

KG's your celebration destination

call us today on 64251160 so you can start planning your next special event.



FUNCTION ROOM INFORMATION

Min Guest 50 people

KG'S FUNCTION ROOM

Upstairs with private bar and own kitchen, KG's is your area for awards dinners, weddings, events and functions.

MAX CAPACITY - 300 ROOM SIZE 9M X 11M

GENERAL HIRE PER DAY - \$150 WEDDING HIRE PER DAY - \$200 ROOM HIRE PER HOUR - \$30

CAPACITIES: U-SHAPE - 50 CLASS ROOM-80 THEATRE - 200 COCKTAIL-300

ROOM HIRE RATES INCLUDE:

Room set to your specification Linen Requirements Serviettes

Table and chair requirements Service staff Cleaning of the room

White Chair Covers (inclusive for Wedding Hire Fee Only)

CATERING:

Please find following our range of function menus. Menus can be specially tailored to suit your requirements.

FUNCTION CONFIRMATION:

To ensure that your function is a success, we recommend that details be confirmed 10 working days prior to your function

FINAL NUMBERS:

For catering purposes menus are required 10 days in advance. Final numbers are required no later than 7 working days prior to the event. This number will be accepted as a guarantee and charges will be made accordingly.

PLEASE NOTE:

Function rooms are available on Public Holidays or during the Easter, Christmas and New Year's break, however, a 20% surcharge may be applicable. A 20% surcharge will apply on Sunday



Morning or Afternoon Tea

S Per Head Per Item #

Mixed assortment of muffins \$10.99

Sweet scones served with whipped cream and jam OR savoury scones with salted butter \$8.99

Mixed pastries \$12.99

Sandwiches by the round \$8.99

Biscuits \$5.99

Slab Cake [Chocolate, Banana, Carrot] \$8.99

Selection of Tea and Coffee \$4.50

any food option selected includes self-serve tea & coffee in pricing



SET MENU OPTIONS

THREE COURSE ALTERNATE DROP MENU \$65.00

Select 2 entrees, 2 mains & 2 desserts; these will be served to the table alternatively

TWO COURSE ALTERNATE DROP MENU \$55.00

Select 2 entrees and 2 mains <u>OR</u> 2 mains and 2 desserts; these will be served to the table alternatively Price includes a dinner roll

ENTREES...

Toasted Sour Dough
Served with whipped garlic parsley butter and pistachio dukkah

Tomato Bruschetta

Toasted sour dough bread topped with basil pesto, tomato, Spanish onion, chives and balsamic reduction

Crispy Skinned Pork Belly Served on apple star anise puree

Sticky Asian Pork Belly
Served with apple sauce and crisp Asian slaw

Classic Prawn Cocktail

Marinated poached prawns, iceberg lettuce, cocktail sauce and fresh lemon

Southern Fried Buttermilk Chicken Wings Served with slaw and siracha mayo

Satay Chicken
Served with rice and slaw

Pepper Beef Salad

Medium rare beef with rocket, sundried tomatoes, Spanish onion, julienne carrot and seeded mustard dressing

Soups

Potato, leek and bacon; Pumpkin; Pea and ham; Chicken and corn; or, Carrot and cumin



MAINS...

Classic Roast

turkey, beef, lamb, pork or chicken served with roasted vegetables, pan gravy, and their condiments

Confit Duck Leg

With confit kipfler potatoes, braised red cabbage, green beans and cranberry jus

Braised Red Wine Beef Cheeks

Served on creamy mash with baby carrots

Grilled Salmon Fillet

On a citrus salad with chimichurri

Rolled Pork Belly

Pork belly filled with chorizo, rolled and roasted, served with roasted potato, Dutch carrots, broccolini and creamy sun-dried tomato garlic sauce

Beef Short Rib

Grilled potatoes, parsnip puree and salsa verde

Chicken Roulade

Chicken breast filled with tomato pesto, mozzarella and basil leaves then rolled and wrapped and prosciutto served on sweet potato puree with green beans and creamy garlic white wine sauce

Slow Cooked Lamb Shoulder

With garlic sautéed green beans, roasted baby carrots, grilled potatoes and pan gravy



DESSERTS...

Warm Chocolate Brownie
Served with salted caramel ice cream and chocolate dirt

Toasted Coconut Panna Cotta Served with mango puree

Cheesecake
Cookies and cream, mixed berry or chocolate caramel served with double cream

Chocolate Mousse
With a dollop of cream and chocolate shavings

Eaton Mess
Meringue, sweet mascarpone, compote, coulis, fresh berries and white chocolate shards

Mini Pavlova
With cream and berries

Fresh Fruit Salad
Seasonal fruit served with passionfruit pulp and cream



PLATTER OPTIONS

Platters serve 10-15 people

HOT PLATTER \$180

Savoury Rolls
Party Pies
Dim Sims
Spring Rolls
Wing Dings
Garlic Balls

ANTIPASTO \$200

Cured Meat
Dips
Cheese
Dried and Fresh Fruit
Pickled Vegetables
Nuts
Crackers

SANDWICH \$150

Mixed assortment of meats and salads

DIPS \$50

3 Dips Carrots Celery Crackers

4 CHEESE AND CRACKERS \$75

Marinated Feta Camembert Cheddar Cubes Roaring 40's Blue

CHEESE AND DIPS \$100

Our four cheeses 3 dips Crackers Celery Carrot

FRUIT PLATTER [price on appraisal]

Fresh fruit available due to season

SLAB CAKE \$75

Chocolate Banana Carrot

SAVOURY TOAST \$100



CANAPE MENU

CHOOSE [PRICE PER PERSON]
4 ITEMS \$16.99 or 6 ITEMS \$20.99 or 8 ITEMS \$25.99

Vegetable Frittata

Lamb Kofta Balls

Beef and Horseradish Crostini

Grilled Mushroom and Beetroot Cream Cheese Blinis

Cherry Tomato Mozzarella and Basil Blinis

Chicken Wings

Chicken Skewers

Roasted Pumpkin and Fetta Tartlets

Chicken Caesar Cups

Sticky Pork Belly Pieces

Roasted Beetroot and Goats Cheese Tartlets

Sausage Rolls [homemade]

Smoked Salmon, Dill Crème Fraiche Crostini

Thai Chicken Spoons

Salt and Pepper Calamari

Mexican Beef and Corn Salsa Tartlets

Oysters

Prawn & Mango Salsa Spoons

Prawn Mignon

Arancini Balls

Mushroom Cups

Sweet Potato Chips

Mini Pavlova Pieces

Chocolate Coconut Balls

Mini Chocolate Tarts

Chocolate Mousse Shot Glasses

Mini lemon Meringue Tarts

Pizza Pieces

Sliders [beef or chicken]

Sweet Potato Croquets