



Thank you for considering Herringbone Restaurant to host your function.

Please see some general information below.

Food

At Herringbone our food is designed to be shared. We also keep this consistent for our functions and events. For large dining groups, we offer our Herringbone lunch or dinner menu.

Our menu changes with the seasons and sourced locally where possible. We aim to tailor packages appropriate to your group, including dietary requirements and special needs. However, it is essential to give notice of any allergy requirements prior to the evening.

The Lunch and Dinner menus consists of all savoury courses:

- 2 course (5 dishes) shared lunch menu
- 3 course (7 dishes) shared dinner menu

Dessert is available for an extra \$18pp. (\$9pp shared)

We can also offer a Canapé Menu for stand-up functions of the whole venue only - pricing starts at \$100pp for 5 selections. If selecting this option, we will tailor the dishes to your needs and reflect the seasonality of our restaurant menu.

Whole Venue Minimum Spends + Room Hire Fee

The whole venue seats up to 75 guests over multiple sized tables.

The minimum spend entails the total food and beverage spend of your function.

Our room hire fee is for the private use of our whole venue including staff, this fee is a flat rate of \$1000 per function.

If your function does not reach the required amount, a surcharge may be applied so the minimum amount is reached. The room hire fee is inclusive of these totals.

Monday - Wednesday \$7k, Thursday \$7.5k, Friday & Saturday \$11k, Sunday \$12k.

Rear Dining (Courtyard) Minimum Spends + Room Hire Fee

This area holds up to 32 guests over 2 tables.

The minimum spend entails the total food and beverage spend of your function.

If your function does not reach the required amount, a room hire may be applied so the minimum amount is reached.

Tuesday & Wednesday \$2.5k, Thursday \$3k, Friday & Saturday \$5k.

Accounts must be finalised before or on the date of the function.

We accept all Credit Cards/Eftpos, Cash, or prior payment via EFT.

Beverages:

Standard Drinks Package:

Includes a sparkling wine and your choice of 2 white/rose wine, 2 red wine, beer and soft drinks.

- 3 Hours \$90 / per person
- 4 Hours \$110 / per person

For large dinner groups not using an entire area/venue, drinks will be added to the table bill and paid at the completion of the booking on 1 bill. We do not have the facilities to operate a “pay as you go” bar; nor do we accommodate split bills.

Standard wine package selections: (options may change depending on availability)

NV Kreglinger Premier Cuvee, Adelina Riesling, Cullen Sauvignon Blanc, The Other Wine Co Pinot Gris, Rising Estate Chardonnay, Yangarra Rose, Murdoch Hill Pinot Noir, Yangarra Estate Noir (grenache blend), S.C Pannell Nero Diavola, Long Gully ‘Wattle’ Shiraz

Premium drinks package: price and options on application.

Confirmation

A deposit must be paid within 10 days of making your booking to secure the function. Final numbers must be confirmed 48 hours prior to the function.

The deposit that is paid will be deducted from the bill at the end of the evening. Cancellations must be confirmed in writing via email.

In circumstances where adequate notice has been given, and no costs have yet been incurred by the business relating to organisation of the function, the deposit will be refunded.

Dinner Menu – sample only –

parsnip soup, porcini, smoked trout

capocollo, marinated peppers, buffalo mozzarella, fried marjoram

hummus, chermoula, herb yoghurt, roasted currants, fried okra, house made focaccia

citrus cured atlantic salmon, smoked potato, horseradish, shallot + caper mignonette

slow roasted fleurieu lamb shoulder, red harissa, spiced beets, vincotto

hand cut chips, garlic, rosemary

baby cos hearts, spring pickle, mustard vinaigrette