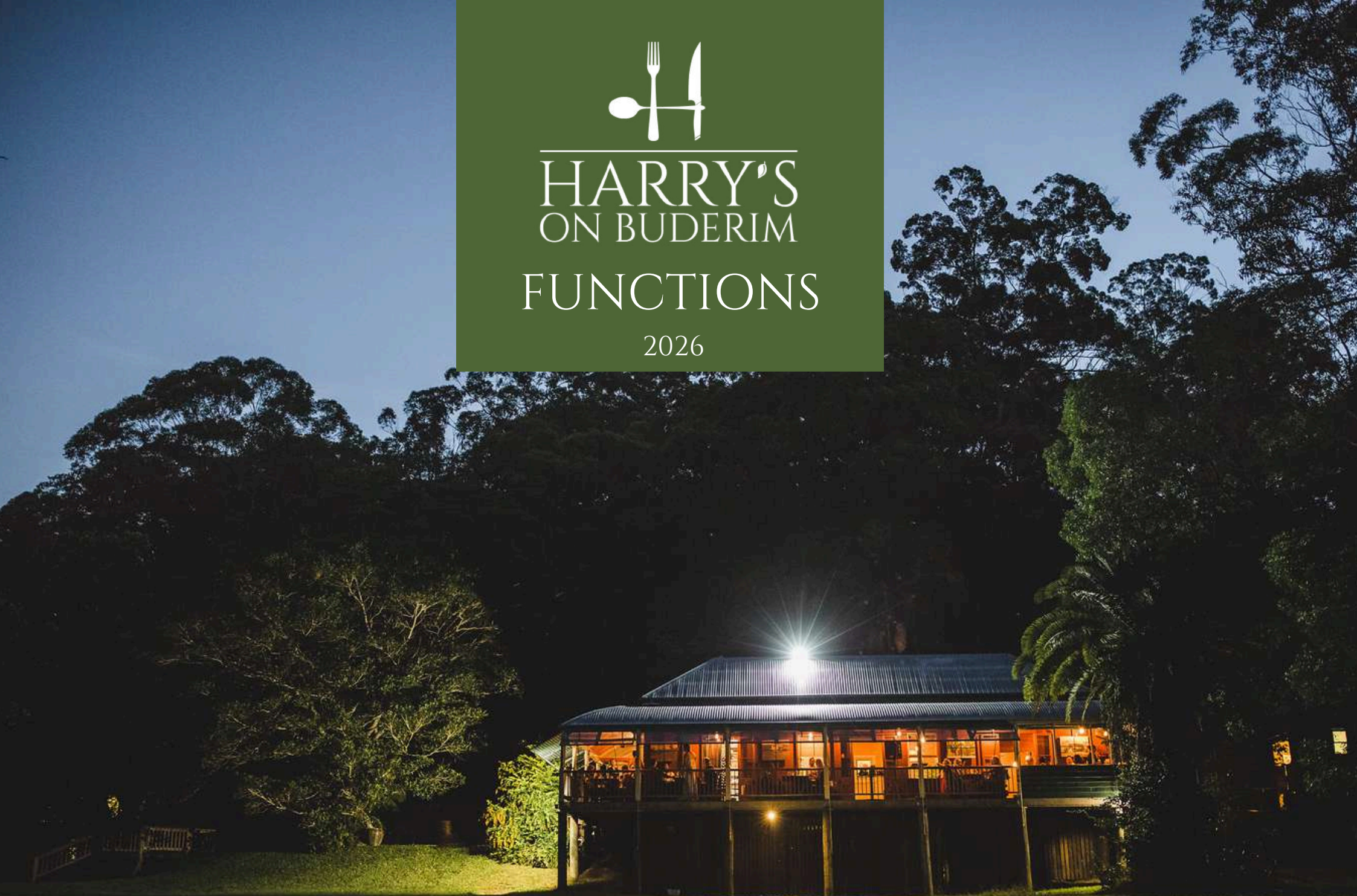




HARRY'S
ON BUDERIM
FUNCTIONS
2026



ABOUT

HARRY'S ON BUDERIM



Thankyou for your enquiry and inviting our *Harry's On Buderim* team the opportunity to be selected as your venue of choice for your upcoming celebration.

Harry's on Buderim is a restaurant with over three decades of history and owners.

Our Chef Patron Stuart Bell became the owner in 2018. However, years on one could argue he is the resident custodian of Harrys due to his passion for food, service and ensuring the very essence of this 1880 built premise remains relevant now, and into the future.

Harry's on Buderim function packages allow the opportunity to book groups from 8 - 34 people within the dining areas of our heritage homestead. Nestled within the Buderim Forest Park guests will experience the ambience of this beautiful space complimented by a memorable culinary experience.

Harry's also offers the Exclusive Use of Venue for your event. This booking means you can experience the venue exclusively for just you and your guests. A private event with exceptional food, beverage and ambience on offer whilst also adding your touches such as theming, music, speeches, presentations, dance areas, musicians, flowers, or entertainers.

This information pack will answer many of your questions but perhaps generate others which we'd be happy to address. On behalf of our team thank you for asking us to assist.

Harry's on Buderim would like to acknowledges the traditional custodians of this land of which we work and live. We recognise the Aboriginal and Torres Straight Community and their continuing connections to land and water. We pay our respects to elders, past, present and future.

The name Buderim is derived from the Aboriginal word 'badderam' meaning honeysuckle (a type of Banksia), a plant which grew abundantly around the plateau.



ABOUT CHEF OWNER

Stuart Bell

STUART BELL HAS OVER 30 YEARS INDUSTRY EXPERIENCE, HAVING WORKED FOR *PAUL BOCUSE*, *PHILIPPE MOUCHEL*, *JACQUES REYMOND*, THE WINDSOR HOTEL IN MELBOURNE AND MICHELIN STAR RESTAURANTS IN EUROPE.

Stuart is a two hatted chef with The Age Good Food Guide 2018. Whilst in his last role as Head Chef at *Ten Minutes By Tractor* Restaurant & Winery on the Mornington Peninsula in Victoria, Stuart raised the profile of the restaurant by achieving Two Chefs Hats from The Age Good Food Guide which he retained for 6 years.

Stuart decided to move to the Sunshine Coast in 2018 to take over the reins at the iconic restaurant "*Harry's on Buderim*". the old Queenslander poignantly reminding Stuart of previous restaurants where he had worked, also set in historic houses.

Stuart is determined to use as much local produce as possible, be it from local farmers or suppliers and with the abundance available on the Sunshine Coast, the choices are limitless. Stuart creates seasonal menus and monthly degustation events.





THOSE LITTLE EXTRAS

INCLUDED IN OUR PACKAGES

- ~ Events Manager to curate your special event
- ~ Personal menu created by Chef/Owner Stuart Bell
- ~ Complimentary Guest WIFI
- ~ Lectern for speeches
- ~ In house Bluetooth music system
- ~ Personalised printed menus for your special day
- ~ Catering for any dietary requirements
- ~ Flower arrangements
- ~ Personalised table service by our attentive waitstaff
- ~ Wheelchair | Disabled | Pram access
- ~ Kids Menus | Highchairs | Colouring Packs
- ~ Wet weather options available (conditions apply)
- ~ Ample On-Site Parking

SERVICE TIMES

LUNCH

Wednesday to Sunday.
12.00pm till 3.00pm – vacate premises by 4.00pm.

DINNER

Thursday to Saturday.
6.00pm till 9.00pm – vacate premises by 10.00pm.



A photograph of a long, narrow dining room with wooden walls and floors. Several long wooden tables are arranged in a row, each set with white tablecloths, glassware, and small floral centerpieces. The room has large windows on the right side, offering a view of a lush green landscape. A green rectangular overlay is positioned in the lower-left corner, containing the text 'FUNCTION PACKAGES' in white, serif, all-caps font.

FUNCTION PACKAGES



WHOLE VENUE HIRE

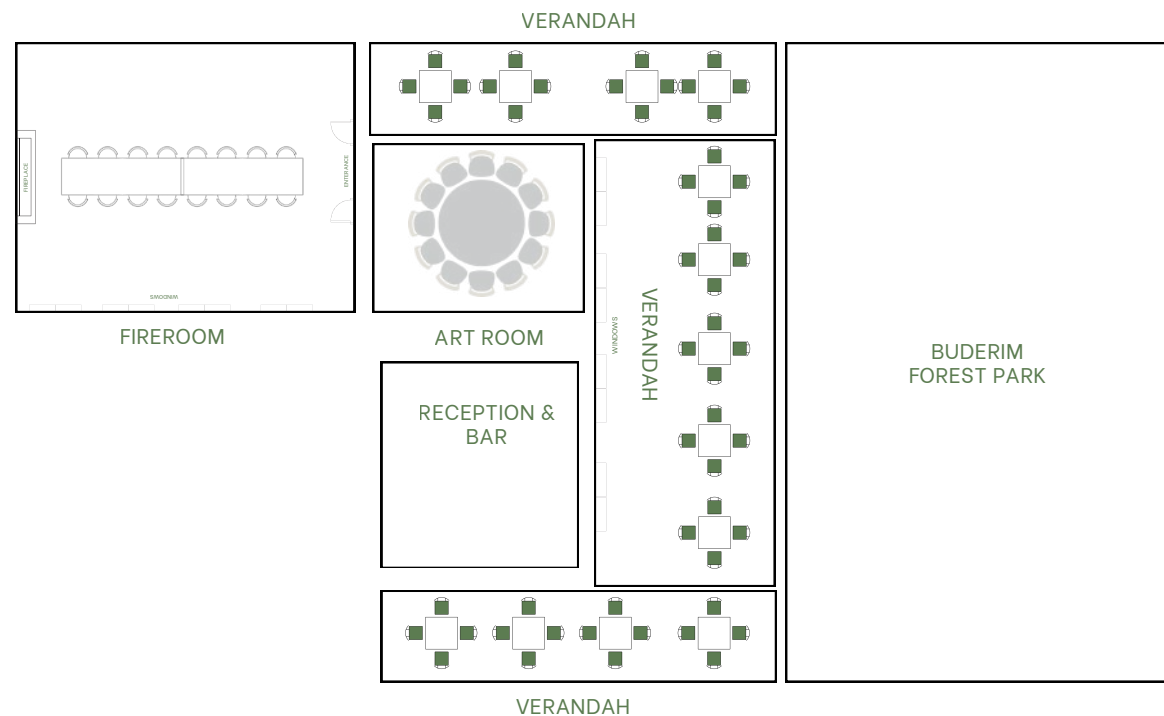
50% DEPOSIT REQUIRED (MINIMUM 3 MONTHS PRIOR)
MINIMUM SPEND \$6500

Enjoy the *Harry's* homestead all to yourself!
For small or large private bookings, this offering is exclusively for you and your guests.

With ample on-site parking you will enjoy the grounds of Buderim Forest Park and Buderim Falls just a short stroll away. The restaurant and homestead offers multiple rooms and dining options.

STANDUP CANAPES
MAX 100 PAX

SEATED DINING
MAX 60 PAX





THE FIRE ROOM

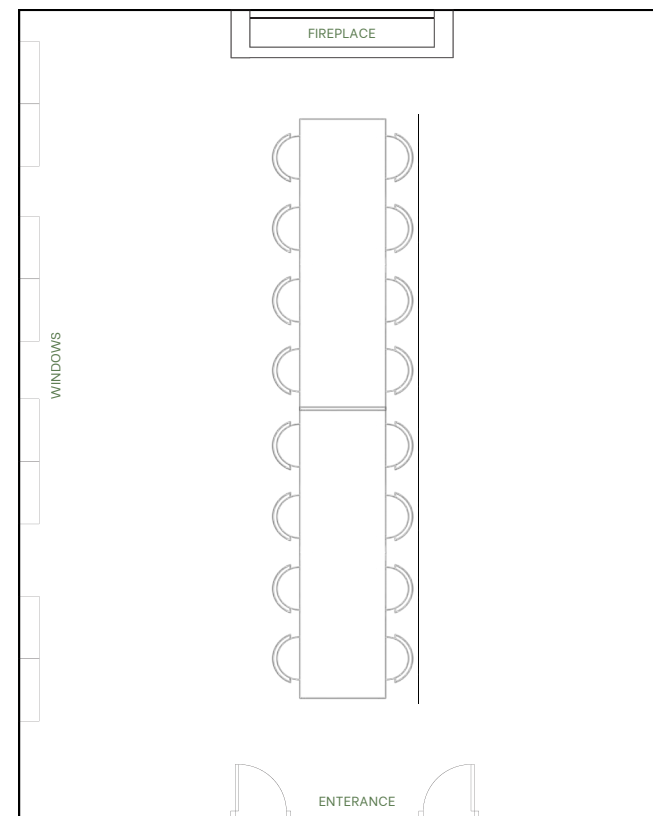
Our air-conditioned Fire Room is a popular choice to hold a milestone birthday, family reunion, anniversaries, engagements, small weddings, and other events throughout the year.

During your event it can be closed off from the restaurant, ensuring your celebration continues in private. Dining is intimate around one long table with a seating maximum of 24 people. The addition of the Art Room can also be added to have an additional 11 guests seated on our Chef's Round Table, making the maximum 34 guests.

A Fire Room booking greater than 24 persons does include the Art Room as part of your booking. Should you have less than 24 persons in your Fire Room booking but seek an entirely private space the ART Room can be booked out with your Fire Room booking for an additional \$300.00. This room can also be used for a gift or beverage table.

MINIMUM OF
16 GUESTS

MAXIMUM OF
34 GUESTS





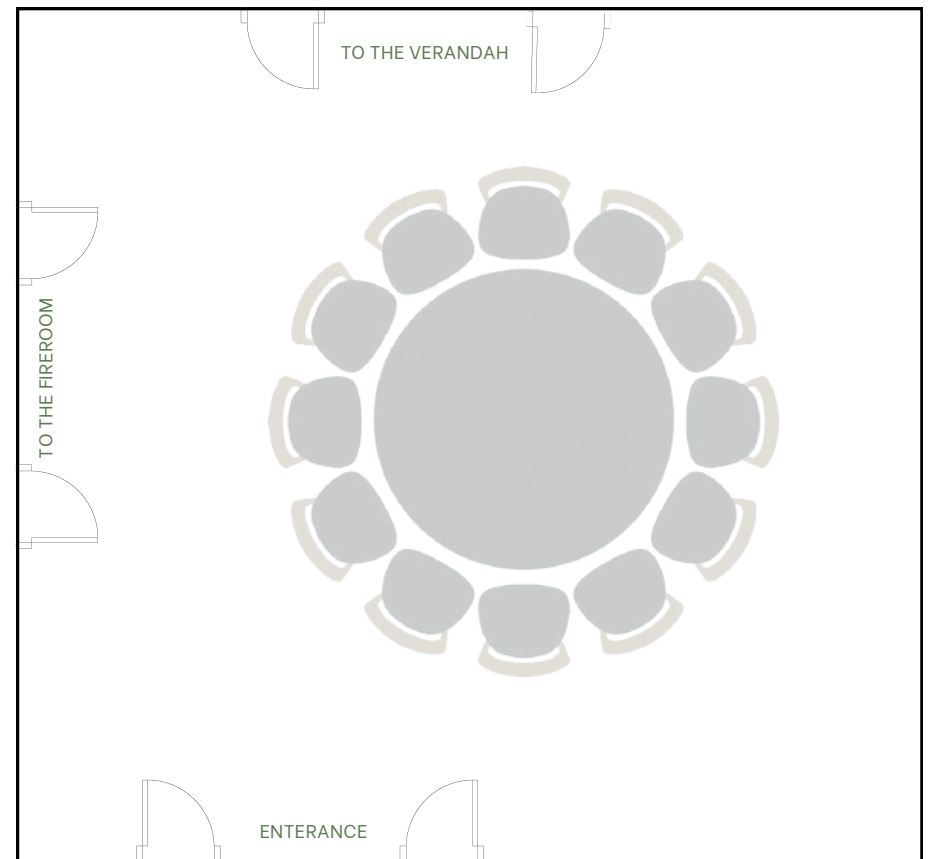
THE ART ROOM

The Art Room located across from the Fire Room has French doors opening onto the verandah and is perfect for smaller groups up to 12 guests. The chefs round table allows for face to face dining and can be sectioned off for your privacy.

Additionally, The Art Room can be added onto The Fireroom for an additional capacity of 34 guests.

MINIMUM OF
8 GUESTS

MAXIMUM OF
12 GUESTS





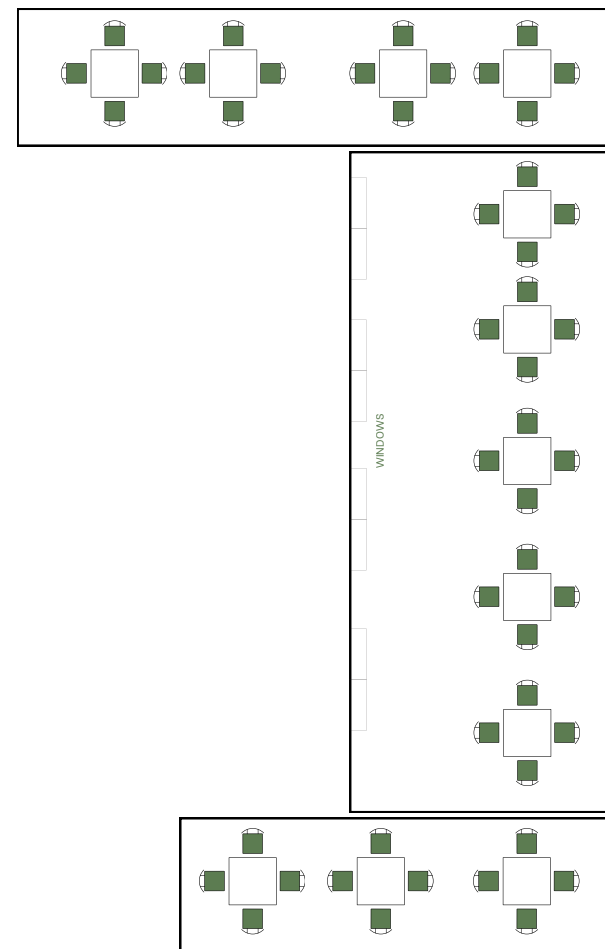
THE VERANDAH

The Verandah is your space nestled amongst the Buderim Forest Park. Sprawling views of the lawn area and open verandah views always delivering the ambience and tranquility of the area. In the colder months this area turns into a cozy and intimate dining area, perfect for settling in with our heaters and blankets.

Perfect for larger numbers for a sit down dining experience or standing room for roaming canapés.

MINIMUM OF
20 GUESTS

MAXIMUM OF
60 GUESTS



A close-up photograph of a chef's hands plating a gourmet dish. The chef is using a small knife to garnish a dish on a white plate. The dish features a piece of salmon, a wedge of blue cheese, a slice of radish, and a sprig of green leafy vegetable. A drizzle of green sauce is visible on the plate. In the background, a glass of white wine is partially visible. The overall scene is set in a bright, outdoor dining area with greenery in the background.

DINING OPTIONS



CANAPES

16 – 100 GUESTS
\$90 PER PERSON

Guests are free to mingle around the veranda and through the rooms of the homestead, while our staff offer tantalising canapes with full beverage service.

All canapes are made on site by our highly awarded chef/owner, Stuart Bell, and his team in the kitchen. We ensure you and your guests will not go home hungry, with an ample amount of portions offered throughout your special day.

We can offer only savoury or both savoury and sweet canapes and cater for allergies and food intolerances.

SAMPLE MENU

COLD

Roast beef and horseradish cream
Cured ocean trout with finger lime
Rosemary and parmesan shortbread with confit tomato and goats cheese
Tuna with salsa verde and pomegranate

HOT

Crispy prawn in brik pastry with lemon myrtle emulsion
Pork belly with tomato and capsicum relish
Mushroom arancini
Torched salmon on sourdough

SWEET

Chocolate cake, chocolate mousse and berries
Banana bread, peanut satin mousse, rum caramelised bananas
Passionfruit mousse, citrus fruit and coconut crumb
Strawberry and white chocolate princess cake

All menu items are subject to seasonal change, we cater to all dietary requirements.





TWO COURSE SET MENU

16 – 60 GUESTS
\$88 PER PERSON

2 Course Set Menu includes your choice of entrée/main, or main/dessert.
This menu includes crispy potatoes and green salad for the table.
Children's menu is also available @ \$27.50 per child.

OPTIONAL ADD ONS

- ~ Chef's choice of 3 canapes per adult @ \$18pp.
- ~ Additional desserts available from ala carte menu
- ~ A celebration cake of your choice made in house by our Pastry Chef at a price of \$20.00 per (BYO Cakes not permitted)
- ~ Beverages on consumption basis OR preselect beverages in advance.
- ~ Coffee and tea on consumption basis.

SAMPLE MENU

ENTRÉES

- Salad of Marinated Goats Cheese***, asparagus, avocado and pea, blueberry vinaigrette.
Charred Salmon, leek puree, quinoa, tomato & tarragon vinaigrette
“Coq Au Vin” Of Brisbane Valley Quail, parsley puree, mushroom, house smoked speck, crispy shallot rings & red wine jus

MAINS

- Crispy Skin Coral Coast Saltwater Barramundi***, roasted cauliflower, cauliflower puree, pickled cucumbers with lemon myrtle and macadamia emulsion
Golden Seared Confit Duck Leg, sweet potato puree, mandarin relish, and honey lavender sauce
Crispy Pork Belly, roast pumpkin puree, poached apple, pork jus

SIDES: Garden Salad : Crushed Potatoes

DESSERT

- Harry's Banana Fritters***
banana cake, coconut espuma, roast banana & macadamia & cinnamon ice cream
Chocolate Crèmeux
hazelnut cake, caramelised, pears and honey ice cream
Duo of Australian & International Cheese





THREE COURSE SET MENU

16 – 60 GUESTS
\$105 PER PERSON

3 Course Set Menu includes entrée, main & dessert.
This menu includes crispy potatoes and garden salad for the table.
Children's menu is also available @ \$27.50 per child.

OPTIONAL ADD ONS

- ~ Chef's choice of 3 canapes per adult @ \$18pp.
- ~ A celebration cake of your choice made in house by our Pastry Chef (BYO Cakes not permitted)
- ~ Beverages on consumption basis OR preselect beverages to be offered in advance.
- ~ Coffee and tea on consumption basis.

SAMPLE MENU

ENTRÉES

- Salad of Marinated Goats Cheese**, asparagus, avocado and pea, blueberry vinaigrette.
Charred Salmon, leek puree, quinoa, tomato & tarragon vinaigrette
"Coq Au Vin" Of Brisbane Valley Quail, parsley puree, mushroom, house smoked speck, crispy shallot rings & red wine jus

MAINS

- Crispy Skin Coral Coast Saltwater Barramundi**, roasted cauliflower, cauliflower puree, pickled cucumbers with lemon myrtle and macadamia emulsion
Golden Seared Confit Duck Leg, sweet potato puree, mandarin relish, and honey lavender sauce
Crispy Pork Belly, roast pumpkin puree, poached apple, pork jus

SIDES: Garden Salad : Crushed Potatoes

DESSERT

- Harry's Banana Fritters**
banana cake, coconut espuma, roast banana & macadamia & cinnamon ice cream
Chocolate Crèmeux
hazelnut cake, caramelised, pears and honey ice cream
Duo of Australian & International Cheese





ALTERNATE DROP

ALL INCLUSIVE DINING MENU
22 - 54 GUESTS
\$150 PER PERSON

You will be able to select dishes from the seasonal menu closest to your event. This selection must be made a minimum of 3 weeks before your event date. Your personalised menu will consist of the following:

Amuse Bouche to start

Ten Acres Sourdough Bread on each table

Entree - choice of 2 dishes

Main - choice of 2 dishes

(SIDES : Crispy crushed chat potatoes : Green Salad)

Pre- Dessert

Dessert - choice of 2 dishes

Hot Beverage Service - Teas, Coffee

Alternatively, your celebratory cake can be served with seasonal fruits and ice cream in place of dessert.

SAMPLE MENU

Entrée

Little White Goats Cheese

Charred zucchini & broccoli, basil, confit heirloom tomatoes, olive strudel dough

Char Grilled Mooloolaba Prawns

Brushed with lavender Hum Honey, mango, avocado, quinoa

Mains

Crispy Skin Queensland Barramundi

Charred Asparagus, piperade and almond puree

Charred Beef Sirloin

Sautéed mushrooms, smoked onion puree, sauce charcuterie

SIDES : Crispy Crushed Potatoes : Green Salad

Dessert

Roasted Pineapple, 'Hum Honey' Crèmeux

coconut cake, sesame brittle and crème fraîche pineapple ice cream

Say Cheese!

A changing selection of Australian and International Cheese.





DEGUSTATION

MAXIMUM 40 GUESTS

We pride ourselves on being able to offer a degustation menu for your wedding, showcasing our highly awarded chef Stuart Bell's food. The degustation is a taste sized serving of food across 5 courses and is only available for a maximum of 40 guests. Seating will be arranged across the verandah, the perfect setting to indulge in an extravaganza of food.

The menu and wines offered will change due to seasonality and availability.

\$135 PER PERSON
5 COURSE **WITHOUT**
MATCHING WINES

\$210 PER PERSON
5 COURSE **WITH**
MATCHING WINES

SAMPLE MENU

Seasonal Amuse Buche

First Course

Charred Mooloolaba Prawns & local scallops, fennel, herb puree & pink grapefruit emulsion
2022 Sortesele Pinot Grigio. Italy

Second Course

Crispy Skin Coral Coast Saltwater Barramundi, roasted cauliflower, cauliflower puree,
pickled cucumber with lemon myrtle and macadamia emulsion
2021 Mudhouse Sauvignon Blanc, Marlborough. NZ

Third Course

“Coq Au Vin” Of Brisbane Valley Quail, parsley puree, mushroom,
house smoked speck, crispy shallot rings and red wine jus
2023 Philip Shaw Pinot Noir, Orange, NSW

Fourth Course

Charred Beef Sirloin Steak, parsnip puree, roasted parsnip & charcuterie jus
2021 Best's Great Western, Cabernet Sauvignon VIC

Pre-dessert

Fifth Course

Chocolate Crèmeux, hazelnut cake, caramelised pears and honey ice cream
Mistelle Barrel Aged Fortified Chardonnay

OR

A selection of Australian & International Cheese
Mistelle Barrel Aged Fortified Chardonnay

(07) 5445 6661 | 11 Harry's Lane, Buderim 4556 | www.harrysonbuderim.com.au





KIDS MENU

\$27.50 PER CHILD
(UNDER 12'S)

DRINKS

Lemonade, Raspberry Lemonade, Lemon Lime Bitters, Coke, Coke Zero, Ginger Ale, Ginger Beer, Pineapple Juice, Orange Juice, Apple Juice

MAIN

Grilled Chicken | Grilled Fish | Sirloin Steak

With sides of crispy crushed potatoes, sauteed greens and tomato sauce

DESSERT

Vanilla bean ice cream

Choice of: Strawberry or Chocolate syrup





CELEBRATORY CAKES

INCLUDED IN 2&3 COURSE OPTIONS as the dessert
option **OR** \$20pp for an additional course

Served with seasonal berries and housemade parfait

Have your special day topped off with one of our Celebratory Cakes. Made in house our chef's specialty cakes include:

- ~ Strawberry & White Chocolate Mousse Cake
- ~ Dark Chocolate Mousse Cake
- ~ Seasonal Fruit & Frangipani Tart
- ~ Black Forrest
- ~ Baked Cheesecake
- ~ Cake Citron

Have a favourite cake? Let us know your request and our chefs would be happy to create it for you.

Please note : For health and safety reasons, we're unable to accept cakes or desserts prepared outside of the restaurant.



THE FINE PRINT

PAYMENT TERMS & DEPOSITS

DEPOSITS

A deposit will be requested for In Restaurant Dining Functions once a booking has been made with all the necessary details.

- *The value of deposit is based on the number of adults attending at the cost of \$30pp, and the paid deposit will be deducted from your table account when settling your payment on the day. (e.g. Deposit for a booking of 10 adults attending @ \$30pp = \$300.00).*

Whole Venue Hire -50% deposit required (Minimum 3 months prior) -Minimum spend \$6500

WEEKEND SURCHARGE

There is a weekend surcharge of 10% on all weekend bookings excluding Whole Venue Hire.

LICENSING

Harry's is currently licensed until 12am. Events continuing past 10pm will incur a \$250 per hour labour fee.

IN RESTAURANT DINING FUNCTION DURATION

LUNCH

*Wednesday to Sunday.
12.00pm till 3.00pm
(must vacate premises by 4.00pm.)*

DINNER

*Thursday to Saturday.
6.00pm till 9.00pm
(must vacate premises by 10.00pm.)*

**Events continuing past 10pm will incur a \$250 per hour labour fee.*

CANCELLATIONS & DEPOSIT REFUNDS

Greater than 21 days prior to booking date will be refunded 100%.

- *Within 7 days - 14 days prior to booking date will be refunded 90%.*
- *Within 4 days - 7 days prior to booking date will be refunded 50% of deposit.*
- *Within 3 days a refund will be considered by management with you as sometimes things just happen.*

DECOR CONDITIONS

A few “please don’t” within our building built in 1880. Thank you

- **NO** sparklers or table candles (birthday candles are fine)
- **NO** tinsel or glitter sprinkles as it is so difficult to remove.
- **NO** confetti or flower petals other than those in a vase.
- **NO** Popper Streamers as when wet they dye the tables and flooring.
- **NO** Live Flame Candles. Battery powered allowed

CORKAGE

Drinks are available on consumption or you can have a tab arranged. If you have specialty wines you would like to supply there is a \$45 corkage fee per bottle.

CLEANING FEE

Should the venue be left in an unacceptable state, a cleaning fee will be charged at the discretion of management.

