



FUNCTION INFORMATION



SPRING EDITION 2017



• FUNCTION SPACES.

THE WINE SHED

The newly renovated Wine Shed is a large, light filled area that boasts high ceilings and exposed beams. Light & airy with natural light during the day, or cosy & charismatic in the evening, it is an ideal function space for all types of groups. It comes fitted with your own private bar & stocked with your choice of drinks. Flat screen TV's, a private sound system with iPod connectivity & microphone are all available for use. The space is perfect for stand up cocktail for up to 150 guests or up to 100 guests for a seated meal.

BEER GARDEN

The beer garden can be used as an adjacent area of the Wine Shed to cater for up to 200 guests, or it can be booked out exclusively as a more casual, al fresco function area. It features large round tables, high tables & scattered wine barrels. Perfect for a lunch or afternoon function in the sunshine.

DINING ROOM

The dining room can be an intimate setting for 45 guests in cocktail format, or 40 seated. Suitable for those looking to host a long lunch, formal or corporate event. For a sit down function full table service is included.

ROOM	SEATED	COCKTAIL	HIRE (NON REFUNDABLE)	MINIMUM SPEND (ROOM/FOOD/DRINK)	DEPOSIT	WEDDING SURCHARGE
WINE SHED	100	150	MON-THURS \$300	\$4000	MON-THURS \$300	\$500*
			FRI-SUN \$500		FRI-SUN \$500	
BEER GARDEN	40	50	\$300	\$2500	\$300	\$300*
DINING ROOM	40	45	\$300	\$2500	\$300	\$300*

• **PLEASE NOTE:** DEPOSIT WILL ACCOUNT FOR ROOM HIRE FEE. THIS WILL NOT BE REFUNDED.

• PRICES LISTED ARE FOR EVENING FUNCTIONS. **DAY MINIMUM SPEND IS NEGOTIABLE**, PLEASE CONTACT AYLA CABLES FOR MORE DETAILS REGARDING COSTING FOR FUNCTIONS

* WEDDING SURCHARGE APPLIES AS ROOM WILL BE MADE AVAILABLE TO YOU ALL DAY FOR SET UP



• COCKTAIL PLATTERS.

COLD SELECTIONS	SERVES	PRICE
Dips, grilled breads & crudites (GFO, V, VEGAN)	20 pax	\$50
Charcuterie platter with olives & breads	20 pax	\$80
Sushi rolls, wasabi & soy (GFO, V, VEGAN))	35 pieces.....	\$100
Natural coffin bay oysters with lemon (GF)	1 dozen.....	\$35
Market fresh fish ceviche	25 pieces	\$100

HOT SELECTIONS

Miniature pies & pasties	25 pieces	\$60
Lamb samosa, eggplant raita, fresh mint	25 pieces	\$80
Sweet potato empanadas, pico de gallo, sour cream (v).....	25 pieces.....	\$85
Prawn spring rolls, nuoc cham	40 pieces.....	\$90
Cheeseburger sliders	25 pieces.....	\$90
Tofu sliders & gochujang mayonnaise (v)	25 pieces	\$80
Gourmet mixed pizzas (VEGO OPTION AVAILABLE)	25 pieces.....	\$80
Chicken skewers & satay sauce (GFO).....	25 pieces.....	\$85
Salt & pepper squid, lime, chilli soy, baby herbs	25 pax.....	\$80
Seasonal vegan option	25 pieces.....	\$90

DESSERTS

Chocolate brownies with strawberries & cream	25 pieces.....	\$70
Cheese plate with accompaniments	20 pax.....	\$85

- **PLEASE NOTE:** NO OUTSIDE FOOD IS ALLOWED TO BE BROUGHT INTO THE VENUE
- **PLEASE NOTE:** PRICES AND ITEMS ARE SUBJECT TO CHANGE.
- **PLEASE NOTE:** SLIDERS MUST BE A MINIMUM ORDER OF 2 PLATTERS (MIXED PLATTERS ARE ALLOWED)
- **PLEASE NOTE:** 10% SURCHARGE APPLIES TO PUBLIC HOLIDAYS

• CAKEAGE.

If you bring your own cake & you are happy to cut it yourself, there is no extra charge.
We will provide you and your guests with side plates and serviettes.

Cutting/Plating by our chefs with fresh strawberries & cream \$3pp

- **PLEASE NOTE:** cakeage must be arranged no later than 2 weeks prior to your function.



• SIT DOWN MENUS.

We have a variety of menus on offer to suit any occasion. From more traditional pub fare to gastro-pub food, all appetites can be satisfied. Set menus are available for groups of 20 people & over. All meals are served with table bread & green salads.

For casual bookings of 25 people or more we offer our Reduced Menu. Please see staff for a copy of the most recent menu as it changes seasonally.

MENU OPTIONS	2-COURSE MENU	3-COURSE MENU
SET MENU ONE (1:2:1)	\$40	\$50
SET MENU TWO (1:3:1)	\$50	\$60
SET MENU THREE (2:3:2)	\$60	\$70
SET MENU FOUR (1:1:2)	\$65	\$75

**** ALTERNATE DROP = \$2 DISCOUNT OFF ANY MENU PRICE (1-3) ****

• **PLEASE NOTE:** THE KENTISH IS DEDICATED TO A HIGH STANDARD OF FOOD THEREFORE SOME ITEMS MAY BE SUBSTITUTED DUE TO AVAILABILITY. YOU WILL BE INFORMED OF ANY CHANGES TO FOOD OPTIONS AT THE TIME OF CONFIRMING YOUR EVENT DETAILS.

• SET MENU ONE.

TO SHARE

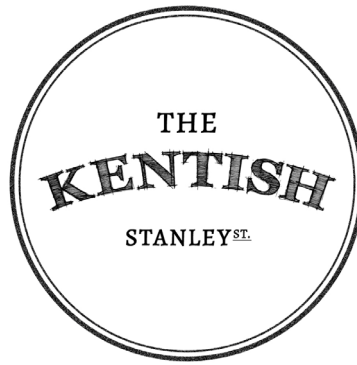
GARLIC & HERB SOURDOUGH (V)
HOMMUS, SPICED GROUND LAMB, CHILLI OIL, FLAT BREAD
SKORDALIA, PRESERVED LEMON, ALMONDS, PARSLEY (GF, VEGAN)

MAINS

CHICKEN PARMIGIANA: napolitana sauce, provolone, barossa bacon, salad & chips
250G CAPE BYRON RUMP: (cooked med-rare) handcut duck fat chips, caramelised miso butter, asparagus, cress & spring onion salad
FISH & CHIPS: coopers beer battered dory, salad, tartare, fresh lemon & chips
ROAST MUSHROOM TACOS: pico de gallo, guacamole, showstring potatoes, corn, pickled red onions

TO FINISH

TWO CHEESES: green apple, muscatels, quince paste & lavosh (GFO)
STICKY DATE PUDDING: butterscotch, vanilla bean ice cream



• SET MENU TWO.

TO SHARE

HOMMUS, SPICED GROUND LAMB, CHILLI OIL, FLAT BREAD

SKORDALIA, PRESERVED LEMON, ALMONDS, PARSLEY (GF, VEGAN)

KOREAN FRIED CHICKEN WINGS, CRISPY EGGPLANT (V), KALAMATA OLIVES (GF, VEGAN)

MAINS

ROASTED FREE RANGE CHICKEN MARYLAND: saffron, pistachio & cranberry rice, yoghurt, parsley salad, tomato jam

300G PORTERHOUSE: (cooked med-rare) handcut duck fat chips, caramelised miso butter, asparagus, cress & spring onion salad

KING ORA SALMON: crispy rice & green mango salad, peanuts, nam jim, herbs, ginger, sweet soy glaze

TO FINISH

TWO CHEESES: green apple, muscatels, qunice paste & lavosh

STICKY DATE PUDDING: butterscotch, vanilla bean ice cream

• SET MENU THREE.

ENTRÉE

RICOTTA GNOCCHI: peas, globe artichokes, lemon butter, basil, pecorino

KING ORA SALMON CARPACCIO: crispy salmon skin, blood orange, baby capers, cress, pine nuts

MAINS

MURRAY VALLEY PORK BELLY: cauliflower puree, confit shallots, apple caramel

EYE FILLET: (cooked med-rare) prosciutto, duck fat potatoes, asparagus, bearnaise sauce

SEARED PORT LINCOLN KINGFISH: crispy rice & green mango salad, peanuts, nam jim, herbs, ginger, sweet soy glaze

TO FINISH

STICKY DATE PUDDING: butterscotch, vanilla bean ice cream, sugar shards

COFFEE CREME BRULEE: dark chocolate sauce, chocolate soil, hazelnut dacquoise

• SET MENU FOUR.

TO SHARE

HOMMUS: spiced ground lamb, chilli oil & flat bread, SKORDALIA: preserved lemon, almonds, parsley (GF, VEGAN)

MUSSELS, KOREAN FRIED CHICKEN WINGS, CRISPY EGGPLANT, KALAMATA OLIVES

MAINS

PORK BELLY PORCHETTA OR BEEF WELLINGTON (CARVED IN RESTAURANT OR WINE SHED BY OUR CHEFS)

duck fat potatoes, asparagus with almonds & lemon butter, rocket & pecorino salad

TO FINISH

TWO CHEESES: green apple, muscatels, qunice paste & lavosh



• BEVERAGE PACKAGES.

At The Kentish we offer a wide range of beverage options to suit all occasions. You can choose between a bar tab, subsidised drinks or the below beverage packages. Please ask our Functions Team which one we think would be suit your needs

KENTISH "BASICS" DRINK PACKAGE - MINIMUM 50 GUESTS

3 HOURS - \$36.00 PER PERSON

4 HOURS - \$45.00 PER PERSON

The Kentish Sparkling Brut NV

The Kentish Sauvignon Blanc

Grant Burge Moscato

The Kentish Shiraz

Coopers Pale Ale

Hahn Super Dry

James Squire Orchard Crush Cider

Fresh Juices & Softdrinks

KENTISH "PREMIUM" DRINK PACKAGE - MINIMUM 50 GUESTS

3 HOURS - \$48.00 PER PERSON

4 HOURS - \$55.00 PER PERSON

NV Jansz Premium Cuvee

Grant Burge Moscato

Murdoch Hill Sauvignon Blanc

Vickery Riesling

Good Catholic Girl Cabernet Sauvignon

Penny's Hill Cracking Black Shiraz

Coopers Pale Ale

Hahn Super Dry

Heineken

James Squire Orchard Crush Cider

Fresh Juices & Softdrinks

• **PLEASE NOTE:** ALL OUR BEVERAGES ARE CHARGED ON A PER GLASS BASIS



• TERMS & CONDITIONS.

BOOKING CONFIRMATION

Tentative bookings must be confirmed within two weeks. Along with the payment of a deposit, return of these signed terms and conditions and the **VENUE HIRE AGREEMENT FORM**. Unconfirmed bookings may be cancelled after this time and the area re-allocated without notice. All events at The Kentish require catering.

DEPOSITS, ROOM HIRE & PAYMENT

Deposits placed at confirmation of booking will account for room hire fee and will not be refunded. No money is to be refunded if minimum spend is not achieved, no separate accounts or personal cheques will be accepted unless pre-approved by the management of The Kentish. All accounts are to be settled prior to, or on the day of the function.

WEDDING SURCHARGE

We have introduced our Wedding Surcharge to allow you more time to decorate & create the perfect space. With this surcharge applied you will have access to the room/space from the time we open (11.30am)

CANCELLATIONS

Cancellations within one month of your event will result in a forfeit of the deposit.

PRICE & PRODUCT VARIATIONS

While every effort is made to maintain prices quoted at the time of booking, The Kentish reserves the right to adjust prices without notice according to fluctuations in market prices.

MENU & NUMBERS

All function platters must be pre-paid at the time of ordering no later than two weeks prior to your event. All guests must be catered for. The menu and beverage selections, with any special dietary requirements, must also be finalised two weeks prior to your event. Final guests numbers must be confirmed 5 days prior to your event. These will serve as the minimum numbers to be charged for. All hot platters will be served by 9pm, cold or sweet selections until 9.30pm. Cakeage provided by The Kentish hotel must be requested at time of confirming food orders.

BYO

No food or beverages are allowed to be brought into the venue without previous arrangement with management. This includes grazing tables or dessert tables, please see our functions manager for more information

SMOKING

All indoor areas of the hotel are non-smoking. Areas have been designated around the hotel for smokers.

COMMENCEMENT & COMPLETION

The organiser agrees to commence & conclude the event at the times agreed upon. All events must conclude by 12midnight Monday to Saturday, and 10pm Sunday night. Bar facilities will be closed no later than 20 minutes prior to the closure of the hotel. All guests are required to leave the premises quietly and discreetly.



• TERMS & CONDITIONS cont.

MINORS

Minors are welcome on the hotel premises when accompanied and supervised by a legal guardian. Minors are not to purchase or consume alcohol whilst on the premises and must vacate the licensed premises by 12 midnight. Children must be supervised at all times.

DISPLAYS, DECORATIONS & SIGNAGE

Nothing is to be nailed, screwed or adhered to any part of the wall or surface of the hotel. Confetti and table scatters are not to be used anywhere in the hotel grounds. The Kentish does not accept any responsibility for the damage or loss of personal items left prior to or after the function.

CLEANING

General cleaning is included in the cost of the function. If excessive room cleaning is required, an additional cost will be charged at management discretion and deducted from the bond.

RSA (RESPONSIBLE SERVICE OF ALCOHOL)

The Kentish practices responsible service of alcohol at all times, intoxicated individuals will not be served alcohol.

COMPLIANCE

It is understood that the organiser will conduct the function in an orderly manner in full compliance within The Kentish and liquor licensing laws. The management reserves the right to exclude or eject any objectionable persons from The Kentish without liability. Organisers are financially responsible for any damage or breakages sustained to The Kentish by the organiser, organiser's guests, invitees or other persons attending the function.



• VENUE HIRE AGREEMENT.

A SIGNED COPY OF THE **VENUE HIRE AGREEMENT** MUST BE RETURNED TO THE KENTISH ALONG WITH THE **FUNCTION DEPOSIT**, TWO WEEKS AFTER THE ORIGINAL TENTATIVE BOOKING HAS BEEN MADE.

Room to be hired

Reason for hire

Date of Hire from am / pm til am / pm

Contact Name

Company Name

Street Address

Suburb Postcode

Home Phone Work Phone

Mobile Fax

Deposit paid \$ with (STAFF NAME)

Minimum Spend (to be paid) \$

Wedding Surcharge \$ (if applicable)

Total Balance Due \$

Due date to be paid

I hereby certify that I have read, or sought legal advice and fully understand the TERMS & CONDITIONS of hire at The Kentish, and agree to be bound by these conditions.

Signed Date

Full Name

Function Coordinator