

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			Ô			+ + + + + + + + + + + + + + + + + + + +	8
Indoor – Fully Private	60	90	100	N	Y	Υ	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	H	Ŷ		991 M	+ + + + + + + + + + + + + + + + + + +	E
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



Exclusive	use
of space	

Space Type	H	Ů			+	E
Outdoor – Semi-Private	70	100	Υ	-	-	-

Left Hand Side

Space Type		Ů			+	Ø.
Outdoor – Semi-Private	40	50	Y	-	-	-

Right Hand Side

Space Type		Ŷ		991 M	+	E
Outdoor – Semi-Private	40	60	Υ	-	-	-

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.



Space Type	F	Ŷ		99 <u>1</u>	+	E
Indoor – Fully Private	30	50	-	-	-	-

CANAPÉS

4 PIECES - \$26 | 6 PIECES - \$36 | 8 PIECES - \$48

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 MACARONS, Assorted macarons, seasonal berrief (gf) CINNAMON DONUT FRIES, salted caramel sauce, crushed pistachio (vgn) STRAWBERRY, Rhubarb and coconut sago bowl

HOT CANAPÉS

SEARED BEEF, seared beef, crispy potato cake, beetroot aioli PORK SAUSAGE ROLL, pork and fennel sausage roll, tomato relish

TERIYAKI EGGPLANT, teriyaki eggplant skewers, toasted sesame seeds

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

KILPATRICK OYSTER, crispy bacon, smoky BBQ sauce

SUBSTANIALS \$12 PER ITEM | MINIMUM 20 OF EACH ITEM

SUBSTANTIALS

BEEF SLIDER, beef pattie, American cheddar, dill pickle, ketchup, brioche bun, salted crisps
FISH & CHIPS, battered fish, fries, lemon, tartare
FRIED CHICKEN, pickles, honey, hot sauce
SALT & PEPPER SQUID, seasoning, fries, aioli
PERI PERI CHICKEN SKEWERS (2), pico di gallo, hummus, flat bread

PLATTERS

PLATTERS (SUITABLE FOR 8-10 GUESTS)

JUNIOR PLATTER, tempura chicken nuggets, battered fish, chips, ketchup, BBQ sauce 84

BRUSCHETTA, vine ripened cherry tomato, fresh basil, Persian feta, toasted sourdough 104

PIZZA, chefs selection of fresh made pizzas (vegetarian option included) 104

BAKERY, croissants, assorted danish pastries, mixed mini muffins, butter, jam and cream 104

OUTBACK, beef pies, sausage rolls, lamb skewers, sweet potato fries, garlic and mint yoghurt 115

ASIAN, BBQ pork buns, vegetable spring rolls, pork and prawn gyoza, Szechuan fried squid, prawn crackers, sweet chilli and soy sauce 115

SLIDERS, classic cheeseburger, Southern fried chicken or mac and cheese (v), your choice of 2 flavours, served with fries and ketchup 115

VEGETARIAN, spinach and feta pastries, crudites with dips, toasted cashews, char grilled vegetables, hummus, marinated olives, toasted Turkish bread 125

CHARCUTERIE, smoked leg ham, salami, prosciutto, marinated olives, char grilled vegetables, toasted cashews, hummus, toasted Turkish bread 125

CHEESE, seasonal trio of Australian and imported cheeses, accompanied with gluten free crackers, grapes, fresh and dried fruits, quince paste 125

SANDWICH, chefs selection of fresh made Turkish finger sandwiches (vegetarian option included) 125

FRUIT, chefs selection of assorted seasonal fruit 104

GRAZING TABLES

CHARCUTERIE | 17 cured meats, local and imported cheese, olives, char-grilled vegetables, assorted dips, crackers, breads, fruits and nuts

DESSERT | 16.0 donuts, cookies, soft candy, hard candy, macaroons, liquorice, gummies, wafers, fresh fruit

SET MENU

ALL COURSES SHARED ALTERNATE DROP, CATER FOR DIETARIES IN EACH COURSE. MINIMUM OF 10 GUESTS 2-COURSE | \$73 PP 3-COURSE | \$84 PP

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

DAY DELEGATE PACKAGES

CORPORATE PREMIUM PACKAGE | \$45 P/HEAD

Includes tea, coffee, morning tea OR afternoon tea and lunch – suitable for events up to 4 hours

CORPORATE DELUXE PACKAGE | \$60 P/HEAD

Includes tea, coffee, morning tea OR afternoon tea and lunch – suitable for events up to 8 hours. Minimum 20 guests

PLEASE SELECT 1 MORNING TEA ITEM & 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)
GRANOLA POT, Greek yoghurt, tropical fruit, granola (v)
MINI DONUTS (v)
SEASONAL FRUIT (V, gf)
SCONES, cream, house jam (v)
SWEET MUFFIN

HOT:

QUICHE, chef selection (v)
SPINACH & FETA QUICHE (vg, gf)
CROISSANT, mini ham & cheese
SAUSAGE ROLL, pork & fennel sausage roll, artisan ketchup
PUMPKIN ROLL, fruit chutney (vg, gf)

LUNCH MENU - CHOOSE 2 ALTERNATIVE DROP

250G RUMP STEAK, grain fed, house salad, chips, mushroom sauce
BEER BATTERED FISH & 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, freekeh, green princess dressing
PEA & PANCETTA RISOTTO, pea puree, crispy smoked pancetta, parmesan extra virgin olive oil, baby herbs
STEAK SANDWICH, rump steak, caramelised onion, tomato, lettuce, cheddar, smoky BBQ sauce, toasted rustic loaf, chips

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE 2HRS - \$51 | 3HRS - \$65 | 4HRS - \$18

Wines:

Mr Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry & Hunter Shiraz Cabernet

Beer & Cider: Furphy, XXXX Gold, 5 Seeds Cider Non-Alcoholic: Selection of soft drinks and juices

PREMIUM BEVERAGE PACKAGE 2HRS - \$63 | 3HRS - \$75 | 4HRS - \$89

Wines:

Mr Mason Sparkling Cuvee Brut NV Alpha Box & Dice Tarot Prosecco NV Vivo MoscatoDottie Lane Sauvignon Blanc Pebble Point Chardonnay Hearts Will Play Rose Bertaine et Fils Rose South Rock Shiraz Henry & Hunter Shiraz Cabernet

Non-Alcoholic: Selection of soft drinks and juice

DELUXE BEVERAGE PACKAGE 2HRS - \$73 | 3HRS - \$87 | 4HRS - \$100

Wines:

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Taltarni 'Dynamic' Brut Cuvee Rose NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu 'Circa 77' Chardonnay
Hearts Will Play Rose
Bertaine et Fils Rose
Point of Departure Pinot Noir
Palmetto Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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 - \$17pp, in addition to any beverage package. Upgrade package to include spirits for \$28pp, minimum of 50 guests for this upgrade.

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 Me&u mobile order transactions incur a bank surcharge fee of 1.1% + GST EFTPOS. The Pass transactions are surcharge-free. A surcharge of 10% 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



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 ${\bf Existing \ Function: functions@the kenmore com.au}$