

THE PRIVATE KITCHEN FUNCTION PACK 2018





the
PRIVATE
KITCHEN

The Private Kitchen is a bespoke pop-up restaurant designed to showcase visiting interstate and international chefs to Sydney's private dining and events market.

Located on the third floor of The Old Rum Store, a distinguished old building recently brought back to life in Chippendale's buzzy Kensington Street, The Private Kitchen offers an indoor space flooded with plenty of natural light and a large wrap around balcony. The modern design complements the raw, industrial elements remaining from the original building structure.



STANLEY WONG

Chef Stanley is a celebrated chef who has had an enviable culinary career working in several restaurants worldwide.

Including the famed Mandarin Oriental Hotel in Hong Kong and opening Jean-Georges Vongerichten's Spice Market in New York City as Executive Chef. Chef Stanley Wong delivers a Culinart menu exploring contemporary global cuisine.



LINO SAURO

Sicilian born award winning chef Lino Sauro (Gattapardo, Singapore) shows Sydney why Sicilian is the new Italian.

Sauro comes from along lineage of self-sufficient Sicilian farmers where he grew up with meals that were created with quality produce grown on the property. This translates into Sauro's menu with dishes that reflect a strong connection to his Sicilian roots.



TIW RAKARIN

Mekong's Chef Tiw Rakarin, formerly of Mama's Buoi and Alphabet St amongst other global dining establishments puts his personal stamp on high end pan Asian cuisine.

The menu features dishes with a rich and authentic Indochine history; a contemporary snapshot of well-known classics.



FRÉDÉRIC COLIN

Chef Owner Frédéric Colin is the man behind Bistrot Gavroche, serving up authentic Parisian classics from age-old recipes, right here on Kensington Street.

His extensive culinary experience includes the position of Executive Chef at the St. Regis Singapore, since the opening and prior, the exclusive St Regis Bora Bora in French Polynesia, where as Executive Chef, he opened three remarkable dining destinations including Jean-Georges' signature restaurant.

EASTSIDE

KITCHEN & BAR



10 PIECES

\$50

prices per person (2 pcs ea)

- berkshire pork bbq skewer
ginger honey glaze (gf)
-
- chicken karaage
chilli + yuzu kewpie (gf)
-
- seared shrimp
bloody mary pipette (gf)
-
- watermelon + feta cheese (v)(gf)
-
- smoked aubergine caviar
cherry tomato, holy basil (v)(gf)

SUBSTANTIAL CANAPÉ

\$9 per item, minimum of 2 dozen per kind

- steak sandwich, caramelised onions
-
- snapper poke bowl, spiced avocado (gf)
-
- seared mirror dory fillet
last minute kimchee (gf)
-
- cold soba noodles
cucumber, yuzu dressing
-
- spiced organic corn-fed chicken
orange salsa

12 PIECES

\$60

prices per person (2 pcs ea)

- berkshire pork bbq skewer
ginger honey glaze (gf)
-
- chicken karaage
chilli + yuzu kewpie (gf)
-
- seared shrimp
bloody mary pipette (gf)
-
- crabmeat salad
cucumber + green apple (gf)
-
- watermelon + feta cheese (v)(gf)
-
- smoked aubergine caviar



charcuterie platter (8-10pax)
selection of cold cuts, cheese + condiments
\$350 per platter

16 PIECES

\$80

prices per person (2 pcs ea)

- berkshire pork bbq skewer
ginger honey glaze (gf)
-
- chicken karaage
chilli + yuzu kewpie (gf)
-
- seared shrimp
bloody mary pipette (gf)
-
- crabmeat salad
cucumber + green apple (gf)
-
- watermelon + feta cheese (v)(gf)
-
- diver scallop
maple bacon, black garlic dust (gf)
-
- smoked aubergine caviar
cherry tomato, holy basil (v)(gf)
-
- white chocolate fudge
+ macadamia brownies

MENU 1 (SET) 3-COURSE	\$78
price per person	
welcome canapes on arrival	
iggy's sourdough bread, apple balsamic + olive oil	
ENTRÉE	
king trout carpaccio buttermilk + dill, caperberries	
MAIN COURSE	
duck leg confit pickled persimmon + stewed lentils	
DESSERT	
baked cheesecake	
*upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

MENU 2 (SHARED)	\$78
price per person	
welcome canapes on arrival	
iggy's sourdough bread, apple balsamic + olive oil	
ENTRÉE	
angus beef tartare pickled beets, rice crisps	
chicken karaage, chilli + yuzu kewpie	
MAIN COURSE	
nannygai red fish, compressed watermelon seaweed + cucumber salad	
char-grilled beef hanger steak roasted potatoes + marinated capsicum	
DESSERT	
chocolate chip ice cream cookie sandwich	
*upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

MENU 3 (SET) 3-COURSE	\$108
price per person	
welcome canapes on arrival	
iggy's sourdough bread apple balsamic + olive oil	
ENTRÉE	
ceviche of prawns, swordfish + trout chipotle aioli, sweet potato chips	
MAIN COURSE	
whiskey-brined caramelised berkshire pork loin, macadamia + coffee relish, polenta	
DESSERT	
baked cheesecake, macerated berries	
*upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

MENU 4 (SET)	\$118
4-COURSE	
price per person	
welcome canapes on arrival	
iggy's sourdough bread, apple balsamic + olive oil	
ENTRÉE	
grilled asparagus chive vinaigrette, burrata	
king trout carpaccio buttermilk + dill, caperberries	
sorbet -	
MAIN COURSE	
beer-braised beef short rib onion marmalade, red cabbage	
DESSERT	
cardamom ice cream, pine nut biscotti dark chocolate + hot berries	
*upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

MENU 5 (SET)	\$138
4-COURSE	
price per person	
welcome canapes on arrival	
iggy's sourdough bread, apple balsamic + olive oil	
ENTRÉE	
grilled asparagus chive vinaigrette, burrata	
chicken karaage chilli + yuzu kewpie	
sorbet -	
MAIN COURSE	
char-grilled cape grim strip steak duck fat potatoes, broccolini + marinated capsicum	
DESSERT	
'fire + ice' dessert presentation	

MENU 6 (SET)	\$208
5-COURSE	
price per person	
welcome canapes on arrival	
teaser	
iggy's sourdough bread apple balsamic + olive oil	
ENTRÉE	
ceviche of prawns, swordfish + trout chipotle aioli, sweet potato chips	
nannygai red fish, compressed watermelon, seaweed + cucumber salad	
double-boiled beef brodo truffle paste, aged sherry	
sorbet -	
MAIN COURSE	
char-grilled cape grim rib-eye steak duck fat potatoes, broccolini + marinated capsicum	
DESSERT	
'fire + ice' dessert presentation	




OLIO
KENSINGTON ST

9 PIECES

\$50

Prices per person (2 pcs ea)

- Burratina (V)
- Fresh Burratina, Carrot Coulis and Roasted Peppers
-
- Salmone Marinato e Caviale Affumicato
- Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso
-
- Polipo
- Charred Octopus, Sicilian Olives, Sun Dried Tomatoes and Pickled Red Onion
-
- Carpaccio di Manzo
- Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

- Ravioli
- Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

12 PIECES

\$68

Prices per person (2 pcs ea)

- Burratina (V)
- Fresh Burratina, Carrot Coulis and Roasted Peppers
-
- Arancini (V)
- Black Sesame Coated and Deep Fried Saffron Rice Ball
-
- Salmone Marinato e Caviale Affumicato
- Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso
-
- Polipo
- Charred Octopus, Sicilian Olives, Sun Dried Tomatoes and Pickled Red Onion
-
- Carpaccio di Manzo
- Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

- Caponata (V)
- Warm Sicilian Caponata with Fresh Ricotta Cheese
-
- Ravioli
- Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

16 PIECES

\$88

Prices per person (2 pcs ea)

- Burratina (V)
- Fresh Burratina, Carrot Coulis and Roasted Peppers
-
- Arancini (V)
- Black Sesame Coated and Deep Fried Saffron Rice Ball
-
- Salmone Marinato e Caviale Affumicato
- Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso
-
- Polipo
- Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion
-
- Carciofi e Capasanta
- Barely Cooked Scallops with Toasted Hazelnuts Sauce and Pickled Artichokes
-
- Grissini al Rosmarino con Crudo di Parma
- Semolina Grissini with 30 Months Cured Parma Ham
-
- Carpaccio di Manzo
- Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

- Caponata (V)
- Warm Sicilian Caponata with Fresh Ricotta Cheese
-
- Ravioli
- Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

3 COURSE	\$78
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
-	
Calamari Chargrilled Calamari with Tomato, Fennel & Tomato and Lemon Vinaigrette	
-	
Dentice Pan Seared Snapper, Sicilian Caponata and Pistacchio Sauce	
or	
Spalla di Manzo 24hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus	
-	
Semifreddo Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce	

3 COURSE	\$98
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
-	
Polipo Charred and Citrus Fremantle River Octopus, Lemon Crushed Potatoes, Roasted Capsicum	
-	
Ravioli Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce	
or	
Spalla di Manzo 24 hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus	
-	
Tiramisu The Classic Italian	

4 COURSE	\$108
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
-	
Calamari Chargrilled Calamari with, Tomato & Fennel Salad and Lemon Vinaigrette	
-	
Norma Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta	
-	
Merluzzo Glacier 51 Tooth Fish, Braised Cabbage, Orange and Olives	
or	
Agnello 48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus and Plum Gel	
-	
Formaggi Chef's Lino Selection of Italian cheeses	
&	
Semifreddo Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce	
More options on next page >>>	

4 COURSE

\$148

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Ostrica
3pc Oyster, Orange And Balsamic
Vinaigrette, Cucumber Gel and Caviar

-

Ravioli
Homemade Ravioli with King Prawns, Black
Truffle and Burrata Sauce

-

Merluzzo
Glacier 51 Toothfish, Braised Cabbage,
Orange and Olives

or

Agnello
48hrs Lamb Neck with Pumpkin Puree,
Black truffle Jus and Plum Gel

-

Millefoglie
Amedei Chocolate, Yuzu Curd, Mille-feuille

**6 COURSE
DEGUSTATION**

\$198

Price per person

*Maximum 60 guests

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Scampi
Australian Scampi Tartare with Scampi Roe
Vinaigrette

-

Polipo
Charred Citrus Fremantle River Octopus,
Capsicum Aioli and Chickpeas

-

Ravioli
Homemade Ravioli with King Prawns, Black
Truffle and Burrata Sauce

-

Merluzzo
Glacier 51 Toothfish, Braised Cabbage,
Orange and Olives

-

Wagyu
Slow Cooked Ranger Valley Wagyu Oyster
Blade, Potato Puree and Morel Mushrooms

-

Cannolo Siciliano
Crispy Wafer Filled with Ricotta Cream,
Prickly Pear Sauce



SHARING SET MENU \$78

Price per person

Freshly Baked Sonoma Bread Basket with Olío EVOO

ENTRÉE

Arancini
Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese
-
Grilled Calamari al Limone
Chargrilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

PASTA

Norma
Rigatoni Pasta with Tomato Sauce, Eggplant and Aged Ricotta Cheese

MAIN COURSE

Barramundi
Silverbeets, Olives and Salmoriglio Sauce
-
Agnello
48 hrs Saltbush Lamb Neck with Pumpkin Puree and Plum Gel
-
Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu
The Classic Italian
-
Semifreddo
Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

SHARING SET MENU \$108

Price per person

Freshly Baked Sonoma Bread Basket with Olío EVOO

ENTRÉE

Arancini
Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese
-
Grilled Calamari al Limone
Chargrilled Calamari Salad with Tomato, Fennel and Lemon Vinaigrette
-
Broccoli e Burrata
Spicy Broccoli, Orange, Burrata, Olives and Toasted Almonds

PASTA

Paccheri
Paccheri with Cime di Rapa, Mussels and Bottarga
-
Ravioli
Ravioli with King Prawns, Black Truffle and Burrata Sauce

MAIN COURSE

Dentice
Grilled Wild Snapper, Sicilian Caponata and Pistachio Sauce
-
La Costata
1.2 kg Charcoal Grilled Rangers Valley Op Ribs
-
Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

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DESSERT

Tiramisu
The Classic Italian
-
Semifreddo
Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce



MEKONG

ON KENSINGTON STREET

a travelling feast along the river



\$59
FEED ME Price per person
ENTRÉE
<p>Cambodian beef skewers, lemongrass, cucumber & peanut sauce</p> <p>-</p> <p>Burmese bread stick, marinated pork mince, vermicelli & chilli oil</p> <p>-</p> <p>Crab taco, coconut, crab meat, crispy espresso crepe</p>
MAIN COURSE
<p>BBQ turmeric & lemongrass chicken, curry sauce & cucumber salad</p> <p>-</p> <p>Stir fried tofu with mushrooms, ginger, onion & green shallots (v)</p> <p>-</p> <p>Clams poached in Hanoi Beer, bacon, basil & chilli jam*</p> <p>-</p> <p>Grilled pork neck salad with red onion, roasted rice powder, mint & chilli powder**</p>
MEKONG DESSERT PLATTER

\$69
FEED ME Price per person
ENTRÉE
<p>Saffron & sweet corn rice cake prawn floss, coconut milk & prawn</p> <p>-</p> <p>Burmese bread stick, marinated pork mince, vermicelli & chilli oil</p> <p>-</p> <p>Charcoal-Grilled betel leaf with pork belly & miso dipping sauce</p>
MAIN COURSE
<p>Sirloin beef curry with kaffir lime, coconut milk & arugula olive oil**</p> <p>-</p> <p>Stir fried spicy chicken, roasted chilli, kaffir lime & cashew nut***</p> <p>-</p> <p>Smoked fish salad, shallot, fresh aromatic herbs, chilli & unsalted peanuts*</p> <p>-</p> <p>Grilled cabbage, king brown mushrooms, light soy & Truffle oil (v)</p>
MEKONG DESSERT PLATTER

\$89
FEED ME Price per person
ENTRÉE
<p>Sizzling seafood crepes, yellow bean, coconut & chili anchovy sauce*</p> <p>-</p> <p>Crab taco, coconut, crab meat, Crispy Espresso Crepe (GF)</p> <p>-</p> <p>Grilled Scallop with green peppercorn, red bell, onion & water chestnuts</p>
MAIN COURSE
<p>Burmese king prawn, caramelised onion, tamarind, balsamic & watercress salad</p> <p>-</p> <p>Smoked duck breast, sesame bok choy, lime and orange zest & honey ginger sauce</p> <p>-</p> <p>Soft shell crab masala with egg, onion & home made chilli oil*</p> <p>-</p> <p>Osso Buco curry, sweet potato, cinnamon, roasted peanut & coconut dosa</p> <p>-</p> <p>Green papaya salad, carrot, peanut, chilli & lime dressing (v)*</p>
MEKONG DESSERT PLATTER
*denotes spice

9 PIECES

\$50

Prices per person (2 pcs ea)

- Grilled Chicken
- Vegetable Rice Paper Rolls
-
- Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce
-
- Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu
-
- Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (v)

SUBSTANTIAL CANAPÉ

(1x per person)

- 48hr Slow Cooked Duck Breast
- Pancake Sheet, Honey Hoisin Sauce

12 PIECES

\$68

Prices per person (2 pcs ea)

- Grilled Chicken
- Vegetable Rice Paper Rolls
-
- Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce
-
- Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu
-
- Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (v)

-
- Pork Floss and Chilli Jam
- Dusted Carrot

(v)-option available

SUBSTANTIAL CANAPÉ

(1x per person)

- 48hr Slow Cooked Duck Breast
- Pancake Sheet, Honey Hoisin Sauce
-
- Pulled chicken
- Blood Orange, Roasted Coconut, Squid Ink Cup

16 PIECES

\$88

Prices per person (2 pcs ea)

- Grilled Chicken
- Vegetable Rice Paper Rolls
-
- Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce
-
- Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu
-
- Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (v)

-
- Pork Floss and Chilli Jam
- Dusted Carrot

(v)-option available

-
- Fresh Soft Shell Crab Spring Roll,
Pineapple & Spicy Anchovy Sauce

-
- Spicy Thai Pork Sausage
- Smashed Young Ginger

SUBSTANTIAL CANAPÉ

(1x per person)

- 48hr Slow Cooked Duck Breast
- Pancake Sheet, Honey Hoisin Sauce
-
- Pulled Chicken
- Blood Orange, Roasted Coconut, Squid Ink Cup

BISTROT
GAVROCHE



9 PIECES

\$50

Prices per person (2 pcs ea)

- Beef tartare & toasted baguette
-
- Salmon tartare with horseradish (gf)
-
- Beetroot tartlet with candied walnuts (v)(vg)
-
- Tartine of foie gras terrine

SUBSTANTIAL CANAPÉ

(1x per person)

- Beef cheek samosa

12 PIECES

\$68

Prices per person (2 pcs ea)

- Beef tartare & toasted baguette
-
- Salmon tartare with horseradish (gf)
-
- Beetroot tartlet with candied walnuts (v)(vg)
-
- Tartine of foie gras terrine
-
- Pristine oyster & lemon confit (gf)

SUBSTANTIAL CANAPÉ

(1x per person)

- Beef cheek samosa
-
- Confit pork belly & mustard (gf)

16 PIECES

\$88

Prices per person (2 pcs ea)

- Beef tartare & toasted baguette
-
- Salmon tartare with horseradish (gf)
-
- Beetroot tartlet with candied walnuts (v)(vg)
-
- Tartine of foie gras terrine
-
- Pristine oyster & lemon confit (gf)
-
- Duck leg confit & crispy potatoes (gf)
-
- Assorted mini macarons (v)

SUBSTANTIAL CANAPÉ

(2x per person)

- Beef cheek samosa
-
- Confit pork belly & mustard (gf)





3 COURSE	\$78
Price per person	
Parisian Baguette and Isigny Butter	
-	
Cheese Gougère Baked Savory Choux Pastry with Conté cheese	
ENTRÉE	
Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons	
MAIN COURSE	
Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin	
or	
Truite Ocean Trout Fillet with Sorrel Sauce & Steamed Potatoes	
DESSERT	
Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream	
-	
Orange & Vanilla Madeleine	

5 COURSE	\$108
Price per person	
Parisian Baguette and Isigny Butter	
-	
Cheese Gougère Baked Savory Choux Pastry with Conté cheese	
ENTRÉE	
Charcuterie Platter of Charcuterie & Pickles	
-	
Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons	
or	
Lentilles Lentil Salad with Smoked Ocean Trout	
MAIN COURSE	
Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin	
or	
Truite Ocean Trout Fillet with Sorrel Sauce & Steamed Potatoes	
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CHEESE
Fromage Matured Cheese Selection with Sourdough Bread & Dried Fruits
DESSERT
Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream
or
Crêpes Suzette Flambées Crepes with Grand Marnier Sauce
-
Orange & Vanilla Madeleine

<p>6 COURSE MENU \$200</p> <p>Price per person</p> <p>Canape on Arrival Pristine Oyster and Crab Tartar - Parisian Baguette and Isigny Butter - Cheese Gougère Baked Savory Choux Pastry with Conté cheese</p> <p>ENTRÉE</p> <p>Pan-seared Foie Gras with Cherry Compote & Grilled Morton Bay Bugs with Tomato Chutney</p> <p>MAIN COURSE</p> <p>Slow Cooked New Zealand John Dory Fillet and Lobster Bisque & 48hrs Braised Veal Rump with Purple Potato Mash and Roasted Beetroot</p> <p>DESSERT</p> <p>Strawberry Charlotte and Coulis - Orange & Vanilla Madeleine</p>

<p>SHARING SET MENU \$78</p> <p>Price per person</p> <p>Parisian Baguette and Isigny Butter - Cheese Gougère Baked Savory Choux Pastry with Conté cheese</p> <p>ENTRÉE</p> <p>Planche De Charcuterie Board of House-made Pâté, Pork Rillettes Saucisson Sec & Ham - Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons - Lentilles Lentil Salad with Smoked Ocean Trout</p> <p>MAIN COURSE</p> <p>Rumsteak Rangers Valley 270 Days Beef Rump Steak, Madagascar Green Peppercorn Sauce & French Fries - Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin - Truite Ocean Trout Fillet with Sorrel Sauce & Steamed Potatoes</p> <p>continues to top of page >>></p>

<p>DESSERT</p> <p>Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream - Profiteroles Choux Pastry with Vanilla Ice Cream & Hot Chocolate Sauce - Crêpes Suzette Flambées Crepes with Grand Marnier Sauce - Orange & Vanilla Madeleine</p> <p>ADDITIONAL \$17</p> <p>CHEESE</p> <p>Fromage Matured Cheese Selection with Sourdough Bread & Dried Fruits</p>
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**THE PRIVATE KITCHEN OFFERS AN
EXCLUSIVE DINING EXPERIENCE**

Beverage packages are curated by each chef to pair with your selected menu and cuisine.

Alternatively, beverages on consumption packages are available. Please let our events team know, as we are able to tailor the menu to suit all of your event needs.

STANDARD

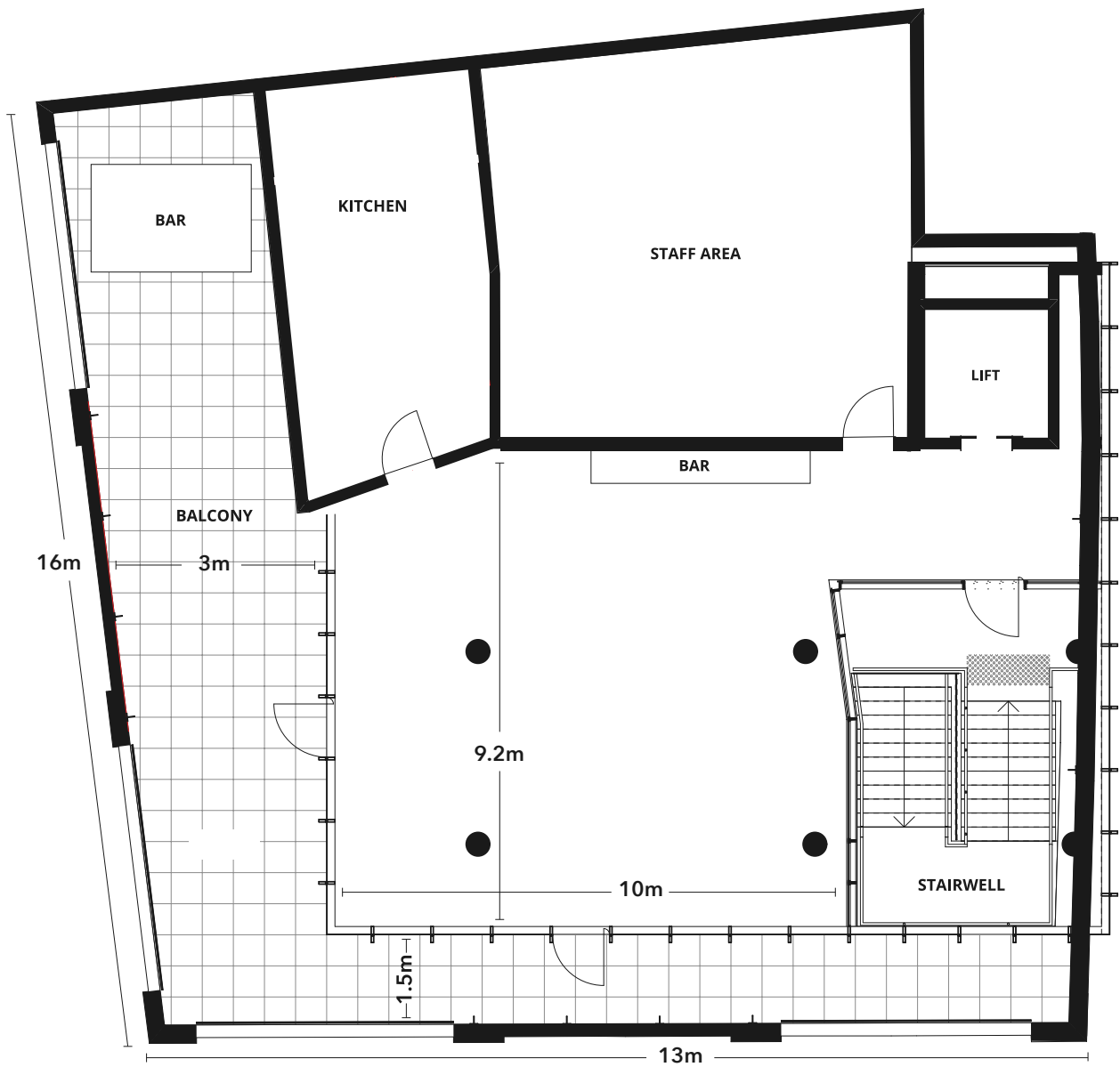
\$65

PREMIUM

\$85

DELUXE

\$105



CAPACITY	
120	// Standing
80	// Seated
BALCONY CLOSURE 10pm	
VENUE CLOSURE 12pm	
<i>Internal noise restrictions. No live or amplified music on the balcony.</i>	

LUNCH**JANUARY & FEBRUARY**

Monday-Thursday: \$3,000.00
 Friday & Saturday: \$4,000.00
 Sunday: \$3,000.00
 Dry Hire: \$2000.00

MARCH – OCTOBER

Monday-Thursday: \$4,000.00
 Friday & Saturday: \$6,000.00
 Sunday: \$4,000.00
 Dry Hire: \$2500.00

NOVEMBER & DECEMBER

Monday-Thursday: \$5,000.00
 Friday & Saturday: \$7,000.00
 Sunday: \$5,000.00
 Dry Hire: \$4000.00

DINNER**JANUARY & FEBRUARY**

Monday-Thursday: \$4,000.00
 Friday & Saturday: \$5,000.00
 Sunday: \$4,000.00
 Dry Hire: \$2500.00

MARCH – OCTOBER

Monday-Thursday: \$5,000.00
 Friday & Saturday: \$7,000.00
 Sunday: \$5,000.00
 Dry Hire: \$3000.00

NOVEMBER & DECEMBER

Monday-Thursday: \$7,000.00
 Friday & Saturday: \$10,000.00
 Sunday: \$7,000.00
 Dry Hire: \$5000.00

Prices include GST.
 Dry hire prices exclude GST.

SERVICE FEE

An additional charge of 5% of the total event spend will be factored into all quotations for the space. Dry hire not included.

NOT WITHIN THE BUDGET?

Please contact our events team and we will do our best to cater to your needs. While we can cater to all your food and beverage needs, The Private Kitchen has a commercial kitchen that can be hired as a free space to make your own. See dry hire rates.



CONTACT

For all bookings and enquiries for The Private Kitchen, please contact our events team at:

**events@kensingtonstreet.com.au or
(02) 9281 0922**

CAPACITY

120 Standing | 80 Seated

The Private Kitchen is able to cater to all types of events including breakfast functions. If you would like to enquire about holding a breakfast function in The Private Kitchen please contact our events team.

**Level 3, The Old Rum Store
2-10 Kensington Street, Chippendale, Sydney**

Kensington St.

