

THE  
KENMORE

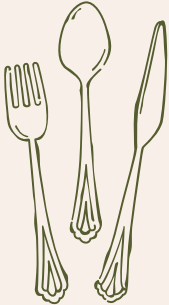
FUNCTIONS PACKAGE

# WELCOME TO THE KENMORE!

Welcome to The Kenmore Tavern's premier function spaces, where elegance meets versatility. With four distinct and stylish spaces available for hire, The Kenmore is the perfect destination for everything from intimate gatherings to large-scale celebrations. Enjoy tailored menus, flexible layouts and a dedicated team to bring your event to life.



**FROM REFINED CELEBRATIONS TO CORPORATE EVENTS, THE KENMORE TAVERN OFFERS POLISHED SPACES PAIRED WITH WARM HOSPITALITY.**



**THOUGHTFULLY DESIGNED ROOMS, GENEROUS MENUS AND SEAMLESS SERVICE CREATE EVENTS THAT FEEL EFFORTLESS, MEMORABLE AND PERFECTLY SUITED TO YOUR OCCASION.**







# PRIVATE DINING ROOM



Intimate dining space with a feature long table  
Ideal for small celebrations, tastings and meetings.

FEATURES						
CAPACITY	20 MAX	20 MAX	Y	Y	N	N









SPACES & ROOMS



# PRIVATE FUNCTION ROOM



Exclusive private room featuring a private bar, dedicated bathroom, and optional dance floor. Fully customizable layout with AV capabilities.

FEATURES						
CAPACITY	60	100	Y	N	Y	Y



SPACES & ROOMS



# THE COURTYARD







Light-filled outdoor space suitable for cocktail-style events.



Left-hand Side



Right-hand Side

SPACE TYPE						
EXCLUSIVE	80	110	Y	N	Y	Y
RIGHT SIDE	40	60	Y	N	Y	Y
LEFT SIDE	40	50	Y	N	Y	Y

Please Note: Not accessible for wheelchairs









SPACES & ROOMS



# UPPER LOUNGE BAR

Relaxed lounge-style area with low seating, perfect for smaller social or corporate gatherings..



SPACE TYPE						
SPACE NAME I	30	50	N	N	Y	N

# PLATTERS

*Platters (For a light meal 1 platter is suitable for 8-10 Guests)*

## CHARCUTERIE 165

Selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, dip and crackers (LDO, LGO)

## CHEESE 135

Selection of cheeses, dried apricots, dried figs, fruit (LDO, LGO, VG)

## MIXED SLIDERS 195

Assorted sliders (LDO, VO, VGO, LGO)

## BRUSCHETTA 65

Toasted bread, fetta, tomato, balsamic glaze (LDO, VO, VGO, LGO)

## FRESH FRUIT 85

Fresh seasonal fruits (LDO, VO, VGO, LGO)

## BAKERY PLATTER 105

Croissants, assorted danishes, mixed mini muffins, butter, jam, cream (LDO, VGO, LGO)

## OUTBACK PLATTER 120

Beef pies, sausage rolls, lamb skewers, sweet potato fries, garlic and mint yoghurt (LDO, LGO)

## ASIAN 100

Samosas, spring rolls, pork shao mai with sweet chilli sauce, soy sauce, prawn chips and coriander (LDO, VO, LGO)

## VEGETARIAN 130

Croquettes, arancini, spinach & ricotta rolls with aioli, tomato relish & parsley (LDO, LGO, V, VGO)

## PIZZA 70

Choose 3 pizzas from list (cut into 10), garlic bread, garnish edit this to what your venue chooses (LDO, LGO, VO, VGO)

## MIXED SANDWICH 100

Chefs selection of gourmet sandwiches (LDO, LGO, VO)

## JUNIOR PLATTER 90

Calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce (LDO, LGO, VO)

## CAKEAGE

**\$3** - Cut & served with fruit & flowers

**\$5** - Cut & served with fruit, flowers & ice cream

## GRAZING TABLES

**ANTIPASTO GRAZING – \$15PP**  
**CHARCUTERIE GRAZING – \$28PP**  
**DESSERT GRAZING – \$16PP**

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option  
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# MENU CANAPÉS

4 PIECES \$30PP | 6 PIECES \$41PP | 8 PIECES \$50PP

*Minimum 20 guests applies to all canapé packages.*

## COLD CANAPÉS

**Oyster** (LD, LG, A)

**Quiche** (V)

**Bruschetta** (LDO, LGO, V, VGO) Cauliflower (LD, LG, VG)

**Salmon Cake** (LD, LG, A)

## 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 Croquet**; mac & cheese croquette, truffle aioli (V) Kilpatrick Oyster;  
crispy bacon, smoky BBQ sauce (GF)

## SWEET CANAPÉS

**Macarons**; assorted macarons, seasonal berries (GF)

**Cinnamon Donut Fries**; salted caramel sauce, crushed pistachio (VGN)

**Strawberry**; rhubarb and coconut sago bowl



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# MENU SEATED

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

2-COURSE | \$77PP | 3-COURSE | \$89PP

*Shared Alternate Drop Menu - Minimum 10 guests*

## ENTRÉE (CHOICE OF 2 ITEMS)

**Salmon Tartar;** Salmon tartar, avocado mousse, salmon caviar (GF, A)

**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 & Cream Cheesecake;** Chocolate sauce, vanilla bean ice cream

**Lemon Meringue Tart;** Raspberry coulis, vanilla bean ice cream

**Apple & Raspberry Tart;** Anglaise, vanilla bean ice cream

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# DAY DELEGATE PACKAGES

*Minimum 20 guests applies to all canapé 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 and afternoon tea and lunch - suitable for events up to 8 hours.

## Tea & Coffee Station (all day) • \$50 P/HEAD

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# DAY DELEGATE PACKAGES

\* Please note, all packages subject to product availability

## CORPORATE PREMIUM PACKAGE

\$45 P/HEAD | UP TO 4 HRS

### 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)

## CORPORATE DELUXE PACKAGE

\$60 P/HEAD | UP TO 8 HOURS

### 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 – ALTERNATE DROP

\$20 P/HEAD

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

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# BEVERAGE PACKAGES

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## 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

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# BEVERAGE ADD-ONS

## COCKTAILS ON ARRIVAL — \$17PP

Spirits included in beverage package — \$28pp (minimum 50 guests)

## BAR TAB ON CONSUMPTION AVAILABLE

## CASH BAR AVAILABLE

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 (ie., 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.

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