

# Heritij

## EVENT INFORMATION

Heritij has a number of options to give you the confidence that you are getting the beverage and food package that best suits your requirements.

### Heritij Restaurant Dining

We have a number of Private spaces within our restaurant, as well as a large open plan floor and outside terrace. Our total capacity is 180, however we can section parts off for smaller groups. The Island in the middle of our dining room seat 40 around it, the terrace can accommodate groups of 2 to 14, plus we have our 'Captains Table' perfect for a group of 6.

#### **CAPTAINS TABLE** *up to 8 guests*

"Around my table we make the big decisions, we solve the worlds problems yet never loose sight of the deck or the horizon. "

### Heritij Private Dining Spaces

#### **THE PASSAGE** *up to 30 guests, min spend \$2500*

"Have you ever walked down a passage that never ends. I am where you can let your imagination run wild without interference from the outside world"

#### **CELLAR** *up to 16 guests, min spend \$1200. Please note, on one table maximum guests is 14.*

"I am all about the wine. I love the hustle and bustle but am equally at home with my windows shut for a private evening"

#### **LIBRARY** *up to 10 guests, min spend \$800*

"I enjoy a corner, relaxing with a view but preferring not to be in the mix"

### Heritij Bar

Whether there is a group of you for afternoon drinks and nibbles, or a group of 4 looking for a lazy afternoon watching the sunset with cocktails, we have the space for you. We have a bar menu comprising of the best Indian Street Food options and a cocktail list with twists on classics.

### Heritij Venue

You can hire the full venue for up to 250 guests sit down or 400 stand up in the dining room and terrace. Suitable for Large Weddings, Product Launches, Christmas Parties or Work Events.

Minimum spend applies.

### Minimum spends

There will be a minimum spend for any exclusive space bookings.

|                 |                 |               |        |
|-----------------|-----------------|---------------|--------|
| THE LIBRARY     | up to 10 guests | minimum spend | \$800  |
| THE CELLAR ROOM | up to 16 guests | minimum spend | \$1200 |
| THE PASSAGE     | up to 30 guests | minimum spend | \$2500 |

Minimum spends and apply for all private area bookings, and a credit card will be kept on file for confirmation

We love a challenge! Dietary requirement can be catered for with ease.

Please let us know on confirming the menus and we will accommodate to the best of our ability.

## FEASTING MENUS

Minimum of 9 guests

| EK | ONE | \$60 PP |
|----|-----|---------|
|----|-----|---------|

### SHUROO

*BEGIN*

Bhaji, Peanut Chutney

Beef Samosa, Sesame Jam

Pani Puri, Semolina shell, Potato, Sprouts, Kakdu Plum

Portobello Beignet, Blue Cheese, Rosella Pickle

### PHIR

*THEN*

Curry Culture:

*Kashmiri Lamb, Chicken Makhna, Goan Fish, Spinach Kofta*

Served w/ Saffron Rice, Raita

Heritij Naan - Mushroom / Sesame / Garlic

### BAAD

*AFTER*

Saffron Rice Pudding - Pistachio

Chai Kulfi, Saffron, Chai & Macadamia Ice Cream, Matcha

| DO | TWO | \$80 PP |
|----|-----|---------|
|----|-----|---------|

### SHUROO

*BEGIN*

Sambal Barramundi, Masala Caviar

Pani Puri, Semolina shell, Potato, Sprouts, Kakdu Plum

Portobello Beignet, Blue Cheese, Rosella Pickle

Beef Samosa, Galangal, Eucalyptus, Pickle

### TANDOOR SE

*FROM THE TANDOOR*

Rendang Lamb, Coriander, Cumin, Galangal Spice

Hariyali Chicken Thigh, Thai Basil, Mint

Brokolee Seekh, Rhubarb, Zucchini, Kasundi

### PHIR

*THEN*

Curry Culture:

*Kashmiri Lamb, Chicken Makhna, Goan Fish, Spinach Kofta*

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### BAAD

*AFTER*

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Chai Kulfi, Saffron, Chai & Macadamia Ice Cream, Matcha

## CANAPE MENU

Choice of: 3 Canapes - \$20 per person / 5 Canapes - \$30 per person / 8 Canapes - \$40 per person

Minimum of 8 guests in The Bar

|                    |   |    |             |
|--------------------|---|----|-------------|
| Pani Puri          | Semolina shell, Potato, Sprouts, Kakdu Plum               |    |             |
| Bhaji              | Shrimp, Onion, Samphire, Chickpea Flour, Peanut Chutney   | GF | DF          |
| Samosa             | Shortcrust Pastry, Beef, Galangal, Eucalyptus, Sesame Jam |    | DF V option |
| Sambal Barra       | Charred Silverbeet, Masala Caviar                         | GF |             |
| Portobello Beignet | Portobello Mushroom, Blue Cheese, Rosella Pickle          | GF | V           |
| Hariyali Chicken   | Thai Basil, Mint  | GF |             |
| Rendang Lamb       | Lamb Mince, Coriander, Cumin, Galangal Spice              | GF | DF          |
| Heritij Naans      | Mushroom / Saffron Sesame / Garlic                        |    | V           |

FORK DISHES     *add on to the canape menu, \$10 per dish*

Chefs choice of Traditional curries – Kashmiri Lamb, Chicken Makhna or Black Lentil Dahl, Served on rice

## BEVERAGE OPTIONS

For most groups we suggest you run a **consumption tab** secured with your credit card and charged at the conclusion of your event. You may nominate an amount or time that you would like to start and finish the tab and the flexibility of being able to extend/finalize the account remains your decision. Wine pre-selection is required otherwise we do have a beverage package on offer for you.

### BEVERAGE PACKAGE HOUSE

\$35 pp – 2 hours

House wine:            House Sparkling  
                              House White  
                              House Red

Beer: 'Heritij Pale Ale' and 'Peroni Leggera' on draft.

Other: Soft drinks and juice

\$10 per person for each additional hour

### BEVERAGE PACKAGE PREMIUM

\$45 pp – 2 hours

Premium wine:        Premium Sparkling  
                              2 Premium Whites  
                              2 Premium Reds

Beer: 'Heritij Pale Ale', 'Mountain Goat Steam Ale' and 'Peroni Leggera' on draft

Other: Soft drinks and juice

\$15 per person for each additional hour

**Spirits** may be purchased on consumption with either package.

**Cocktail on Arrival** - Add a cocktail on arrival for your guests for \$10 per person from one of the below.

**Heritij Old Fashioned** Paul John Brilliance Whisky, House Spiced Syrup, Bitters

**Pama Bellini** Pomegranate, Lemon, Prosecco

**Saffronside** Beefeater Gin, Mint, Saffron Syrup, Lemon

**Watermelon Blush** Absolut Vodka, Chambord, Watermelon, Coriander, Lime

## BOOKING TERMS AND CONDITIONS

- All food and specific dietary requirements must be confirmed 1 week in advance of the event.
- No group booking is guaranteed until card details are held.
- Heritij does not offer credit and all payment must be settled on or before the event.
- 'No Shows' or cancellation of events less than 3 days out will incur a \$25 per person cancellation fee
- If guest numbers reduce on the night the previously confirmed number will be charged

## WHAT NOW?

The best way to make a reservation is to send us an email [functions@heritij.com.au](mailto:functions@heritij.com.au) with your details and requirements and we will get back to you as soon as appropriately possible.

We will return your email with all suitable menu options and any confirmation details required.