scallops, smoked almond gazpacho, crispy enoki and lemon oil (vg, gfo)

Harissa roasted Dutch carrots, fennel and chickpea salad, beetroot hummus and cashew feta (vg, gf)

Main Course

Japanese vegan katsu curry with V2 plant-based chicken, Japanese vegetable curry, pickles, wakame, seasoned brown rice and sesame seeds (vg)

Sweet corn and leek risotto, confit cherry tomatoes, caramelised shallots, toasted almonds, basil and lemon oil

Sharing Dessert

A selection of house made **vegan sorbets** with seasonal berry compote (vg, gf)

SIT DOWN – SHARING MENU

Canapés on Arrival (3 Canapés on Arrival) \$14.9pp

Two Courses \$52 | Three Courses \$62

Sharing Entrée Selection

Chef's charcuterie platter, a selection of premium Australian and imported cured meats, house made dips and pâté, "Mt Zero" Olives, pickled vegetables, toasted baguette, and crackers (v)

Salt and vinegar calamari fritti, roasted garlic aioli, wild rocket, and lemon (gif)

Sharing Main Course Selections | Choose 2

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

Sliced "**Gippsland grass fed**" **Porterhouse steak**, bearnaise sauce and, French fries (gif)

Pan-seared **chicken breast saltimbocca** with "Fabbris" prosciutto and 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" goats curd

Wild mushroom and nettle risotto, caramelised shallots, black garlic mascarpone, white wine, toasted hazelnuts and aged parmesan (v, gf)

Pan-seared **barramundi** with zucchini, dill and feta fritters, sweetcorn puree, peperonata, parsley and "Mt Zero" lemon oil

Dessert Selections | Choose 1

Dessert board with petit fours, "Chocolatier" chocolates and truffles with a selection of slices (v)

Chef's selection of hard and soft cheese, quince paste, fresh fruit, and crackers (v, gfo)

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STAND UP NETWORKING MENU

Antipasto Station and Grazing Items \$30pp

Antipasto Station

Chef's selection of Australian and imported cured meats, hard and soft cheeses, pickled vegetables, nuts, dried fruits, olives, house made dips, fresh baguette and crisp breads*

**This will be presented in such a way as to accommodate most dietary allergies and intolerances*

Grazing Items

Tomato and smoked scamorza arancini w/ nettle pesto, pistachios and "Mt Zero" lemon oil (v,gf)

Salt and vinegar calamari fritti, French fries, roasted garlic aioli, wild rocket, and lemon (gif)

SIT DOWN NETWORKING MENU

Three Courses \$75pp

Three Canapés to Start

Karaage chicken bites with Japanese katsu sauce and sesame seeds

Tomato and smoked scamorza arancini w/ nettle pesto, pistachios and "Mt Zero" lemon oil (v, gf)

Caramelised onion, thyme, and **French brie tartlets** (v)

Sharing Main Course Selections | Choose 4

Add \$10pp for rocket and parmesan salad and French fries with aioli for the table

"Gippsland grass fed" 200gm Porterhouse steak, bearnaise sauce, French fries, and truffled wild rocket (gif)

Pan-seared **chicken breast saltimbocca** with "Fabbris" prosciutto and sage beurre noisette and a wild rocket, pear and aged parmesan salad (gf)

Wild mushroom and nettle risotto, caramelised shallots, black garlic mascarpone, white wine, toasted hazelnuts and aged parmesan (v, gf)

Potato and parmesan gnocchi, slow braised red wine lamb shoulder, peas and "Meredith" goats curd

Pan seared **barramundi** with fennel, apple, cucumber, and dill salad, preserved lemon and mint relish and parsley oil (gf)

Dessert Platters

Chef's selection of Australian and imported cheeses and their accompaniments and a selection "Chocolatier" chocolate, and truffles (vgo, gfo)

YOUR BEVERAGE PACKAGES

PRIMARY PACKAGE

Version2 Sparkling Brut Cuvée, South Eastern Australia

Version2 Pinot Grigio, South Eastern Australia

Version2 Shiraz, South Eastern Australia

Pirate Life Crisp Lager, Cascade Premium Light,
soft drinks and juices

2 Hours ~ 40 pp | 3 Hours ~ 55pp | 4 hours ~ 65pp

BOUTIQUE PACKAGE

Upside Down Prosecco, Victoria

Espy Rosé, South Australia

Penfolds Koonunga Hill Red , South Australia

Upside Down Pinot Grigio, Victoria

Pirate Life Crisp Lager, Balter XPA, Vodka Cruiser Guava,
Sommersby Watermelon Cider, Peroni 0.0% soft drinks and juices

2 Hours ~ 55pp | 3 Hours ~ 70pp | 4 hours ~ 80pp

BESPOKE SOMMELIERS PACKAGE

**Speak to our event team about your specific requirements and
our beverage guru will tailor a package to suit your specific requirements.**

Custom packages start from \$60pp for 2 hours

PACKAGE ADD ONS:

**Add Beefeater Gin, Chivas Regal 12yr, Absolut Vodka, Havana Club Rum,
Kraken Spiced Rum & Makers Mark American Whiskey for \$12pp/per hour
(Minimum 2 hours)**

Add a cocktail on arrival to any package for \$18pp, ask your Coordinator for our seasonal options

Add a Hard Rated Alcoholic Lemon to any package for \$5 pp/per hour

**A bespoke on consumption bar tab can also be arranged for you & your guests.
Please consult your Function Coordinator for further advice.**



HENRY'S SPACES

LITTLE COLLINS STREET TERRACE

An oasis in the city! Our terrace is adorned by greenery blending the vibrancy of Melbourne's urban charm with the tranquility of a private green haven. With a retractable awning and heating available the space is ideal at most times of the year and perfect for your next smaller event or gathering.

FEATURES & CAPACITIES

Cocktail up to 75pax and sit down up to 60pax | Private Bar | Heating | City Views



HENRY'S RESTAURANT

The beating heart of our venue is The Restaurant. This is where the magic happens and the atmosphere is vibrant. We have a mix of banquette seating and dining tables that can be joined together to suit any size group or, if you're looking for something unique you can join us up at the bar. As with all of our spaces, The Restaurant can be switched to a cocktail space by our talented team's rearranging.

FEATURES & CAPACITIES

Ideal for sit down groups of 10 to 120 | Exclusive cocktail up to 120



HENRY'S SPACES

THE FOX'S DEN

Step into our exclusive enclave that reflects an ambiance that is both contemporary and warmly inviting, purposely designed to cater to your next private function. Thanks to a sliding door the space can be swiftly and easily separated from the main dining area and transformed into a dedicated function space tucked away in Little Collins Street

FEATURES & CAPACITIES

Sit Down 70 | Cocktail up to 80 | Easy Audio Visual Set Up



COLLINS PLACE ALFRESCO

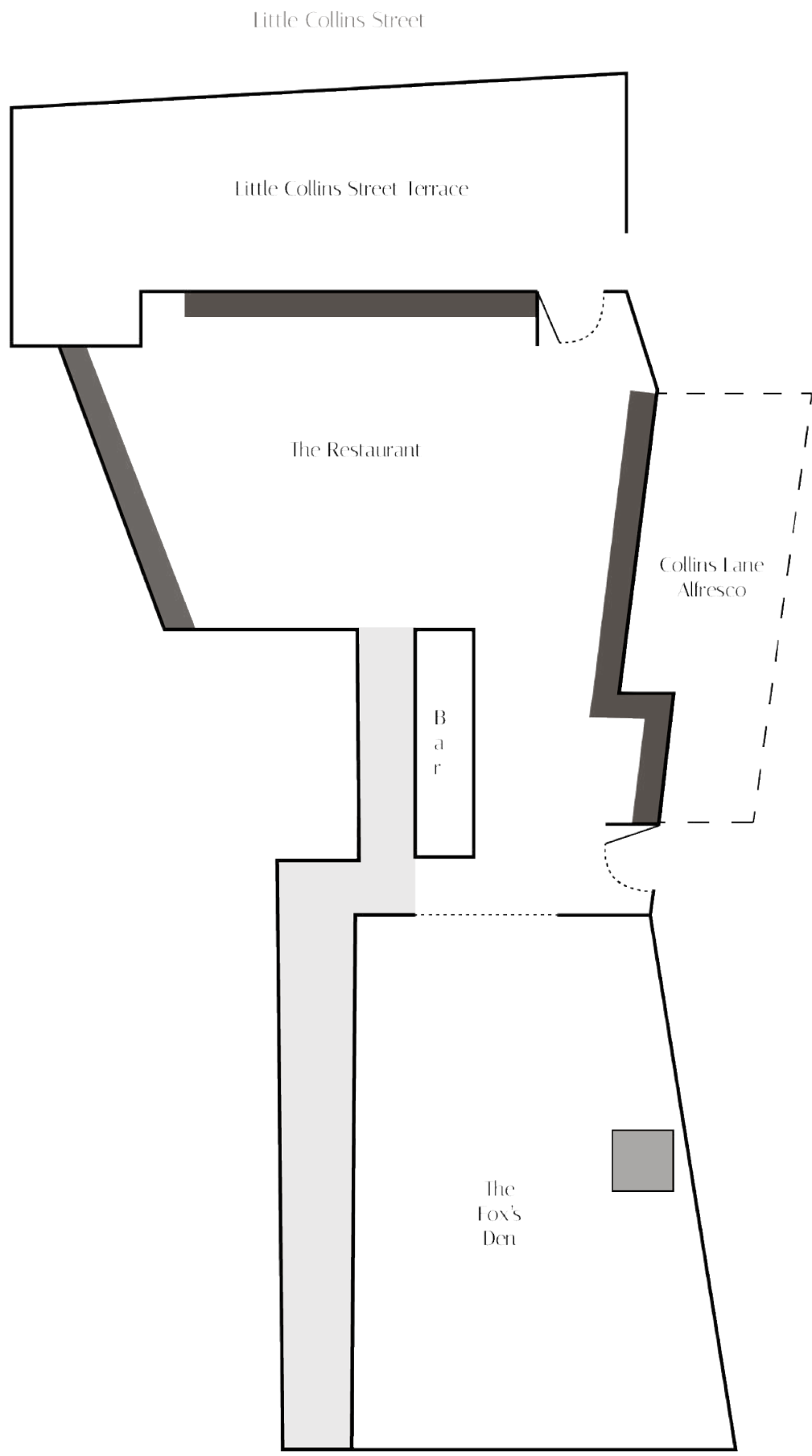
Tucked away in the heart of Melbourne, our Collins Lane space offers an intimate and versatile setting for stand-up gatherings of up to 60 guests. With its unique laneway charm and seamless integration into the venue, this exclusive enclave captures the city's signature blend of sophistication and urban edge.

FEATURES & CAPACITIES

Cocktail up to 60 | Melbourne Laneway Appeal | Alfresco



HENRY'S FLOOR PLAN



FAQS

We love functions & events & have a number of spaces that can be used exclusively or combined to make larger spaces. Key dates and times will attract a minimum spend requirement in order to secure a space. However, we can offer great value and are flexible during quieter seasons and times. The venue is close to public transport & there are parking options that can be found on our website henryandthefox.com.au.

Our normal trading hours are 7.30am to 1am & we may serve alcohol for the entirety of these hours. We are able to apply for special trading hours in accordance with Victorian Liquor Licensing Laws. We are bound by and fully support the conditions of our liquor license and the responsible service of alcohol laws of Victoria.

We have a loose smart casual expectation for our dress code & we do permit tasteful fancy dress & you may bring a cake to any event. However we charge a \$2.50 'cakeage' fee that covers refrigeration, handling & cutting of the cake. In cases of cupcakes & individual desserts we do require a flat \$50 fee for handling.

Henry and the Fox also can provide a 55 inch TV & corded microphone which is available. We are able to source any other AV equipment you may require. We can also provide you with a list of options for live entertainment if you wish. However, as we do look to keep a number of groups & people comfortable on any day, we reserve the right to maintain control of all music & lighting unless the venue is hired for exclusive use.

For all functions & events we do require a deposit & in most cases we will also require full payment prior to the event so as to ensure the smoothest operation possible & impress each & every guest. In cases that a credit card is used to secure a booking Henry and the Fox will charge a fee of 1.1% will apply to Visa and MasterCard transactions and 1.9% will apply to all AMEX credit card payments.

Don't hesitate, give us a call on: 9614 3277

or contact us via email:

reservations@henryandthefox.com.au



[Click here for Google Map Location](#)



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