

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

With over 20 years of global experience and a nose for pedigree and trends, Halford has drafted the smartest players in champagne, spirits, wine and beer, and fixed a neat taut, bang-on cocktail list. Grazers can delight in decadent toasted sandwiches and snacks right up until close, and the music shuffles current cool and retro sass. Design-wise, Halford strikes a new chord with theatre lighting, steel bank-safe shutters, coloured velvet and gold swans.

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

For event enquiries, please contact Alice Davies E: events@halfordbar.com T: 9325 4006





LINKS

Instagram Facebook https://www.instagram.com/halford\_bar/ https://www.facebook.com/Halford-Bar



# WE WOULD LOVE TO HOST YOUR PARTY, GATHERING OR PRIVATE EVENT

With decadent surrounds reminiscent of another era, Halford has a number of spaces that can accommodate you and your friends.

#### INTIMATE GROUP

For a gathering of 10 or less, neighbouring tables in The Lounge can be booked.

THEDEN

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

THEBAR

The Bar's standing area can hold up to 40 people. Guests can mingle freely around the bar and five high tables.

THELOUNGE

The Lounge can seat 50 guests.

HALFORD

With a total capacity of 100 people, the whole of Halford can be booked.



# SHARED BOARDS & BOWLS

# **Assorted Crisps Bowl \$15**

seasoned crisps: cuttlefish crackers with garlic black salt. cassava chips with garlic vinegar salt

# Turkish Bread, Dip & Olives \$25

warmed turkish bread, evoo & aged balsamic vinegar, Mt Zero olives, seasonal dip ADD grilled buttifarra blanca (smoked pork sausage) \$40 ADD grilled chorizo, lemon & parsley \$50

# Cheese Board (100gm serves)

a selection of local & international cheeses paired with complementing condiments & crisps

1 cheese \$30 2 cheese \$40 3 cheese \$50 4 cheese \$60

## **Charcuterie Board \$75**

jamon serrano, wagyu bresaola, buttifarra blanca sausage, mallorcan salami, house made chutney, pickles, turkish bread

# Seafood Board \$85

Italian white Don Bocarte anchovies, sloe gin cured salmon, marinated Fremantle octopus, pickled cauliflower, house made chutney, turkish bread

## **Vegetarian Board \$65**

house made pickled and marinated vegetables, marinated Mt Zero olives house made chutney, turkish bread

## Mozzarella & Heirloom Tomato Crostini Board \$50

sourdough crisps, creamy buffalo mozzarella, assorted tomatoes lightly dressed with evoo, sweet basil, garlic, shallots & aged balsamic vinegar

## Salmon Gravlax \$65

Tasmanian salmon cured in sloe gin & lemon verbena, crème fraîche & sourdough crisps

# **Dessert Board \$65**

chocolate ganache, assorted macarons, vanilla panna cotta, sweet filled mini cones



# SUBSTANTIAL SNACKS Minimum order of 20

Warm zucchini flower salad, sour soy dressing, pea tendrils, potato, chilli \$11

Mild cauliflower curry, steamed jasmine rice, cucumber, toasted coconut sambal \$11

Philly cheese brioche roll, caramelised onions, peppers, mushroom, hot cheese sauce \$12

Bourbon bbq pulled pork, maple glazed cornbread, pickled kohlrabi \$12

Creamy soft pecorini & jersey milk polenta, roast lamb belly, gremolata \$13

Grilled Korean spiced chicken, glass noodles, roasted peanuts, shallot & herb salad, nuoc cham \$13

Salmon poke bowl, soy pearls, wasabi cream, fried garlic, toasted sesame, red rice, baby leaf \$14

Scallop ceviche, green tea noodles, sweet onion cream, crispy wakame, daikon \$14



# **HOW MANY SHOULD WE ORDER?**

You're welcome to put together your own selection of food for your gathering, but here's a guide to help you. Still curious about portions? Drop us a line and we can send you a draft menu tailored for your group.

"We only want a light nibble"

1 board for every 5 of your guests

"We have a large group. We're hungry, but not starving"
We suggest 1 board for every 4 of your guests & 2 substantial snacks per person

"We're here for the night!"

Let us create a menu tailored specifically to your event that includes a selection of our boards & substantial snacks.









# **FANCY A DRINK?**

If you are entertaining a crowd who enjoy a tipple (or 3), we can set you up with a bar tab that has as many or few inclusions as you like.

Ask for our recommendations

Or if you prefer, our beverage packages offer great value.

## THE BRONZE PACKAGE

This package includes sparkling, red & white wine along with beer, soft drinks & juices

2 hours - \$60 per person 3 hours - \$75 per person

## THE GOLD PACKAGE

This package includes champagne, premium red & white wines along with beer, soft drinks & juices

2 hours - \$70 per person 3 hours - \$85 per person







#### **TENTATIVE BOOKINGS**

All tentative bookings will be held for a period of 7 days, arrangements can be made to extend this period otherwise the booking will automatically expire. We will make attempts to contact you should we receive any enquires for the same date.

#### **BOOKING CONFIRMATION AND DEPOSIT**

All bookings remain tentative until a deposit is received.

Deposits are requested to hold and confirm the date of your event. Deposit payment confirms your acceptance of the conditions of agreement.

If the deposit is not received within one week of making the tentative booking, Halford has the right to re-allocate the space to another potential client.

#### FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night.

## FINAL PAYMENTS & MINIMUM SPENDS

Final payments are required on the day of the function. We accept MasterCard, Visa and American Express but we prefer Cash.

If the final payment is not received or minimum spend not met on the day of the function, Halford reserves the right to deduct the balance from the credit card information supplied.

Note: Sorry, we do not facilitate separate billing.



#### CANCELLATIONS

All cancellations must be made in writing.

If cancellation occurs within 7 days of the function date, the deposit will be forfeited.

#### **MENU CHANGES - SEASONAL AND DIETARY**

The menu provided is subject to seasonal changes and product availability. Wherever possible, Halford will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. We request your finalised food order be submitted at least one week prior to the event.

#### RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behavior of their guests during an event.

Responsible service of alcohol and related laws will be enforced during the function.

## MUSIC & SOUND EQUIPMENT

Requests to host speeches, live music or audio visual equipment of any kind will only be considered for groups hiring the lounge or venue exclusively.

## SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function.

# GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.