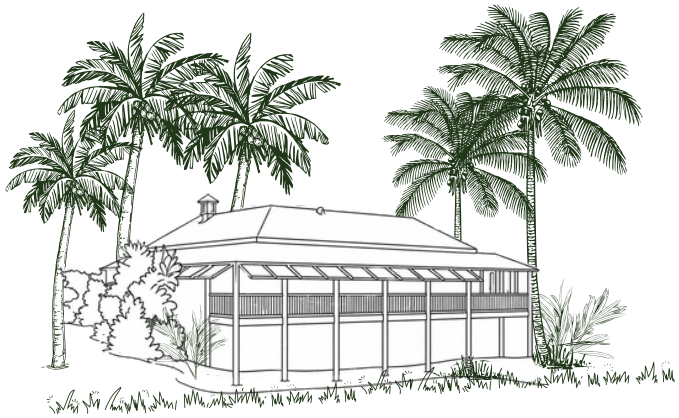


CORPORATE

2026/27

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.



CORPORATE FUNCTIONS

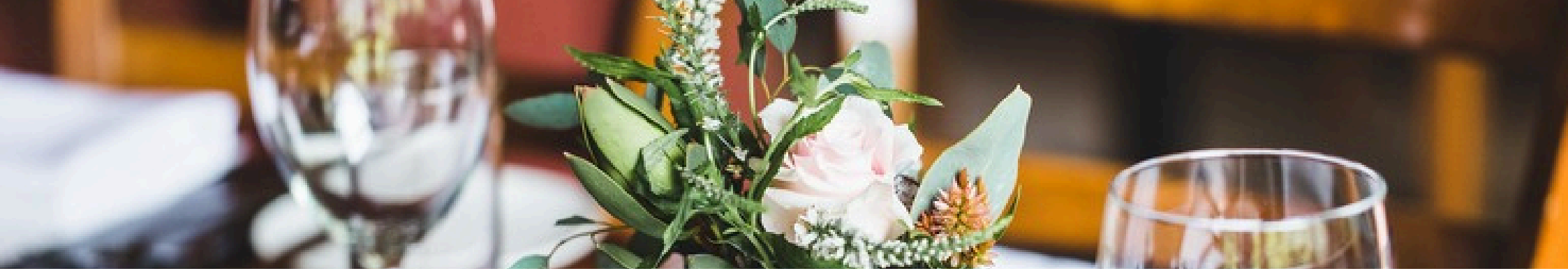
~ PRODUCT LAUNCHES
~ PHARMACEUTICAL EVENTS
~ CORPORATE MEETINGS
~ TEAM BUILDING
~ AWARD CEREMONIES
~ NETWORKING EVENTS
~ FUNDRAISERS
~ INCENTIVE TRIPS
~ COMPANY MILESTONES
~ BUSINESS DINNERS
~ CORPORATE PARTIES
~ END OF YEAR CELEBRATIONS
~ COLLABORATIONS
~ WINE CLUBS

Visit Sunshine Coast

SunnyKids It takes a village

BROCKENCHACK WINES

Sunshine Coast COUNCIL



THOSE LITTLE EXTRAS

INCLUDED IN OUR PACKAGES

~ Events Manager to curate your corporate event
~ Personal menu created by Chef/Owner Stuart Bell
~ Complimentary Guest WIFI
~ Lectern for speeches
~ TV/AV Hire ($100)
~ In house Bluetooth music system
~ Personalised printed menus
~ Catering for any dietary requirements
~ Personalised table service by our attentive waitstaff
~ Wheelchair & Disabled Access
~ Wet weather options available (conditions apply)
~ Ample On-Site Parking

SERVICE TIMES

MONDAYS & TUESDAY AVAILABLE BY REQUEST

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.



FUNCTION PACKAGES



WHOLE VENUE HIRE

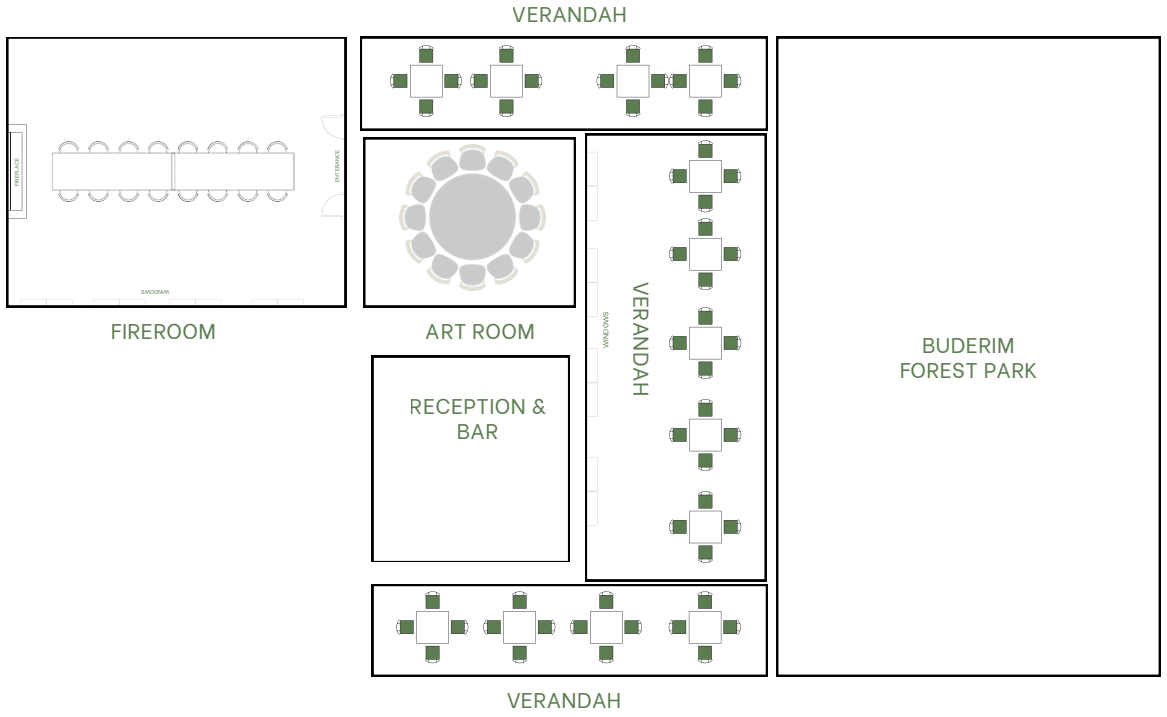
MINIMUM SPEND $7000
50% DEPOSIT REQUIRED | 5% SERVICE FEE

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.
*(**Council permits are required for the use of Buderim Forest Park)*

STANDUP CANAPES
MAX 100 PAX

SEATED DINING
MAX 60 PAX



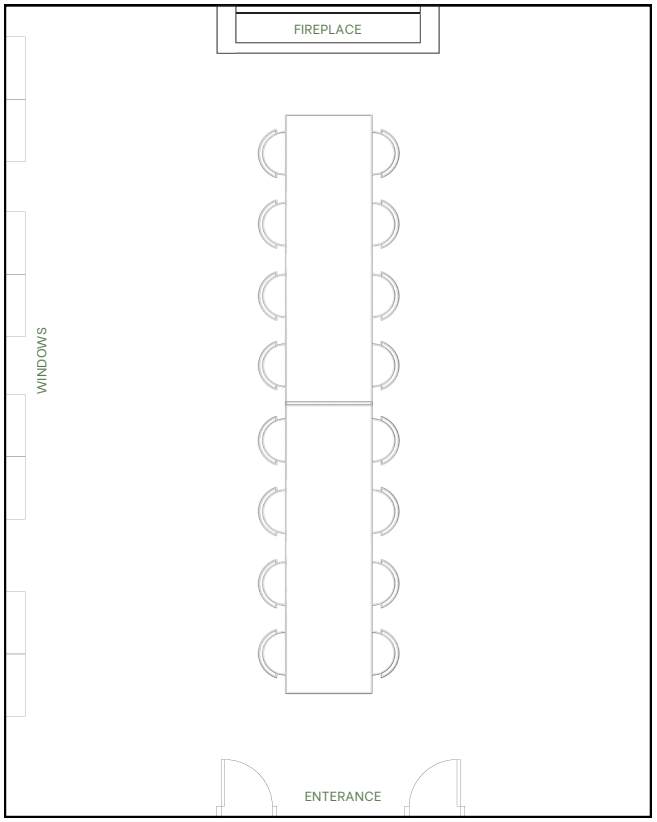
(07) 5445 6661 | 11 Harry's Lane, Buderim 4556 | www.harrysonbuderim.com.au



THE FIRE ROOM

Nestled within the historic homestead at Harry's on Buderim, the Fire Room offers a unique and intimate setting for corporate events on the Sunshine Coast. Surrounded by the tranquil beauty of Buderim Forest Park, this private, air-conditioned dining room combines heritage charm, a welcoming ambience and the warmth of a fireplace to create an experience that feels a world away from the everyday office.

Ideal for executive meetings, private business lunches, client entertaining, corporate dinners, product launches and team celebrations, the Fire Room provides a relaxed yet sophisticated environment for meaningful conversations and memorable occasions. With seating for up to 24 guests in the Fire Room, or up to 34 guests when combined with the adjoining Art Room, it is an ideal choice for businesses seeking privacy, character and an outstanding dining experience in a truly special setting.



MINIMUM OF 16 GUESTS

MAXIMUM OF 34 GUESTS

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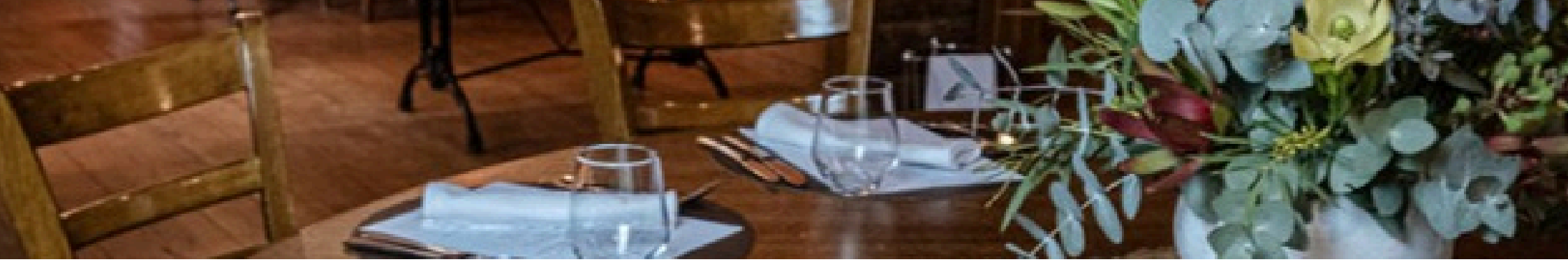
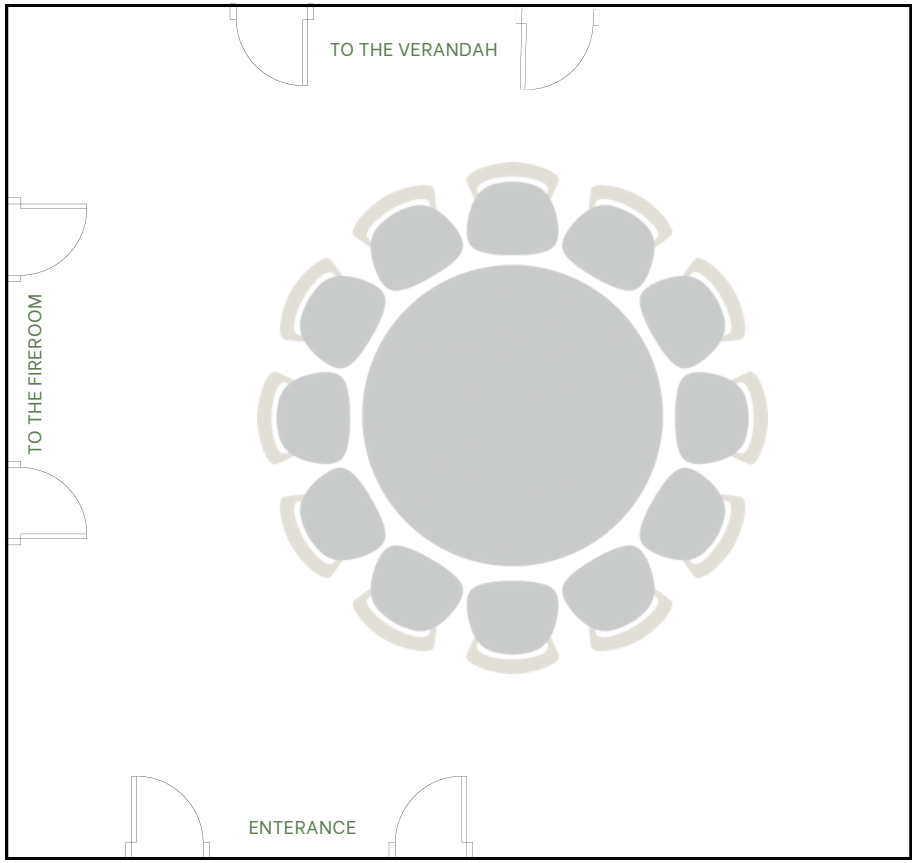


THE ART ROOM

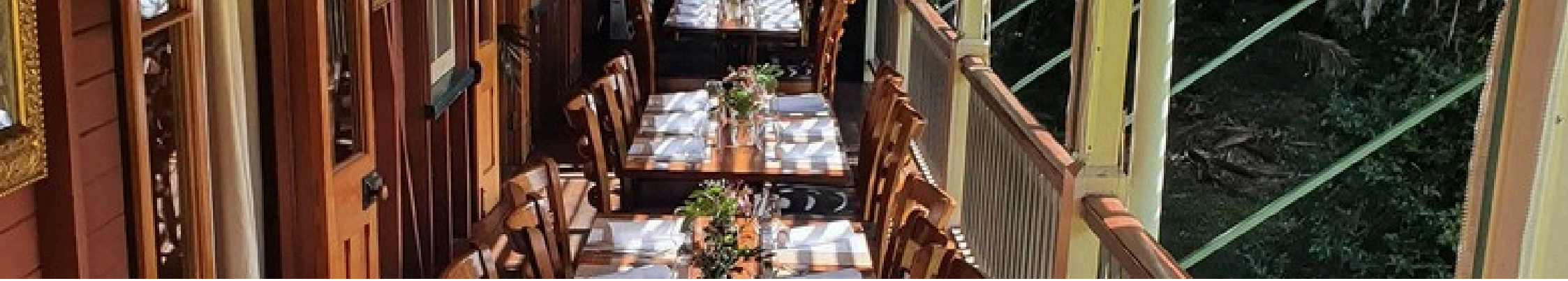
The Art Room located across from the Fire Room has French doors opening onto the verandah and is perfect for smaller groups up to 12 guests.The chefs round table allows for face to face dining and can be sectioned off for your privacy.

Additionally, The Art Room can be added onto
The Fireroom for an additional $300 for a maximum capacity of 34 guests.



MINIMUM OF
8 GUESTS

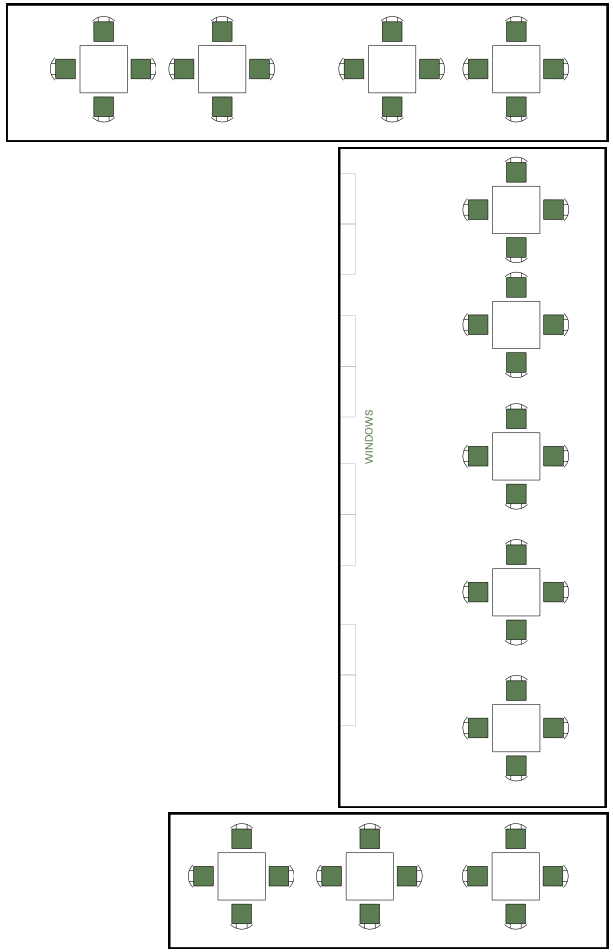
MAXIMUM OF
12 GUESTS



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



DINING OPTIONS



CANAPES

16 – 100 GUESTS
$95 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 Salmon with citrus
Rosemary and parmesan shortbread with confit tomato and goats cheese
Tuna with salsa verde

HOT

Crispy prawn in brik pastry with herb 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
Seasonal fruit 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
$95 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 @ $29.50 per child.

OPTIONAL ADD ONS

~ Chef's choice of 3 canapes per adult @ $20pp.
~ 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
medley of heirloom tomatoes, tomato gazpacho, quinoa, avocado, nectarine (GF)

Salmon Niçoise
potato, green beans, olives, grated egg, salsa verde (GF)

Brisbane Valley Quail
pumpkin puree, house smoked speck, bulgur wheat salad, pickled blackberries, quail jus (DF)

MAINS

Crispy Skin Coral Coast Saltwater Barramundi
asparagus, almond puree, pickled cucumber, roasted grapes (GF/DF)

Golden Seared Confit Duck Leg
pickled beetroot, golden beetroot puree, compressed rhubarb & freekeh (DF)

Crispy Pork Belly
peas à la française, pea puree, charred lettuce, pork jus (GF)

SIDES: Garden Salad : Crushed Potatoes

DESSERT

Mango Mousse
blueberry compote, white chocolate & coconut parfait, kataifi

Chocolate Crèmeux
textures of pineapple, honey & macadamia parfait, chocolate soil

Duo of Local Cheeses
housemade lavosh, crackers, fruit & nut boudin



THREE COURSE SET MENU

16 – 60 GUESTS
$120 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 @ $29.50 per child.

OPTIONAL ADD ONS

~ Chef's choice of 3 canapes per adult @ $20pp.
~ 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
medley of heirloom tomatoes, tomato gazpacho, quinoa, avocado, nectarine (GF)

Salmon Niçoise
potato, green beans, olives, grated egg, salsa verde (GF)

Brisbane Valley Quail
pumpkin puree, house smoked speck, bulgur wheat salad, pickled blackberries, quail jus (DF)

MAINS

Crispy Skin Coral Coast Saltwater Barramundi
asparagus, almond puree, pickled cucumber, roasted grapes (GF/DF)

Golden Seared Confit Duck Leg
pickled beetroot, golden beetroot puree, compressed rhubarb & freekeh (DF)

Crispy Pork Belly
peas à la française, pea puree, charred lettuce, pork jus (GF)

SIDES: Garden Salad : Crushed Potatoes

DESSERT

Mango Mousse
blueberry compote, white chocolate & coconut parfait, kataifi

Chocolate Crèmeux
textures of pineapple, honey & macadamia parfait, chocolate soil

Duo of Local Cheeses
housemade lavosh, crackers, fruit & nut boudin



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

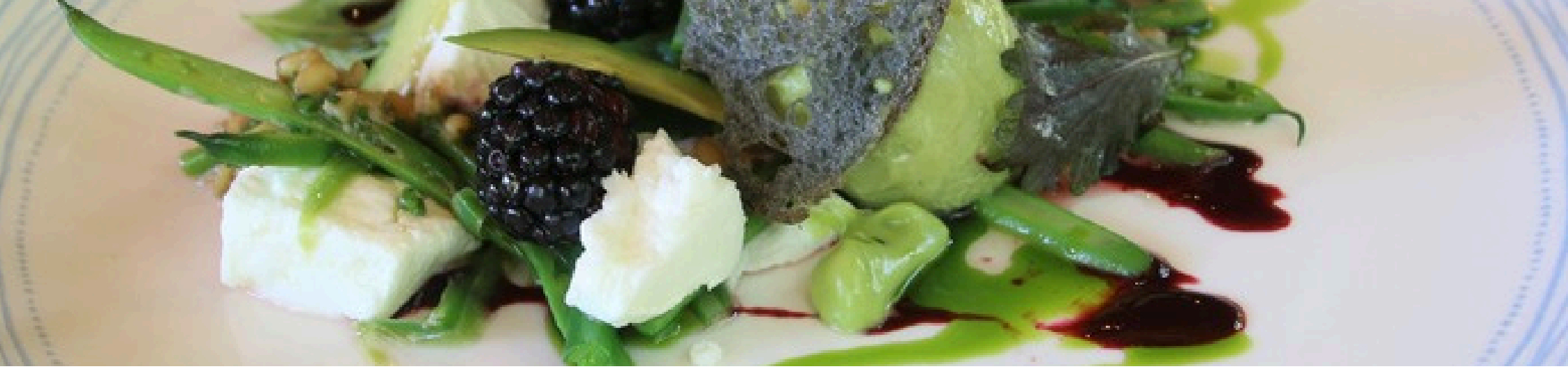
Mains

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 fraiche 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.

$140 PER PERSON
5 COURSE ***WITHOUT***
MATCHING WINES

$220 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
2024 Sortesele Pinot Grigio Valdadige, Italy

Second Course
Crispy Skin Coral Coast Saltwater Barramundi, roasted cauliflower, cauliflower puree, pickled cucumber with lemon myrtle and macadamia emulsion
2024 FRAMINGHAM 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
2025 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
2022 DEBORTOLI Botrytis SEMILLON, RIVERINA, NSW
OR
A selection of Local Cheeses
NV De Bortoli Classic Muscat, Rutherglen, VIC

THE FINE PRINT

PAYMENT TERMS, CONDITIONS & DEPOSITS

DEPOSITS

Securing Your Booking
A booking is considered tentative until a deposit has been received. To secure your event at Harry's on Buderim, a 50% deposit of the estimated total booking value is required once all event details have been confirmed.

Service Charge
A 5% service charge applies to all function and group bookings. This charge will be included in the final account.

Payment of Balance
The remaining balance, including any additional food, beverages, service charges, and other agreed items, is payable at the conclusion of the event unless alternative arrangements have been approved in writing.

Confirmation of Numbers
Final guest numbers and menu selections must be confirmed no later than 7 days prior to the event. The confirmed number will be regarded as the minimum number charged.

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 $300 per hour labour fee.

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.

CANCELLATIONS & DEPOSIT REFUNDS

As a courtesy you agree to contact the restaurant if you have any changes, updates or need to cancel your booking.

- *No- shows or decrease in numbers attending will not effect the final quoted price unless informed prior.*

CANCELLATIONS

- *Cancellations received more than 14 days prior to the event may be eligible for a refund of the deposit, less any administrative or third-party costs incurred.*
- *Cancellations made within 14 days of the event will result in the forfeiture of the deposit.*
- *Cancellations made within 72 hours of the event may incur additional charges for costs already committed by the venue.*
- *Venue Cancellation - In the unlikely event that Harry's on Buderim is unable to fulfil the booking due to circumstances beyond its control, any deposit received will be refunded in full.*
- *Dietary Requirements - Guests with dietary requirements must be advised prior to the event. While every effort will be made to accommodate dietary needs, Harry's on Buderim cannot guarantee an allergen-free environment.*
- *If you use our Sites and Services, we may communicate with you via electronic messages, including email, text message/SMS, or mobile push notifications in accordance with our privacy policy.*
- *We acknowledge Harry's on Buderim is situated within a public space, Buderim Forest Park.*
- *Your information will be used in accordance with the Now Book It Privacy Policy [https://www.nowbookit.com/privacypolicy]*
- *Acceptance of Terms - Payment of the deposit constitutes acceptance of these Terms & Conditions.*

DECOR CONDITIONS

A few "PLEASE DON"T!" within our building built in 1880.

- *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*

You are more than welcome to bring balloons, flower arrangements and gift table decor.

Thank you for your understanding

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 $300 per hour labour fee.*