



Venue Overview

A short walk from the corner of Aberdeen and James Streets you'll find Henry Summer. Surrounded by tropical palms, climbing vines and sweeping canopies, it's a hidden oasis where we celebrate the good things in life – friendship, good food and conversation.

Our light, bright and romantic venue is the perfect backdrop for your birthday celebration, seated lunch, corporate cocktail party, surprise engagement or even a just a catch-up with good friends. Whatever your event requires, Henry Summer will deliver a truly memorable experience for all.



Which option is right for you?

A PLACE TO EAT

Table reservations for dinner or drinks
Suitable for groups of 5 – 16
Table bookings click [here](#)

A PLACE TO GATHER

Area reservations for drinks and nibbles
Suitable for groups of 15 – 70
Choice of either Party Packs or our custom package required

YOUR OWN EXCLUSIVE EVENT

Private spaces for celebrations and events
Suitable for groups of 30 – 1,000
Minimum spends apply
(see page 6 onwards)

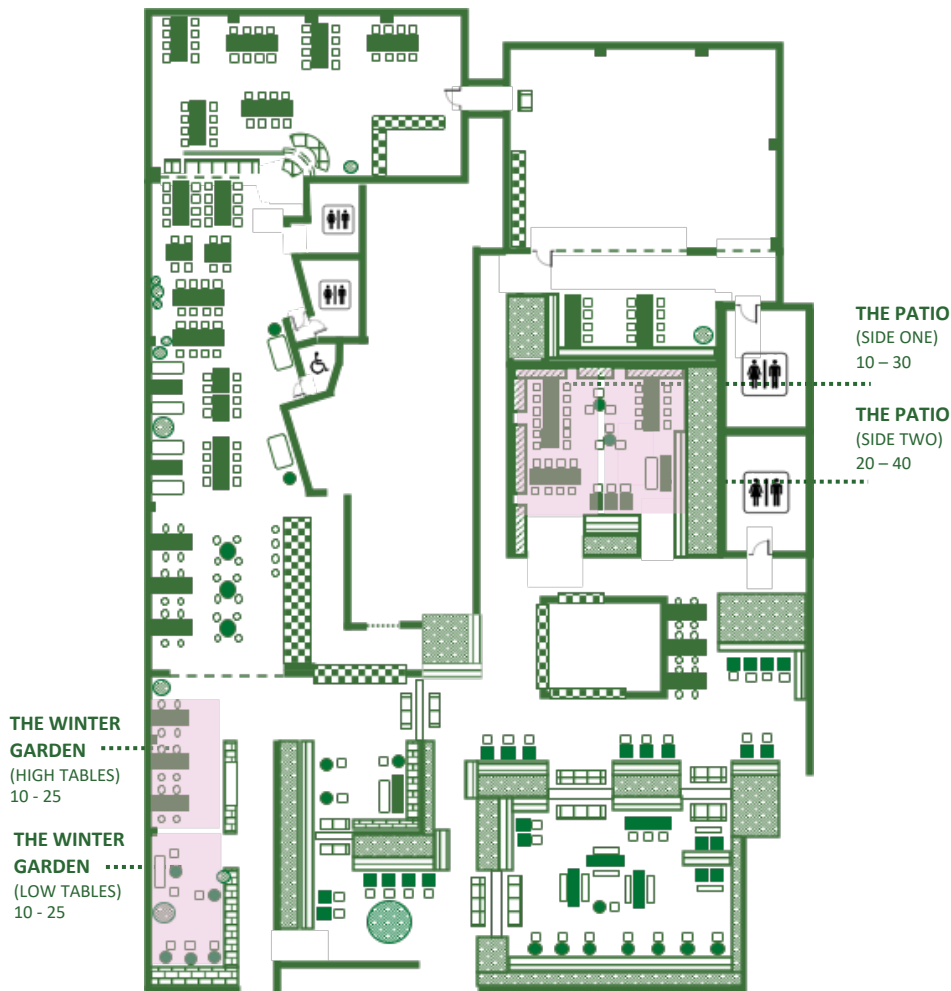


CASUAL AREAS

A Place to Gather

A **casual space** is a reserved section which has been set aside just for you! Perfect for relaxed birthday drinks, cocktails with your work colleagues, or some cheeky evening nibbles.

- Areas subject to availability and capacity and are highlighted in pink on the venue map.
- Choice of either the Bronze, Silver, Gold or custom pack available.
- Should you require access to AV equipment, please consider our exclusive hire options ([page 6](#))



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	<div>PARTY PACKS</div> <div>Bronze</div>	<div>PARTY PACKS</div> <div>Silver</div>	<div>PARTY PACKS</div> <div>Gold</div>
	<div>A casual space, 1 hour \$20 pp</div> <div>(for groups of 10 or more)</div>	<div>A casual space, 1 ½ hours \$30 pp</div> <div>(for groups of 10 or more)</div>	<div>A casual space, 2 hours \$40 pp</div> <div>(for groups of 10 or more)</div>
	<div>A welcome glass of Prosecco (1 bottle between 5 guests - set in ice buckets for self-service upon arrival)</div> <div>plus</div> <div>A selection of 3 share plates for your guests</div>	<div>A welcome cocktail station (1 jug between 5 guests - set for self- service upon arrival)</div> <div>plus</div> <div>A selection of 4 share plates for your guests</div>	<div>Choice of a welcome Prosecco station or cocktail station (1 bottle/ jug per 2 guests, set for self-service upon arrival)</div> <div>plus</div> <div>A selection of 5 share plates for your guests</div>
	<div>PARTY PACKS</div> <div>Share Plates</div>		
	<div> <div>Chicken rice paper rolls, Asian greens, nahm prik (gf, v avail)</div> <div>Stuffed olive, queso manchego, dill, sour cream (v)</div> <div>Japanese dumplings, cabbage, tofu, ponzu sauce (veg)</div> <div>Jamon croquette, green sauce</div> <div>Crispy chicken and mushroom dumplings, Balinese satay sauce</div> <div>Pumpkin & feta arancini (v)</div> <div>Slow cooked pork belly bites, miso chilli sauce</div> <div>We're unable to cater individually to dietary requirements, so please keep all guests in mind when making your selection.</div> </div>		





CASUAL AREAS - PARTY PACKS

Custom Package

Looking to shake it up? Custom food and beverage packages are also available for casual reservations!

Perfect for groups looking to open a bar tab for some afternoon drinks, or wanting to order food from the a la carte menu on the day.

Simply tell us what you require, and we will help you ensure everything is organised for your arrival.

Minimum spend amounts apply:

- 15 – 20 pax: \$300/hr
- 21 – 30 pax: \$400/hr
- 31 – 40 pax: \$600/hr
- 41 – 50 pax: \$700/hr
- 51 – 70 pax: \$900/hr

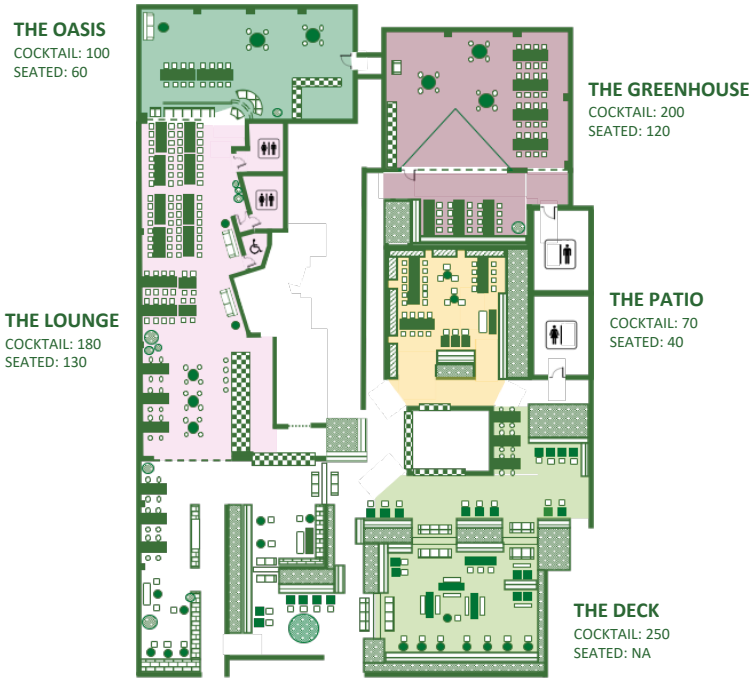
(groups of 70+ must hire an exclusive space)

PRIVATE AREAS

Your Own Exclusive Event...

A **private area** is a room or space exclusively set aside for your big event. Suitable for engagement parties, Weddings, birthdays, corporate events or Christmas functions

- Available for groups of 30 – 1,000 guests.
- Available for cocktail and sit-down functions.
- Add multiple spaces together to allow for more guests.



Looking to secure the whole venue?
see our pricing below:

Whole Venue	12pm – 4pm	6pm – 12am
Sun - Thurs	\$40,000	\$60,000
Fri- Sat	\$50,000	\$95,000

PRIVATE AREAS

The Lounge

The main Lounge is a diverse space which can accommodate range of event styles.

Suitable for both seated and cocktail-style events,

Capacity: cocktail 180 / seated 130

The Lounge	12pm – 4pm	6pm – 12am
Fri - Sat	\$1,500 p/h	\$2,000 p/h
Sun - Thurs	\$650 p/h	\$1,500 p/h

Please be advised that due to the location of the kitchen and bar entry, our team will be required to have access through the Lounge during your event.



PRIVATE AREAS

The Oasis

This Oasis suits a large range of events, from birthday and engagement parties, to corporate social gatherings.

Suitable for both seated and cocktail-style events,

Capacity: cocktail 110 / seated 60

The Oasis	12pm – 4pm	6pm – 12am
Fri - Sat	\$750 p/h	\$1,000 p/h
Sun - Thurs	\$500 p/h	\$900 p/h

THE LOUNGE AND THE OASIS

When added together...

For events that can't be contained, we have the option of securing multiple spaces. This perfect pairing includes 2 private bars, private bathrooms, and specialty lighting to keep you dancing all night long.

Capacity: cocktail 250 / seated 190

Together	12pm – 4pm	6pm – 12am
Fri - Sat	\$2,250 p/h	\$3,000 p/h
Sun - Thurs	\$1,150 p/h	\$2,400 p/h



THE GREENHOUSE & THE PATIO

When added together...

For events that can't be contained, we have the option of securing multiple spaces. This perfect pairing includes 2 private bars, an outdoor courtyard, and specialty lighting to keep you dancing all night long.

Capacity: cocktail 250 / seated 150

Together	12pm – 4pm	6pm – 12am
Fri - Sat	\$2,250 p/h	\$4,000 p/h
Sun - Thurs	\$1,150 p/h	\$2,400 p/h

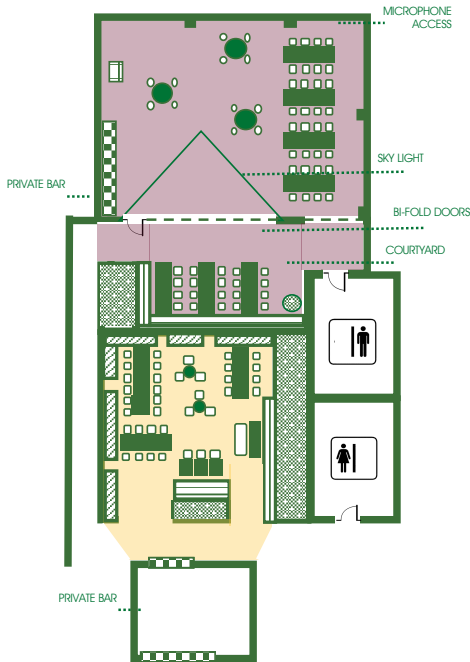
PRIVATE AREAS

The Greenhouse

This premier space is beautifully styled with hanging baskets, white-wash brick, a private bar and bi-fold doors. Suitable for seated and cocktail functions

Capacity: cocktail 200 / seated 120

Greenhouse	12pm – 4pm	6pm – 12am
Fri - Sat	\$1,250 p/h	\$2,500 p/h
Sun - Thurs	\$650 p/h	\$1,500 p/h



PRIVATE AREAS

The Patio

Once the sun begins to set, the retractable roof opens up welcoming the cool breeze and starry night sky.

Capacity: cocktail 70 / seated 40

The Patio	12pm – 4pm	6pm – 12am
Fri - Sat	\$750 p/h	\$1,500 p/h
Sun - Thurs	\$500 p/h	\$900 p/h

PRIVATE AREAS

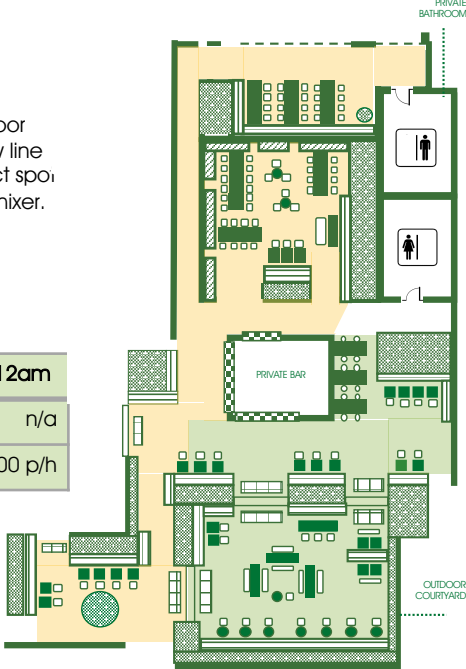
The Deck

A definitive crowd favourite, The Deck showcases the very best of our stylish Summer venue.

With end-to-end plants, a private outdoor bar, private dance floor and mix of low line lounge furniture, The Deck is the perfect spot for your next sundowner or lunchtime mixer.

Capacity: cocktail 250

The Deck	12pm – 4pm	6pm – 12am
Fri - Sat	\$2,000 p/h	n/a
Sun - Thurs	\$1,000 p/h	\$2,000 p/h



THE DECK, PATIO AND MUCH MORE

When added together...

For events that can't be contained, we have the option of securing multiple spaces. This perfect pairing includes 3 private bars, an outdoor courtyard, private bathrooms and much more!

Capacity: cocktail 400

Together	12pm – 4pm	6pm – 12am
Fri - Sat	\$3,000 p/h	n/a
Sun - Thurs	\$2,000 p/h	\$3,000 p/h



Canape Packages

<div>PACKAGE A \$30 PP</div> <div>Selection of 5 canapes + 1 substantial canape</div>	<div>PACKAGE B \$45 pp</div> <div>Selection of 7 canapes + 2 substantial canapes</div>
<div><div>COLD CANAPES<div>\$5 pp</div></div><div>Roasted pumpkin, honey, seeds, labne, flat bread & Beetroot hummus, black sesame, flat bread (v)</div><div>Beef carpaccio, red pepper, herb sauce, white anchovy, parmesan</div><div>Greek dolmades, lemon & tahini sauce (veg, gf)</div><div>Chicken rice paper rolls, Asian greens, nahm prik (gf, v avail)</div><div>Chocolate custard tartelettes, poached rhubarb (v, gf)</div><div><div>HOT CANAPES<div>\$5 pp</div></div><div>Stuffed olive, queso manchego, dill, sour cream (v)</div><div>Japanese dumplings, cabbage, tofu, ponzu sauce (veg)</div><div>Jamon croquette, green sauce</div><div>Crispy chicken and mushroom dumplings, Balinese satay sauce</div><div>Pumpkin & feta arancini (v)</div><div>Slow cooked pork belly bites, miso chilli sauce (df, gf)</div><div>Middle Eastern lamb meatballs, spicy tomato sauce, yoghurt</div></div><div><div>gf: gluten free v: vegetarian veg: vegan df: dairy free</div></div></div>	<div><div>COLD SUBSTANTIAL CANAPES \$9 pp</div><div>Roasted cauliflower salad, quinoa, chickpeas, pomegranate, mint, tahini dressing (v, veg, gf)</div><div>Grilled halloumi salad, watermelon, toasted hazelnut, honey mustard dressing, mint (v, gf)</div><div><div>HOT SUBSTANTIAL CANAPES \$9 pp</div><div>Cheeseburger slider, Angus beef patty, lettuce, cheese, pickles, burger sauce, aioli</div><div>Plant slider, chickpea & mushroom patty, tomato, lettuce, cheese, pickle, onion rings, mayo (v)</div><div>Crumbed fish, chips, lemon, tartare sauce</div></div><div><div>Minimum order requirements:</div><div><ul style="list-style-type: none">Cold and hot canapes : minimum 30 piecesSubstantial canapes: minimum 15 piecesCanape packages: minimum 30 guests</div><div>Canapes are served in waves throughout your event. If you have presentations or speeches, please advise us 10 days prior to your booking.</div><div>We're unable to cater individually to dietary requirements, so please keep all guests in mind when making your selection.</div></div></div>

Grazing Boards

CHARCUTERIE - \$85

Prosciutto, coppa & bresaola salami

CHEESE - \$85

Gillot brie, Maffra cheddar & Fourme d'ambert

DIPS - \$65

Beetroot hummus, avocado yoghurt, labne with roast pumpkin (v)

HENRY SUMMER PLATTER - \$90

a mixture of our greatest hits from the charcuterie, cheese & dips boards

Serves 10. All served with pickled vegetables, bread selection, lavosh and grissini

Grazing Tables

(available for private hire only)

CLASSIC - \$25 pp

Cheese: Gillot brie, Maffra cheddar

Charcuterie: Prosciutto, coppa & bresaola salami

Dips: beetroot hummus & labne with roast pumpkin

DELUXE - \$55 pp

All our classic options plus...

Seafood: Oysters (served natural), King Prawns, salmon sashimi, Blue Manna crab, Bugs

All served with our bread selection, lavosh, grissini and pickled vegetables,



Beverage Packages

(available for private hire only)

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HOUSE PACKAGE \$39 for 2 hours + \$10
per hour thereafter

WINE LIST

- Henry Summer's House SSB by Vasse Felix 2019 (WA)
- Henry Summer's House Shiraz by Vasse Felix, 2019 (WA)
- Henry Summer's House Rose by Vasse Felix, 2019, (WA)

BEER AND CIDER

- Swan Draught (4.5%)
- Nail MVP Session Ale (3.5%)
- George D'Fox Natural Apple Cider (4.5%)

NON-ALCOHOLIC

- Soft Drinks, Water

HOUSE PACKAGE	\$39 for 2 hours + \$10 per hour thereafter
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WINE LIST

Henry Summer's House SSB by Vasse Felix 2019 (WA)
Henry Summer's House Shiraz by Vasse Felix, 2019 (WA)
Henry Summer's House Rose by Vasse Felix, 2019, (WA)

Swan Draught (4.5%)
Nail MVP Session Ale (3.5%)
George D'Fox Natural Apple Cider (4.5%)

NON-ALCOHOLIC
Soft Drinks, Water

LAVISH PACKAGE	\$67 for 2 hours + \$10 per hour thereafter
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LAVISH PACKAGE	\$67 for 2 hours + \$10 per hour thereafter
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WINE LIST

Henry Summer's House SSB by Vasse Felix 2019 (WA)
Blind Corner Blanc 2019, Margaret River, WA
Flametree Estate Chardonnay 2019 (WA)
Henry Summer's House Rose by Vasse Felix, 2019, (WA)
Bouchard Aine' & Fils 'Rosé De France' Cinsault Noir Cuvée
(France)
Innocent Bystander Moscato Healesville, (VIC)
Henry Summer's House Shiraz by Vasse Felix, 2019 (WA)
Torre Solar Tempranillo Petit Verdot 2018 (Spain)
Tarrawarra Estate Pinot Noir 2018 (VIC)

SPARKLING
Piper Heidsieck Champagne Brut NV, Reims (France_
San Martino NV Prosecco Doc (Italy)

BEER AND CIDER

Swan Draught (4.5%)
Nail MVP Session Ale (3.5%)
Eagle Bay Pale Ale (5.1%)
Gage Roads Single Fin Summer Ale (4.5%)
Corona (4.5%)
George D'Fox apple cider (4.5%)

NON-ALCOHOLIC
Seasonal Mocktail, Soft Drinks, Water

CRAFT PACKAGE	\$49 for 2 hours + \$10 per hour thereafter
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CRAFT PACKAGE	\$49 for 2 hours + \$10 per hour thereafter
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WINE LIST

Henry Summer's House SSB by Vasse Felix 2019 (WA)	
Henry Summer's House Shiraz by Vasse Felix, 2019 (WA)	
Henry Summer's House Rose by Vasse Felix, 2019, (WA)	

SPARKLING
San Martino NV Prosecco Doc (Italy)

BEER AND CIDER

Swan Draught (4.5%)
Nail MVP Session Ale (3.5%)
Eagle Bay Pale Ale (5.1%)
Gage Roads Single Fin Summer Ale (4.5%)
George D'Fox apple cider (4.5%)

NON-ALCOHOLIC
Seasonal Mocktail, Soft Drinks, Water

Add house spirits to any beverage package for an additional \$10 pp / ph

*Wyborowa Vodka, Beefeater Gin, Evan Williams American Whisky,
El Jimador Blanco Tequila, Sneaky Tony's House Spiced Rum*

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Seated Dining		
Set menus are suitable for bookings in the Greenhouse or Oasis private spaces for groups of 30 to 140 guests. Dietary requirements can be catered for on request, just ensure you let us know whilst securing your booking.		
2 course – Set selection \$45 pp 2 course – Alternate drop \$55 pp 2 course – Choice of 2 \$65 pp	3 course – Set selection \$55 pp 3 course – Alternate drop \$65 pp 3 course – Choice of 2 \$75 pp	
SEATED MENU		
(available for private hire only)		
STARTERS		
Beef carpaccio, red pepper, herb sauce, white anchovy, parmesan		
Chicken rice paper rolls, Asian greens, herbs, Nam prik sauce (gf, v available)		
Californian avocado & kale salad, edamame, sesame seed dressing (v, veg, gf)		
Grilled halloumi, watermelon, toasted hazelnut, honey mustard dressing, mint (v, gf)		
MAINS		
Seared chicken breast, charred zucchini, corn puree, tomato & corn salsa, coriander (gf)		
Slow cooked beef, seared spring onion, sauteed silverbeet, toasted buck wheat, jus (gf, df)		
Harissa baked cauliflower, cashew cream, chimichurri (v, veg, gf)		
DESSERT		
Baked chocolate custard, poached rhubarb, dark cherry sorbet (gf, v)		



Seated Dining – Family Style

Featuring our most popular menu items, all dishes will be placed on the middle of the table and are shared 'family style'

2 courses – \$45 pp | 3 courses – \$55 pp

BANQUET

Jamón croquettes, herb sauce
Dips – beetroot hummus, avocado yoghurt, roast pumpkin (v)
Bread selection, lavosh and grisini

VEGETARIAN

Pickled crudité's (v, veg, gf)
Dips – beetroot hummus, avocado yoghurt, roast pumpkin (v)
Sweet potato fries, avocado yoghurt (gf)
Bread selection, lavosh and grisini

Oven roasted free range chicken, grain mustard vinaigrette (gf)
Slow cooked beef, chimichurri
Roasted cauliflower and quinoa salad, chickpeas, pomegranate, tahini dressing (v, veg, gf)
Roasted pumpkin, honey, seeds, labne, flat bread (v)
Grilled halloumi, watermelon, toasted hazelnut, honey mustard dressing, mint (v, gf)
French Fries, tomato sauce (v, veg, gf)

Wood fired cauliflower, tahini dressing (gf, v)
Roasted pumpkin, honey, seeds, labne, flat bread (v)
Californian avocado and kale salad, edamame, sesame seed dressing (v, veg, gf)
Grilled halloumi, watermelon, toasted hazelnut, honey mustard dressing, mint (v, gf)
French Fries, tomato sauce (v, veg, gf)

Cheese – Gillot brie (fr), Maffra cheddar (vic), Fourme d'Ambert (fr) (v)
Chocolate ancho torte (v, gf)

Cheese – Gillot brie (fr), Maffra cheddar (vic), Fourme d'Ambert (fr) (v)
Chocolate ancho torte (v, gf)

Our Lavish Habits Venues



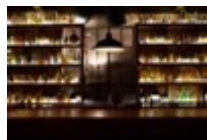
Henry Summer
69 Aberdeen St
Northbridge



Joe's Juice Joint
232 William St
Northbridge



Alabama Song
232 William St
Northbridge



Sneaky Tony's
38 Roe St
Northbridge



La Chollita
279 William St
Northbridge



Johnny Fox's
205 James St
Northbridge

Our favourite suppliers...

Alex Hotel	Accommodation
AP Engineering	Audio visual engineering
Festoon Lighting Perth	Lighting
Honey Bunch Botanicals	Floristry
House of FADJ	DJ services
Jacqueline Jane Photography	Photography
Married by Laura	Celebrant
Marry Me Josh	Celebrant
Perth Open Photobooth	Photobooths
Stylish Soiree	Balloon and event styling

General information

Can we supply our own caterer or bring our own food?

In order for Henry Summer to fully comply with state food preparation and liquor laws, all food and beverages must be provided by our venue. The only exception to this rule is celebratory cakes.

- \$50 for cocktail events - cakes will be cut and served on boards with napkins for your guests.
- \$4 per person for seated events - cakes will be cut and served on individual plates.

What are the restrictions regarding decorations at Henry Summer?

Flowers, decorations and lighting are all welcome at Henry Summer for your event. However, the responsibility for delivery, set-up and timely removal of these items is that of the contract signer, not of the Henry Summer team. All items must be removed from the premises at the end of the event unless other arrangements have been made with our Functions and Events Manager. The use of nails, pins, staples, Glue tack, and tape adhesives are not permitted. Should you need to place signage on the walls, please contact our Functions and Events Manager for a list of approved materials.

**please note that Glitter, rice, and other small confetti style items are not permitted at Henry Summer. This includes balloons containing confetti and glitter stuck on the inside., confetti canons and party poppers.*

**please note access to power is not available for casual bookings (all lights must be battery operated).*

**please note that decoration items that require bump in/ set up are not permitted in casual spaces. This includes balloon garlands, external furniture hire (inc. arbours), and photo backdrops. it is the responsibility of the contract signer to ensure the space secured is suitable for their decoration needs. Please liaise with the Function and Events team should you have any queries.*

Can we have our own music?

Yes, whether you are hiring the whole venue or just one of our exclusive spaces, the music choice is yours. You can have a DJ or live performers or even bring in your own iPod and link it to our in-house system. All musical performers are responsible for bringing their own equipment. Please discuss with your coordinator before booking any live entertainment.

**please be aware that BYO music and performers are not permitted in casual spaces.*

What if something is damaged during our event? Who is responsible?

As the function (or event) organiser, you are therefore liable for all costs, expenses, damage and loss resulting from any act caused by you, one of your guests, or external contractors hired as part of your event.

This is inclusive of any damage to the building, furniture, fixtures and fittings (including plants and electronic equipment) prior to, during and after the event.

Should damagers occur, an invoice will be sent to your nominated email address. Once received, all payments must be received within 7 days.

Underage guests and Responsible Service of Alcohol

Henry Summer complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be asked to leave the premises.

In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises and must be accompanied by a parent or legal guardian at all times.

General information

How do I book my function at Henry Summer?

To secure your booking at Henry Summer, please complete and return a copy of the booking form to Sarah at functions@henrysummer.com.au.

In addition, a minimum spend deposit is required to secure both private and casual spaces. Dates cannot be held without a form and deposit in place. We do not accept tentative bookings.

What is your cancellation policy?

Casual bookings: Deposit amounts are non refundable.

Private/exclusive bookings: 60 (sixty) days written notice is required. Deposit amounts are non refundable after this time.

Once your booking is confirmed, changes to time or date of functions and bookings must be submitted in writing 10 (ten) days prior to your event. Changes are subject to availability. Changes to time and/or date are not permitted after this time and are subject to our cancellation policy.

When do I have to confirm our details and pay the remaining amount?

Confirmed numbers and full payment is required no later than 10 (ten) days prior to your event. Henry Summer reserves the right to cancel the booking if payment is not received within the prescribed time.

Menu, beverage selections and dietary requirements are required at least 10 (ten) days prior to your event. If selections are not advised by this time, availability of your selection cannot be guaranteed.

What is your policy on weather?

In the case of extreme weather (rain, storms or heat), the Henry Summer staff will use their best efforts to relocate you to a suitable area in the venue. These will be selected on an 'as-available' basis. It is the patron's duty to check the weather conditions prior to the event and request adjustments in advance where required. Cancellations of bookings/events due to weather shall still be subject to our cancellation policy.

Does all your pricing stay the same?

Prices in our function pack are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

**please be aware that changes to the a la carte menu may not be advised.*

Do we have to pay a venue hire fee?

No, Henry Summer does not charge a hire fee to secure any of our spaces. Instead, each of our spaces have a minimum spend amount which is payable via a deposit prior to your event. We do not allow for minimum spend amounts to be refunded or paid by guests on the day.

Can we have our function on any day of the week?

Henry Summer is available 12pm – 12am Wednesday – Sunday. Minimum spend amounts may differ during the week, so please contact Sarah at functions@henrysummer.com.au for detailed quote for your event.

What do we have to hire externally for private functions?

Items such as tables, chairs, microphones, and audio mixers can be supplied where available by our venue. We are also able to supply table linen and cloth napkins when required for an additional cost.

Additional items that may be necessary include:

- Projectors and screens,
- DJ and equipment (if applicable)
- Staging or additional lighting.

Henry Summer offers the service to coordinate the hire and set up of these items for you. Please ask our Functions and Events Manager should you require additional information or a quote for this service.