



The Heritage House

(02) 8418 9988

Info@theheritagehouse.com.au



The Heritage House

The Heritage House is a restaurant nestled in Kenthurst. With stunning sunset views and the captivating allure of the Blue Mountains, our venue is a place where charm, history, and exceptional service come together to create unforgettable experiences.

The Heritage House is an ideal location for private celebrations, corporate events, or special occasions. Our flexible event spaces can accommodate groups even up to 250 guests.

Exclusive venue hire is available and may require a minimum spend. Simply reach out via email or phone — let us turn your vision into a truly memorable occasion.



FUNCTION ROOMS

The Heritage House has three areas dedicated to hosting your next function. These areas can be booked exclusively (Minimum spends apply to book these areas privately).



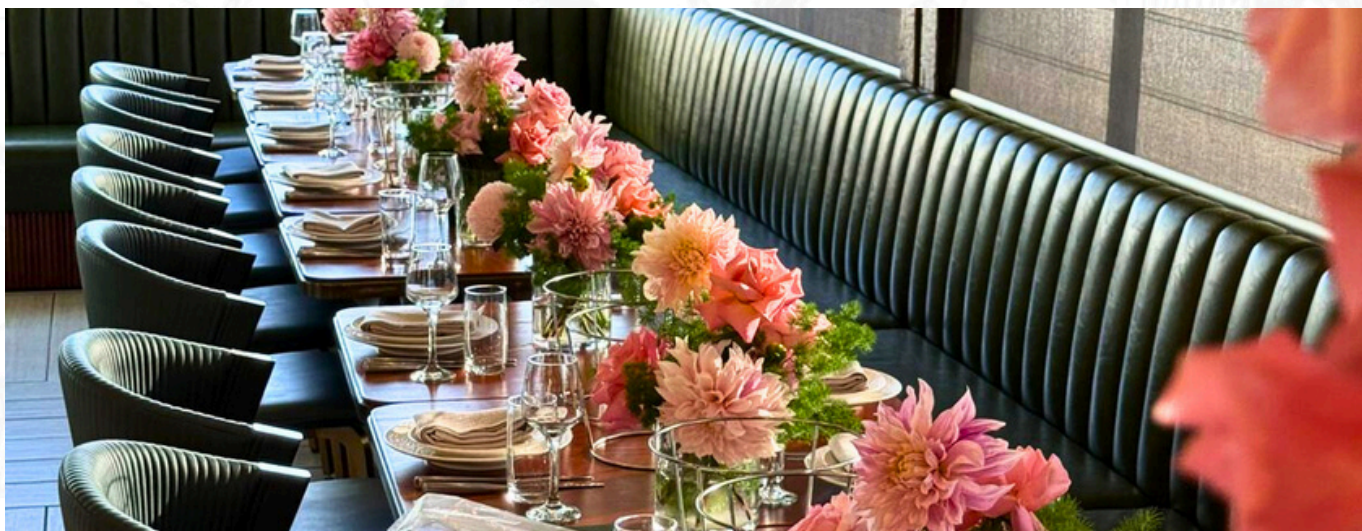
THE ROSEWOOD



RICHNESS, CLASSIC INTERIORS, AND WARMTH



The Rosewood dining area, where heritage meets heart. With its soft lighting, elegant banquette seating, and warm wood tones, this space exudes quiet sophistication.



Surrounded by large windows that welcome natural light and serene views, **The Rosewood** creates the perfect setting for intimate dinners, bridal showers, or refined celebrations.

Whether for a seated lunch, a sunset gathering, or an evening reception, this indoor space offers year-round comfort, heritage charm, and understated luxury.



Perfect for:

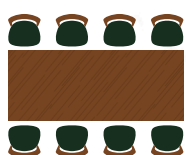
- Private dining experiences.
- Set-menu group celebrations (up to 120 guests).
- Weddings, showers, birthdays, corporate dinners, and more.

Package Inclusions:

- Events furniture, tableware & basic styling
- Event supervisor, staffing & security personnel

Collaboration **Event by Kiara**. ☎ 0414 715 073 ✉ info@eventsbykiara.com.au

CAPACITY



SEATED

100-120 guests

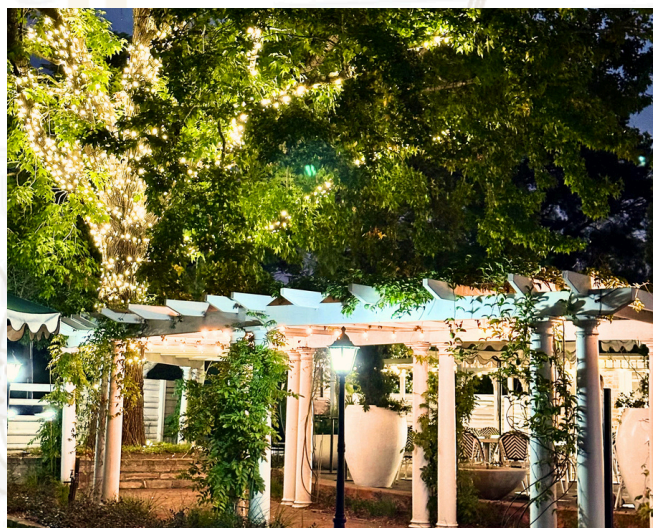


COCKTAIL

up to 150 guests



THE COURTYARD



ROMANTIC, OPEN-AIR, AND ENCHANTING



The Courtyard outdoor area, where rustic charm meets botanical beauty. Framed by climbing greenery, heritage-style white timber, and soft outdoor lighting, it's an effortlessly romantic space for alfresco gatherings.

Perfect for golden hour drinks or twinkling evening receptions under the stars, **The Courtyard** transforms with ease — from relaxed garden lunches to atmospheric celebrations.



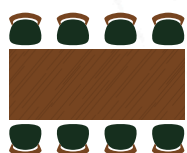
Perfect for:

- Outdoor cocktail receptions.
- Garden-style events and high teas.
- Alfresco dining, events, and celebrations under the sky.

Package Inclusions:

- Events furniture, tableware & basic styling
- Event supervisor, staffing & security personnel

CAPACITY



SEATED

up to 60 guests



COCKTAIL

up to 150 guests



THE CARAVAN



WHIMSICAL, VERSATILE, AND NOSTALGIC



Tucked away near the lush surrounds of The Heritage House, **The Caravan** offers a relaxed yet stylish setting that brings a touch of wanderlust to your event. Framed by mature trees, native florals, and a charming vintage-style caravan, this area is perfect for casual mingling, photo moments, and creative setups.



Whether it's for a unique cocktail reception, a rustic picnic-style event, or a late-night dessert bar, **The Caravan** adds character and warmth to your special occasion.



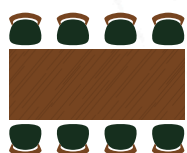
Perfect for:

- Pop-up dessert or bar station
- Boho-chic birthday parties or bridal showers
- Outdoor ceremonies or creative brand events

Package Inclusions:

- Caravan styling and setup
- Outdoor lounge or bench seating
- Staff and event supervision
- Fairy lights and natural styling

CAPACITY



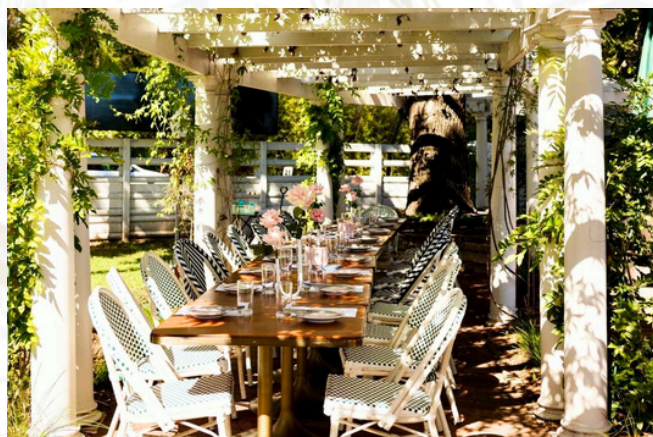
SEATED
up to 30 guests



COCKTAIL
up to 80 guests



KEY FEATURES

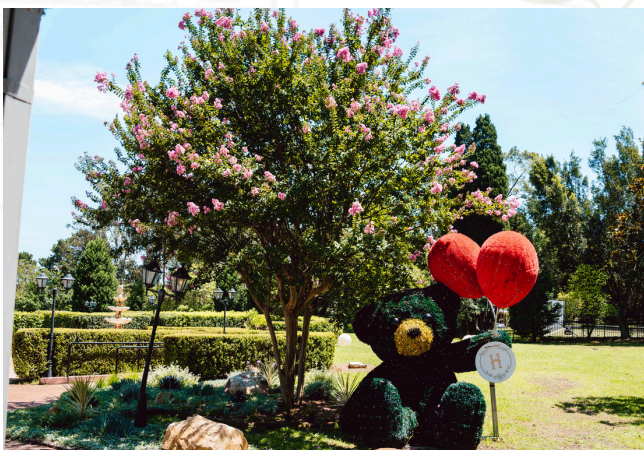




Whether you're planning a casual lunch or a special evening out, our restaurant offers the perfect setting. Discover what makes us unique:



- **Spacious Parking Area** – Ample parking space for guests' convenience
- **Scenic Natural Views** – Surrounded by beautiful nature, perfect for a relaxing dining experience.
- **Family-Friendly Environment** – Comfortable for guests of all ages, including a kid's play area.
- **Outdoor Seating** – Enjoy meals in the fresh air with picturesque surroundings.
- **Farm-to-Table Ingredients** – Fresh, locally sourced ingredients for healthier meals.
- **Semi Private Dining Rooms** – Ideal for events, celebrations, or business meetings.
- **Fast and Friendly Service** – Warm hospitality that makes guests feel at home.
- **Instagramable Ambiance** – Stylish decor and plating, great for social media sharing.
- **Diverse Menu Options** – A wide variety of cuisines or dishes to cater to different tastes.





PACKAGE MENU





FOOD MENU





GROUP MENU 1

(SHARE BETWEEN 4)

\$90 PER PERSON

Antipasti Plate

selection of cured meats, cheeses, olives, pickles, grissini & toasted sourdough

MAINS

- **Slow Roasted Lamb Shoulder (1.2kg)** ^{DF | GF}
wholegrain veal jus, salsa verde
- **Roasted Herbed Marinated Whole Chicken**

SIDES

- **Roasted Pumpkin Salad**
rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing
- **Heritage Garden Leaves** ^{V | GF | DF}
radish, shallot, house vinaigrette
- **Sauté Seasonal Greens**
garlic chilli butter
- **Crushed Roasted Potato** ^{V | GF | DF}
rosemary salt
- **Fries** ^{V | DF}
garlic aioli

DESSERTS (CHOICE OF 2 ALTERNATE DROP)

- **Classic Tiramisu** ^V
espresso, savoiardi, mascarpone
- **Vanilla Panna Cotta** ^{V | GF}
berry compote
- **Dark Chocolate Mousse**
caramel centre, Oreo crumb
- **White Chocolate Crème Brûlée**
with mixed berries

ADD DESSERT OF THE DAY \$15 per person

V: Vegetarian GF: Gluten Free DF: Dairy Free

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

All Dishes may contain traces of *Gluten, Nuts, and any other allergen*. Please specify with the staff if you have any conditions before ordering. We do our best to accommodate dietaries, just ask!

A 10% service charge applies to all group bookings of 10 guests or more. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays.



GROUP MENU 2

\$120 PER PERSON

ON ARRIVAL

Charred sonoma sourdough ^V mixed olives ^V | GF romesco dip

ENTRÉE (SHARED)

- **Flash Fried Calamari** ^I | GF
rocket, passionfruit aioli
- **Burrata** ^V
creamy burrata, mildly spiced tomato relish, fried onion crostini
- **Chilli Garlic Prawns** ^I
cooked in rich tomato sauce, finished with chilli & feta

MAIN (SHARE BETWEEN 4)

- **BBQ Feast Meat Platter**
1kg BBQ glazed full pork ribs, 300g striploin MB4+, marinated chicken skewers.
Served with chips, charred corn, tzatziki, hummus, guindilla peppers & pita bread

SIDES

- **Heritage Garden Leaves** ^V | GF | DF
radish, shallot, house vinaigrette
- **Caesar Salad**
baby cos, croutons, bacon, parmesan
- **Fries** ^V | DF
with garlic aioli

DESSERTS (CHOICE OF 2 ALTERNATE DROP)

- **Classic Tiramisu** ^V
espresso, savoiardi, mascarpone
- **Vanilla Panna Cotta** ^V | GF
berry compote
- **Dark Chocolate Mousse**
caramel centre, Oreo crumb
- **White Chocolate Crème Brûlée**
with mixed berries

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GROUP MENU 3

(SHARE BETWEEN 3)

\$80 PER PERSON

- **Antipasti Plate**

selection of cured meats, cheeses, olives, pickles, grissini & toasted sourdough

PIZZA (CHOICE OF 3)

- **Pumpkin Harvest**

sugo, roasted pumpkin, spanish onion, whipped feta, rocket, truffle oil, parmesan

- **Margherita**^V

sugo, fior di latte, fresh mozzarella, fresh basil

- **Chicken Katsu**

sugo, fior di latte, chicken schnitzel, onion, capsicum, sriracha aioli

- **Chilli Prawns**^I

sugo, fior di latte, prawns, tomato, chilli, onion, capsicum, parsley

- **Hello Hawaii**

sugo, fior di latte, ham, pineapple

- **Pepperoni**

sugo, fior di latte, pepperoni

- **Suprema**

sugo, ham, salami, mushroom, onion, capsicum, olives, fior di latte

- **Chilli Prawn & Chorizo**^I

sugo, fior di latte, chorizo, caramelised onion, capsicum, parsley, garlic aioli

- **Meat Lovers**

ham, bacon, chorizo, salami, mushroom, fior di latte, BBQ sauce

- **Chicken Teriyaki**

marinated chicken, sweet corn, fior di latte, shallots, teriyaki mayo

PASTA (CHOICE OF 2)

- **Prawn Aglio E Olio**^I

spaghetti prawns, anchovies, chilli, garlic, chardonnay, olive oil, parsley

- **Scallop Carbonara**^I

spaghetti, bacon, creamy sauce, chives, parmigiano

- **Spaghetti Bolognese**

slow cooked beef ragu, parmesan, herb

- **Burrata Mafalda**^V

creamy pesto, cherry tomatoes, pangrattato, parmigiano

- **Linguine Chicken Rosa**

rich tomato sugo with a touch of cream, tender chicken

- **Pappardelle Forest Mushroom**

forest mushrooms, brown butter, ricotta

SIDES

- **Heritage Garden Leaves**^{V | GF | DF}

radish, shallot, house vinaigrette

- **Fries**^{V | DF}

garlic aioli

- **Roasted Pumpkin Salad**

rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing

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GROUP MENU 3

(SHARE BETWEEN 3)

\$80 PER PERSON

DESSERTS (CHOICE OF 2 ALTERNATE DROP)

- **Classic Tiramisu**^V
espresso, savoiardi, mascarpone
- **Dark Chocolate Mousse**
caramel centre, Oreo crumb
- **Vanilla Panna Cotta**^{V | GF}
berry compote
- **White Chocolate Crème Brûlée**
with mixed berries

ADD DESSERT OF THE DAY \$15 per person

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GROUP MENU 4

(ALTERNATE DROP)

2 Courses - \$95 | 3 Courses - \$110 per person

ON ARRIVAL

charred sonoma sourdough^V mixed olives^V | GF romesco dip

ENTRÉE (CHOICE OF 2 ALTERNATE DROP)

- **Burrata**^V
tomato relish, fried onion, crostini
- **Prosciutto San Daniele**
melon, grilled bread, aged balsamic
- **Flash Fried Calamari**^I | GF
rocket, passionfruit aioli
- **Chilli Miso Crudo**^{DF} | A
tomato, cucumber, radish, furikake, tapioca crisp
- **Butterflied King Prawns**^A
garlic, confit butter, roasted pepper, herbs
- **Trio Compressed Melon**^{GF} | V
apple, whipped feta, citrus dressing, shiso
- **Hokkaido Scallops**
parsnip purée, gremolata, herb crumbs
- **Tempura Zucchini Blossom**^I
prawn stuffing, saffron mayo

MAINS (CHOICE OF 2 ALTERNATE DROP)

- **Pan Fried Barramundi**^A
lobster emulsion, wombok, sweet potato crisp
- **Eye Fillet MB4+ (220g)**
carrot purée, truss tomato, dauphinoise, café de Paris butter, veal jus
- **Striploin MB4+ (300g)**
zucchini blossom, king prawn, carrot purée, veal jus
- **Forest Mushroom Risotto**^V
truffle oil
- **South Coast Lamb Rack**
parsnip, truss tomato, pangrattato, salsa verde
- **Burrata Mafalda**^V
pesto, pangrattato, parmigiano
- **Texan BBQ Pork Ribs**^{DF} | GF
chips, aioli
- **Chicken Supreme**^{GF}
potato, leek, spinach, tomato cream sauce

SIDES

- **Heritage Garden Leaves**^V | GF | DF
radish, shallot, house vinaigrette
- **Fries**^V | DF
garlic aioli

DESSERTS (CHOICE OF 2 ALTERNATE DROP)

- **Classic Tiramisu**^V
espresso, savoiardi, mascarpone
- **Vanilla Panna Cotta**^V | GF
berry compote
- **Dark Chocolate Mousse**
caramel centre, Oreo crumb
- **White Chocolate Crème Brûlée**
with mixed berries

ADD DESSERT OF THE DAY \$15 per person

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KIDS MENU

(12 YEARS AND UNDER)

Enjoy our Kids Menu only \$45 per child, including a choice of 1 delicious main and served with ice cream to finish.

- **Bolognese Spaghetti**
with beef Bolognese, tomato sugo, parmesan
- **Spaghetti Napolitana**
with house made tomato sauce
- **Kids Mafalda**
with creamy pesto, panagrattato, parmesan
- **Chicken Schnitzel**
with chips and tomato sauce
- **BBQ Pork Ribs and Chips**

V: Vegetarian GF: Gluten Free DF: Dairy Free

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CANAPES MENU

(MINIMUM OF 20 GUESTS IS REQUIRED)

Join us at The Heritage House for an extraordinary canapé function, where impeccable favors, artful presentation, and exceptional service combine to create a truly memorable experience. Indulge in the finest culinary creations, revel in the enchanting ambiance, and celebrate in style. We look forward to hosting you and making this event an unforgettable highlight in your social calendar.

SILVER 2 hours Choice 6 canapés

3 hot and 3 cold

\$85 /person

GOLD 2 hours Choice 8 canapés

4 hot and 4 cold

\$95/person

PLATINUM 2 hours Choice 10 canapés

5 hot and 5 cold

\$100/person

COLD CANAPES

- **Smoke Salmon & Dill Crêpe**
roulade, caviar
- **Roasted Tomato Crostini**
labneh, basil
- **San Daniele** ^{GF}
prosciutto and melon
- **Beef Tartare (MB4+)**
wonton crisp
- **Peking Duck**
pancake, hoisin, cucumber, shallots
- **White Fish**
chevice, chilli tomato, salsa, corn
- **Whipped Feta**
roasted capsicum, semi dried tomato
- **Prawn Cocktail**
avocado, seafood sauce
- **Beef Crostini**
caramelised onions, horseradish aioli
- **Mini Tomato**
bruschetta

HOT CANAPES

- **Wild Mushroom Arancini** ^V
truffle aioli
- **Tempura Zucchini Blossom** ^V
romesco
- **Flash Fried Calamari** ^{GF}
passionfruit aioli
- **Sticky Pork** ^{GF}
belly bites
- **Vegetarian Spring Rolls**
chilli soy
- **Spiced Lamb Skewer** ^{GF}
tzatziki
- **Marinated Chicken Skewer** ^{GF}
tzatziki
- **Tempura King Prawn**
sweet chilli & lime
- **Braised Pork Slider**
slaw, sriracha mayo
- **Popcorn Chicken**
spicy mayo

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THE BEVERAGE





BEVERAGE MENU

:: LOVELY BUBBLY ::

\$49 PER PERSON / 2 HOURS

- Lychee and Elder Flower Spritz
- Mimosa
- Aperol Spritz
- Pimm's Spritz
- Bellini
- Farina Prosecco

(choice of any two)

Customised cocktails are also available for exclusive event, upon request.



:: COCKTAILS & DREAMS ::

\$69 PER PERSON / 2 HOURS

- Mojito
- Old Fashioned
- Negroni
- Lychee Martini
- Espresso Martini
- Aperol Spritz
- Bellini
- Sex on the Beach
- Long Island

(choice of any four, 2 hours session)



:: SIMPLICITY ::

\$59 PER PERSON / 2 HOURS

- Great Northern
- Peroni Zero
- House Red
- White Wine
- House Sparkling Wine
- Soft Drinks and Juices



:: BELLISSIMO ::

\$69 PER PERSON / 2 HOURS

- Great Northern
- Peroni Zero
- Peroni (Tap)
- Premium Italian Red
- Premium Italian White
- Farina Prosecco
- Soft Drinks and Juices



:: EXTRAVAGANZA ::

\$89 PER PERSON / 2 HOURS

- Peroni
- Peroni Zero
- Balter Xpa
- Great Northern Super Crisp
- Stone and Wood
- Premium Red Wine
- Premium White Wine
- Soft Drinks and Juices

Exclusive selection of wine can be made upon request.



:: ULTIMATE ::

\$69 PER PERSON / 2 HOURS

- Peroni
- Peroni Zero
- Balter Xpa
- Great Northern Super Crisp
- Stone and Wood
- House Spirits
- Premium Red Wine
- Premium White Wine
- Premium Sparkling Wine
- Soft Drinks and Juices

Exclusive selection of wine can be made upon request

No spirits will be served neat, mandatory mixer is requested.





TERMS AND CONDITIONS

Confirmation, Deposit, and Cancellations

Function bookings are only confirmed upon receipt of a signed booking form, including Terms and Conditions, and with the required 50% deposit or room hire paid in full. We required the majority of your party to be present within 15 minutes of the confirmed arrival time. Cancellations must be made in writing.

All outstanding accounts must be settled in full at the conclusion of your function. The Heritage House reserves the right to cancel the booking if:

- i. The Heritage House or any part is closed due to circumstances outside the venues control.
- ii. The 50% deposit has not been paid by the due date.
- iii. If the function may prejudice the reputation of the restaurant.

Insurance and Damages

Damage sustained to any of The Heritage House property by guests, client or contractors is the responsibility of the function organizer. The Heritage House does not accept any responsibility.

For damage or loss of property left during the course of, or after the function. The Heritage House reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

Catering

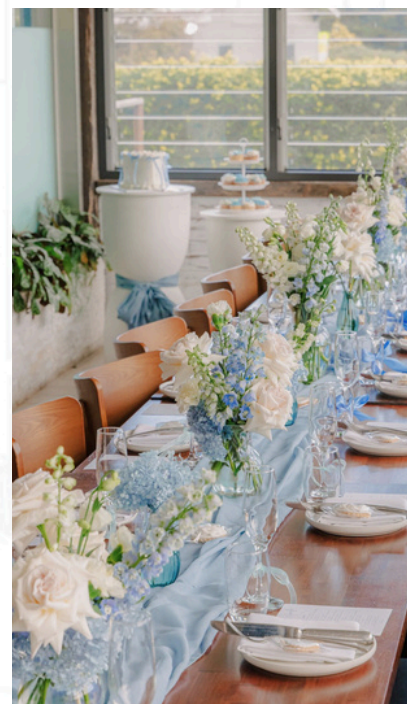
Please note, that whilst all possible measures are taken to ensure menus are consistent from the point of booking, due to seasonal changes the venue reserves the right to change any menu item and the client will be informed of any such changes.

*Any bookings that are made with drink packages, will receive an additional seating hour to comply with the drink package duration.

*Extra hours available on request (extra room hire will incur). Venue need to be vacated by 10 PM, as per license.

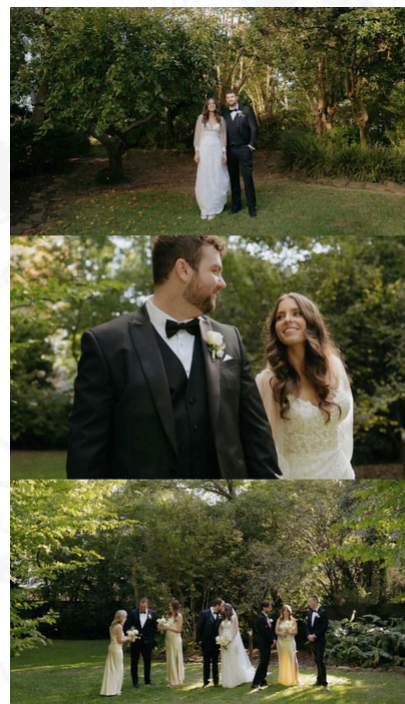


EVENTS DOCUMENTATION





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