



cafe restaurant bar





Phone: 4573 2180 events@kurmondsocial.com.au





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

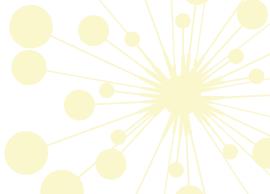
Garlic bread Alternate entrées – pick 2 Alternate mains – pick 2 Alternate desserts – pick 2 Tea and coffee

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)



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, parmigano (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

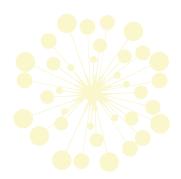
Crème Brule, vanilla ice-cream

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



Standing Grazing Menn

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



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

SEAFOOD

\$105pp

ENTREÉ

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

ENTREÉ

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

ENTREÉ

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