

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



PRIVATE FUNCTION ROOM

Experience unmatched luxury and versatility in our Exclusive Private Function Room—an oasis designed to transform your events into extraordinary experiences. With a private bar, dedicated bathroom, and optional dance floor, it offers an intimate escape where your dreams take center stage. Customise the layout, select high or low seating, and showcase videos on a large projector screen. Enjoy diverse catering options, meticulously prepared to suit your tastes, while we handle the details so you can savour the moment. Perfect for celebrations, workshops, conferences, and showcases, the room also includes high-speed WiFi, a sizeable projector screen, and AUX connectivity. Elevate your functions to new heights in our Exclusive Function Room, where exceptional moments come to life.

CAPACITY

Seated: 60 people

Cocktail: 100 people





PRIVATE DINING ROOM

Tucked in a cozy corner of our restaurant, this exclusive space is designed for unforgettable gatherings with family, friends, or colleagues. At its heart is a striking long table for up to 20 guests, creating a unique sense of togetherness.

Enjoy full control of your experience with HDMI/AUX connectivity, a mounted projector, and a 2m x 2m screen—ideal for ambiance, presentations, or tastings. High-speed Wi-Fi ensures seamless connections. Perfect for: Intimate celebrations, Multi-course dinners, Private tastings, Small meetings

CAPACITY

Seated: 20 people

THE COURTYARD

Bask in natural light and unwind in our vibrant courtyard, perfect for relaxed, cocktail-style events. Reserve the entire space for exclusivity or a section for intimate gatherings. Customise with your own décor to complement our contemporary themes, and celebrate from day into night under the stars.

Ideal for: Lively parties, Meet-and-greets or Product launches
Features include high-speed Wi-Fi and a plasma screen, making this versatile space the

CAPACITY: EXCLUSIVE USE

ultimate backdrop for unforgettable events.

Seated: 70 people Cocktail: 100 people CAPACITY: LEFT SIDE

Seated: 40 people

Cocktail: 50 people

CAPACITY: RIGHT SIDE

Seated: 40 people

Cocktail: 60 people





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.

CAPACITY

Seated: 30 people Cocktail: 50 people

CANAPÉS

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

COLD CANAPÉS

OYSTER, natural oyster, shallot vinaigrette (GFO)
QUICHE, spinach, cheese, caramelised onion quiche
BRUSCHETTA, goats cheese, basil, balsamic, crostini
CAULIFLOWER, Moroccan cauliflower, vegan aioli, tomato
concasse (VG)

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

SWEET CANAPÉS

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 (GF)
PORK SAUSAGE ROLL, pork and fennel sausage roll, tomato relish
TERIYAKI EGGPLANT, teriyaki eggplant skewers, toasted sesame seeds (V)
MAC & CHEESE CROQUETTE, mac & cheese croquette, truffle aioli (V)
KILPATRICK OYSTER, crispy bacon, smoky BBQ sauce (GF)

SUBSTANIALS

\$12 PER ITEM | MINIMUM 20 OF EACH ITEM

SUBSTANTIALS

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

All function packs, minimum of 20 guests for any set menu /canape package

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 (V, GFO) 104

PIZZA, chefs selection of fresh made pizzas (VGO, GFO, DFO, VO) 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 (GFO, VO) 115

VEGETARIAN, spinach and feta pastries, crudites with dips, toasted cashews, char grilled vegetables, hummus, marinated olives, toasted Turkish bread (V, GFO) 115

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

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

SANDWICH, chefs selection of fresh made Turkish finger sandwiches (V,GFO + \$20) 125

FRUIT, chefs selection of assorted seasonal fruit (GF, V, VG) 104

GRAZING TABLES

CHARCUTERIE | 17

cured meats, local and imported cheese, olives, char-grilled vegetables, assorted dips, crackers, breads, fruits and nuts (GFO)

DESSERT | 16.0

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

CACKEAGE

\$3pp

\$5pp served with ice-cream and 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 (GF)
BURRATA CAPRESE, burrata, vine ripened tomato, basil, aged balsamic, olive oil, sea salt (GF)
BEEF CARPACCIO, beef carpaccio, wild roquette, grana-padano, truffle aioli (GF)
WALDORF SALAD, green apple, celery, toasted walnuts, baby cos (GF)

MAINS (CHOICE OF 2 ITEMS)

PETITE EYE FILLET, potato and herb gratin, roasted field mushroom, creamy mustard jus (GF)
ROASTED CHICKEN MARYLAND, creamy lemon polenta, salsa verde, roast cherry tomatoes (GF)
ITALIAN PORCHETTA, apple puree, pickled fennel salad, grilled broccolini, crispy sage, jus (GF)
WILD MUSHROOM RISOTTO, watercress, white truffle oil (GF, VGO)

DESSERT (CHOICE OF 2 ITEMS)

BROWNIE, chocolate caramel brownie, Persian fairy floss, chocolate sauce (GF) 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

BARISTA COFFEE PACKAGE | \$20P/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 and 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 (GFO)
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

and fresh herbs

250G RUMP STEAK, grain fed, house salad, chips, mushroom sauce (GF)
BEER BATTERED FISH & CHIPS, house salad, lemon, tartare
CHEESEBURGER, beef patty, smoked bacon, grilled onions, American cheddar, pickles, mayo, ketchup, milk bun, chips (GFO)
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
ANTIPASTO RISOTTO, Carnaroli, pomodoro, olives, mushroom, semi dried tomatoes, eggplant, grilled capsicum, artichoke, feta cheese

STEAK SANDWICH, rump steak, caramelised onion, tomato, lettuce, cheddar, smoky BBQ sauce, toasted rustic loaf, chips (GFO)

All function packs, minimum of 20 guests for any set menu /canape package

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE 2HRS - \$51 | 3HRS - \$65 | 4HRS - \$78

Wines:

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

Beer & Cider:

Harn Super Dry, XXXX Gold, Orchard Crush 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 Moscato Dottie Lane Sauvignon Blanc Pebble Point Chardonnay Hearts Will Play Rose Bertaine et Fils Rose South Rock Shiraz Henry & Hunter Shiraz Cabernet

Beer & Cider:

Harn Super Dry, XXXX Gold, Orchard Crush Cider, Great Northern, Great Northern Super Crisp, James Squire 150 Lashes, James Squire Ginger Beer

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 and hard rated

Non-Alcoholic: Selection of soft drinks and juice

ADDITIONAL:

All beverage packs, must have a minimum of 20 guests.

UPGRADES:

Cocktails on arrival, \$17pp, in addition to any beverage package.

Spirits included in bev package, \$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

KENMORE

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