The Henry
SPORTS CLUB

Events Kit

OCTOBER 2026

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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 event. We have facilities that can house small ten person meetings, to 100 person alternate serve 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 your request, no matter the number of patrons.

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 will be no reason you won't be able to get easy access to the Club.

Accessibility
With upgrades to our Club, accessibility will be no issue with ramps installed for access outside, and no issue with space indoors.

Payment Options
There is no hassle when it comes to payment, with EFTPOS facilities available, as well as direct bank deposit.

Stage
No better way to celebrate than to have live entertainment at your event. Be it a DJ, duet or full on band, we have the place to accommodate.

Air Conditioning & Heating
Whatever the weather, we have the capability to control the space's ambience to your liking with just a 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.

Room Hire: $200

Dimensions: 8m x 6m

Capacity: 100

Available: 7 days

Auditorium

The Auditorium can cater for every event, from corporate training sessions to 100 person sit down dinners. This space features a small stage, disco ball, full-service bar, dance floor, bathroom facilities and private smoking area.

Room Hire: $200

Capacity: 40–100

Conference	140
Cocktail	100
Dinner	100
Classroom	40
Theatre	60

Dimensions: 8m x 6m

Available: 7 days

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
- Microphone & lectern
- Tablecloths (Auditorium only, upon request)
- Whiteboard (if required)
- Data projector & screen

Equipment Available

Photocopying	$0.50 per page
Cloth napkins	$3.00 per head
Table runners	$3.00 per runner
Chair covers	$3.50 per cover
Pens & notepad	$6.50 per head
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?

No, no 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
- Videographers

CATERING

Platters

MEZZE PLATTERS..... $85 EACH

(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 10 ROUNDS OF ASSORTED FINGER SANDWICHES..... *40 Pieces*

LARGE PEELED PRAWNS..... *20 Pieces*
w/ cocktail sauce & lemon

LARGE TASMANIAN PACIFIC OYSTERS..... *20 Pieces*
w/ lemon & mignonette dressing

SEASONAL FRUIT PLATTER..... **$70 per platter**

PARTY PLATTERS..... $90 EACH

VEGETARIAN SPRING ROLLS..... *36 Pieces*
w/ sweet chilli sauce

BATTERED CALAMARI RINGS..... *40 Pieces*
w/ aioli & lemon

COCKTAIL BEEF PIES..... *30 Pieces*
w/ ketchup

COCKTAIL SAUSAGE ROLLS..... *40 Pieces*
w/ ketchup

CHICKEN SATAY SKEWERS..... *30 Pieces*
w/ lemon & satay dipping sauce

GRILLED LAMB SOUVLAKI SKEWERS..... *25 Pieces*
w/ tzatziki

PLATTER OF FISH COCKTAILS..... *50 Pieces*
w/ tartare sauce

PLATTER OF NUGGETS WITH FRIES..... *50 Pieces*
w/ tomato sauce

WHITE WINE & MUSHROOM ARANCINI..... *35 Pieces*
w/ aioli

CHEESEBURGER SPRING ROLLS..... *25 Pieces*
w/ American mustard & ketchup

PORK & VEAL MEATBALLS..... *30 Pieces*
w/ tomato sugo & parmesan

SAMOSAS..... *36 Pieces*
w/ sweet chilli sauce

Cocktail

THIN BASED STONE BAKED 12IN PIZZAS ....$24 PER PIZZA

(Min. Order of 4) *(min. $96)*

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

GLUTEN FREE PIZZA BASE +$3 EACH

BRIOCHE BUN SLIDERS ..... $7.50 PER SLIDER

(Min. Order of 10) *(min. $75)*

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

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

2 X VEGAN SAUSAGE ROLLS

2 X LEEK & MUSHROOM PIE

2 X VEGAN EMPANADA

2 X PUMPKIN ARANCINI

CATERING

Buffet

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

CHAR-GRILLED 180G RUMP STEAK
w/ green peppercorn sauce (GF)

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

YOUR CHOICE OF ONE (1) SAUSAGE SERVED WITH BALSAMIC ONIONS:
- Country beef & thyme (GF)
- Pork & fennel (GF)
- Lamb & rosemary (GF)

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

BUFFET INCLUSIONS

PLUS:

ROASTED BABY POTATOES WITH ROSEMARY SALT (GF)
RICE (CARVERY ONLY)
GARDEN SALAD (GF)

PLUS:

YOUR CHOICE OF ONE (1) SALAD OPTION FROM THE SALAD BAR
Add an additional salad at a cost of $10.00 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 Chef Cooked Barbeque package only. Children under 14 years of age only.*
(Gluten free options available – please speak to our function staff)

SALAD BAR

CAESAR
w/ sourdough croutons & fresh shaved grana parmesan

TRADITIONAL GREEK
w/ kalamata olives & feta

POTATO & CHORIZO
w/ egg, pickles, parsley, grain mustard & sour cream

THAI BEEF
w/ nam jim, crispy shallots & roasted peanuts

ROASTED PUMPKIN, BEETROOT & CHICKPEA
w/ caramelised walnuts, feta & citrus vinaigrette

CALIFORNIA CHOPPED COBB
w/ ranch dressing

CATERING

Woodfire Spit Roast

SPIT ROAST (COURTYARD ONLY) .....$29 per head

YOUR CHOICE OF TWO (2) MEATS:

- Smoked beef brisket
- Roast crackling of pork loin
- Leg of lamb rosemary rub

INCLUSIONS

PLUS:

GRAVY
APPLE SAUCE
MUSTARDS

PLUS:

GARDEN LEAF SALAD WITH HONEY MUSTARD DRESSING
Add an additional salad at a cost of $10.00 per head

SERVED WITH:

- Tallow cooked baby potatoes
- Selection of autumn roast vegetables
- Creamy traditional coleslaw
- Bread roll & butter

CATERING

Plated

SIT DOWN

Selection of two (2) per course – served alternatively

One (1) course – mains only ..... $38 per person

Two (2) course – entrée/main or main/dessert ..... $52 per person

Three (3) course ..... $65 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

CORDEN 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

GRILLED LAMB CUTLETS
w/ buttery potato fondant, ratatouille vegetables in sofrito tomato sauce & caper gremolata

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
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
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 Barbecue
Char-Grilled Rump Steak
Grilled Portugese Chicken Breast
(+) Choice of sausage; potatoes & salad
Check out page 9 for more information

NB: 2 course option available for up to 45 pax

INCLUSIONS

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

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

Celebration of Life

$22 PER HEAD

TEA & COFFEE INCLUDED

ASSORTED SANDWICHES ..... *4 Pieces*
COCKTAIL BEEF PIES ..... *2 Pieces*
COCKTAIL SAUSAGE ROLLS ..... *2 Pieces*
ASSORTED CAKES & SLICES ..... *1 Piece*

Corporate

OPTIONS (tea & coffee included)

Morning Tea only ..... **$16 per person**
select either 1 x sweet or 1 x savoury selection

Morning Tea & Afternoon Tea ..... **$26 per person**
select 1 x sweet and 1 x savoury selection

All Day Catering ..... **$32 per person**

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. 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 payment is required to secure the room. Payment of room hire will be taken in lieu of a signature confirming acceptance of terms & conditions.
4. A room hire of $200 is required for all functions. In the event that the booking is for a meeting (corporate, training session etc.), a room hire of $50 is required.
5. **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.
6. Full payment and final numbers of guests attending the event and catering orders are required no later than seven (7) days prior to the event.
7. 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.
8. 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.
9. 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–3pm / **Night:** 6pm–11pm (Courtyard) / 6:30pm–11:30pm (Auditorium).
10. Platter food will be placed on tables for your guests to help themselves. The cost of all table linens are included in the room hire fee.
11. **Dietary Requirements:** Any special dietary requirements must be communicated seven (7) days before the function. This allows us time to source any alternative foods. It we are not informed of these requirements in this time, special dietary requirements may not be guaranteed.
12. 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.
13. 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, potato chips and lollies.
14. **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. This may include birthdays or school events.
15. Unfortunately, we do not cater for teenage, 18th or 21st birthday parties.
16. **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.

17. If you require a bar person for your event (Auditorium only), we must have written notice thirty (30) days prior to your event. A minimum of 80 guests is required. Charges apply.
18. Outside bar is only used for weddings and Club events.
19. 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.
20. 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.
21. **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.
22. **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.
23. **Entertainment:** Due to the size restrictions of the Auditorum, we cannot host musical groups larger than a duo. Any entertainment in the Courtyard – including bands – is subject to Club approval and supporting documentation may be required, including, but not limited to, copy of public liabilities.
24. **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 etc.).
25. All confidential details are kept on file until event conclusion, then destroyed.
26. 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.
27. 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:**_____