



EVENTS

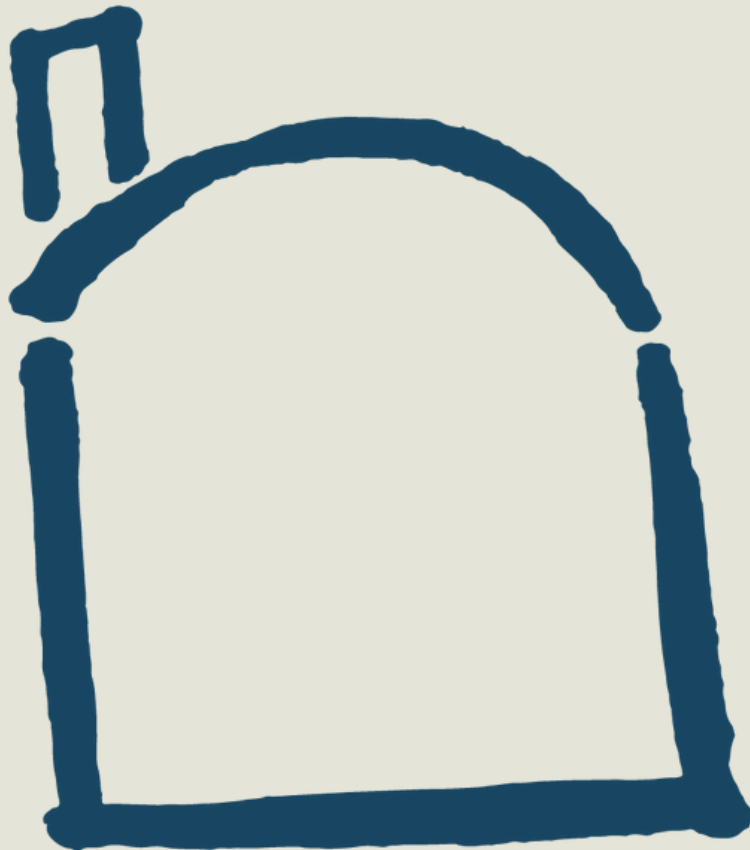
HELLENIC HOUSE PROJECT

OUR HOUSE IS THE PERFECT PLACE FOR YOUR SPECIAL EVENT AND FUNCTION. WE OFFER SIT DOWN DINING, STAND UP PARTY, BREAKFAST AND CONFERENCES.

THE AREAS WITHIN OUR HOME CAN BE RESERVED AS PRIVATE EVENT SPACES AND THE FULL HOUSE CAN BE BOOKED FOR YOUR EXCLUSIVE 2 STORIES EVENT. FROM WEDDINGS TO CORPORATE, BIRTHDAYS AND GRADUATIONS, BAPTISM AND CEREMONIES, HENS AND BUCKS PARTIES, BABY SHOWER AND MORE

WE ARE ALWAYS EXCITED TO WORK WITH YOU AND HELP CREATE A BESPOKE EVENT THAT SUIT YOUR VISION!

enquiries@thehellenichouseproject.com.au



CATERING

MAKE YOUR EVENT AN UNFORGETTABLE CELEBRATION OF FLAVORS WITH THE HELLENIC HOUSE PROJECT CATERING. WHETHER IT'S A PRIVATE RESIDENCE OR YOUR VENUE OF CHOICE LET US BRING OUR MOUTHWATERING MEZE FEATURING CLASSICS LIKE TZATZIKI AND DOLMADES; SUCCULENT SOUVLAKI OR HEARTY MAIN COURSES GRILLED TO PERFECTION; FRESH AND VIBRANT SALADS AND, OF COURSE, GEORGES' SIGNATURE FETA CHIPS!

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GROUP BOOKINGS

FOR GROUPS BETWEEN 6 AND 19 GUESTS THAT DON'T REQUIRE A PRIVATE SPACE.
15% SUNDAY & PUBLIC HOLIDAY SURCHARGE APPLYS

'TAVERNA MENU'

THE KITCHEN & THE BACKYARD
\$59PP

Marinated Olives
Trio of Dips & Pita.
Selection of Meze
Chicken Skewers & Lamb Kebab
Chips with Feta
Greek Salad

*Lamb Shoulder additional \$8pp

'MENU MAZI'

THE GOOD ROOM & THE BALCONY
\$85PP

Selection of hot & cold Meze
Two entrees

Slow Roasted Lamb Shoulder
Chips with Feta
or Salad

*Dessert additional \$10pp



THE KITCHEN



THE GOOD ROOM



THE BACKYARD



THE BALCONY

T&C

EVENT HIRE DETAILS

A minimum spend on food and beverage applies for all events held at The Hellenic House Project, which differs according to the day, date and season. Should the minimum spend not be reached, the difference will be charged as a 'room hire fee'.

MENU

The menu changes according to the season and availability. Guests with dietary requirements are welcome and we can accommodate dietary requests with advance notice of 7 days prior to the event. It is a requirement that all food and beverage selections are to be pre-arranged with The Hellenic House Project team at least 1 week prior to the event.

TIMINGS

Lunch functions will run from 12noon til 3.30pm (3.5 hour duration), in which we will require the space back to set for our dinner service. Dinner services can start at 6pm til 10.30pm (3.5 hour duration). An extension to a 4 hour function is possible on request.

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with a signed acceptance of our event contract. Events cancelled 7 days within the event date forfeits the full deposit paid.

CANCELLATION POLICY

Refunds are made on a pro-rata basis;

1+ MONTHS: Deposit forfeited

LESS THAN 1 MONTH: Deposit forfeited plus cancellation fee equivalent to 10% of total estimated food and beverage charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

LESS THAN 2 WEEKS: Deposit forfeited plus cancellation fee equivalent to 50% of total estimated food and beverage charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

LESS THAN 1 WEEK: Deposit forfeited plus cancellation fee equivalent to 75% of total estimated food and beverage (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however they are subject to change. Should an increase occur, we will notify you immediately.

PUBLIC HOLIDAY SURCHARGE

Events held on a Public Holiday will incur a surcharge of 15% on all food and beverage items.

GRATUITY

An optional gratuity will be added to the final bill. This gratuity can be removed or adjusted at the event hosts discretion.

CREDIT CARD SURCHARGE

Payments by credit card incur a 1.64% surcharge.

CONFIRMATION OF ATTENDANCE & FINAL PAYMENT

Anticipated guest numbers are required fourteen (14) days prior to your event. Payment will be based on final catering numbers provided seven (7) working days prior to event or attendee numbers on the day, whichever is greater. The final payment can not be adjusted even if there is a decrease in guests attending on the day. Any deposit paid prior to the event will be deducted from the final amount. We require the final payment, to be made in full, at the conclusion of your event and prior to your departure.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into The Hellenic House Project for consumption, with the exception of celebration cakes. A service fee of \$5 applies per guest for serving of celebration cakes.

PARKING & PUBLIC TRANSPORT

There is ample parking available around the venue. Longer term car parking is available behind the Highbury Community Library and on Henry Street. Please note that day time parking restrictions do apply. If you wish to opt for Public Transport, Highbury Station is only 50 metres from the venue.

DISABILITY ACCESS

There are approximately 20 stairs steps leading up to 'The Good Room'. Unfortunately we do not have disability access into this event space.

AUDIO VISUAL REQUIREMENTS

For those looking at including presentations for an event, our in house projector and projector screens are available on request. - Spotify music (house music) is available - Laptop plug in available for presentations - Presentation sound is available.

RESPONSIBLE SERVICE OF ALCOHOL

The Hellenic House Project adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA - Responsible Service of Alcohol' and by way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated patron will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of their parent or legal guardian and must not consume alcohol.

ENTERTAINMENT AND AV FACILITIES

It is the organiser's responsibility to ensure that any external AV equipment or devices such as smart phones, iPod's, laptops etc are compatible with The Hellenic House Project in house equipment. You may test any of this equipment at a mutually convenient time prior to the event. Approval by management at The Hellenic House Project is required should the organiser wish to hire a band, DJ or any other form of entertainment. Sound restrictions apply.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the function are responsible for damage caused by their guests, external contractors or agents prior to, during and after the event.

MINIMUM SPEND

THE MINIMUM SPEND REFERS TO THE EXCLUSIVE USE OF THE SPACE INCLUSIVE OF GST AND FOR A MAX OF 3 HOURS.

LUNCH EVENTS MUST CONCLUDE BY 15.30 - ACCESS TO THE VENUE FROM 11.00.
DINNER EVENTS MUST CONCLUDE BY 23.00 - ACCESS TO THE VENUE FROM 16.00.

ALTERNATIVE TIMING CAN BE DISCUSSED AND MUTUALLY AGREED.
ADDITIONAL ACCESS & 30 OR 60 MINS EXTENSION CAN BE ACCOMMODATED FOR AN ADDITIONAL FEE APPLIED TO THE MINIMUM SPEND.

15% SURCHARGE APPLIES TO THE MINIMUM SPEND ON SUNDAY & PUBLIC HOLIDAYS.

JANUARY to OCTOBER	THE GOOD ROOM LUNCH/DINNER	THE BALCONY LUNCH/DINNER	THE KITCHEN LUNCH/DINNER	THE BACKYARD LUNCH/DINNER
MONDAY to THURSDAY	\$3000/\$5000	\$2000	\$3000/\$5000	\$3000/\$5000
FRIDAY & SATURDAY	\$4000/\$12000	\$3000	\$5000/\$12000	\$5000/\$12000
SUNDAY + 15% surcharge	\$4500/\$6000	\$3000	\$4500/\$6000	\$4500/\$6000

NOVEMBER & DECEMBER	THE GOOD ROOM LUNCH/DINNER	THE BALCONY LUNCH/DINNER	THE KITCHEN LUNCH/DINNER	THE BACKYARD LUNCH/DINNER
MONDAY to THURSDAY	\$4000/\$6000	\$3000	\$4000/\$6000	\$4000/\$6000
FRIDAY & SATURDAY	\$6000/\$16000	\$4000	\$5000/\$16000	\$5000/\$16000
SUNDAY + 15% surcharge	\$6000/\$12000	\$4000	\$6000/\$12000	\$5000/\$10000

SPECIAL DATES & PUBLIC HOLIDAYS	THE GOOD ROOM LUNCH/DINNER	THE BALCONY LUNCH/DINNER	THE KITCHEN LUNCH/DINNER	THE BACKYARD LUNCH/DINNER
ANY DAY + 15% surcharge	\$14000	\$8000	\$14000	\$14000

	THHP Exclusive hire of the Entire Premise	The Good Room + The Balcony Exclusive hire of Upstairs	The Kitchen + The Backyard Exclusive hire of Downstairs
MONDAY to THURSDAY	\$16000	\$8000	\$8000
FRIDAY & SATURDAY	\$18000	\$16000	\$16000
SUNDAY	\$20000	\$16000	\$16000
PUBLIC HOLIDAYS	\$34000	\$18000	\$18000



THE GOOD ROOM

THE GOOD ROOM

'The Good Room' is where contemporary Greek meets traditional. An elevated dining space with a menu that is warm, welcoming and homely. The Good Room is located on the first floor of our home. Take the stairs through The Balcony into a cosy blue washed dining room.

SEATED 46

STANDING 60

CONFERENCE 30



THE BALCONY

'The Balcony' is the outdoor area connected to 'The Good Room'. A great place to have drinks and meze or tailor a small intimate event that suits your requirements. Weather permitting, transport yourself to a Greek Island feeling.

SEATED 18

STANDING 24



SEATED

OUR MENU CHANGES FREQUENTLY AND WILL BE AVAILABLE TWO WEEKS PRIOR TO YOUR EVENT TO ASSIST YOU IN FINALISING YOUR MENU.

'MENU ALPHA'

SHARING

\$95PP

Dips & pita (2)

*

Mezethes (3)

*

Slow Roasted Lamb Shoulder

Chips with Feta

Greek Salad

*

Dessert

'MENU OMEGA'

SHARING

\$110PP

Dips & pita (2)

*

Mezethes (3)

*

Entrees (2)

*

Slow Roasted Lamb Shoulder

Chips with Feta

Greek Salad

*

Dessert

OPTIONAL & EXTRA

ADDITIONAL CANAPES

ON ARRIVAL - 2 ITEMS PP

\$10PP

ADDITIONAL MAIN

SHARING

\$15PP

CAKEAGE FEE

\$5PP

'BESPOKE MENU'

INDIVIDUALLY PLATED

\$185PP

A 4 COURSE DEGUSTATION
DESIGNED BY GEORGE CALOMBARIS
FOR YOUR SPECIAL OCCASION. MENU
ITEMS ARE CREATED SEASONALLY.

THE
GOOD
ROOM

CANAPE

OUR MENU CHANGES SEASONALLY AND IT MIGHT VARY

'MENU EXI'

6 CANAPES - 2HRS

\$60PP

Dolmathes

Zucchini chips, Tarama

*

Calamari, Bastourma Aioli

Lamb Keftedes & Feta Chips

*

Mini Chicken Souva

*

Soft Serve Greek Yogurt

'MENU OKTO'

8 CANAPES - 3HRS

\$75PP

Dolmathes

Zucchini chips, Tarama

*

Prawn Kataifi

*

Mini Chicken Souva

Lamb Kebab on Grain Salad

*

Soft Serve Greek Yogurt

Honey Loukoumades

ADDITIONAL

CANAPE

\$8 EACH

SUBSTANTIAL

\$12 EACH

CAKEAGE FEE

\$5PP

THE
GOOD
ROOM



THE KITCHEN

THE KITCHEN

'The Kitchen' is the welcoming room of The Hellenic House. Serving everything from souvlakia to grill plates and of course George's famous Feta Chips. The best setting if you are looking for a casual taverna style gathering.

SEATED 36

STANDING 60



THE BACK YARD

'The Backyard' is a great location for your outdoor event. Let us transport you to our Greek neighbours backyard and delight your guests with a bespoke backyard BBQ, featuring lamb on the spit, dips, salads, and a few cold can beers to get the party started.

SEATED 24
STANDING 60



THE KITCHEN

OUR MENU CHANGES SEASONALLY AND IT MIGHT VARY

'MASA MENU'

SEATED SHARING

\$79PP

Marinated Olives

Pickles

Trio of Dips & Pita

*

Dolmades

Loukaniko (Greek Sausage)

*

Lamb Shoulder

Chips with Feta

Greek Salad

*

Loukoumades, honey & walnut

'MENU EPTA'

7 CANAPES - 3HRS

\$59PP

Dolmathes

Spanakopita bites

*

Crispy Calamari, Aioli

Halloumi Sticks

*

Chicken Kalamaki, Grain Salad

Lamb Kebab & Feta Chips

*

Soft Serve Greek Yogurt

ADDITIONAL

SOUVLAKAKIA

\$15 EACH

SUBSTANTIAL

\$12 EACH

CAKEAGE FEE

\$5PP

THE
KITCHEN

GRAZING STATION

OUR MENU CHANGES SEASONALLY AND IT MIGHT VARY

'SEAFOOD STATION'

\$65PP

Oysters

Prawn Cocktail

Mussels A la Greque

Scallops Ceviche

Tuna & Vegemite Scrolls

BBQ Octopus

*

Dressing & Condiments

ADD LOBSTER +45PP

ADD CAVIAR +65PP

'HELLENIC BBQ'

SPIT ON SHOW IN THE BACKYARD

\$110PP

Tzatziki & Tarama with Pita Bread

*

Chicken Gyro on the spit

*

Feta Chips

Greek Salad

**

Choose your meat or add a spit:
(recommended for groups of 40+ guests)

Whole Lamb 15kg +\$590

Porchetta 10kg +\$690

Chicken Gyro +\$500

Lamb Gyro +\$500

'GIFT BAGS'

ADD A SPECIAL TOUCH WITH A GIFT FOR YOUR GUESTS TO TAKE HOME AFTER THE
EVENT! CHOOSE FROM A SELECTION OF OUR SHOP ITEMS:

George's Cookbook "Just George"	\$50
Sue Sensi "Evil Eye" Bracelets	\$15
Thermatikos Candles	\$60
Sam Gordon THHP Terracotta Plate	\$60
Chicken Salt 170gr	\$7
Chicken Pepper 170g	\$7
Melvourni Greek Coffee 250g	\$20
THHP Gift Vouchers	\$25+

THE
GOOD
ROOM

BEVERAGE OPTIONS

WE CELEBRATE LOCAL AND INTERNATIONAL WINES.

CHOOSE YOUR SELECTION AS A PACKAGE OR ON CONSUMPTION, LET OUR TEAM ASSIST YOU WITH THE GREEK WINES OR PICK YOUR FAVOURITES FROM OUR LIST.

THE HELLENIC HOUSE PROJECT DOES NOT PERMIT BYO.

THE SELECTION MUST BE CONFIRMED AT LEAST 7 DAYS PRIOR TO THE EVENT. ALL DRINKS ARE SUBJECT TO AVAILABILITY, VINTAGE AND PRICE VARIATIONS.

15% SURCHARGE APPLIES ON SUNDAY AND PUBLIC HOLIDAY.



BEVERAGE PACKAGES

BEVERAGE PACKAGE GR1

2 HOURS - \$50PP

3 HOURS - \$65PP

4 HOURS - \$80PP

Fix Hellas, Lager

NV The Hellenic House Project Prosecco VIC

2022 Castello di Roncade Pinot Grigio, IT

2022 Paulmara 'X' Xinomavro, SA

Water & Soft Drinks

BEVERAGE PACKAGE GR2

2 HOURS - \$65PP

3 HOURS - \$80PP

4 HOURS - \$95PP

Fix Hellas, Lager + Signature Spritz

NV The Hellenic House Project Prosecco, VIC

2022 Castello di Roncade Pinot Grigio, IT

2021 Gentilini 'Crossed Path' Robola, GR

2021 Trofeo Estate 'Anphora' Pinot Noir, VIC

2022 Paulmara 'X' Xinomavro, SA

Water & Soft Drinks

"THE KITCHEN" BEV PACKAGE

2 HOURS - \$45PP

3 HOURS - \$60PP

4 HOURS - \$75PP

*available only in The
Kitchen

Fix Hellas, Lager

NV The Hellenic House Project

House Greek White Wine

House Greek Red Wine

Water & Soft Drinks

CHAMPAGNE, COCKTAILS & SPIRITS UPGRADES AS PER PRICES ON CONSUMPTION
PAY AS YOU GO & OPEN BAR TABS CAN BE ORGANISED FROM A MINIMUM OF \$1000

HELLENIC
HOUSE
PROJECT

BEVERAGE ON CONSUMPTION

WINE

Sparkling

NV Pommery Brut Champagne, FR	\$155
NV The Hellenic House Project Prosecco, VIC	\$75
NV Theopetra Aprili Rosé Xinomavro, GR	\$95

White

2022 Stumpy Gully Sauvigno Blanc, Mornington, VIC	\$75
2023 Domaine Sophie Claire, Riesling, Eden Valley, SA	\$85
2019 Kalesidi Estate Xinomavro, Malagouzia, Naoussa, GR	\$85
2021 Mega Spileo Assyrtiko, Achaia, GR	\$95
2022 Trofeo Estate 'Anphora' Chardonnay Mornington, VIC	\$85

Rose

2021 Dol Rosé Cabernet, Syrah, Merlot, Yarra Valley, VIC	\$75
2021 Strofilia 'Oditis' Rosé Agiorgitiko, Nemea, GR	\$75

Red

2021 Trofeo Estate 'Anphora' Pinot Noir, Mornington, VIC	\$75
2020 Glaetzer-Dixon 'Avance' Pinot Noir, Coal Valley, TAS	\$90
2021 Chard Farm 'River Run' Pinot Noir, Central Otago, NZ	\$115
2021 Katogi Averoff 'Inima' Negoska, Metsovo, GR	\$95
2021 Charles Melton 'La Belle' GSM, Barossa Valley, SA	\$85
2019 Lyrarakis Syrah, Kotsifali, Crete, GR	\$90
2020 Tait 'Basket Press' Shiraz Barossa Valley, SA	\$115

COCKTAILS \$24

Negronara Campari, Vatonikon Gin, Otto's Vermouth
Metaxa Sour Metaxa 5 Star Brandy, Lemon, Honey
Skinos Margarita Tequila, Mastiha, Lime
Greco Martini Rosso, Otto's Vermouth, Epsa Cherry
Baklava Martini Kretarakimeli, Coffee liqueur, Honey

SPRITZ \$19

Aphrodite's Elderflower Liqueur, Rosé, Soda
Spiros Ouzo, Prosecco, Lime, Soda
Classic Aperol, Prosecco, Soda

Unlimited Sparkling & Still Water for the duration of the event. \$5pp

Soft Drinks \$8

Beers \$13

HELLENIC
HOUSE
PROJECT



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