

THE
KENMORE
FUNCTIONS

Private Function Room



We are pleased to introduce the Kenmore's first exclusive-use function room. Complete with private bar, bathroom, dance floor and customisable furniture layout, this room has all the bells and whistles. Built for versatility, if you can dream it, we can (probably) do it! Choose between high or low seating and tables, build a video and soundtrack to show on the large projector, select from our wide range of catering options and let us take care of your special event.

This space is ideal for larger celebrations, workshops, conferences and showcases. It includes high speed Wi-Fi, 3m x 2m projector screen with ceiling mounted projector and AUX connectivity for that carefully curated playlist.

Space Type							
Indoor - Fully Private	60	100	120	y	y	y	y








Private Dining Room



Nestled in the corner of our award-winning restaurant, our intimate private room is ideal for that special night with family and close friends. The room features a floor-to-ceiling wine display at the entrance, dark-panelled walls and an impressive five-metre-long table to sit up to 20 guests. Control your own audio-visual accompaniments via aux, HDMI and a projector.

We recommend the PDR for small celebrations, multiple course dinners, tastings, and meetings. It includes high speed WiFi, 3m x 2m projector screen with ceiling mounted projector and AUX connectivity for that carefully curated playlist.

Space Type						
Indoor - Fully Private	20	-	y	y	y	-









The Courtyard









Step into our light-filled courtyard and relax, surrounded by white brick, greenery, fairy lights, lanterns and cushions. Perfect for casual, cocktail style events, our courtyard is available for your exclusive use or just a section can be reserved for those smaller gatherings. Choose between the left and right side, or book the whole area for larger groups, show off Queensland's beautiful weather to out-of-town guests. Bring your own decorations to complement our ever-changing contemporary theming and party on till late!

We recommend the courtyard for parties, meet-n-greets and product launches and the space includes high speed Wi-Fi and a plasma screen. We also have an additional plasma available upon request.







Exclusive use of space

Space Type						
Outdoor - Semi-Private	70	100	y	-	-	-

Left Hand Side

Space Type						
Outdoor - Semi-Private	40	50	y	-	-	-

Right Hand Side







Space Type						
Outdoor - Semi-Private	40	60	y	-	-	-

Upper Lounge Bar



Featuring a long lounge, casual low seating, pendant lighting and comfortable carpet, the Upper Lounge area suits smaller casual events. An intimate space that allows you to relax and move around as well.

We recommend the lounge for family or corporate celebrations and smaller groups looking for comfort.

Space Type						
Indoor – Semi-Private	30	50	-	-	-	-



Platters

Platters suitable for 10 – 12 guests

OUTBACK Beef and ale pies, sweet potato wedges, pork and fennel sausage rolls, lamb skewers with garlic and mint yoghurt, sauces	\$80
ASIAN BBQ pork buns, vegetable spring rolls, chicken and prawn siu mai dumplings, salt and pepper squid, prawn crackers, sweet chilli and soy sauces	\$80
PIZZA Assorted house-made pizza's topped with premium quality ingredients (Includes a vegetarian option)	\$80
BRUSCHETTA House-made vine ripened tomato bruschetta with fresh basil, semi dried cherry tomatoes, ash chevre, EVOO and toasted light rye sourdough	\$80
SANDWICH Chef's selection of assorted Turkish finger sandwiches (Includes a vegetarian option)	\$80
BAKERY Perfect for mid-morning brunch and boardroom meetings is this selection of freshly baked scones with butter, jam and cream, croissants and mini-Danishes	\$80
JUNIOR PLATTERS Crumbed chicken tenderloins, battered whiting, chips, tomato sauce and BBQ sauce	\$60
SLIDERS Cheeseburger; beef pattie, lettuce, jack cheese, pickle, ketchup Pulled pork; tender pulled pork with smoky chipotle sauce and slaw Kara-age chicken; crispy Japanese chicken, kewpie mayo and slaw Vegetarian; mac and cheese croquette with smoky chipotle sauce and slaw <i>Your choice of 2 flavours per platter and all served with sweet potato wedges, sour cream and sweet-chilli sauce</i>	\$90
CHARCUTERIE Australian double ham, chorizo, salami, prosciutto with marinated Mt Zero olives, house cashews, semi dried tomatoes, char grill vegetables, hummus, lavosh and toasted Turkish bread	\$90
CHEESE A selection of Australian artisanal and imported cheeses accompanied with lavosh, dried fruit and quince paste	\$90
AMERICANA Cheeseburger sliders, buffalo wings, mac n' cheese croquettes, sweet potato wedges ranch and smoky chipotle hot sauces	\$90
VEGETARIAN Spinach and fetta filo pastries, crudités with dips, char-grilled and marinated vegetables, hummus, smashed avocado, marinated olives and toasted Turkish bread	\$90
MIXED GRILL Lamb kofta skewer, Thai pork skewer, tandoori chicken skewer, Moroccan spiced chicken wings, garlic and mint yoghurt, toasted Turkish bread	\$90

Canape Packages

4 selections \$18pp

6 selections \$28pp

8 selections \$32pp

COLD

Natural oyster, shallot vinaigrette, salmon caviar

Spinach, cheese and caramelized onion quiche

Bruschetta, ash goats cheese, crostini

Smoked trout, cucumber, dill crème fraiche

Moreton Bay bug meat and celeriac salad

Seared beef, potato rosti, beetroot aioli

HOT

Lamb kofta skewer, mint yoghurt

Chicken skewer, peanut satay sauce

Smoked salmon croquette, pea puree, herbs

Pork and fennel sausage roll, chipotle jam

Peking duck wonton, wakame, soy hon dashi

Beef wellington, horseradish cream, herbs

Wild mushroom and tallegio arancini, truffle aioli

Grazing Tables

Minimum 30 guests

ANTIPASTO

Cured meats, local and imported cheeses, Mt Zero olives, char grilled vegetables, assorted dips, crackers, breads, fruits, nuts

\$15pp

DESSERT

Cakes, slices, donuts, cookies, soft candy, hard candy, macaroons, liquorice, gummies, wafers, fresh fruits

\$12pp

Set Menu

2 courses \$50pp | 3 courses \$60pp

Please select two dishes from each course to be served alternately

ENTRÉE

Crab and avocado tian; salmon caviar, cocktail sauce and herbs
Waldorf salad; celery, fresh apple, baby cos, toasted walnuts
Vanilla burrata caprese salad; vine ripened tomato, fresh basil, sea salt and EVOO
Prosciutto bocconcini; wild rocket, cherry tomatoes and balsamic glaze
Chicken liver parfait; fresh crusty baguette and cultured butter
Beef carpaccio; shallot puree, wild rocket, Reggiano and herbs

MAINS

Petite eye fillet; potato and herb gratin, roasted field mushroom, creamy mustard jus
Chicken supreme paillard; thyme and kipfler potato Lyonnaise, steamed broccolini, red wine jus
Roasted pork loin; fondant potatoes, green beans, green apple compote, herbs, EVOO
Grilled salmon; ratatouille, salsa verde, wild rocket, lemon, EVOO
Wild mushroom risotto; cherry tomatoes, Reggiano and white truffle oil

DESSERT

Chocolate brownie; honeycomb, chocolate fudge sauce and vanilla ice cream (GF)
Cookies and cream cheesecake; vanilla ice cream and berries (GF)
Lemon meringue tart; raspberry coulis and vanilla ice cream
Apple and blueberry pie; anglaise and vanilla ice cream

Corporate Packages

PREMIUM PACKAGE

\$45pp

ON ARRIVAL

Freshly brewed tea and coffee station

MORNING TEA

Freshly brewed tea and coffee, fresh fruit board plus your choice of one of the following;

Croissants
Danish pastries
Mixed muffin basket
Savoury quiche selection
Fresh scones, jam and cream

LUNCH

Chefs selection of sandwiches and wraps, served with 2 different mixed salads
Soft Drinks on request

AFTERNOON TEA

Freshly brewed tea and coffee station and assorted fresh cookies

DELUXE PACKAGE

\$60pp

ON ARRIVAL

Freshly brewed tea and coffee station

MORNING TEA

Freshly brewed tea and coffee, fresh fruit board plus your choice of one of the following;

Croissants
Danish pastries
Mixed muffin basket
Savoury quiche selection
Fresh scones, jam and cream

LUNCH

Choice of main from our dining menu up to \$25.
A pre-order will be taken at morning tea
Soft Drinks on request

AFTERNOON TEA

Freshly brewed tea and coffee station and assorted fresh cookies

MORNING OR AFTERNOON TEA

\$20pp

Freshly brewed tea and coffee, fresh fruit board plus your choice of one of the following;

Croissants
Danish pastries
Mixed muffin basket
Savoury quiche selection
Fresh scones, jam and cream

Beverage Options

CLASSIC BEVERAGE PACKAGE

\$33pp - 1hr | \$41pp - 2hrs | \$49 - 3hrs

Aurelia Prosecco
Edge of the World Sauvignon Blanc
Circa Chardonnay
Edge of the World Shiraz
Chain of Fire Merlot
XXXX Bitter, XXXX Gold, James Squire 150 Lashes Pale Ale, Hahn Light, Orchard Crush Cider

*Only XXXX Gold, James Squire 150 Lashes Pale Ale available in Function Room, can be substituted by Stone & Wood, surcharge may apply.

PREMIUM BEVERAGE PACKAGE

\$53pp – 1hr | \$63pp – 2hrs | \$73pp – 3hrs

Moët Brut
Piper-Heidsieck
Penfolds Max's Chardonnay
Road to Enlightenment Riesling
Chain of Fire Pinot Grigio
Castello di Ralda Rosato
Robert Oatley Cabernet Sauvignon
Pepperjack Shiraz
T'Gallant Juliet Pinot Noir
XXXX Bitter, XXXX Gold, James Squire 150 Lashes Pale Ale, Hahn Light, Orchard Crush Cider
Peroni, Peroni Leggera, Stella Artois, Corona, Cascade Premium Light, Little Creatures Rogers

*Only XXXX Gold, James Squire 150 Lashes Pale Ale available in Function Room, can be substituted by Stone & Wood, surcharge may apply.

ADD SPIRITS TO ANY BEVERAGE PACKAGE FOR \$15PP

Minimum spends and RSA conditions apply to the service of all beverage packages and our friendly functions team are here to assist with the suitability and selection of your preferred package.

BAR TAB

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be. Beverage availability and price lists can be provided on request.

CASH BAR

A cash bar is a simple option that allows guests to purchase their own beverages from the available range. There are no set limits, however a cash bar may not contribute to a minimum spend amount.