

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 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 world's problems yet never lose sight of the deck or the horizon. "

Heritij Private Dining Spaces

THE PASSAGE up to 20 guests

"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 14 guests

"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

"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 or 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.

**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

EK	ONE	\$60 PP
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SHUROO

BEGIN

Shrimp Onion Bhaji, Peanut Chutney
Beef Samosa, Sesame Jam
Pani Puri - Semolina Shell, Potato, Sprouts,
Kakadu Plum, Sol Kadhi
Portobello Beignet, Blue Cheese, Rosella
Pickle

PHIR

THEN

Spinach Kofta, Cashew and Fennel
Curry Culture -
Kashmiri Lamb, Chicken Makhni, Goan Fish
Saffron Rice, Raita
Naan

BAAD

AFTER

Pandan rice pudding
Chai Kulfi, Saffron, Chai & Macadamia Ice
Cream, Matcha

DO	TWO	\$80 PP
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SHUROO

BEGIN

Sambal Barramundi, Masala Caviar
Bengali Roti, Pulled Lamb, Sticky Rice
Pani Puri - Semolina Shell, Potato, Sprouts,
Kakadu Plum, Sol Kadhi
Portobello Beignet, Blue Cheese, Rosella
Pickle
Beef Samosa, Galangal, Eucalyptus, Sesame
jam

TANDOOR SE

FROM THE TANDOOR

Rendang Lamb, Rendang Spice, Cumin Foam
Hariyali Chicken Thigh, Thai Basil, Mint
Brokolee Seekh, Rhubarb, Zucchini, Kasundi

PHIR

THEN

Spinach Kofta, Cashew and Fennel
Curry Culture -
Kashmiri Lamb, Chicken Makhni, Goan Fish
Saffron Rice, Raita
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CANAPE MENU

Minimum of 8 guests in The Bar \$35 per person

Bengali Wrap	Handkerchief Roti, Pulled Lamb, Bengali 5 Spice, Sticky Rice		
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
Rendang Lamb	Lamb Mince, Coriander, Cumin, Galangal Spice	GF	DF
Heritij Naans	Mushroom / Saffron Sesame / Garlic	DF	V

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

Traditional curries, served on saffron rice

Kashmiri Lamb, Chicken Makhni, Goan Fish, or Black Lentil Dahl

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 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 packages on offer for you

BEVERAGE PACKAGE PREMIUM

\$45 pp – 2 hours

Premium wine: Sparkling
 2 Whites
 2 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

BEVERAGE PACKAGE HOUSE

\$35 pp – 2 hours

House wine: Villa Sandi Prosecco, By the Way Pinot Grigio and By the Way Shiraz

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

Other: Soft drinks and juice

\$10 per person for each additional hour

Spirits can be purchased on consumption with either package.

Cocktail on Arrival - Arrange to have a cocktail on arrival for your guests for \$10 per drink.

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

Pama Bellini Pomegranate, Lemon, Prosecco

Saffronside Monkey 47 Gin, Mint, Saffron Syrup, Lemon

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

BOOKING TERMS AND CONDITIONS

- Reservations for groups of 9 or more are required to supply credit card details for authorisation. That card will only be charged in the event of a 'no show' or late cancellation
- Cancellation of events less than 48 hours' notice will result in a \$25pp fee being charged
- All food and specific dietary requirements must be confirmed 1 week in advance of the event.
- Heritij does not offer credit and all payment must be settled on or before the event.
- 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 book online <https://heritij.com.au/>

Alternatively send us an email enquiries@heritij.com.au with your details and requirements and we will get back to you as soon as appropriately possible.