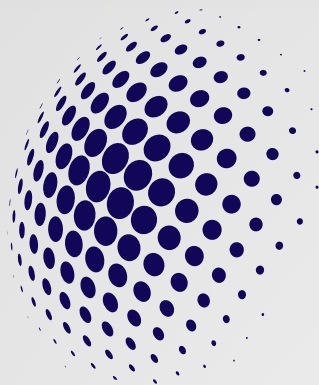




The Henry
SPORTS CLUB



Functions & Events

JULY 2025

144 Henry Lawson Avenue, Werrington County NSW 2747
02 9623 2119 / events@hlclub.com.au
www.henrysportsclub.com.au/functions

Welcome

The Henry Sports Club is a multi-purpose venue, with several areas for you to hold your next conference, special event or function. We have facilities that can house small ten person meetings, to 100 person cocktail events.

With a spacious auditorium with a dedicated alfresco area, a courtyard with full view of our playground and a small meeting room, which can hold up to 30, we at The Henry have the room for every occasion.



Dining Options

Whether you're after finger food, or a three course sit down, The Henry can accommodate any request.



Data Projection & Screen

Be it a corporate affair, or a slideshow of those special moments between friends and family, our spaces have the capability to accommodate any digital presentation.



Bar Facilities

There's nothing better than a drink with friends and family, and whether you're thinking of a tab or having your guests buy their own, we are happy to accommodate.



Parking

With a dedicated car park for our members and guests, there isn't any reason you won't be able to get easy access to the Club.



Accessibility

With upgrades to our Club, accessibility is never an issue with ramps installed for access outside.



Payment Options

There isn't hassle when it comes to payment, with EFTPOS facilities available, as well as direct bank deposit.



Stage

There's no better way to celebrate than to have live entertainment at your event. Be it a DJ or acoustic, we have the room to accommodate.



Air Conditioning & Heating

Whatever the weather, we have the capability to control the space's temperature to your liking with just the click of a button.



Courtyard

With access from two major points in the Club, with a direct line of sight to our playground, the Courtyard is the perfect space for any get together. Tailored to your event, this space is near to all bathroom facilities, a lovely alfresco area and the sports lounge.

Bond: \$200

Dimensions: 8m x 6m

Capacity: 100

Available: 7 days





Auditorium

The Auditorium can cater for up to 100 people for a seated dinner, with no dance floor, or 80 with a dance floor. This space features a small stage, full-service bar, dance floor, bathroom facilities and private smoking area.

Bond: \$200

Dimensions: 8m x 6m

Capacity: Up to 140

Available: 7 days

Conference	140
Cocktail	100
Dinner	100
Classroom	40
Theatre	60





The Hub

In a contained, but spacious room in the south western wing of the building, The Hub is the perfect place for meetings, small gatherings and intimate celebrations. With the open to close the doors, look no further than The Hub for your next corporate event.

Room Hire: \$50

Dimensions: 4m x 3m

Capacity: 30

Available: 7 days



Inclusions

Included with room hire



Iced water & glasses



Whiteboard (if required)



Microphone & lectern



Data projector & screen

Equipment Available

Pens & notepad.....	\$2.50 per head
Photocopying.....	\$0.20 per page
Cloth napkins.....	\$3.00 per head
Round tablecloths.....	\$13.50 per cloth (white or black)
Trestle/square tablecloths.....	\$8.00 per cloth (white or black)
Table runners.....	\$3.00 per runner
Balloon garland.....	\$150.00

Staff Hire

- Bar staff – price will vary depending on spend
- Dedicated wait staff POA
- Security staff – \$65 per hour

FAQ

Do you host 18th and 21st birthdays?

Unfortunately, the Club does not host birthdays between the ages of 16 and 21.

Can I hire the picnic area for private use?

If you have a function booking in the Courtyard, and would like to use the grassed area, we can arrange this at an additional cost.

Is there a minimum spend?

None of our functions spaces have a minimum spend. However, should you spend over \$2000 in catering, we will waive the room hire.

Can the Club organise decorations?

With our experienced team, we are happy to discuss what you require for your event and help in any way necessary to ensure you have the perfect event. Price will vary depending on what it is you're after, but ask us about:

- Balloons
- Entertainment
- Cakes
- Florists
- Photographers

CATERING MENUS

Cocktail

MEZZE PLATTERS\$85 per platter (Feeds 10-15 Pax)

CHEESE PLATTER

French brie, English cheddar & Blue Stilton w/ crackers, lavosh, muscatel grapes & onion jam

ANTIPASTO PLATTER

Honey baked ham, prosciutto, salami, bocconcini, olives, baba ghanoush & hommus w/ Turkish bread

PLATTER OF 12 ROUNDS OF ASSORTED FINGER SANDWICHES

48 Pieces

LARGE PEELED PRAWNS

w/ cocktail sauce & lemon

20 Pieces

LARGE TASMANIAN PACIFIC OYSTERS

w/ red wine vinegarett & lemon

20 Pieces

SEASONAL FRUIT PLATTER\$70 per platter

PARTY PLATTERS\$90 per platter

VEGETARIAN SPRING ROLLS

w/ sweet chilli sauce

36 Pieces

BATTERED CALAMARI RINGS

w/ aioli & lemon

40 Pieces

COCKTAIL BEEF PIES

w/ ketchup

30 Pieces

COCKTAIL SAUSAGE ROLLS

w/ ketchup

40 Pieces

CHICKEN SATAY SKEWERS

w/ lemon & satay dipping sauce

30 Pieces

GRILLED LAMB SOUVLAKI SKEWERS

w/ tzatziki

25 Pieces

PLATTER OF FISH COCKTAILS

w/ tartare sauce

50 Pieces

PLATTER OF NUGGETS WITH FRIES

w/ tomato sauce

50 Pieces

WHITE WINE & MUSHROOM ARANCINI

w/ aioli

35 Pieces





CATERING MENUS

Cocktail

THIN BASED STONE BAKED 12IN PIZZAS

(Min. Order of 4)

\$20 PER PIZZA

(min. \$80)

MARGARITA

Mozzarella, cherry tomato & baby basil

HAWAIIAN

Smoked ham, bacon & pineapple

PEPPERONI

Pepperoni, mozzarella & chilli oil

SUPREME

Ham, pepperoni, mushrooms, onion, pineapple & olives

VEGETARIAN CAPRICCIOSA

Mushrooms, olives, mozzarella, cherry tomato & roasted capsicum

BRIOCHE BUN SLIDERS

(Min. Order of 10)

\$7 PER SLIDER

(min. \$70)

WAGYU CHEESEBURGER

w/ onion, tomato, lettuce & burger sauce

SOUTHERN FRIED CHICKEN BURGER

w/ avocado, tomato & peri peri coleslaw

GRILLED HALLOUMI BURGER

w/ tomato, smashed avocado, lettuce & truffle mayo

GLUTEN FREE PLATE

\$25 PER PLATE

2 X SAUSAGE ROLLS

1 X LEEK & MUSHROOM PIE

2 X CHICKEN SATAY SKEWERS

2 X VEGAN EMPANADA

2 X PUMPKIN ARANCINI

VEGAN PLATE

\$25 PER PLATE

2 X VEGAN SAUSAGE ROLLS

2 X LEEK & MUSHROOM PIE

2 X VEGAN EMPANADA

2 X PUMPKIN ARANCINI

CATERING MENUS

Buffet

CHEF COOKED BARBEQUE\$30 per head (Min. 25 pax)

CHAR-GRILLED RUMP STEAK
w/ green peppercorn sauce (GF)

GRILLED PORTUGUESE CHICKEN BREAST
w/ peri peri sauce & pilaf rice (GF)

PLUS:

YOUR CHOICE OF ONE (1) SAUSAGE – ALL SERVED WITH BALSAMIC ONIONS:

- Country Beef & Thyme (GF)
- Pork & Fennel (GF)
- Lamb & Rosemary (GF)

PLUS:

ROASTED BABY POTATOES WITH ROSEMARY SALT (GF)
GARDEN SALAD (GF)

PLUS:

YOUR CHOICE OF ONE (1) SALAD OPTION

Additional salads at a cost of \$3.00 per head

SERVED WITH:

- Bread roll & butter
- Sauces & condiments

CHILDREN

We can arrange sausages, bread & sauce at \$5.00 per child*

**As part of the BBQ package only. Children under 14 years of age only.
(Gluten free options available – please speak to our function staff)*

CARVERY\$48 per head

YOUR CHOICE OF TWO (2) MEATS:

- Ribeye of grain fed beef
- Roasted rosemary garlic glazed lamb leg
- Honey & mustard glazed leg ham
- Slow roasted leg of pork with crackle

PLUS:

ROASTED SEASONAL VEGETABLES
BABY POTATOES WITH ROSEMARY SALT (GF)
TRADITIONAL GARNISHES
PAN GRAVY

PLUS:

YOUR CHOICE OF ONE (1) SALAD OPTION

Additional salads at a cost of \$100.00 per salad

SERVED WITH:

- Bread roll & butter

SALAD BAR

CAESAR SALAD

w/ Sourdough Croutons & Fresh shaved Grana
Parmesan

TRADITIONAL GREEK SALAD

w/ Kalamata Olives & Feta

POTATO & CHORIZO SALAD

w/ Egg, Pickles, Parsley, Grain Mustard & Sour Cream

THAI BEEF SALAD

w/ nam jim, crispy shallots & roasted peanuts)

**ROASTED PUMPKIN, BEETROOT & CHICKPEA
SALAD**

w/ caramelised walnuts, feta & citrus vinaigrette

CALIFORNIA CHOPPED COBB SALAD

w/ ranch dressing

TOSSED GARDEN SALAD

w/ Italian dressing



CATERING MENUS

Plated

SIT DOWN

Selection of two (2) per course – served alternatively

One (1) course – mains only.....	\$37 per person
Two (2) course – entrée/main or main/dessert.....	\$50 per person
Three (3) course.....	\$63 per person

ENTREE

KING PRAWN & AVOCADO COCKTAIL SALAD

w/ Marie Rose sauce

CHINESE DUCK BREAST PANCAKES

w/ cucumber, shallot & hoisin

SMOKED SALMON & AVOCADO NIÇOISE SALAD

w/ beans, olives, egg, tomato, baby cos & limoncello dressing

GRILLED LAMB KOFTA

w/ tzatziki & sumac

MUSHROOM & WHITE WINE ARANCINI

w/ tomato sugo, parmesan & rocket

MAIN

GRILLED BARRAMUNDI

w/ creamy gratin potatoes & charred broccolini

MB2 SIRLOIN COOKED MEDIUM

w/ gratin potatoes, garlic field mushrooms, broccolini & pepper sauce

CORDON BLEU STUFFED CHICKEN BREAST

w/ parmesan potato cakes, green beans & creamy mushroom sauce

GRILLED ATLANTIC SALMON

w/ potato fondant, ricotta fried zucchini flower & broccolini

BEEF WAGYU SHIN RAGU

w/ rigatoni, tomato sugo & parmesan

VEGETABLE RAVIOLI OF CARAMELISED PUMPKIN & PISTACHIO

w/ Napoli sauce & parmesan cheese

DESSERT

APPLE & BERRY CRUMBLE

w/ custard

WARM CHOCOLATE LAVA CAKE

w/ vanilla ice cream

HONEY MACADAMIA CHEESECAKE

w/ cream

STICKY DATE PUDDING

w/ vanilla ice cream



Weddings

\$6000

6 Hour Room Hire

\$500 Bar Tab

1 x Pre-Reception Appetiser Platter

2 x Course (Alternate Serve)

Dedicated Bartender

Personalised A2 Table Plan & Easel Display

Custom Menus, Place Cards & Decor

Dedicated Function Staff

Room Set Up

Tablecloths

Chairs Covers & Sashes

Bridal Table Skirt

Cake Table

Gift Table

Table Centrepieces

Wedding Table Backdrop Curtain

Cutting and Serving of Wedding Cake

\$6500

6 Hour Room Hire

\$500 Bar Tab

1 x Pre-Reception Appetiser Platter

Full Service Buffet

Dedicated Bartender

Personalised A2 Table Plan & Easel Display

Custom Menus, Place Cards & Decor

Dedicated Function Staff

Room Set Up

Tablecloths

Chairs Covers & Sashes

Bridal Table Skirt

Cake Table

Gift Table

Table Centrepieces

Wedding Table Backdrop Curtain

Cutting and Serving of Wedding Cake



Graduations & School Formals

\$30 PER HEAD - 2 COURSE

Mains

Choice of Two (2) - Alternate Drop

Chicken Parmigiana w/ chips & salad
200g Angus Beef Burger w/ chips
Creamy Chicken & Mushroom Boscaiola

Desserts

Sticky Date Pudding w/ caramel & ice cream
Mars Bar Chocolate Mousse Cake w/ cream

\$30 PER HEAD - BUFFET

Chef Cooked Barbeque

Char-Grilled Rump Steak
Grilled Portuguese Chicken Breast
(+) Choice of sausage; potatoes & salad

Check out page 9 for more information

INCLUSIONS

Function Space Exclusivity
3 x Jugs of Soft Drink per table
Function Linen
Room Decorations
Balloon Centrepieces and Display
Audio & Visual System
Custom Menus & Placecards

WHAT ELSE?

To help you plan the best event for your students, give us a budget and we'll organise:

- Event Entertainment
- Photographer
- Photo Booth
- Flower Wall & Red Carpet Entry
- Farewell Gifts

* **NB:** 2 course option available for up to 45 pax



Celebration of Life

\$20 PER HEAD

TEA & COFFEE INCLUDED

PLATTER OF ASSORTED TRIANGLE POINT SANDWICHES	<i>4 pieces</i>
MINI BEEF PIES	<i>2 pieces</i>
MINI PORK SAUSAGE ROLLS	<i>2 pieces</i>
ASSORTED CAKES & SLICES	<i>1 piece</i>



Conference

OPTIONS (tea & coffee included)

Morning Tea only	\$16 per head
select either 1 x sweet or 1 x savoury selection	
Morning Tea & Afternoon Tea	\$26 per head
select 1 x sweet and 1 x savoury selection	
All Day Catering	\$32 per head

SWEET

- Chocolate & Hazelnut Brownie
- Banana Bread
- Carrot & Walnut Bread
- Scones w/ jam & cream
- Assorted Muffins
- Danish Pastries
- Lemon Curd Tart
- Cake Slices

SAVOURY

- Mini Beef Pies
- Mini Pork Sausage Rolls
- Vegetable Spring Rolls w/ chilli jam
- Arancini Balls w/ pesto aioli
- Mini Ham & Cheese Croissant

LUNCH

- Chef's Assorted Triangle Point Sandwich Platter
- Assorted Mini Beef Pies
- Assorted Mini Sausage Rolls
- Chef's Tossed Green Salad
- OR ASK OUR FRIENDLY EVENTS STAFF FOR A TAILORED MENU**

Terms & Conditions

1. Function bookings are not available on public holidays, Melbourne Cup or New Year's Eve.
2. Tentative bookings will be held for a maximum of two weeks. If bookings are not confirmed or further contact is not made after fourteen (14) days, bookings will be cancelled at the discretion of event management.
3. The Courtyard and Auditorium require a bond payment of \$200 for events. This is refundable upon written request to the Club.
4. Hiring of The Hub and the Courtyard/Auditorium for corporate events attracts a \$50 non-refundable room hire.
5. Confirmation of bookings requires the host to sign and return the terms and conditions. Once this has been received by event management, a respective room hire / bond payment is required to secure the room. Payment of bond will be taken in lieu of a signature confirming acceptance of terms & conditions.
6. **Cancellations:** In the case of an event being cancelled, the following terms are applicable. Refunds are at the discretion of event management. A cessation of contact in the lead up to the event will be considered a cancellation.
 - **Over thirty (30) days written notice:** the room hire will be refunded in full.
 - **Less than thirty (30) days written notice:** the room hire will be forfeited.
7. Full payment and final numbers of guests attending the event are required no later than seven (7) days prior to the event.
8. All prices are current at the time of quotation but are subject to change based on rising costs. The quoted prices include GST and upon payment being received in full, are fixed.
9. Final numbers may be increased, but not decreased prior to the event.
10. Event areas may be used for a period of up to five (5) hours. Any extension of times must be arranged and approved prior to the event with management. Additional charges will apply for time extensions.
11. The Club operates standard function sitting times from Thursday to Saturday. If you wish to book outside these times, we will endeavour to accommodate your request. The sitting times are:
Afternoon: 11am-4pm / **Night:** 6pm-11pm
12. Platter food will be placed on tables for your guests to help themselves. The cost of linen for these tables are included in catering costs.
13. **Dietary Requirements:** Any special dietary requirements must be communicated seven (7) days before the function. This allows us time to source any alternative foods. If we are not informed of these requirements in this time, special dietary requirements may not be guaranteed.
14. Bar and any entertainment must finish thirty (30) minutes prior to the confirmed finishing time. Catering and beverage choices are required seven (7) days prior to the event. Catering is required to be paid for at this time. Suggested food timings are provisional and, where possible, will be best adhered to. Tap beer choices are standardised.
15. All food and beverage requirements must be catered for by the club as Liquor Licensing Laws and Registered Clubs Act prohibit any individual from bringing any food or beverage onto the premises. This excludes celebratory cakes.
16. **Security:** It is Club policy that a security guard be rostered for events that management deems necessary or upon request, at the cost of the organiser.
17. Unfortunately, we do not cater for teenage, 18th or 21st birthday parties.

- 18. Responsible service of alcohol:** Under the Liquor Act, our staff are obligated to ensure your guests do not become intoxicated. It is the responsibility of the organiser to ensure all attendees behave in an orderly manner during the event and do not breach our obligations. The Club has the right to exclude or remove any guest from the venue in the event of misconduct or unreasonable behaviour.
- 18.** Loss or damage to any part of the Club or its equipment will be responsibility of the organiser. This also applies to any decorations and presents left at the Club after the event. It is not the Club's responsibility to store your belongings. Nothing is to be nailed, screwed, stapled, or adhered to fittings; banners or other forms of decoration must be approved by management prior to the event.
- 19.** The Club will take all reasonable care but will not accept responsibility for damage to, or loss of, personal possessions. It is the organiser's responsibility to obtain their own insurance for themselves, their guests, and any contractors, for the period that these persons or their possessions are in any and all parts of the Club. The organiser shall be held responsible for any and all damage and loss incurred to the premises, and equipment being used during the function.
- 20. Deliveries:** Management must be notified in advance of any deliveries to the Club. All items should be marked with the event name, date, and number of items being delivered. The Club will not accept responsibility for items left in the Club 48 hours prior to, or on conclusion, of the event without prior arrangement.
- 21. Special Effects:** Smoke machines, special balloon effects and/or pyrotechnics (including sparklers and candles) cannot be operated due to the effect on the Club's smoke detectors. Should the fire brigade respond to an alarm set off by the use of equipment in a function, the organiser will be liable for any charges incurred by the Club.
- 22. Cleaning:** General and normal cleaning is included in the cost of the room hire. You may incur additional charges in instances where an event has created cleaning requirements that are considered to be over and above normal cleaning (e.g. glitter/confetti on the carpet, blue tac on the walls).
- 23.** All details are kept on file until event conclusion, then destroyed.
- 24.** Children may remain on premise until the conclusion of the function, but may not leave the respective function area after 9pm. Children are to remain under the supervision of a responsible adult at all times.
- 25.** Superseding all else, all members and guests must abide by the Club's House Policy. Any breach of this policy will result in the immediate termination of the respective event and judiciary action may be taken. No arguments will be entered into and management's decision is final.

I have read and agree to the terms and conditions above.

Sign: _____ Date: _____