

THE  
KENMORE

# FUNCTIONS PACKAGE

# WELCOME TO THE KENMORE

Welcome to Kenmore's Premier Function Spaces: Where Elegance Meets Versatility!

Step into a world of unparalleled sophistication and flexibility as we unveil Kenmore's finest array of function spaces. With four distinct and stylish venues available for hire, we are your one-stop destination for hosting a wide spectrum of events, from intimate gatherings to grandiose special occasions.





# ELEVATE YOUR PRIVATE EVENTS WITH OUR EXCLUSIVE FUNCTION ROOM








Experience unmatched luxury and versatility in our Exclusive Private Function Room. This hidden oasis is designed to transform your private functions into extraordinary experiences.

Imagine a space where your dreams take center stage. With a private bar, dedicated bathroom, and optional dance floor, it offers an intimate escape. You have the freedom to customize the layout, choose high or low seating, and display videos on a large projector screen.

Indulge in a diverse range of catering options, meticulously prepared to match your tastes. We handle the details so you can savor the moment.

Ideal for larger celebrations, workshops, conferences, and showcases, it boasts high-speed WiFi, a sizable projector screen, and AUX connectivity. Elevate your private functions to new heights in our Exclusive Function Room, where exceptional moments come to life.



Space Type							
Indoor – Fully Private	60	90	100	N	Y	Y	Y






# PRIVATE DINING ROOM

Tucked away in a cozy corner of our restaurant, our intimate private room is where the magic happens. This exclusive space is tailor-made for unforgettable moments with your closest family and friends. The centerpiece is an impressive long table, ready to host up to 20 guests, ensuring an atmosphere of togetherness that’s truly one-of-a-kind.

Take the reins of your audio-visual experience with the ease of aux HDMI and a projector at your disposal. It’s the canvas for creating the perfect ambiance.

Our private dining room is the top pick for intimate celebrations, sumptuous multi-course dinners, delightful tastings, and smaller meetings. Immerse yourself in high-speed Wi-Fi, a generous 2m x 2m screen with a mounted projector, and seamless AUX connectivity. Your most cherished moments deserve a setting as special as this.



Space Type						
Indoor – Fully Private	20	-	N	Y	Y	-



## THE COURTYARD

Enter a sun-kissed haven of relaxation and possibilities – our vibrant courtyard invites you to unwind in style. With its abundant natural light, this space is an ideal choice for laid-back, cocktail-style events. You have the option to reserve the entire courtyard for an exclusive experience or simply select a section for those more intimate gatherings.

Let your creativity shine by adding your own decorations, seamlessly blending with our ever-evolving contemporary themes. The party can go on until the stars come out, ensuring unforgettable memories.

We highly recommend the courtyard for a diverse range of events, from lively parties to engaging meet-and-greets and impactful product launches. The space is equipped with high-speed WiFi and a plasma screen, making it a versatile canvas for your vision. Step into this inviting oasis and let your imagination take flight.



### 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 – Fully Private	30	50	-	-	-	-



# CANAPÉS

4 PIECES - \$23 | 6 PIECES - \$35 | 8 PIECES - \$46

## COLD CANAPÉS

OYSTER, natural oyster, shallot vinaigrette

QUICHE, spinach, cheese, caramelised onion quiche

BRUSCHETTA, goats cheese, basil, balsamic, crostini

CAULIFLOWER, Moroccan cauliflower, vegan aioli, tomato concasse

SALMON CAKE, spicy salmon tartar, crispy rice cake, jalapeno

## SWEET CANAPÉS

\$5 per item

Assorted macarons, seasonal berries (gf)

Carrot cake pop, whipped vanilla cream cheese

Cinnamon donut fries, salted caramel sauce, crushed pistachio (vgn)

Strawberry, rhubarb and coconut sago bowl

Minimum 20 guests

## HOT CANAPÉS

SEARED BEEF, seared beef, crispy potato cake, beetroot aioli

PORK SAUSAGE ROLL, pork and fennel sausage roll, tomato relish

TERIYAKE EGGPLANT, teriyake eggplant skewers, toasted sesame seeds

MAC & CHEESE CROQUETTE, mac & cheese croquette, truffle aioli

KILPATRICK OYSTER, crispy bacon, smoky BBQ sauce

## SUBSTANTIALS

\$8 per item

Roast beef, mustard horseradish cream, Yorkshire pudding

Beef slider; beef pattie, American cheddar, dill pickle, ketchup, brioche bun, salted crisps

Mushroom slider, braised shitake mushroom, scamorza, tomato chilli relish, oak lettuce (v)

Mini dog; frankfurter, American mustard, ketchup, crispy onions, cheddar, fries

Fish & chips; battered fish, fries, lemon, tartare

Fried chicken, pickles, honey, hot sauce

Pumpkin & chickpea lasagne bite, chipotle dipping sauce (vgn)(gf)

Loaded nachos; tortilla chips, nacho cheddar, chilli beans, tomato salsa, sour cream, Guacamole (gf)(v)

Salt & Pepper squid, schezuan seasoning, fries, aioli

Peri Peri chicken skewers (2), pico di gallo, hummus, flat bread

Minimum 20 of each item

# PLATTERS

## PLATTERS (SUITABLE FOR 8-10 GUESTS FOR A GRAZE)

JUNIOR PLATTER, tempura chicken nuggets, battered fish, chips, ketchup, BBQ sauce 80.0

BRUSCHETTA, vine ripened cherry tomato, fresh basil, Persian feta, toasted sourdough 100.0

PIZZA, chefs selection of fresh made pizzas (vegetarian option included) 100.0

BAKERY, croissants, assorted danish pastries, mixed mini muffins, butter, jam and cream 100.0

OUTBACK, beef pies, sausage rolls, lamb skewers, sweet potato fries, garlic and mint yoghurt 110.0

ASIAN, BBQ pork buns, vegetable spring rolls, pork and prawn gyoza, Szechuan fried squid, prawn crackers, sweet chilli and soy sauce 110.0

SLIDERS, classic cheeseburger, Southern fried chicken or mac and cheese (v), your choice of 2 flavours, served with fries and ketchup 110.0

VEGETARIAN, spinach and feta pastries, crudites with dips, toasted cashews, char grilled vegetables, hummus, marinated olives, toasted Turkish bread 110.0

CHARCUTERIE, smoked leg ham, salami, prosciutto, marinated olives, char grilled vegetables, toasted cashews, hummus, toasted Turkish bread 120.0

CHEESE, seasonal trio of Australian and imported cheeses, accompanied with gluten free crackers, grapes, fresh and dried fruits, quince paste 120.0

SANDWICH, chefs selection of fresh made Turkish finger sandwiches (vegetarian option included) 120.0

# GRAZING TABLES

CHARCUTERIE, cured meats, local and imported cheese, olives, chargrilled vegetables, assorted dips, crackers, breads, fruits and nuts 17.0

DESSERT, chocolate fountain, donuts, cookies, candy selection, macaroons, wafers, fresh fruits 16.0



# SET MENU

ALL COURSES SHARED ALTERNATE DROP, CATER FOR DIETARIES IN EACH COURSE

MINIMUM OF 10 GUESTS

- \$55pp - 2 course
- \$65pp - 3 course

## ENTRÉE (CHOICE OF 2 ITEMS)

SALMON TARTAR, salmon tartar, avocado mousse, salmon caviar

BURRATA CAPRESE, burrata, vine ripened tomato, basil, aged balsamic, olive oil, sea salt

BEEF CARPACCIO, beef carpaccio, wild roquette, grana-padano, truffle aioli

WALDORF SALAD, green apple, celery, toasted walnuts, baby cos

## MAINS (CHOICE OF 2 ITEMS)

PETITE EYE FILLET, potato and herb gratin, roasted field mushroom, creamy mustard jus

ROASTED CHICKEN MARYLAND, creamy lemon polenta, salsa verde, roast cherry tomatoes

ITALIAN PORCHETTA, apple puree, pickled fennel salad, grilled broccolini, crispy sage, jus

WILD MUSHROOM RISOTTO, watercress, white truffle oil

## DESSERT (CHOICE OF 2 ITEMS)

BROWNIE, chocolate caramel brownie, Persian fairy floss, chocolate sauce

COOKIES AND CREAM CHEESECAKE, chocolate sauce, vanilla bean ice cream

LEMON MERINGUE TART, raspberry coulis, vanilla bean ice cream

APPLE AND RASPBERRY TART, anglaise, vanilla bean ice cream

## FEASTING

2 COURSE 2 MAINS FEASTING, all entrees, 2 mains, 2 sides all shared 70.0

3 COURSE 2 MAINS FEASTING, all entrees, 2 mains, 2 sides, cheese all shared 80.0

### FEASTING MENU MAIN

BRAISED LAMB SHOULDER, braised lamb shoulder, lamb jus

SPICE RUBBED CHICKEN, chimmi churri, lemon

ROASTED SALMON SIDE, bearnaise, lemon

# DAY DELEGATE PACKAGES

## HALF DAY | \$38 P/HEAD

Includes tea, coffee, morning tea OR afternoon tea and lunch – suitable for

## FULL DAY | \$54 P/HEAD

Includes tea, coffee, morning tea, afternoon tea and lunch – suitable for events up to 8 hours

Minimum 20 guests

## PLEASE SELECT 1 MORNING TEA ITEM AND 2 AFTERNOON TEA ITEMS

### COLD:

Banana Bread, honey mascarpone

Chocolate caramel slice (GF)

Cold cuts | shaved ham, salami, grilled vegetables, artisan cheese, pane croccante (GFA)

Greek yoghurt, tropical fruit, granola pot (V)

Fruit & nut muesli square (V)

Mini donuts (V)

Seasonal fresh fruit (GF)

Scones, dollop cream, house jam (V)

Sweet Muffin

Savory muffin

### HOT:

Chefs selection quiche (V)

Mini ham & cheese croissant

Pork & fennel sausage roll, artisan ketchup

Pumpkin roll, fruit chutney (VG)(GF)

Roast vegetable frittata (V)(GF)

Spinach & feta quiche (VG)(GF)



## LUNCH MENU - CHOOSE 2 ALTERNATIVE DROP

Included in day delegate package

**250g Rump;** grain fed, house salad, chips, mushroom sauce

**Beer battered fish and chips,** house salad, lemon, tartare

**Cheeseburger;** beef patty, smoked bacon, grilled onions, American cheddar, pickles, mayo, ketchup, milk bun, chips

**Chicken parmigiana;** Crumbed schnitzel, napolitana sauce, ham, mozzarella, chips, salad, aioli

**CLASSIC chicken CAESAR** Crispy bacon, parmesan, cos lettuce, garlic croutons, boiled egg, anchovy, Caesar dressing

**ULTIMATE GREEN SALAD** Mixed leaf, cucumber, soft herbs, sprouts and shoots, peas and beans, freekah, green princess dressing

**PEA & PANCETTA RISOTTO** Pea puree, crispy smoked pancetta, parmigiano-reggiano, extra virgin olive oil, baby herbs

**Steak sandwich;** rump steak, caramelised onion, tomato, lettuce, cheddar, smoky BBQ sauce, toasted rustic loaf, chips

## CORPORATE LUNCH BUFFET

Sandwich Buffet | \$25 p/head

Selection of traditional and gourmet sandwiches (vegetarian option included)

Ploughman's Buffet | \$34 p/head

Shaved leg ham, sliced roast beef, salami, cheddar cheese, boiled eggs, pickled vegetables, mustards

Barbeque Buffet | \$46 p/head

Char grilled steak, pork sausage, rotisserie style chicken, vegetable skewers, grilled onions

All lunch buffets served with chef selection of salads, artisan bread rolls and cultured butter

## BREAKFAST & LUNCHBOX

Perfect for working on the go, off site catering, casual workshops and conferences

Minimum 20 guests/packages

Breakfast Box | \$25 p/head

Fresh fruit

Granola pot; Greek yoghurt and tropical fruit

Mini savoury bagel

Sweet pastry

Assorted juice

Lunchbox | \$25 p/head

Fresh berries

Mini donut

Muesli slice

Substantial sandwich or wrap

Assorted juice

# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

**2HRS - \$39 | 3HRS - \$49 | 4HRS - \$59**

Wines:

Edge of the World Sparkling

Edge of the World Sauvignon  
Blanc

Edge of the World Rose

Edge of the World Cabernet Shiraz

Beer & Cider:

Furphy, XXXX Gold, 5 Seeds Cider

Non-Alcoholic:

Selection of soft drinks and juice

## PREMIUM BEVERAGE PACKAGE

**2HRS - \$49 | 3HRS - \$59 | 4HRS - \$69**

Wines:

Alpha Box & Dice Tarot Prosecco NV

Chain of Fire Pinot Gris

821 South Sautvignon Blanc

Heart's will play Rose

Drake Shiraz

Robert Oatley Cabernet Sauvignon

Beer & Cider:

Stone & Wood Pacific Ale, Furphy, XXXX Gold, 5 Seeds  
Cider

Non-Alcoholic:

Selection of soft drinks and juice

## DELUXE BEVERAGE PACKAGE

**2HRS - \$59 | 3HRS - \$69 | 4HRS - \$79**

Wines:

Madame Coco Blanc de Blanc Sparkling

Tempus Two Prosecco

821 South Sauvignon Blanc

Tempus Two Pinot Gris

Oakridge Chardonnay

Road to Entitlement Riesling

St Hubert's 'The Stag' Rose

Wynns 'The Gables' Cabernet Shiraz

Robert Oatley Cabernet Sauvignon

T'Gallant Juliet Pinot Noir

Pepperjack Shiraz:

Beer & Cider:

All tap beer, tap cider, tap alcoholic ginger beer

Non-Alcoholic:

Selection of soft drinks and juice

## ADDITIONAL:

All function packs, minimum of 20 guests for any set menu /  
canape package / beverage package as above.

All function packs minimum of 20 guests for spirits  
add on - \$10pp, per hour

Cocktails on arrival - \$15pp, in addition to any beverage package.

**Food Allergies and Intolerances:** At The Kenmore, care is taken when catering for special food requirements. However, peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products, and gluten are used on the premises. We offer a variety of gluten-friendly options (i.e., low gluten), but we are not a gluten-free venue and cannot guarantee there will be no traces of gluten. Please advise staff if you have any allergies before placing your order. All credit, debit card, and Mr. Yum mobile order transactions incur a bank surcharge fee of 1% + GST EFTPOS and The Pass transactions are surcharge-free. A surcharge of 15% applies on all public holidays. (V) Vegetarian - (VO) Vegetarian option - (VG) Vegan - (VGO) Vegan option - (GF) Gluten-friendly (GFO) Gluten-friendly option - (DF) Dairy-friendly - (DFO) Dairy-friendly option