

FUNCTIONS

THE
KENMORE

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.

SPACE TYPE						
SPACE NAME I	20	-	Y	N	N	N

THE COURTYARD

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

SPACE TYPE						
EXCLUSIVE	70	100	Y	N	Y	N
RIGHT SIDE	40	50	Y	N	Y	N
LEFT SIDE	40	60	Y	N	Y	N



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 (Suitable for 8-10 Guests)

KIDS PLATTER — \$90 (LDO, LGO, VGO, I) Calamari, Sausage Rolls, Fish Pieces, Chicken Nuggets, Chips, Tomato & BBQ Sauce

BRUSCHETTA — \$65 (LDO, LGO, VO, VGO) Toasted bread, fetta, tomato, balsamic glaze

PIZZA — \$70 (LDO, LGO, VO, VGO) Choose 3 Pizzas from list (cut into 10), Garlic Bread, Garnish

BAKERY — \$105 (LDO, VG) Croissants, assorted danishes, mixed mini muffins, butter, jam, cream

OUTBACK — \$120 (LDO) Beef pies, sausage rolls, lamb skewers, sweet potato fries, garlic and mint yoghurt

ASIAN — \$100 (LDO, VO, I) 10 Samosas, 10 Spring Rolls, 10 Pork Shao Mai. Sweet Chilli Sauce, Soy Sauce, Prawn Chips, Coriander

MIXED SLIDERS — \$195 (LDO, LGO, VO, VGO) Assorted sliders

VEGETARIAN — \$130 (LDO, LGO, V, VGO) 10 Croquettes, 10 Arancini, 10 Spinach & Ricotta Rolls, Aioli, Tomato Relish, Parsley.

CHARCUTERIE — \$90 (LDO, LGO, VO) Selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, dip and crackers

CHEESE — \$135 (LDO, LGO, VO) Selection of cheeses, dried apricots, dried figs, fruit

MIXED SANDWICH — \$100 (LDO, LGO, VO) Chef'S selection of Gourmet Sandwiches

FRESH FRUIT — \$85 (LDO, LGO, VG) Fresh Seasonal Fruits

GRAZING TABLES

ANTIPASTO GRAZING — \$15PP (LDO, LGO, VO, VGO)

CHARCUTERIE GRAZING — \$28PP (LDO, LGO, VO, VGO)

DESSERT GRAZING — \$16PP (VO,VGO)

CACKEAGE

\$3PP | \$5PP

served with ice-cream and fruit

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

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

Minimum 20 guests applies to all canapé packages.

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

COLD CANAPÉS

OYSTER, natural oyster, shallot vinaigrette (LD, LG, A)
QUICHE, spinach, cheese, caramelised onion quiche (V)
BRUSCHETTA, goats cheese, basil, balsamic, crostini (LDO, LGO, V, VGO)
CAULIFLOWER, Moroccan cauliflower, vegan aioli, tomato concasse (LD, LG, VG)
SALMON CAKE, spicy salmon tartar, crispy rice cake, jalapeno (LD, LG)

HOT CANAPÉS

SEARED BEEF, seared beef, crispy potato cake, beetroot aioli (LG)
PORK SAUSAGE ROLL, pork and fennel sausage roll, tomato relish
TERIYAKI EGGPLANT, teriyaki eggplant skewers, toasted sesame seeds (LD, LG, VG)
MAC & CHEESE CROQUETTE, mac & cheese croquette, truffle aioli (V)
KILPATRICK OYSTER, crispy bacon, smoky BBQ sauce (LD, LG, A)

SWEET CANAPÉS

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

SUBSTANTIALS

\$12 PER ITEM | MINIMUM 20 PER ITEM

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

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MENU SEATED

Shared Alternate Drop Menu – Minimum 10 guests

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

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

ENTRÉE (CHOICE OF 2 ITEMS)

SALMON TARTAR, salmon tartar, avocado mousse, salmon caviar (LD, LG, A)
BURRATA CAPRESE, burrata, vine ripened tomato, basil, aged balsamic, olive oil, sea salt (LG, V)
BEEF CARPACCIO, beef carpaccio, wild roquette, grana-padano, truffle aioli (LD, LG)
WALDORF SALAD, green apple, celery, toasted walnuts, baby cos (LD, LG, V, VGO)

MAINS (CHOICE OF 2 ITEMS)

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

DESSERT (CHOICE OF 2 ITEMS)

BROWNIE, chocolate caramel brownie, Persian fairy floss, chocolate sauce (LG, V)
COOKIES AND CREAM CHEESECAKE, chocolate sauce, vanilla bean ice cream (LG, V)
LEMON MERINGUE TART, raspberry coulis, vanilla bean ice cream (V)
APPLE AND RASPBERRY TART, anglaise, vanilla bean ice cream (V)

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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 (LDO, LGO, VO, VGO)

CORPORATE DELUXE PACKAGE

\$60 P/HEAD

Includes tea, coffee, morning tea and afternoon tea and lunch - suitable for events up to 8 hours (LDO, LGO, VO, VGO)

BARISTA COFFEE PACKAGE

\$20 P/HEAD



DAY DELEGATE PACKAGES

* Please note, all packages subject to product availability

CORPORATE PREMIUM PACKAGE

PLEASE SELECT 1 MORNING TEA ITEM & 2 AFTERNOON TEA ITEMS

\$45 P/HEAD | UP TO 4 HRS

COLD

BANANA BREAD, honey mascarpone
CHOCOLATE CARAMEL SLICE (LG)
COLD CUTS, shaved ham, salami, grilled
vegetables, artisan cheese,
pane croccante (LGO)
GRANOLA POT, Greek yoghurt, tropical fruit,
granola (V)
MINI DONUTS (V)
SEASONAL FRUIT (V, LG)
SCONES, cream, house jam (V)
SWEET MUFFIN

HOT

Quiche, chef selection (V)
Spinach & feta quiche (VG, LG)
Croissant, mini ham & cheese
Sausage roll, pork & fennel sausage roll, artisan
ketchup
Pumpkin roll, fruit chutney (VG, LG)

CORPORATE DELUXE PACKAGE

\$60 P/HEAD | UP TO 8 HOURS

COLD

BANANA BREAD, honey mascarpone
CHOCOLATE CARAMEL SLICE (LG)
COLD CUTS, shaved ham, salami, grilled
vegetables, artisan cheese,
pane croccante (LGO)
GRANOLA POT, Greek yoghurt, tropical fruit,
granola (V)
MINI DONUTS (V)
SEASONAL FRUIT (V, LG)
SCONES, cream, house jam (V)
SWEET MUFFIN

HOT

Quiche, chef selection (V)
Spinach & feta quiche (VG, LG)
Croissant, mini ham & cheese
Sausage roll, pork & fennel sausage roll, artisan
ketchup
Pumpkin roll, fruit chutney (VG, LG)

LUNCH MENU

CHOOSE 2 — ALTERNATE DROP

\$20 P/HEAD

BANANA BREAD, honey mascarpone
CHOCOLATE CARAMEL SLICE (LG)
COLD CUTS, shaved ham, salami, grilled
vegetables, artisan cheese,
pane croccante (LGO)
GRANOLA POT, Greek yoghurt, tropical fruit,
granola (V)
MINI DONUTS (V)
SEASONAL FRUIT (V, LG)
SCONES, cream, house jam (V)
SWEET MUFFIN

BEVERAGE PACKAGES

Minimum 20 guests applies to all canapé packages.

* Please note, all packages subject to product availability

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
Sud Rose - magnum 1500ml
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
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
St Huberts Pinot Noir
Saltram Skins 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

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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