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THE KETTLE BLACK

EVENTS

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Located in South Melbourne, The Kettle Black's exterior is a stunning hybrid of modern design and Melbourne's iconic Victorian architecture—with its interior effortlessly fusing the two styles together. High ceilings, modern fixtures, creative tiles and textures and filled with natural light, The Kettle Black is a feast for designer eyes.

The Kettle Black features multiple areas, alcoves, a private dining area and a lovely outdoor garden.

The space is unique and flexible and can be set in multiple arrangements to create a truly distinctive event—with the ability to accommodate groups ranging from quaint gatherings of 40 to large festivities of 150.



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EXCLUSIVE HIRE

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Café by day, The Kettle Black transforms into a unique and effortless event space by night.

Event bookings have exclusive use of the entire venue, including furniture, plants and decor.

The space offers extensive cocktail, dining and beverage menus, as well as the flexibility to create something bespoke. Seated style events can host 50 guests and cocktail can host up to 150.

Exclusive use of the venue is available from 6pm-11pm, 7 nights a week, ensuring that the space is yours to enjoy for an unforgettable night.

Cocktail Menu

COLD CANAPES

Natural Oysters with fresh lemon

Smoked Salmon on croute, Kale Pesto, Crème Fraiche

Market Fish Ceviche, Lime, Chilli, Coriander

Beef Carpaccio, Horseradish, Tarragon Oil

Pickled Mushrooms (seasonal), Smoked Kombu Dashi Curd, Broiche

Pork Rilette, Pickled Onion

Whipped Meredith Chèvre, Tomato Crisp, balsamic on croute

HOT CANAPES

Smoked Cheddar, Pickled Onion Toastie

Charred Cauliflower, Black Sesame, Sumac

Fried Eggplant, XO

Pastrami, Mustard, Pickled Cabbage, Rye

Buttermilk Fried Chicken, Blue Cheese Sauce

Salt Cod Brandade, Olive Tapenade, Rye, Bonito

Saltgrass Lamb Rib, Honey Lime, Almond

Wagyu Meatballs, Tomato Chutney, Bagna Cuada

SUBSTANTIALS

Sliders:

- Wagyu Beef Burger, Cheddar, Dill Pickle, KB Sauce

- Mushroom, Romesco, Meredith Chevre

- Market Fish, Papaya Salad, Chilli Jam, Lime Aioli

Pulled Brisket, Roast Kipflers, Bernaise

Baked Market Fish, Chipotle Mayo, Pickled Red Cabbage

Miso Salad, with Broccoli, Cauliflower, Green Beans, Kale, Salad Nuts, Almond Hummus

Roast Salmon Salad, Heirloom Tomato, Capers, Beans and Olive Dust

DESSERT CANAPES

Seasonal Sorbet, Popping Candy

PBJ French Toast Bites

Vanilla Panna Cotta, Textures of berries

Dark Chocolate Mousse, Banana

Raw snickers slice

Tables

OYSTER

A section of freshly shucked oysters on crushed ice served with house-made vinaigrette, cracked pepper, fresh lemon and limes and tabasco.

\$15 per person

GRAZING

An abundance of charcuterie and cured meats, local and international cheeses, locally baked breads, crackers, house-made dips, olives, pickled vegetables, honey, quince and beautiful condiments.

\$20 per person

Pricing

2 HOUR EVENT

INCLUDES 3 CANAPÉS + 1 SUBSTANTIAL

\$28 PER PERSON

3 HOUR EVENT

INCLUDES 5 CANAPÉS + 1 SUBSTANTIAL CANAPÉS

\$38 PER PERSON

4 HOUR EVENT

INCLUDES 6 CANAPÉS + 2 SUBSTANTIAL CANAPÉS

\$55 PER PERSON

5 HOUR EVENT

INCLUDES 7 CANAPES + 3 SUBSTANTIAL CANAPÉS

\$71 PER PERSON

BESPOKE AND TAILORED PACKAGES ALSO AVAILABLE

* PLEASE NOTE MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE





Sit Down Menu

ENTREE

Roasted Heirloom Carrots, Merlot Reduction, Seeds, Curd

Chicken Liver Parfait, Cherry Chutney, Broiche

Tataki Salmon, Seaweed Salad, Wasabi

Kingfish Ceviche, Citrus, Coconut, Herb Oil

Beef Tartare, Mussel Emulsion, Crisps

SIDES

Iceberg Wedge, Buttermilk Emulsion, Chives

Roasted Parsnips, Almonds, Rosemary, Burnt Honey

Grain Salad, Sour Cherries, Mint

Grilled Pencil Leeks, Hazelnut Butter

SHARED MAINS

Burrata, Fresh Tomato, Honey, Thyme

Confit Pork Belly, Roast Snake Beans, Bulldog Sauce

Roasted Lamb Shoulder, Tarragon, Peas, Artichoke Crisps

Ras El Hanout Roasted SALMON, Pistachios, Pickled Red Onion

Roasted Heirloom Beetroots, Almond Butter, Lemon Thyme, Pickled Mustard Seeds

PLATED DESSERT

Roasted Stone Fruit, Tahini Icecream, Crumble

Dark Chocolate Mousse, Textures of banana, milk chocolate icecream

TEXTURES OF Strawberries and Cream

Pricing

3 HOUR EVENT

INCLUDES PLATED ENTRÉE + 2 SHARED MAINS + 2 SIDE + DESSERT

\$88 PER PERSON

4 HOUR EVENT

INCLUDES 2 CANAPÉS + ALT. PLATED ENTRÉE + 2 SHARED MAINS, 2 SIDES + DESSERT

\$99 PER PERSON

5 HOUR EVENT

INCLUDES 3 CANAPÉS + ALT. PLATED ENTRÉE + 2 SHARED MAINS, 2 SIDES + ALT. DESSERT

\$110 PER PERSON

BESPOKE AND TAILORED PACKAGES ALSO AVAILABLE

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Beverages

BASE PACKAGE

NV BLANC DE BLANCS, PRINCE ESTIVAC
ALSACE, FRA

QUEALY 'FIONULA' PINOT GRIGIO
MURRAY DARLING, VIC

TEMPRANILLO, TORITO BRAVO
CATALUNYA, SPA

MOON DOG LOVE TAP LAGER
ABBOTSFORD, VIC

APPLE THIEF, APPLE CIDER
WONDALGA, NSW

2 HOURS - \$44 PER PERSON
3 HOURS - \$52 PER PERSON
4 HOURS - \$60 PER PERSON
5 HOURS - \$68 PER PERSON
+ \$11 PER ADDITIONAL HOUR

ALL PACKAGES INCLUDE

HOUSE MADE NON ALCOHOLIC SPRITZ
TEA BY LARSEN AND THOMPSON
COFFEE BY SQUARE ONE ROASTERS

MID PACKAGE

NV PROSECCO, BABO
FRUILI, ITA

MURDOCH HILL SAUVIGNON BLANC
ADELAIDE HILLS, SA

RIESLINGFREAK RIESLING
CLARE VALLEY, SA

MOUNT MACLEOD PINOT NOIR
GIPPSLAND, VIC

HITHER AND YON GRENACHE MATARO
MCLAREN VALE, SA

MOON DOG LOVE TAP LAGER
ABBOTSFORD, VIC

MOUNTAIN GOAT STEAM ALE
RICHMOND, VIC

APPLE THIEF, APPLE CIDER
WONDALGA, NSW

2 HOURS - \$55 PER PERSON
3 HOURS - \$62 PER PERSON
4 HOURS - \$69 PER PERSON
5 HOURS - \$76 PER PERSON
+ \$16 PER ADDITIONAL HOUR

PEAK PACKAGE

PROSECCO, FREEMAN VINEYARDS
HILLTOPS, NSW

NUNC PINOT GRIS
YARRA VALLEY, VIC

BANNOCKBURN CHARDONNAY
GEELONG, VIC

TOOLANGI, PINOT NOIR
YARRA VALLEY, VIC

SPINIFEX ESPRIT, SHIRAZ
BAROSSA VALLEY, SA

MOON DOG LOVE TAP LAGER
ABBOTSFORD, VIC

MOUNTAIN GOAT STEAM ALE
RICHMOND, VIC

APPLE THIEF, APPLE CIDER
WONDALGA, NSW

2 HOURS - \$66 PER PERSON
3 HOURS - \$76 PER PERSON
4 HOURS - \$86 PER PERSON
5 HOURS - \$96 PER PERSON
+ \$21 PER ADDITIONAL HOUR

COCKTAILS

A SELECTION OF CLASSIC
AND SPECIALTY COCKTAILS

ESPRESSO MARTINI
VODKA, KAHLUA, ESPRESSO

APEROL SPRITZ
APEROL, PROSECCO, SODA, ORANGE

NEGRONI
GIN, CAMPARI, SWEET VERMOUTH

MOJITO
WHITE RUM, MINT, LIME JUICE, BROWN SUGAR

MIMOSA
SPARKLING, ORANGE JUICE

KB SPRITZ
ELDERFLOWER LIQUEUR, REISLING,
SPARKLING WATER
(SEASONAL)

\$16 EACH

SPIRITS ALSO AVAILABLE UPON REQUEST

DETAILS

MINIMUM SPEND

Our minimum spend of \$5,000 is required to be met for all exclusive events. Minimum spends are inclusive of food and beverages.

TIMINGS

Events can commence from 6pm - 11pm. Earlier start times can be available upon request. Bump in commences at 4pm and bump out post event, with all items required to be removed post event.

PRICING

Current pricing is valid until December 2018. All pricing is inclusive of GST.

SECURITY

Security is required for all exclusive events and is organised by The Kettle Black.

AV

Bookings include complimentary usage of our in house music system. Any additional AV can be arranged upon request.





ALBERT'S TABLE

PRIVATE DINING ROOM



ALBERT'S TABLE

Located on the second story of the terrace house, our private dining room can host 8-12 guests. The space features large ceiling to floor windows, a central table, an open kitchen, and beautiful details including a marble fireplace, indoor plants and a terrazzo floor. AV facilities are also available for corporate meetings.

Albert's Table is available for 3 hour sittings on Monday-Sunday, between 7am-4pm and has a \$400 minimum spend on food and beverages.

Available for:

- Corporate meetings
- Strategy days
- Hens brunches
- Bridal showers
- Birthday celebrations
- Baby showers
- Photo shoots
- Cooking demonstrations



Food & Beverages

Guests can order from the cafe menu or a bespoke set menu can be designed. A sample of our popular menu items below:

FOOD

Coconut set chia with kumquat, tangelo, pineapple, toasted macadamias	\$18.50
Chilli scrambled eggs with Mooloolaba crab, crustacean oil & sea spray	\$20.00
Hotcake with ricotta, berries, maple, double cream, seeds & nuts	\$22.00
Seasonal local mushrooms, smoked kombu dashi curd, hazelnut crumb & sage	\$19.50
Kale, cauliflower & seasonal greens salad, miso, almond hummus, avocado, poached egg, salted seeds	\$19.50
Buttermilk fried chicken in a brioche roll, kale & cashew slaw, sriracha mayonnaise, pickled chilli	\$22.00
A selection of assorted pastries and cakes	<i>from</i> \$4.50

DRINKS

SQ1 Coffee	<i>from</i> \$4.20
Tea	<i>from</i> \$4.50
Cold Pressed juice	\$7.50
Bottled beer	<i>from</i> \$9.00
Mimosa	\$14.00
SQ1 Espresso Martini	\$18.00



Contact

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THEKETTLEBLACK.COM.AU