



KURMONDSOCIAL

cafe
restaurant
bar

function packages & menus

FRESH • LOCAL • MADE WITH LOVE

Phone : 4573 2180 www.kurmondsocial.com.au



Function Packages

PIZZA PASTA

\$40 PER PERSON (Tuesday to Thursday)

\$50 PER PERSON (Friday - Sunday)

Garlic bread & shared salads

Shared traditional pizzas

Shared traditional pastas

Gelato

PRINCE

\$57 PER PERSON

Sourdough, antipasto grazing board

Alternate mains – select 2

Tea and coffee

QUEEN

\$69 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Gelato

Tea and coffee

KING

\$85 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

ROYAL

\$110 PER PERSON

Garlic bread

Sourdough, antipasto grazing board

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

ITALIAN - SHARING STYLE

\$110 PER PERSON

Antipasto, sourdough, sambucca olives and white anchovies

Calamari, arancini, octopus

Penne all norma

Roast chicken, swordfish pizzaola, veal schnitzel, roast vegetables

Tiramisu

SAFFIRE DRINKS PACKAGE

\$27 PER PERSON

3 HOURS

House red, white and sparkling wines

Jugs of soft drink and sparkling mineral water

2 local beers

OPAL PACKAGE

\$37 PER PERSON

3 HOURS

Selected red, white and sparkling wines

Jugs of soft drink and sparkling mineral water

Juices

2 premium beers

ADD ONS

Tea and coffee station \$3 per person

Antipasto platter \$11 per person

Fresh prawns and oysters \$15 per person

Cake served with gelato \$3 per person

Add glass of sparkling wine and 2 canapes on arrival \$12 per person

Minimum 20 people. 10% non-refundable deposit required to secure your date.

Final numbers need to be confirmed 5 days prior to your event, reduced numbers after this date will need to pay for what was confirmed. If paying via EFT, payment must be made four (4) days prior to the function date.

Saturday or Sunday lunch functions book from 11.30am closing time 3.30pm. Anything past 3.30pm is \$100 per 15 minutes' venue hire. Sunday lunch functions over \$9000 no extra charge to stay until 4.30pm.

Function Menu

All dietary requirements catered to on request



ENTRÉE CHOICES

- Garlic prawns** on Moroccan rice
- Chilli prawns** on Moroccan rice
- Salt and pepper calamari**, aioli
- Lamb ribs**, spiced salt, fresh herbs, chilli salsa
- Scallops**, corn puree and anchovy crumb
- Penne amatriciana**
- Mushroom risotto**
- Tortellini boscaiola**
- Coconut fried camembert**, cranberry sauce
- Arancini**, truffle oil, mushroom, bocconcini

MAIN CHOICES

- Chicken and spinach cannelloni**, Napolitana, parmigiano
- Roast chicken**, honey carrots, smashed chats, rosemary jus
- Crispy skin salmon**, roast chats, tomato salad, balsamic reduction
- Beef Lasagna**, homemade layers of beef bolognaise, pasta and white sauce
- Tortellini boscaiola**, beef tortellini in a creamy bacon and mushroom sauce
- Sirloin**, medium, potato purée, green beans, red wine jus
- Pork cutlet**, roast chats, asparagus, apple chutney
- Barramundi**, herb crusted, chat potato, bok choy, lemon butter sauce
- Lamb shank**, potato puree, broccolini

UPGRADED MAIN COURSE

- Snapper fillet**, chats, bok choy, lemon butter, sage \$3
- Eye fillet**, potato puree, spinach, red wine jus \$4
- Beef short rib**, potato puree, sweet potato crisps, broccolini, sticky glaze \$5
- Rack of lamb**, truffled mash, minted peas, lamb jus \$6

DESSERT OPTIONS

- Chocolate mousse**, berry compote
- Crème Brûlée**, almond biscotti
- Chocolate brownie**, strawberries, vanilla ice-cream
- Apple rhubarb crumble**, custard, candied apple
- Vanilla panna cotta**, strawberry sauce
- Mixed berry tart**, vanilla ice-cream

Grazing Menus

Prawns & oysters \$15 p/person

#1 BRONZE \$55 P/PERSON

antipasto
arancini
calamari
zucchini flowers
meat balls
cheese pizza squares
panna cotta

#2 SILVER \$65 P/PERSON

antipasto
arancini
calamari
zucchini flowers
salami pizza squares
cheese burger sliders
prawn cuttlets
fruit tartlets
chocolate mousse

#3 GOLD \$75 P/PERSON

antipasto
fresh prawns
cheese burger sliders
gourmet pizza squares
prawn cuttlets
arancini
zucchini flowers
calamari
chocolate mousse
fruit tartlets
panna cotta

Minimum 30 people • 10% non-refundable deposit required to secure booking
Final numbers confirmed 5 days prior to function is what you will be charged for

