



fresh . local . made with love

function packages & menus

KURMONDSOCIAL
cafe
restaurant
bar

Function Packages

PIZZA PASTA

\$55 PER PERSON

Garlic bread
Shared pizzas, pasta & salads
Gelato

QUEEN

\$73 PER PERSON

Garlic bread
Alternate entrées – pick 2
Alternate mains – pick 2
Gelato

KING

\$88 PER PERSON

Garlic bread
Alternate entrées – pick 2
Alternate mains – pick 2
Alternate desserts – pick 2

ROYAL

\$115 PER PERSON

Sourdough, antipasto
Alternate entrées – pick 2
Alternate mains – pick 2
Alternate desserts – pick 2

ITALIAN - SHARING STYLE

\$115 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

\$28 PER PERSON

3 HOURS

House red, white and sparkling wines
Jugs of soft drink and sparkling mineral water
2 local beers

OPAL PACKAGE

\$38 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 \$3 per person
Arancini \$4 per person
Calamari platters \$6 per person
Antipasto platter \$13 per person
Fresh prawns and oysters \$17 per person
Cake served with gelato \$4 per person
Add glass of sparkling wine and 2 canapes on arrival \$14 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
Salt and pepper calamari, aioli
Lamb ribs, spiced salt, fresh herbs, chilli salsa
Penne amatriciana
Mushroom risotto
Tortellini boscaiola
Coconut fried camembert, cranberry sauce
Arancini, truffle oil, mushroom, bocconcini
Scallops, ginger and shallot

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
Sirloin, medium, potato purée, green beans, red wine jus
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, brocolini, sticky glaze \$5
Rack of lamb, truffled mash, minted peas, lamb jus \$6

DESSERT OPTIONS

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



Grazing Menu

PRINCE GRAZING \$70 P/PERSON

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

Prawns & oysters \$17 p/person

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



Phone: 02 4573 2180

info@kurmondsocial.com.au
events@kurmondsocial.com.au

406 BELLS LINE OF ROAD, KURMOND
www.kurmondsocial.com.au

We look forward to meeting you at
KURMONDSOCIAL



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