



Functions
at
KURMONDSOCIAL
cafe
restaurant
bar

Function Packages

Minimum 20 people

10% non-refundable deposit required to secure booking

Final numbers confirmed 10 days prior to function is what you will be charged for

EMERALD \$10 PER PERSON 1 HOUR

House red, white and sparkling wines

Soft drinks and sparkling mineral water

2 local beers

SAFFIRE DRINKS PACKAGE \$25 PER PERSON 3 HOURS

House red, white and sparkling wines

Jugs of soft drink and sparkling mineral water

2 local beers

OPAL PACKAGE \$35 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 \$9 per person

Fresh prawns and oysters \$18 per person

Pasta course \$14 per person

Desserts grazing or alternate \$10 per person

Cake served with gelato \$3 per person

MID-WEEK \$30 PER PERSON

Garlic bread & shared salads

Shared traditional pizzas

Shared traditional pastas

QUEEN \$55 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Gelato

Tea and coffee

ROYAL \$75 PER PERSON

ADD 2 CANAPES & SPARKLE WINE ON ARRIVAL \$85

Sourdough, antipasto grazing board

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

PRINCE \$45 PER PERSON

Sourdough, antipasto grazing board

Alternate mains – select 2

Tea and coffee

KING \$65 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

ENTRÉE CHOICES

Garlic prawns on Moroccan rice
Chilli prawns on Moroccan rice
Salt and pepper calamari, aioli
Lamb ribs, chilli salt, herb salsa
Scallops, cauliflower puree, walnuts
Chilled beef salad, bocconcini, tomato
Mushroom risotto
Tortellini boscaiola
Pork belly sliders
Cured salmon, pickled onion, herbs
Octopus, salad, citrus dressing
Coconut fried camembert, cranberry sauce
Vegetarian stack (v)

MAIN CHOICES

Chicken and spinach cannelloni, Napolitana, parmigiano
Roast chicken, garlic chats, Dutch carrots, rosemary jus
Crispy skin salmon, roast chats, tomato salad, balsamic reduction
Tortellini boscaiola
Sirloin, medium, potato purée, green beans, herb butter
Pork cutlet, roast chats, asparagus, burnt butter sage, pancetta, apple chutney
Barramundi, herb crusted, chat potato, bok choy, lemon butter sauce
Lamb shank, potato puree, Dutch carrot
Beef short rib, potato puree, sweet potato crisps, sticky glaze
Duck breast, Dutch carrots, chats, turnip, duck broth
Veggie stack, eggplant, sweet potato, zucchini, roast onion, Napolitano, parmigiano (v)
Mediterranean cous cous salad, Spanish onion, sun dried tomato, olives, fetta (v)
Veggie plate, sweet potato purée, roast onion, cauliflower,crispy kale, mushrooms, pickled radish (v)

UPGRADED MAIN COURSE

Snapper fillet, chats, bok choy, lemon butter, sage \$3
Rack of lamb, truffle mash, roast vegetables add \$6
Eye fillet, potato puree, Dutch carrots, minted peas, red wine jus add \$4
Lamb fillet, red wine jus, potato puree, green veg add \$6
Pork fillet, Marsala honey jus, potato puree, green veg add \$6

DESSERT OPTIONS

Chocolate mousse, seasonal berries, biscuit crumb
Crème Brule, vanilla ice-cream
Chocolate brownie, strawberries, vanilla ice-cream
Apple rhubarb crumble, custard, candied apple
Panna cotta, vanilla/salted caramel/white chocolate, mixed berries
Mixed berry tart, vanilla ice-cream

Grazing Boards



#1 BRONZE \$28 p/person

Basic antipasto board, meats cheeses
crackers, fruits etc
Spinach & ricotta triangles
Meat balls
Prawn twists
Spring rolls

#2 SILVER \$38 p/person

Upgraded antipasto board
Arancini
Calamari
Cheese burger sliders
Zucchini flowers
Chocolate mousse
Fruit tartlets



#3 GOLD \$58 p/person

Grand antipasto board
Pork belly sliders
Cheese burger sliders
Gourmet pizza squares
Prawn cutlets
Arancini
Zucchini flowers
Calamari
Creme brulee
Chocolate mousse
Apple crumble



Add prawns & oysters \$15 p/person