



Functions at

KURMONDSOCIAL

cafe
restaurant
bar



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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 \$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 \$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 \$40 PER PERSON

Garlic bread & shared salads

Shared traditional pizzas

Shared traditional pastas

QUEEN \$65 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Gelato

Tea and coffee

PRINCE \$55 PER PERSON

Sourdough, antipasto grazing board

Alternate mains – select 2

Tea and coffee

KING \$75 PER PERSON

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

ROYAL \$85 PER PERSON

ADD 2 CANAPES & SPARKLE WINE ON ARRIVAL \$95

Sourdough, antipasto grazing board

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
Penne amatriciana
Mushroom risotto
Tortellini boscaiola
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
Beef Lasagna
Tortellini boscaiola
Sirloin, medium, potato purée, green beans, herb butter
Pork cutlet, roast chats, asparagus, apple chutney
Barramundi, herb crusted, chat potato, bok choy, lemon butter sauce
Lamb shank, potato puree, broccolini
Beef short rib, potato puree, sweet potato crisps, sticky glaze
Veggie stack, eggplant, sweet potato, zucchini, roast onion, Napolitana, parmigiano (v)
Mediterranean cous cous salad, Spanish onion, sun dried tomato, olives, fetta (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, 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 Brulee, 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

Standing Grazing Menu

Add prawns & oysters \$15 p/person

#1 BRONZE \$45 p/person

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

#2 SILVER \$55 p/person

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

#3 GOLD \$70 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

Seated Grazing Menus

Minimum 30 people • 10% non-refundable deposit required to secure booking
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SEAFOOD

\$105pp

ENTRÉE

Fresh Prawns
Oysters
Smoked Salmon
Bocconchini Cherry Tomato
Seafood Salad
Blue Swimmer Crabs
Seafood Dip

MAINS

Calamari
Mussel Pot
BBQ Prawns
Baked Scampi
Prawn Cutlets
Baked Balmain Bugs
Bean & Corn Salad
Potato Salad
Garden Salad

DESSERTS

Pavlova
Apple Crumble
Crème Brûlée

ITALIAN

\$79pp

ENTRÉE

Sambuca Olives
Pesto Dip
Calamari
Arancini
Zucchini Flowers
Capsicum Dip
White Bait
Cold Meats
Cheeses

MAINS

Beef Lasagne
Meat Balls in Sauce
Roast Chicken
Oven Baked Sword Fish
Italian Salad
Baked Veggies
Roast Potato
Pasta Salad

DESSERTS

Tiramisu
Ricotta Cannoli
Frangelico Pannacotta

AUSTRALIAN

\$75pp

ENTRÉE

Oysters
Prawns
Fried School Prawns
Sliced Ham
Vegemite Cheese Pizza
Ham & Pineapple Pizza
Bread Rolls

MAINS

Meat Pies
BBQ Banana Prawns
Lamb Sausages
Roast Lamb / Gravy
Potato Bake
Roast Veggies
Garden Salad
Potato Salad

DESSERTS

Golden Gaytime Pannacotta
Pavlova
Lamington Mousse