



FUNCTIONS AT HENRY SUGAR

CONTACT

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298 Rathdowne Street

Carlton North, VIC 3056

Henry Sugar acknowledges the traditional custodians of the land on which we work and provide: the Wurundjeri people of the Kulin nation and pay our respects elders past and present.



SEATED EVENT

Dine on one of our seasonal chefs menu options, or combine it with a selection canapes on arrival followed by a sit-down dinner.

Suitable for groups of up to 40, inside or outside.

Drinks packages available.



STANDING CANAPES

Perfect for larger groups, up to 100 guests.

Select from our canape menu, plus grazing table and cake options.



PRIVATE DINING ROOM

Our cosy and intimate Private Dining Room is available for groups of up to 12 guests, dining on one of our set menus.

A 10% service charge applies.



PRIVATE CHEF HOSTED DINING EXPERIENCE & STAY

A unique custom dining experience at Henry Sugar accommodation. With options for an intimate seated dinner for up to 25 guests, or standing canape function for 50.

With overnight accommodation included for up to 6 guests at no extra charge.

Host Your Next Event at Henry Sugar – A Unique Wine Bar and Restaurant in Carlton North, Melbourne

Looking for the perfect venue for your birthday party, engagement celebration, wedding reception, or corporate event? Henry Sugar offers a versatile setting for any occasion. Nestled in the leafy streets of Carlton North, just a short distance from Melbourne's CBD, we provide a range of tailored event packages to make your special day truly unforgettable.

Whether you're planning an intimate gathering or a larger celebration, our cozy restaurant interior, lively bar area, and sundrenched parklet offer the ideal space for groups of all sizes.

We specialize in both **set menu** and **canapé options**, ensuring there's something for every taste. Plus, our expert bar team can create a **custom drinks package** to elevate your event, or you can simply run a tab and enjoy a more relaxed vibe.



At Henry Sugar, We're All About Making Your Event Unforgettable

At Henry Sugar, we genuinely care about making your event one to remember. We're passionate about showcasing the best of Australian produce and native ingredients, which drive our ever-changing, seasonal menus and drink list. Every bite and sip is a celebration of local flavors.

Our team is here to make sure you feel right at home, with friendly faces and a genuine desire to make your experience truly special. Whether it's a private celebration, a work event, or something in between, we're all about creating moments that will stick with you long after the night ends.

"The service from Dan and the crew at Henry Sugar was just superb. Without over doing it, they were always there to casually suggest the perfect glass of wine to match your palate and the delicious food they just brought out. And the food! Mike and co work wonders putting together the varied and oh-so-tasty seasonal menu. The whole experience enhanced the magic of our small and intimate wedding day. We cannot recommend highly enough!"

— Tom & Alexandra

"Hi Dan & Mike,

A quick note to say a very big thank you to you and your team for a fantastic afternoon on Saturday.

Really appreciate you accommodating us, the food was absolutely amazing as was the wine and the overall atmosphere of the day.

Thanks again, you ll certainly be seeing me for a Sunday lunch on my next trip to Melbourne.

— Jade Cooper

"Hi Dan, Will, Mike and all,

THANK YOU so much for such an amazing night on Saturday. We couldn't have asked for anything more, it was just perfect.

Everyone has been raving about the night, the attentiveness of Will and the staff, the food, and how perfectly fun it all was. Sorry we couldn't get anyone to leave, they all loitered on the street not wanting it to end, and we had to take them home our place..,.

Thank you so much and I can't wait to come in for a quiet dinner again soon.

I hope the wedding was massive and everyone is high from that too, I'm still high from ours."

— Rhian Skirving



SEATED EVENT

- **Minimum Spend** (for exclusive use):

- **Evenings:**

- Tuesday, Wednesday, Thursday, Sunday: \$5,000
 - Monday: \$7,000
 - Friday & Saturday: \$10,000

- **Lunches:**

Have the venue to yourselves for a Friday or Saturday lunch event. Minimum spends below apply, we recommend about 20 people minimum as a guide.

- Friday & Saturday Lunch/Afternoon (Finish by 5pm): \$2,500
 - Sunday: \$5,000 for exclusive use, otherwise we can comfortably seat up to 30 people in a group on our \$45 Sunday Lunch set menu.

- **Outdoor Dining** (weather permitting):

- Footpath (undercover): Up to 30 people
 - Al fresco deck: Up to 25 people

- **Dining Options:**

- Two set menus are available for sit-down dining:

- **Chefs Menu - 5 Courses:** \$95 pp. Can cater to all dietaries, including vegetarian, vegan or GF. **Drinks pairing** optional on the chefs menu for \$75pp
 - **Casual - 3 Courses:** \$80 pp (12+ guests minimum). Can cater to all dietaries, including vegetarian, vegan or GF.

- **Cakes:** We offer custom cakes for your event. Please Enquire 🍰 .

- **Drinks Packages:**

- \$75 pp for a three hour inclusive drinks packaged, including tap beers, a selection of beautiful wines that fit our ethos, as well as non alcoholic options. Cocktails on arrival, or upgraded packages available on request.
 - Alternatively, pay as you go or set up a bar tab.



STANDING CANAPES

Maximum Capacity: 100 guests

- **Event Style:** Perfect for casual and flexible gatherings. Extend your stay or add a welcome drink for a special touch.

Minimum Spend (Applies to exclusive use)

Evenings:

- Tue, Wed, Thu, Sun: \$5,000
- Mon: \$7,000
- Friday & Saturday: \$10,000

Lunches:

- Friday & Saturday: \$2,500
- Sunday: \$5,000

Non Exclusive Use

No minimum spend required! You can book the bar or outdoor areas, but we'll stay open to the public

Outdoor Dining

- **Footpath (Undercover):** Up to 30 guests
- **Deck:** Up to 35 guests
- **Courtyard:** Up to 10 guests

Bar Area

- **Capacity:** Up to 25 guests

Food, Cakes & Drinks

- **Food:** Check out our canape menu [here](#).
- **Cakes:** We offer custom cakes for your event. See options [here](#) 🍰.
- **Drinks:**
 - \$75 per person for unlimited drinks (3 hours, pre-agreed menu of wines, beers & non-alcoholic options).
 - Pay as you go or set up a bar tab.



PRIVATE DINING ROOM

- **Maximum Capacity:** 12 guests – ideal for an intimate experience.
- **No Minimum Spend** – just a 10% surcharge to cover an extra staff member.

Menu Options:

Chefs Menu - 5 Courses: \$95 pp. Can cater to all dietaries, including vegetarian, vegan or GF.

- **Drinks pairing** optional on the chefs menu for \$75pp

Casual - 3 Courses: \$80 pp (12+ guests minimum). Can cater to all dietaries, including vegetarian, vegan or GF.

Drinks Packages:

\$75 pp for an inclusive 3 hour drink package, covering tap beers, beautiful wines that fit our ethos, and non alcoholic options. We'll work with you to select wines that suit your taste..

Or, choose pay-as-you-go or set up a bar tab.

PRIVATE CHEF EVENTS



HOSTED IN OUR UPSTAIRS EVENTS & ACCOMMODATION SPACE

Unique, private chef hosted events with included overnight stays

Host your next special event in the unique and beautiful Henry Home space.

We have packages that range from intimate private dinners for 6 people, through to raging cocktail canape parties for up to 50 guests, indulge in a private chef and host, adding a touch of Melbourne magic to your event. Whether private or corporate, our versatile function packages adapt to your needs.

All packages include: a private chef cooking in the apartment for your guests, a host to serve and mix drinks, overnight stay for up to 6 guests (3 queen bedrooms), cleaning after check out. All requests are subject to availability of both the accommodation space, and Henry Sugar co-owners Chef Mike Baker & Dan Mason who will cook and host.

INTIMATE DINNER & STAY

Package 1

Private Chef Cooked Dinner & Overnight Stay for 6 Guests

- Luxurious 5 course dinner curated to your tastes
- Catered & Hosted by Henry Sugar Co-Owner Chef Mike Baker
- Overnight stay in our beautiful Henry Home accommodation space, with dinner hosted in the apartment.
- Complete privacy and discretion, with separate entrance and off street parking for 1 car.
- BYO or we can organise drinks or a wine pairing for you for an extra charge.

\$3000

PRIVATE DINNER PARTY

Package 2

Private Chef Cooked Dinner Party for 25 guests & Overnight Stay for 6 Guests

- Luxurious 5 course dinner curated to your tastes for up to 25 guests
- Catered & Hosted by Henry Sugar Co-Owners Chef Mike Baker and Daniel Mason
- Overnight stay in our beautiful Henry Home accommodation space, with dinner hosted in the apartment.
- Complete privacy and discretion, with separate entrance and off street parking for 1 car.
- Cocktail on arrival followed by 4 hour drinks package to suit the menu and your preferences.

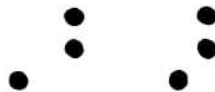
\$7400

DELUXE CANAPE PARTY

Package 3

Canape Cocktail Party for up to 50 guests & Overnight Stay for 6 guests.

- Deluxe canapes for up to 50 guests
 - Catered & Hosted by Chef Mike Baker and Daniel Mason
 - Overnight stay in our beautiful Henry Home accommodation space, with the party hosted in the apartment.
 - Complete privacy & discretion, with separate entrance and off street parking for 1 car.
 - Cocktail on arrival followed by 4 hour drinks package to suit your preferences. *Full cocktail party +\$50 pp*
- \$6900 for 35 guests (min spend)
\$165 per person after that



EXAMPLE MENU

All dietaries can be catered to on our chefs menu with notice.

The below menu is an example only and is subject to change.

CHEFS MENU 95^{pp}

shark bay scallop, avocado buttermilk, chervil, cornichon

our focaccia & vegemite butter

smoked beetroot *hummus*, cashew, pickled beet, cress

whole calamari, stuffed with red pepper, hazelnut & ancho oil

lamb shoulder, nectarine soffrito, olive

eggplant, black garlic honey, quark, toasted buckwheat

days walk farm leaves, seasonal vinaigrette

coconut & lacto-plum sorbet, sago, ginger granita, almond

For larger groups (12+) we offer an optional, slightly reduced menu at 80pp

our focaccia & vegemite butter

smoked beetroot *hummus*, cashew, pickled beet, cress

lamb shoulder, nectarine soffrito, olive

eggplant, black garlic honey, quark, toasted buckwheat

days walk farm leaves, seasonal vinaigrette

hot chips, malt vinegar mayo

coconut & lacto-plum sorbet, sago, ginger granita, almond



FUNCTION CANAPE LIST

Choose up to six canapes for \$65 per person

**We cannot cater to specific dietary requirements outside of your selection*

<i>Carnivorous</i> Popcorn chicken, sriracha mayo GF Chicken liver parfait tartlets with sherry gel Smoked salmon blini, cream cheese, dill tempura fish nori rolls, sesame, dipping sauce GF	<i>Meat Free</i> Deville eggs, tabasco, chervil GF fried polenta, pesto calabrese, pickled tomato GF/VG Broccoli mint fritters, cashew dipping sauce VG Fried haloumi soldiers, crispy chilli emulsion
<i>More substantial and filling</i> mushroom and jalapeno salsa tostada, GF/VG Henry Sugar style garlic bread V savoury donut filled with parmesan cream lamb and harissa sausage roll, spicy ketchup	<i>Sweet</i> Fudgy pretzel brownie, peanut, miso, white chocolate Coconut panna cotta, pineapple, mint oleo
<i>ADD ONS (add on's must be for the whole number of attendees at the function)</i> + <i>Extra canape \$11pp</i> + <i>Grazing table of selected artisanal cheeses, crackers, focaccia & seasonal fruits - \$25pp</i> + <i>Cake - \$6pp. If you'd like to BYO cake the cakeage cost is \$3 pp</i>	



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