

### **FUNCTIONS + EVENTS**







Welcome to Halford, located in the basement Safe Room of the 1897 Titles Offices, Halford is a contemporary take on the 1950s late night lounge bar, when conversation was king and elegant decadence met the modern world.



#### THE BAR

The Halford Bar's standing area allows guests to mingle freely around the bar and five high tables while sipping cocktails and grazing on snacks.

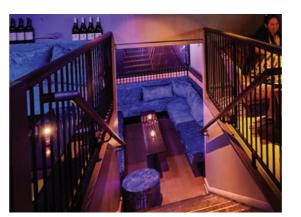
The bar area is perfect for private functions of up to 40 people.



#### THE LOUNGE

The Lounge can accommodate smaller or exclusive use functions of up to 60 guests. With plush velvet lounges and a theatre light show that sprays the walls.

Gather an intimate group of friends for neighbouring tables, or book the entire lounge area for a private function.



#### THE DEN

Holding up to 12 guests, The Den downstairs can be curtained for extra privacy.





# Halford

Halford can be booked for special events or occasions, and offers elegant catering options and a range of settings and atmospheres to suit.

**OPENING HOURS** 

WED - SAT 4PM - LATE

The Bar	6 - 40 guests	From \$35pp
The Den	8 – 12 guests	From \$35pp
The Lounge	20 – 30 guests	From \$35pp*
The Lounge (Exclusive Use)	30 – 50 guests	Tailored event pricing*
Exclusive Use^ (The Bar, Den & Lounge)	60 – 100 guests	Tailored event pricing*

<sup>\*</sup>Must start no later than 6pm on Friday or 7pm on Saturday.

<sup>^</sup> Venue to reopen at 10pm if guests number drops below 60.





CANAPE PACKAGES	\$
1 hour 5 canapés (3 cold, 2 hot)	35pp
2 hours 8 canapés (5 cold, 3 hot)	55pp
3 hours 10 canapés (5 cold, 3 hot, 2 sweet)	70pp
4 hours 12 canapés (5 cold, 4 hot, 3 sweet)	85pp

#### COLD

Market fish crudo, orange pistachio, mint

Tomato and mozzarella tartlet, black olive, basil

Prosciutto di Parma, pickled melon

"Real toast" avocado, tomato, black olive

Beef tartare, anchovy, green olive, gremolata

#### HOT

Merguez lamb sausage roll, spiced tomato relish
Prosciutto wrapped asparagus
Crumbed tiger prawns, lemon aioli
Polenta crumbed artichoke, smoked almond, oregano
Beef striploin, salsa verde

#### **SWEET**

Passionfruit meringue tartlet
Post tiramisu
Carrot cake, cream cheese, candied walnut
Salted caramel, chocolate tartlet

SUBSTANTIAL	add. charge
Wagyu beef slider	8.5pp
Crispy chicken, tomato, cheese, basil aioli slider	8.5pp
Vegetable risotto	9рр
Focaccia bruschetta, buffalo mozzarella, heirloom tomato, pesto	8.5pp
Chef's selection grazing board	28.5pp





THE BRONZE PACKAGE	
2 hours	60p
3 hours	75p

- Dal Zotto Prosecco
- Halford White and Red
- Colonial Small Ale
- Gage Roads Atomic Pale Ale
- Moon Dog Beer Can
- Soft Drinks

## THE GOLD PACKAGE 2 hours 3 hours \$5pp

- Louis Roederer Champagne
- All of our Wines by the Glass
- All of our Beers & Cider
- Soft Drinks





Our Workshops offer great value whether you are with a group of friends or organising a corporate gathering.

Classes can be held either as part of an evening function or an afternoon event.



#### WHISKIES OF THE WORLD

A soiree for lovers at all stages of the whiskey journey. From the curious newbie wanting to learn the ropes, to the seasoned dram downer searching for a different experience.

Halfords Master of the Malt will take you around the world and share their favourites from Scotland, Japan, North America and homeland Australia.



6 - 40 pax

(approx)

90 mins

(approx)

w/ light snacks

\$50pp

w/ light snacks

TICKETS	GROUPS	DURATION
\$50pp	from	90 mins
w/ 3 martinis and snacks	6 - 40 pax	(approx)

#### **ESPRESSO MARTINI MASTERCLASS**

Meet Australia's most popular cocktail, the Espresso Martini.

Discover the history and future of this caffeine fuelled cocktail as you taste your way through several different versions of the Espresso Martini, alongside matching sweet treats from the Halford kitchen.



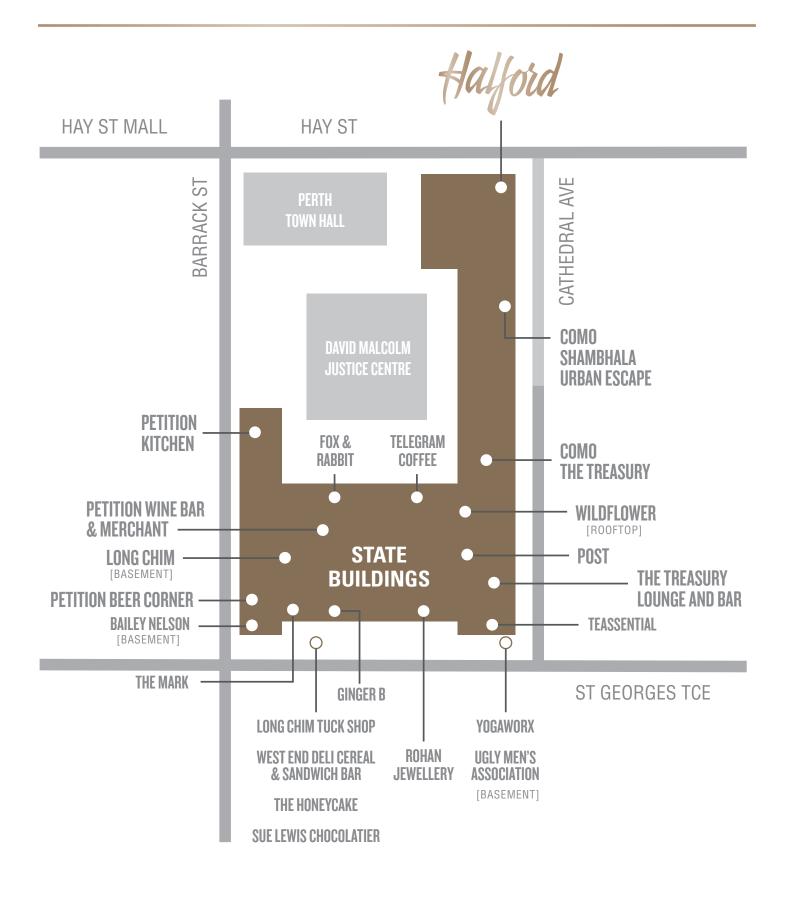
from

6 - 40 pax

#### JAPANESE REVOLUTION

Unravel the mystery that is the Japanese Whisky revolution.

Join us as we try four whiskies from Japan's flagship distilleries and delve into the distillation, blending and stories that make Japanese whisky so unique.



08 6168 7780

f d halford\_bar

www.halfordbar.com.au

events @halfordbar.com.au