

EAT

DRINK

CELEBRATE

LEVEL TWO


HINCHCLIFF HOUSE EVENTS

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With a variety of *spaces* across multiple *levels*, Hinchcliff House is the *ideal* destination for your next *event*.



Hinchcliff House is one of Circular Quay's most historic buildings, previously a wool store dating back to the 1860s. Now after being respectfully and meticulously restored, it houses four levels of restaurants and bars. Our venues offer eating and drinking experiences that centre around quality, generosity, comfort and enjoyment, and champion Australian produce, ingredients and products through a decidedly Italian lens.

Hinchcliff House Events

LEVEL TWO

The event space is located on our top floor and is a blank canvas with exposed brick, wooden beams, and original windows which stream natural light and will be the mark of any event. Hired as dry hire, our team at Hinchcliff House can recommend styling options to create the perfect event. This little gem in the city with its worldly charm will suit an array of events from brand activations, cocktail parties, to gala dinners.

Capacity

<i>Cocktail</i>	200PAX
<i>Seated</i>	170PAX

Minimum Spends

Level Two is based on a minimum food and beverage spend and 10% service fee. Please speak to our Events Team for further information on this.

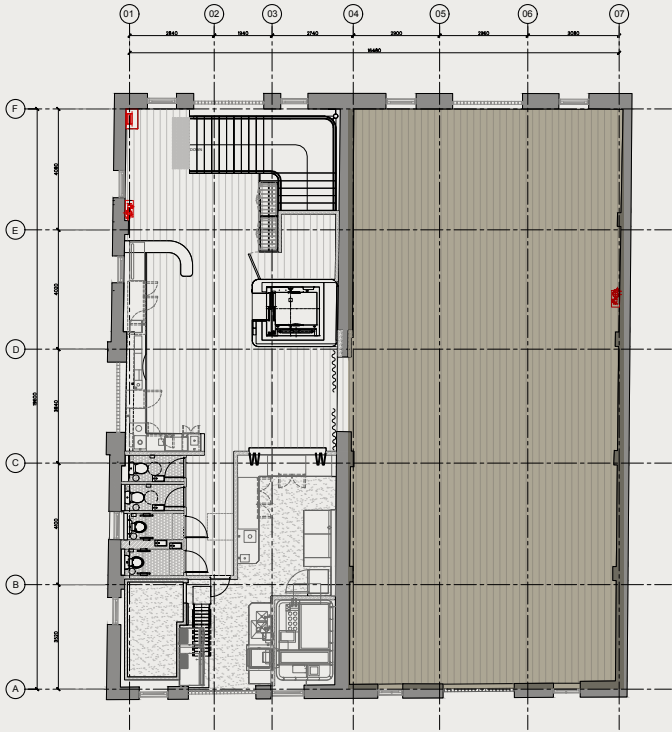
[Click here for a virtual tour of our spaces](#)





OUR VENUE

Hinchcliff House Events (Level Two)



● Entire Venue



Our *food* packages

We believe in locality, freshness and quality. We make whatever we can, and source the best of whatever we can't. Our in-house mill located in Grana allows us to produce bespoke flour that is used throughout the building - from our bakery to our pasta room to our dessert kitchen. Our suppliers are the industry's best, selected on the purity of their product and the integrity of their methods. We are inspired by the recipes and eating customs of Italy, but have a distinctly Australian feel to our food - each dish we put up is carefully considered, uncomplicated, generous and delicious.

Canapé Events

Packages

3 bites, 2 substantials \$42

3 bites, 3 substantials, 1 sweet \$59

4 bites, 3 substantials, 2 sweet \$69

5 bites, 4 substantials, 2 sweet \$89

Please speak to our team for further information on food requirements for your event duration.

Bites – per piece

Truffled goats curd on toast *v, gfa*

Pea & black garlic tart *ve*

Cucumber, macadamia, furikake *df/gf, sesame*

Duck parfait, fig jam, focaccia

Lavosh, prosciutto, truffle honey *va*

Smoked Trout & crème fraiche piadina

Rock oyster, apple & finger lime mignonette *gf/df*

Kingfish tartare, avocado, trout roe *gf*

Gorgonzola latte, honeycomb on oat & walnut biscuits *v*

Goats Cheese & Tomato pastry *v*

“Sicilian” tofu betel leaf, cashew, chilli & ginger sauce *v*

Raw wagyu shoulder, toast, pickles, onion cream *gfa*

Scallop crudo on shell, yuzu kosho, citrus *gf, df*

Bites (Hot) – per piece

Mozzarella in carrozza, tomato jam *v*

Grilled rock oyster, nduja butter *gf*

Duck ragout pancakes, shallot, citrus

Spiced snapper croquette, aioli

Fried crostino of spanner crab, kelp mayo, herbs

Crispy polenta, mushroom mayo *ve*

Porcini & mozzarella arancini *v*

Pumpkin, brown butter & sage arancini *v*

Bolognese arancini

King prawn fritti

Seared scallop, cauliflower puree, grapefruit *gf*

King prawn skewer, popcorn, sorrel

Grilled half shell scallop, chilli butter, capers

Fried chicken, Calabrian hot sauce

All menus are subject to seasonal availability and changes.

Substantial – *per piece*

Focaccia prawn toast, parsley mayo, herbs
 Crispy eggplant sub, tomato sugo, basil *v, df*
 Pork cotoletta slider, broad leaf rocket, horseradish
 Chicken & mushroom ragout, soft polenta *gf*
 Ricotta & warrigal green gnudi, macadamia butter *v, gf*
 Meatball sub, sugo, salsa verde, parmesan
 Spaghetti Aglio e Olio, chilli pangrattato *v*
 Flathead fritti, crisp potatoes, parsley aioli
 Crispy fried chicken ciabatta, lettuce, chilli mayo
 Black Angus steak slider, fermented chilli, smoked
 sour cream, scallions
 Grilled lamb, charred spring onion verde *gf, df*
 Free range chicken “alla diavola” *gf*
 Sticky lamb ribs, herb salad, preserved lemon *gf, df*
 Salt baked celeriac spiedini, hazelnut & tarragon *v, gf, df*
 Crisp ricotta ravioli, pumpkin, brown butter *v*
 Rigati, milk braised pork
 Ink rigatoni, tomato, raw tuna, basil pesto *df*

Sweet – *per piece*

Raspberry & salted white chocolate cannoli
 70% dark chocolate & olive oil mousse, honeycomb, macadamia
 Coconut & burnt vanilla panna cotta, poached fruit *ve, df*
 Whipped pyengana cheddar, honeycomb on Lavosh
 Orange & mint compote, campari granita *gf, ve*
 Chocolate & wattleseed tart
 Baked meringue, lemon curd, basil *gf*
 Hinchcliff’s tiramisu

*All menus are subject to seasonal
 availability and changes.*

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The Sharing Table

Packages

3 small canapes,
in-house milled bread & butter,
2 shared mains,
3 sides
\$89

3 small canapes,
in house milled bread & butter,
2 shared mains,
3 sides,
alt dessert
\$99

2 shared starters,
in-house milled bread & butter,
2 shared mains,
3 sides,
alt dessert
\$115

4 small canapes,
in-house milled bread & butter,
3 shared starters,
2 shared mains,
3 sides,
alt drop desserts
\$135

Bread

Hinchcliff House milled bread of the day
with cultured butter

Shared Starters

Yellowfin tuna tartare, avocado, celery &
green apple verde *gf*

Raw kingfish, tomato, chilli, capers *gf*

Smoked wagyu shoulder tartare, sour cream,
horseradish, toast

Gigli, broccoli, lemon, chilli, pangrattato *v*

Stracciatella, agrodolce tomatoes, pangrattato *v*

Burrata, rhubarb, radicchio *v*

Smoked baby beets, eggplant yoghurt, toasted
buckwheat *v*

Torched salmon crudo, cucumber, buttermilk
and sorrel dressing *gf*

Black pepper and citrus glazed king prawns, shallot
and tomatillo salsa, charred piadinas

Shared Mains

Rigati, ragu, spinach, stracciatella

Grilled free range chicken, soft polenta, nduja, rocket pesto *gf*

Slow cooked lamb shoulder, salsa verde, spiced yoghurt, mint *gf*

Smoked cauliflower, almond cream, lentils, horseradish dressing *ve*

Grass fed scotch fillet tagliata, zucchini salsa *gf*

Whole pink snapper, mussel and finger lime butter *gf*

Charred sugarloaf cabbage, nut butter & pumpkin yoghurt *v*

Porchetta, black garlic, fennel, apple *gf*

Swordfish, eggplant agrodolce, pine nuts, yoghurt *gf*

Shared Side and Alt Drop Dessert choices on next page

*All menus are subject to seasonal
availability and changes.*

Shared Sides

Crisp dutch cream potatoes, black garlic,
ricotta salata *gf,v*

Shaved fennel, citrus & radicchio salad *gf,v*

Hand cut chips, rosemary salt *gf,v*

Organic leaves, honey balsamic dressing *gf,v*

Raw veg salad, nuts, seeds, buttermilk *gf,v*

Roast pumpkin, pumpkin yoghurt cream, herbs, seeds *gf,v*

Charred broccoli, smoked almond, chilli, parmesan *gf,v*

Baby cos, salsa verde, aged goats cheese *gf,v*

Alternate Drop Dessert

Salted peanut semifreddo, caramelised banana *gf*

Citrus pavlova, passionfruit cream *gf*

Hinchcliff's Tiramisu

Caramel creme, pineapple & yuba

Coconut yoghurt gelato, blueberries, violet *gf*

Raspberry and pistachio millefoglie, fior di latte gelato

Australia cheese plate, preserves, lavosh

*All menus are subject to seasonal
availability and changes.*



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Alternate Drop Menus

Packages

Sit down 2 course alternate drop
\$109

Sit down 3 course alternate drop
\$119

Add 2 sides
\$15

Add 3 small canapes
\$18

*All menus are subject to seasonal
availability and changes.*

HINCHCLIFF HOUSE

Bread

Hinchcliff House milled bread of the day
with cultured butter

Starters *(Choose 2)*

Torched salmon crudo, cucumber, buttermilk
and sorrel dressing *gf*

Smoked wagyu “Tonnato”, caperberry, herbs

Squid ink campanelle, tomato, chilli & prosciutto

Smoked baby beets, eggplant yoghurt, toasted buckwheat *v*

Burrata, tomato, olive oil, charred toast *v*

Hiramasu kingfish crudo, nashi pear, buttermilk,
black sesame *gf*

Seared scallops, cauliflower, grapefruit &
brown butter dressing

Fregola, beetroot, Berrys Creek blue, pine nut, black garlic *v*

Chicken liver parfait, pane francese, pickled onion

Shared Sides *(Choose 2)*

Crisp dutch cream potatoes, black garlic, ricotta salata *gf, v*

Shaved fennel, citrus & radicchio salad *gf, v*

Hand cut chips, rosemary salt *gf, v*

Organic leaves, honey balsamic dressing *gf, v*

Raw veg salad, nuts, seeds, buttermilk *gf, v*

Roast pumpkin, pumpkin yoghurt cream, herbs, seeds *gf, v*

Charred broccoli, smoked almond, chilli, parmesan *gf, v*

Baby cos, salsa verde, aged goats cheese *gf, v*

Mains *(Choose 2)*

Kingfish, potato aioli, hazelnut, salmoriglio *gf*

Cauliflower cotoletta, almond cream, lentils, horseradish dressing *v*

Pork cutlet, prosciutto, sage, broccolini, parmesan

Charred sugarloaf cabbage, nut butter & pumpkin yoghurt *v*

Lamb rump, green sauce, yoghurt, braised pearl barley *gf*

Corn fed chicken breast, soft polenta, nduja, rocket pesto *gf*

Swordfish, eggplant agrodolce, pinenuts, yoghurt *gf*

Brooklyn valley pasture fed striploin, native pepper sauce, broadleaf
rocket *gf*

Dessert *(Choose 2)*

Salted peanut semifreddo, caramelised banana *gf*

Citrus pavlova, passionfruit cream *gf*

Hinchcliff’s Tiramisu

Coconut panna cotta, raspberry granita *gf*

Caramel creme, pineapple & yuba

Raspberry and pistachio millefoglie, fior di latte gelato

Australia cheese plate, preserves, lavosh



EAT DRINK CELEBRATE



Optional Additions – *min 40pax*

Caviar station POA

Ethically sourced premium caviars served with traditional condiments, option to have a caviar expert on hand for classes and education

Live oyster shucking station \$250 set up + \$6 per oyster

Sydney rock & pacific oysters sourced from Australia's most pristine waterways, shucked live and served on an ice display. Condiments include: pepperberry mignonette / apple and finger lime dressing / tabasco / Ffresh lemon

Seafood Bar \$49pp

Drawing inspiration from the abundance of Australia's sustainable seafood this station offers chilled seafood both cooked and raw served over an ice display and paired with accompaniments, including: king prawns / Moreton bay bugs / rock oysters / Pacific oysters / scallop crudo / mussels / kingfish sashimi / ocean trout sashimi / classic seafood sauce / seasonal dressings / citrus / in-house breads / seasonal fruit

Grazing station \$35pp

A selection of the best locally made charcuterie & cheeses we can source served with our house milled breads, including: Quatro stelle cured meats / local cheddar / triple cream brie / blue cheese stracciatella & macadamia pesto / whipped ricotta and olive oil / vegetable crudités / House Made pane carasau / sourdough / condiments

Cheese station \$23pp

Working with some of Australia's & the world's best cheese producers we will produce a cheese display with true provenance that not only will delight the senses but create a true focal point for the room. Including: aged parmesan / local cheddar / triple cream brie / ashed goats cheese / blue cheese / seasonal dried and fresh fruits / House Made pane carasau / sourdough / condiments

Dessert station \$29pp

A selection of cakes and individual mini cakes all produced on site by our Executive Pastry Chef, flavours, styles and requests can be discussed ahead of time to ensure we meet the mark.

Let us loose, starting @ \$170pp / premium wine match @\$150pp

Give us notice, a budget and we'll source the best local produce we can find, create unique dishes & give you a very special experience.

Kids meals 0-5 - Free / 6-14 - \$35pp

Kids meal and non alcoholic beverage package.

Crew meals \$35pp

Choose a mix of the above to create the ultimate feasting table experience POA.

Breakfast Menus

Drinks

\$20pp for half day / \$30pp for full day

Still and sparkling water

Selection of cold pressed juices

Filtered coffee and a selection of tea

Upgrade to Barista coffee

Please speak to your event coordinator

Breakfast Grazing

\$29pp

Freshly sliced seasonal fruit

Yoghurt, coconut & seed mix granola

In house sourdough, cultured butter
& fruit preserves

\$44pp

Freshly sliced seasonal fruit

Yoghurt, coconut & seed mix granola,
fruit preserves

House milled croissants & pastries both
savoury and sweet

In-house milled sourdough with cultured butter

Seasonal jams & preserves

\$69pp

Freshly sliced seasonal fruit

Yoghurt, coconut & seed mix granola,
fruit preserves

House milled croissants & pastries both
savoury and sweet

Seasonal jams & preserves

Schiacciata morning roll, egg, bacon, rocket,
tomato relish

Egg white & parmesan omelette wrap, baby
spinach, chilli mayo *v/gf*



Lunch Boxes – \$39pp

All boxes come with seasonal fruit and energy ball

Choice of 2 of the below served as either a salad, souldough sandwich, or soft focaccia roll

Slow cooked Margra lamb shoulder, roast pumpkin, yoghurt, mint

Caramelised carrots, fetta, fregola, herbs & almond

Rare wagyu shoulder, horseradish yoghurt, pickled slaw, butter lettuce

Charred free range chicken, baby cos, parmesan, green goddess

Falafel, tahini, tomato, yoghurt, pickled cabbage slaw

Lunch – \$59pp

Bread

Our house milled sourdough /
Extra virgin olive oil / cultured butter

Greens & Salads (*Choose 2*)

additional salads \$6pp

Baby spinach salad, caramelised nuts, goat cheese, roasted beets, balsamic vinaigrette

Cos lettuce, garlic crostini, roast garlic aioli

Chilled rigati, poached tuna, capers, plum tomatoes, olives

Penne, pickled veg, calabrian chilli & lemon dressing

Roasted broccoli salad, brown butter & almonds

Dutch cream potato & Pyengana cheddar gratin

Protein (*Choose 2*)

additional protein \$9pp

Sea

Pink snapper fillet, salmoriglio

Poached Tasmanian salmon, salsa verde

Confit albacore tuna, spicy tomato dressing

Glazed ocean trout collars, sea herbs, lime

Meat

Poached chicken breast , rocket pesto

Butterflied free range chicken, chilli, lemon juice, olive oil

Charred skirt steak, charred shallot vinaigrette

Slow cooked lamb shoulder, agrodolce onions

Pork cotoletta, apple & mustard

All menus are subject to seasonal availability and changes.

Afternoon Tea - \$25pp

Bacon and egg quiche with tomato chutney

Spinach and stratchella quiche, parmesan

Salted chocolate chip cookie

Macadamia fruit biscuits *gf*

Fruit platter

In House Cake Menu

Flavours

Chocolate & raspberry gâteau

Passionfruit cheesecake

Classic French lemon with
whipped creme fraiche

Sizes

4" (up to 4 people) - \$39

6" (up to 8 people) - \$59

8"(up to 12 people) - \$75

Bespoke

Other bespoke cakes and creations
available on request.

*All menus are subject to seasonal
availability and changes.*



Our *drinks* packages

With a focus on sustainability and freshness, the drinks we offer have been carefully chosen to reflect our values and our Italian influence. We feature an in-house dispense system, to ensure efficiency of service, consistency of product and to minimise waste - with a bespoke range of wines made specifically for Hinchcliff House, unique cocktails batched each day, as well as our own sparkling water. Our wine list highlights small Australian producers who have a keen eye for organic, biodynamic and sustainable viticulture, and our cocktails are fresh, vibrant and flavourful, with both reimagined classics and new drinks specifically for Hinchcliff House.

Our Drinks Packages

House Made Pack

2hrs \$59pp | 3hrs \$79pp | 4hrs \$95pp | 5hrs \$105pp

Sparkling

2022 House Made Prosecco, NSW

White

House Made Bianco, Mercer Wines, Regional NSW

Rosé

2021 Gilbert Rose, Mudgee NSW

Red

House Made Rosso, Mercer Wines, Regional NSW

Beer

James Squire 'Broken Shackles' Lager
Bondi Brewing XPA
Beer Farm 'Calm Ya Farm' Midstrength
Optional: James Squire 'Apple Crush' Cider

Cocktails

Hinchcliff House Negroni
Seasonal spritz cocktail

Non-Alcoholic

Classic soft drinks
House Made sodas

Australiana Pack

2hrs \$79pp | 3hrs \$109pp | 4hrs \$129pp | 5hrs \$140pp

Sparkling

2022 House Made Prosecco, NSW

The Wines from the House Made Pack, plus:

Whites; choose two

2021 Head wines Riesling, Eden Valley SA
2021 Cullen 'Mangan' Semillon Sav Blanc, Margaret River WA
2021 Swinging Bridge 'Mrs Payten' Chardonnay, Orange NSW

Rosé

2021 Aphelion 'Welkin' Rose, McLaren Vale SA

Red; choose two

2020 Save Our Souls Pinot Noir, Mornington Peninsula VIC
2021 Giant Steps 'LDR' Pinot Noir/Shiraz, Yarra Valley VIC
2021 Nick Spencer 'Medium Dry Red', Gundagai NSW

Beer

James Squire 'Broken Shackles' Lager
Bondi Brewing XPA
Beer Farm 'Calm Ya Farm' Midstrength
Optional: James Squire 'Apple Crush' Cider

Cocktails

Apollonia Negroni
Seasonal spritz cocktail

Non-Alcoholic

Classic soft drinks
House Made Sodas

Italiano Pack

2hrs \$79pp | 3hrs \$109pp | 4hrs \$129pp | 5hrs \$140pp

Sparkling

NV Biancavigna 'Brut' Prosecco, Veneto IT

The Wines from the House Made Pack, plus:

Whites; choose two

2020 Alois Lageder 'Cantina Riff' Pinot Grigio, Alto Adige, IT
2020 Poggio Anima 'Uriel' Grillo, Sicily IT
2020 Inama Vin Soave Classico, Veneto IT

Rosé

2020 Poggio Anima 'Raphael' Rosato, Sicily IT

Red; choose two

2020 Trediberri Barbera D'alba, Piemonte IT
2020 Poggio Anima 'Belial' Sangiovese, Tuscany IT
2018 Inama 'Piu' Carmenere blend, Veneto IT

Beer

James Squire 'Broken Shackles' Lager
Bondi Brewing XPA
Beer Farm 'Calm Ya Farm' Midstrength
Optional: James Squire 'Orchard Crush' Cider

Cocktails

Hinchcliff House Negroni
Seasonal spritz cocktail

Non-Alcoholic

Classic soft drinks
House Made sodas

All menus are subject to seasonal availability and changes.

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Exclusive Hire

Apollonia, Grana and Lana are available for exclusive hire on request – additional charges apply. Speak to our Events Team for further information.

APOLLONIA

Cocktail 70pax

Seated 50pax

Apollonia is home to old-world romantic escapism through cocktails, drinks and good times. Housed in a Sicilian bandit's drinking den, it's a basement venue paying homage to Apollonia – the patroness of The Godfather novel. A history-laden subterranean site in the heart of Sydney, the bar boasts an extensive spirits list, flowing cocktails and a rambunctious attitude. This venue offers fun, excitement and escapism with its underground Italian scene.



GRANA

Cocktail 140pax

Seated 60pax

Located on the ground floor, Grana is the beating heart of Hinchcliff House that caters to all appetites at any time of the day. From an early morning buzz to an impromptu afternoon meal or to a group feast, expect a comfortable bustling space complemented with a timeless food and beverage menu.



Lana

Cocktail 120pax

Seated 90pax

Lana is Hinchcliff House's elevated, yet relaxed, restaurant on the first floor. In a dining room where the music's a touch louder and the lights a little lower, special attention is paid to making it feel as though nothing exists outside of the room. The colourful and energetic space adapts well to all celebrations, as does the seasonally driven menu that will be curated to your needs and still highlight the freshest local produce.



FAQs

What is the capacity for Level Two?

Our venue can accommodate up to 200 guests cocktail style and 170 guests seated. This can vary depending on the size of the dance floor and styling.

What is included in the venue?

This space is a dry hire so you are able to create the vision you see for your event. With its bare wooden beams, high ceilings and beautiful brickwork, it truly is a magnificent space. Housing a kitchen, bathrooms, bar and lift access, you really have everything you need in the one space.

Is there a minimum spend?

Our venue is based on a minimum spend plus a 10% service fee. The minimum spend is made up of your food and beverage selections and varies throughout the year. Please speak our Events Team for further details.

Is there a venue hire fee?

There is no venue hire fee required for Level Two, unless additional bump-in or bump-out is required. If you are interested in hosting an event on one of our other levels then a venue hire fee is required on top of the minimum spend.

Can we place a tentative hold on the venue, if so for how long?

One tentative hold can be placed on your preferred date for up to 7 days.

How long is a quote valid for?

A quote is valid for up to 7 days.

What is required to book our event?

A deposit is required and a contract to be signed.

How much is the deposit?

The deposit is 50% of the minimum spend. The final amount for your event is due 7 days prior to your event.

Can we hire Lana, Grana, or Apollonia?

There is the option to hire one of our other venues within the building. A venue hire fee is required as well as a minimum spend and service fee. Restrictions, and availability of the venues does differ to Level Two. Please speak to your Event Coordinator for further details.

How long can our event go for?

We are licensed until 12.00am. All events have a duration of up to 5 hours. Additional labour charges apply over 5 hours.

Can we make changes to the food and beverage menus?

Our menus have been carefully created by our Executive Chef. We are happy to discuss tailored menus with you however additional fees may apply for the time to create a menu and the pricing for our menu may differ.

Can we have menu items from Grana and Lana?

Our event menu has been designed to incorporate a variety of each venue's offering. We have selected a menu based on what works best for our team to produce for a larger number at one time.

Can we bring in our own catering?

No external catering is permitted onto the site.



FAQs

Can you cater to special dietary requirements?

Absolutely. We require notification of these requirements 3 weeks in advance.

Is BYO permitted, so if so there is a corkage fee?

We do allow for BYO. The corkage fee varies depending on the duration of the event and the requirements. All alcohol is to be delivered the day before the event, and collected the following day. No alcohol is to be taken from the venue on the day of the event.

What time can our suppliers set up?

You are allocated a 2 hour bump-in, however we do require the bump-in / bump-out of your event to take place around opening hours of Grana and Lana. Please speak to your Event Coordinator for further details closer to your event. Should you require a longer period of time to bump in, or require venue access outside of these times, additional venue hire charges, security and staffing may be chargeable.

What time do our suppliers have to bump-out?

All items are to be taken at the conclusion of the event, unless another time is agreed with your Event Coordinator. You are allocated 1 hour post Event bump-out. Should you require a longer period of time to bump-out, or require venue access outside of these times, additional venue hire charges, security and staffing may be chargeable.

How do suppliers access the venue?

All suppliers access the venue via the main entry on Young Street.

Do you have preferred suppliers?

We do have a preferred suppliers list based on who has provided a service to our venue the most. For dancefloors we have specific suppliers which are required to be used. Speak to our Team for more information.

Is there a cleaning fee?

Our venue is cleaned prior to your event and at the conclusion. If an additional clean is required this will be charged to the client.

How do our guests access the venue?

Guests will access the venue through our main entry of the building and be directed by our Team to the venue.

Is the venue wheelchair accessible?

Yes. Entry is through Grana and we have lift access to Level Two.

Is there parking available?

Our venue does not have parking. There are multiple car parks around the area for your guests.

Are there noise restrictions?

Our venue does have noise restrictions. As sound can flow into our other venues within the building we do not permit for external speakers in the venue, and all music is to be played through our in-house speakers.

Are there dancing restrictions?

Dancing is permitted in our event space however a dance floor is required. Please speak to your Event Coordinator for details on our supplier.

Who will run our event on the day?

For the lead up of your event you will be in contact with an Event Coordinator. As your event gets closer you will be introduced to your Event Supervisor who will run your event on the day.

When is our final information due?

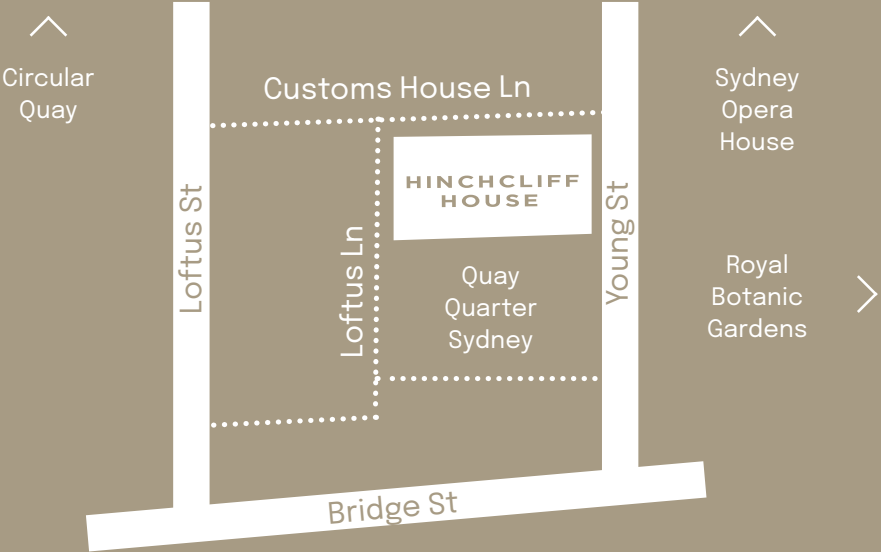
3 weeks prior to your event. When your event is confirmed you will be sent an Event Details document to complete which our team will use for the running of your event.

When is our final payment due?

1 week prior to your event. Your final invoice will be issued 2 weeks prior to your event and is to be settled no later than 1 week prior. Any additional food or beverages organised the day of the event are to be settled by the conclusion.



HINCHCLIFF HOUSE



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