



# 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

## **PRINCE \$55 PER PERSON**

Sourdough, antipasto grazing board

Alternate mains – select 2

Tea and coffee

## **QUEEN \$65 PER PERSON**

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Gelato

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

