

the
PRIVATE
KITCHEN



FUNCTION PACK



The Private Kitchen is a bespoke events space located on third floor of the Old Rum Store, The Private Kitchen offers an indoor space flooded with plenty of natural light and a large wrap around balcony.

The venue can be hired for breakfast, lunch, dinner or as a pop up space 7 days a week.

Your event can be fully catered with all your food and beverage needs. You can choose from one of our award winning Kensington Street Restaurants each offering a variety of menu options, or the venue can be dry hired where you can bring in your own team.

CORPORATE

As a corporate event space, The Private Kitchen can transform from day to night to suit your needs. Perfect for breakfast meetings, conferences, team building sessions, product launches, presentations, and year-end or Christmas parties.

POP UP RENTAL

The Private Kitchen makes an ideal pop-up space for launching a new product or brand. Short and longer-term hire options are available for branded pop-ups.

DRY HIRE

Should you have your own chef or catering in mind catering, or not need any at all, The Private Kitchen can be hired out as a venue only, please contact for more information.

"I have received an overwhelming amount of positive feedback this morning.. The staff were exceptional and an absolute pleasure to work with, they did a fantastic job... The guests really enjoyed the menu, especially the dessert presentation.

- Becky, Marketing & Events Advisor - LANDERS & ROGERS LAWYERS

Private Events

SIT DOWN

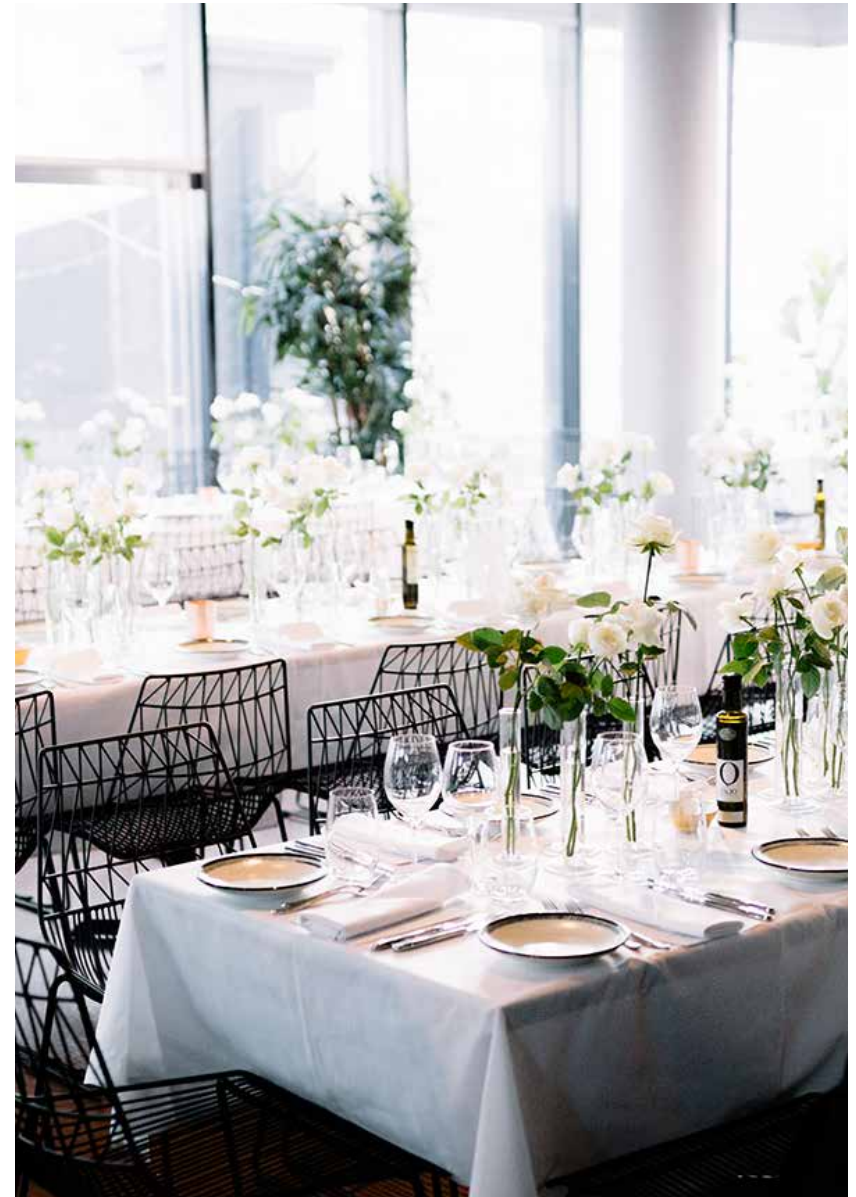
Perfect for an intimate dinner or a larger group for up to 80pax. This versatile space lends itself to a variety of events by allowing you to enhance the modern table settings with your own decorations, props and florals.

COCKTAIL

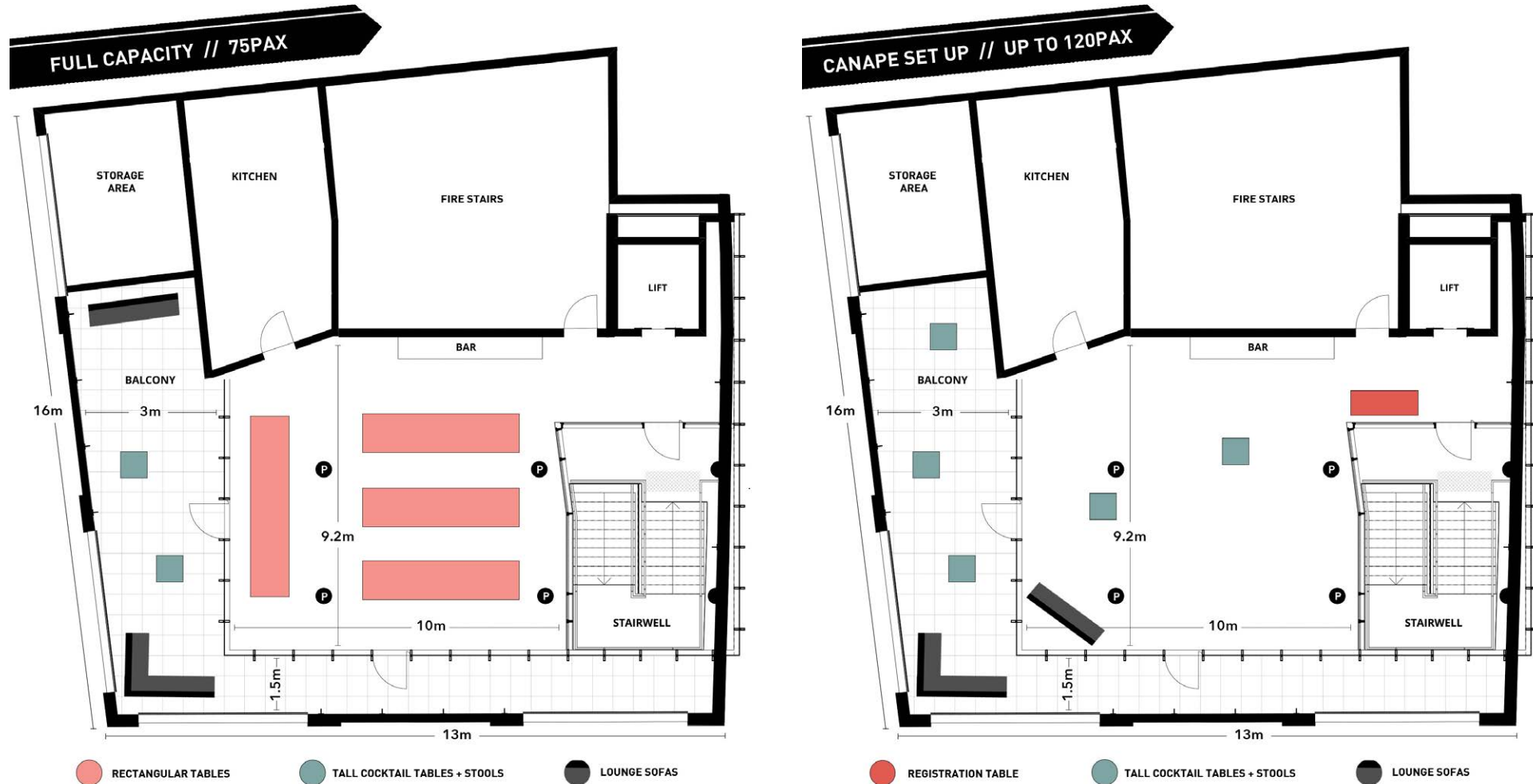
This space can swiftly transform into a charming cocktail set up with a mixture of seating and standing areas. Guests can roam through the venue while enjoying drinks and canapés. The stunning wrap around terrace provides a breath of fresh air and plenty of natural light while overlooking Kensington Street.

CELEBRATIONS

All celebrations deserve a great setting, whether it be a milestone birthday, bridal shower, baby shower, a family gathering, hen's/ buck's Party, engagement party, wedding anniversary or an intimate wedding.



The Private Kitchen is a versatile and ever-changing venue, and while we will always do our best to accommodate any requested set up, below is a great starting point for you to get an idea of our capacities.





AV / MICROPHONE

The venue has WIFI internet, a cordless microphone, sound system and a 55" Plasma TV. This is enough for all your basic needs, however for anything more advanced we suggest speaking with an external AV company.

STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens & settings and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit their event.

BALCONY CLOSURE / 10pm

VENUE CLOSURE / 12am

Internal noise restrictions. No live or amplified music on the balcony.



MEKONG

ON KENSINGTON STREET

Join award-winning chef Tiw Rakarin and his team from Mekong Kensington Street on an Indochine adventure through the Mekong.

Mekong's 'Feed Me' menu's pay homage to the finer flavours of south east Asia, featuring bold flavours, inventive pairings and delicate plating. Mekong's unique cuisine is sure to blow your guests away.

MENU PACKAGES

FEED ME | \$69 PER PERSON

ENTRÉE

Chargrilled Chicken Skewers,
Burmese Spices & Peanut Sauce

-

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

-

Tuna Tartare,
Peanuts, Ponzo Mayo & Crispy Rice Cracker

MAIN COURSE

Marinated BBQ Chicken,
Southern Thai Curry & Coconut Salad

-

Crispy Pork Hock,
Green Apple Salad & Chinese Black Vinaigrette

-

House-made Burmese Fish Cake,
Chickpea Crumb & Salad

DESSERT

Light Soy Panna Cotta in a Sweet Ginger Soup

FEED ME | \$79 PER PERSON

ENTRÉE

Grilled Scallop,
Bacon Oil, Fresh Coconut & Yuzu Chilli Sauce

-

Sizzling Seafood Crêpes,
Mung Beans, Peanuts, Coconut,
Chilli Anchovy Sauce

-

Pulled Duck
Roasted Chilli, Fried Shallots, Asian Herbs
served on Chickpea Crisp

MAIN COURSE

Soft Shell Crab Masala,
Egg, Onion, Tomato Salsa & Chilli Oil

-

Beef Cheek Curry,
Sweet Potato & Roasted Peanuts

-

Stir Fried Spicy Chicken,
Onion & Cashew Nuts

-

Papaya Salad,
Roasted Peanuts, Chilli & Basil

DESSERT

5hr Baked Mandarin with Crème Caramel

FEED ME | \$89 PER PERSON

ENTRÉE

Smoked Salmon,
Northern Thai Chilli Paste & Coconut Foam in a
Squid Ink Cup

-

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

-

Grilled Toothfish,
Coconut Milk & Thai Chilli Sauce

MAIN COURSE

Far West Chicken Curry,
Shrimp Paste, Ginger, Coconut Cream & Dosa

-

Burmese King Prawns,
Caramelised Onions, Balsamic Tamarind,
Watercress Salad

-

Chargrilled Cambodian Pork Ribs
Traditional Asian Slaw

-

Grilled Cabbage
Soy, Black Truffle Oil

DESSERT

Sticky Rice & Coconut Ice Cream,
Roasted Peanuts & Plum Seeds

CANAPÉ PACKAGES

9 PIECES | \$50 PER PERSON

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 PER PERSON

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 PER PERSON

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



OLIO
KENSINGTON ST

Let the team from Olio Kensington Street show you why Sicilian is the new Italian.

At the heart of Olio (Italian for olive oil) is award-winning executive chef and Sicilian native, Lino Sauro. Lino comes from a long lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.



3 COURSE | \$88 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Polipo

Spicy Charred Fremantle Octopus,
Lemon Crushed Potato Salad, Bottarga Mayo

-

Ricciola

Hiramasa Kingfish, Sicilian Caponata,
Pistachio Sauce

or

Wagyu

Westholme MBS 7 Rump Steak, Grilled Portobello,
Truffle Jus

-

Chocolate Tart

Amedei 70% Dark Chocolate Sabayon,
Amarena Cherries, Praline Dust

4 COURSE | \$78 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Stracciatella

Fresh Milk Curd with Olio's Sweet and Sour
Caponata

-

Risone

Rice Shaped Pasta, Red Wine Braised Octopus
Bone Marrow

-

Maialino

Pork Neck, Sweet Potato, Fermented Onion

-

Semifreddo

Hazelnut Semifreddo, Vermouth, Cardamom,
White Chocolate

4 COURSE | \$98 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Calamari

Chargrilled SA Calamari with Fermented Shallots,
Chickpea, Nduja Aioli

-

Ravioli

Homemade Ravioli with Scarlet Prawns, Sweet
Peas, Leek, Burnt Butter

-

Ricciola

Hiramasa Kingfish, Sicilian Caponata,
Pistachio Sauce

or

Agnello

Slow Braised Lamb Neck, Tuscan Kale, Anchovy
Sauce, Sweet Chilli

-

Semifreddo

Hazelnut Semifreddo, Vermouth, Cardamom,
White Chocolate

&

Sharing Formaggi

Selection of Italian cheeses



SHARING SET MENU | \$78 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Stracciatella

Fresh Milk Curd with Olio's Sweet and Sour Caponata

-

Calamari

Chargrilled SA Calamari with Fermented Shallots, Chickpea, Nduja Aioli

PASTA

Calamarata

Semolina Pasta with Pipis, White Wine Sauce, Bottarga

MAIN COURSE

Snapper

Pan Seared Snapper Fillet, Silverbeets, Salmoriglio

-

Agnello

Slow Braised Lamb Neck, Tuscan Kale, Anchovy Sauce, Sweet Chilli

-

Sides: Roasted Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu

The Classic Italian

-

Semifreddo

Hazelnut Semifreddo, Vermouth, Cardamom, White Chocolate

SHARING SET MENU | \$98 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Stracciatella

Fresh Milk Curd with Olio's Sweet and Sour Caponata

-

Calamari

Chargrilled SA Calamari with Fermented Shallots, Chickpea, Nduja Aioli

-

Bresaola

Cured Wagyu Beef Bresaola, Walnuts, Seasonal Fruit, Pecorino Cheese

PASTA

Calamarata

Semolina Pasta with Pipis, White Wine Sauce, Bottarga

-

Ravioli

Homemade Ravioli with Scarlet Prawns, Sweet Peas, Leek, Burnt Butter

MAIN COURSE

Ricciola

Hiramasu Kingfish, Sicilian Caponata, Pistachio Sauce

-

Wagyu

Westholme MBS 7 Rump Steak, Grilled Portobello, Truffle Jus

-

Sides: Roasted Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu

The Classic Italian

-

Semifreddo

Hazelnut Semifreddo, Vermouth, Cardamom, White Chocolate

CANAPÉ PACKAGES

9 PIECES | \$50 PER PERSON

(2x per person)

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

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

12 PIECES | \$68 PER PERSON

(2x per person)

Burratina (V)

Fresh Brurratina, 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 PER PERSON

(2x per person)

Burratina (V)

Fresh Brurratina, 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





EASTSIDE

BAR & GRILL

The team at Eastside deliver an urban and contemporary menu, drawing inspiration from around the globe, most notably New York and Asia.

Procuring ingredients is one of the cornerstones for Eastside's cuisine where the focus is on source and sustainability, while always being curious and experimental and curating the menu with modern cooking techniques.

MENU PACKAGES

SET MENU 1 | \$78 PER PERSON

3-course

iggy's sourdough rosemary-beef
whipped butter

ENTRÉE

chargrilled baby cos, yoghurt-apple cider
reduction & toasted pepitas

ALTERNATE DROP MAIN

market fish, olives, cranberry & orange
butter sauce

or

black angus striploin, red wine jus

DESSERT

chocolate brownie, salted caramel popcorn,
toasted vanilla ice cream



SET MENU 2 | \$108 PER PERSON

3-course premium menu

iggy's sourdough rosemary-beef
whipped butter

ALTERNATE DROP ENTRÉE

kingfish sashimi, tiger's milk & jalapeno
or

angus beef tartare
pickled shallots & cured egg yolk

ALTERNATE DROP MAIN

rump cap limestone full bloos wagyu 7+
or

Port Lincoln swordfish, olives, cranberry
& butter sauce

SIDES

grilled broccolini

hand cut steak fries

heirloom tomatoes with anchovy sauce,
garlic & basil

DESSERT

NY cheesecake, raspberry & chocolate

*upgrade to our signature 'fire + ice' dessert
presentation for \$10.00 per head*

SET MENU 3 | \$108 PER PERSON

4-course

iggy's sourdough rosemary-beef
whipped butter

ALTERNATE DROP ENTRÉE

kingfish sashimi, tiger's milk & jalapeno
or

angus beef tartare
pickled shallots & cured egg yolk

SECOND COURSE

handmade potato gnocchi
fresh tomato

ALTERNATE DROP MAIN

market fish, olives, cranberry & orange
butter sauce

or

black angus striploin, red wine jus

-

ALTERNATE DROP DESSERT

NY cheesecake, raspberry & chocolate

or

chocolate brownie, salted caramel popcorn,
toasted vanilla ice cream

MENU PACKAGES



SHARED MENU | \$88 PER PERSON

iggy's sourdough rosemary-beef whipped butter

ENTRÉE

angus beef tartare
pickled shallots & cured egg yolk

chargrilled baby cos
yoghurt-apple cider reduction & toasted pepitas

grilled clarence river baby octopus
smoked almond romesco & potato chips

MAINS

market fish
olives, cranberry & orange butter sauce

black angus striploin, red wine jus

roasted cauliflower
pecorino & hazelnut

SIDES

steak fries
mixed garden leaves with pickled onion

DESSERT

hazelnut parfait, chocolate ice cream, strawberry salad
NY cheese cake, raspberry & chocolate

*upgrade to our signature 'fire + ice' dessert presentation
for \$10.00 per head*

CANAPÉ PACKAGES

10 PIECES | \$50 PER PERSON

(2x per person)

chicken karaage with chilli mayo
-
compressed tomato salad on chargrilled bread
-
watermelon and feta cheese
-
mini confit salmon tacos
with yuzu mayo and spring onion

substantial canape x 1 per person

battered fish with hand cut fries
and house-made tartar sauce

12 PIECES | \$68 PER PERSON

(2x per person)

cured pork and potato croquette
-
chicken karaage with chilli mayo
-
compressed tomato salad on chargrilled bread
-
watermelon and feta cheese
-
mini confit salmon tacos
with yuzu mayo and spring onion

substantial canapes x 2 per person

battered fish with hand cut fries
and house-made tartar sauce
-
American mac and cheese

16 PIECES | \$88 PER PERSON

(2x per person)

cured pork and potato croquette
-
chicken karaage with chilli mayo
-
compressed tomato salad on chargrilled bread
-
watermelon and feta cheese
-
mini confit salmon tacos
with yuzu mayo and spring onion

dessert canapes x 2 per person

cream puff, custard and chocolate
-
NY cheese cake with raspberry gel

substantial canapes x 2 per person

battered fish with hand cut fries
and house-made tartar sauce
-
American mac and cheese

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



CAVROCHE

CHIPPENDALE

Throw your next event with European flair, from the world's most fashionable city - Paris.

With an array of classic dishes that capture the Parisian spirit, and a wine list with a mix of both Australian and French wine hand-selected by the sommelier, there's no better venue for an evening of casual refinement.

3 COURSE | \$78 PER PERSON

Iggy's sourdough with whipped butter

ENTRÉE

Truite fumée

Smoked Tasmania ocean trout with avocado and sour cream

ALTERNATE DROP MAINS

Canard

Homemade duck leg confit with potato rösti

or

Cod

Blue eye cod with cabbage compote and Champagne beurre blanc

DESSERT

Tarte au chocolat

Flourless chocolate tart with espresso ice cream

3 COURSE | \$108 PER PERSON PREMIUM MENU

Iggy's sourdough with whipped butter

ENTRÉE

Tartare de boeuf

Hand cut Angus beef tartare with condiments

ALTERNATE DROP MAINS

Onglet

Wagyu hanger steak, red wine shallots and Lyonnaise potatoes

or

Ravioles

Flathead and prawn ravioli with lobster sauce

DESSERT

Profiteroles

Choux pastry with vanilla ice cream and hot chocolate sauce

4 COURSE | \$108 PER PERSON

Iggy's sourdough with whipped butter

SHARING FIRST COURSE

Pâté en Croûte

Pork terrine in crust and pickles

&

Truite fumée

Smoked Tasmania ocean trout with avocado and sour cream

SECOND COURSE

Velouté parisien

Cauliflower creamy soup with lard and croutons

ALTERNATE DROP MAINS

Canard

Homemade duck leg confit with potato rösti

or

Cod

Blue eye cod with cabbage compote and Champagne beurre blanc

SHARING DESSERT

Tarte Tatin

Upside down apple tart with vanilla ice cream

&

Tarte au Chocolat

Flourless chocolate tart with espresso ice cream



3 COURSE SHARING MENU | \$78 PER PERSON

Iggy's sourdough with whipped butter

ENTRÉE

Pâté en Croûte
Pork terrine in crust and pickles

&

Velouté parisien
Cauliflower creamy soup with lard and croutons

&

Truite fumée
Smoked Tasmania ocean trout with avocado
and sour cream

MAINS

Steak frites
O'Connor sirloin steak with Madagascar green peppercorn sauce

&

Ravioles
Flathead and prawn ravioli with lobster sauce

&

Risotto (v)
Comté cheese & truffle risotto

SIDES

French fries and mixed green salad

DESSERT

Tarte tatin
Upside down apple tart with vanilla ice cream

&

Tarte au chocolat
Flourless chocolate tart with espresso ice cream



9 PIECES | \$50 PER PERSON

(2x per person)

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

SUBSTANTIAL CANAPÉ

(1x per person)

Croque monsieur

12 PIECES | \$68 PER PERSON

(2x per person)

Beef tartare on toasted sourdough

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

SUBSTANTIAL CANAPÉ

(1x per person)

Croque monsieur

Comté cheese & truffle risotto (GF)

16 PIECES | \$88 PER PERSON

(2x per person)

Beef tartare on toasted sourdough

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

SUBSTANTIAL CANAPÉ

(1x per person)

Croque monsieur

Comté cheese & truffle risotto (GF)

DESSERT CANAPÉ

(2x per person)

Assorted mini macarons

Chocolate truffle lollipop



BEVERAGE PACKAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fee's apply.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to do things the Italian way and kick things off with a spritz, or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.

4 HOUR BEVERAGE PACAKGES

STANDARD

\$65

PREMIUM

\$85

DELUXE

\$105

MINIMUM SPENDS

AM / 11am - 5pm

JANUARY & FEBRUARY

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

MARCH - OCTOBER

Monday-Thursday: \$4,000.00
Friday & Saturday: \$6,000.00
Sunday: \$4,000.00
Dry Hire: \$3,000.00

NOVEMBER & DECEMBER

Monday-Thursday: \$5,000.00
Friday & Saturday: \$7,000.00
Sunday: \$5,000.00
Dry Hire: \$4,000.00

SERVICE FEE

An additional charge of 8% 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.

PM / 5pm - 12am

JANUARY & FEBRUARY

Monday-Thursday: \$4,000.00
Friday & Saturday: \$5,000.00
Sunday: \$4,000.00
Dry Hire: \$3,000.00

MARCH - OCTOBER

Monday-Thursday: \$5,000.00
Friday & Saturday: \$7,000.00
Sunday: \$5,000.00
Dry Hire: \$3,000.00

NOVEMBER & DECEMBER

Monday-Thursday: \$7,000.00
Friday & Saturday: \$10,000.00
Sunday: \$7,000.00
Dry Hire: \$5,000.00



the
PRIVATE
KITCHEN



DAY DELEGATE PACKAGES



THE PRIVATE KITCHEN is the perfect venue for your next conference, off-site workshop or seminar. Our unique rooftop inner city venue is filled with natural light, an outdoor terrace and a versatile space that can be set up in a number of configurations. Catering is supplied by Olio Kensington Street where Lino Sauro and his team will use their Sicilian charm to warm your guest's hearts and bellies and keep them refreshed and invigorated throughout the day.

MINIMUM SPENDS

For Conferencing and Day Delegate Packages, the venues AM minimum spends still apply, however, we have a lot more flexibility so please get in touch no matter the budget.

Venue charges a 8% Event Service Fee on event total.

All packages include:

Arrival Tea and Coffee, Sparkling and Still Water
55-inch Plasma TV, Sound System, Standard Microphone
Pens and Notepads, Flipchart, Wi-Fi

HALF DAY FOOD PACKAGE

\$75.00 per person

Morning Tea

Working Style Buffet Lunch

FULL DAY FOOD PACKAGE

\$85.00 per person

Morning Tea

Working Style Buffet Lunch

Afternoon Tea

Any **additional drinks**, e.g. Juices, Soft Drinks and Alcohol packages can be purchased or charged on consumption. Please get it touch for more information.

MORNING TEA

Please select 4 items

SAVOURY

- Green Tomato Chutney, Rocket, Cheddar Cheese Focaccia (V)
- Salmon and Sour Cream on Toast
- Sicilian Frittata with Tomato, Zucchini and Provolone Cheese (V)
- Chive & Egg Mayonnaise Focaccia, (V)
- Mini Tramezzini with Tuna and Wasabi Mayo
- Smashed Avocado, Pickles and Tomato on Toast (VE)
- Smoked and Cured Fish Carpaccio on a leaf, (GF)

SWEET

- Whole Seasonal Fruit Platter (VE) (GF)
- Strawberry and Pistachio Tartlet (V)
- Mixed Plain & Sweet filled Croissants (V)
- Fresh Fig, Parma Ham and Mascarpone Tart
- Banana bread, Vanilla & Cinnamon Cream (V)
- Mini House-made Hazelnut Pancakes with Maple Syrup and Cream (V) (GF)

AFTERNOON TEA

Please select 3 items

SAVOURY

- Feta & Spinach Triangles (V)
- Artichoke & Gorgonzola Crostini (V)
- Freshly Baked Spicy Prawn Rolls
- Mushroom and Ham Pastries
- Spicy Sicilian Bruschetta (V)
- Mixed Italian Cheeses (V) (GF)
- *Additional \$5 per person

SWEET

- Tiramisu (V)
- Lemon Tart (V)
- Raspberry Financier (V)
- Cinnamon Twists (V)

V- Vegetarian | VE- Vegan | GF- Gluten Free

Please note many dishes can also be adjusted to accommodate dietary requirements. Seasonal menu subject to change.



WORKING STYLE BUFFET LUNCH

PANINI

Please select 2 items

Eggplant, Capsicum, Zucchini and Feta V

Beef, Tomato, Red Onion and Fig Relish

Smoked Salmon, Cream Cheese, Cucumber and Capers

Seared Tuna, Boiled Egg, Grilled Asparagus and Wasabi Mayonnaise

OR

HOT DISHES

Please select 2 items

Risone Pasta, Red Wine Braised Octopus and Bone Marrow

Pan Seared Humpty Doo Barramundi, Potato and Mayonnaise Salad GF

Red Wine Braised Wagyu Short Ribs, Carrot Cream and Truffle Jus GF

Rigatoni Pasta, Tomato, Eggplant and Aged Ricotta V

Traditional Baked Wagyu Beef Lasagna

SALADS AND SIDES

Please select 3 items

Mixed Leaf Salad, Cherry Tomatoes and Pickled Onion GF, VE

Beets, Rocket, Burrata, Dried Fruit and Almond Pesto GF, V

Sweet Fennel, Orange and Olive salad GF, VE

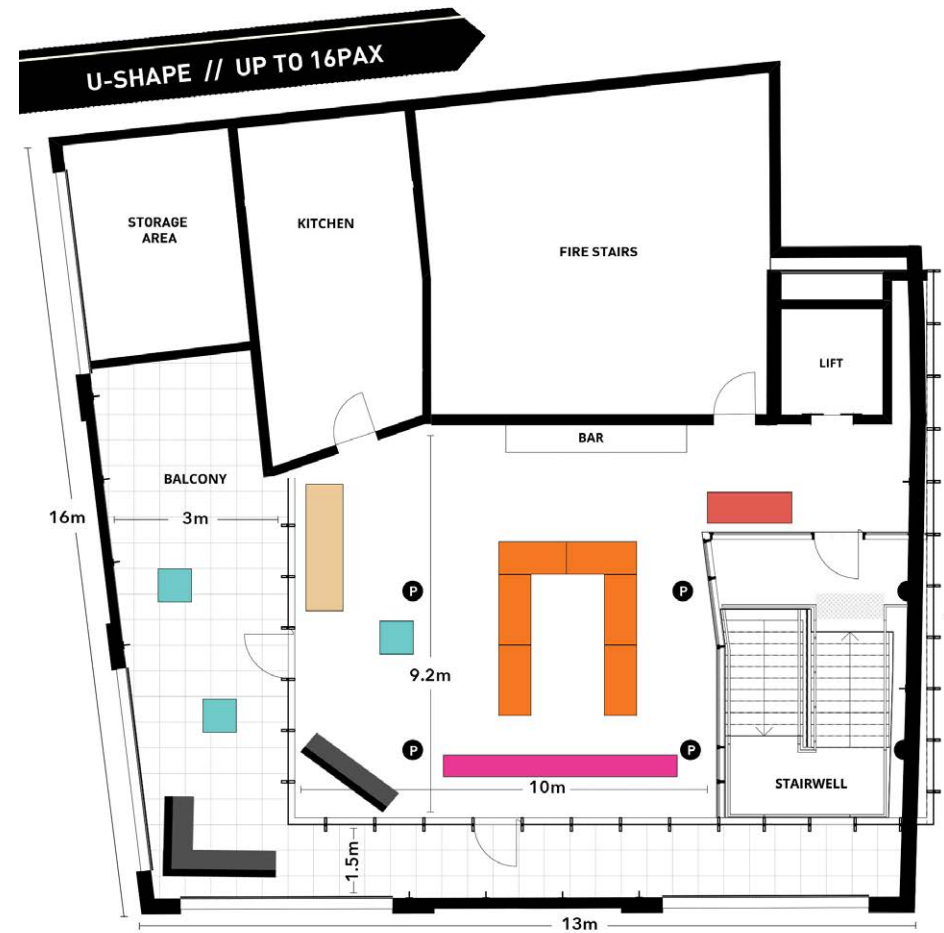
Baked Broccoli, Anchovy Breadcrumbs, Chilli

Rosemary & Garlic Roasted Potatoes GF, VE

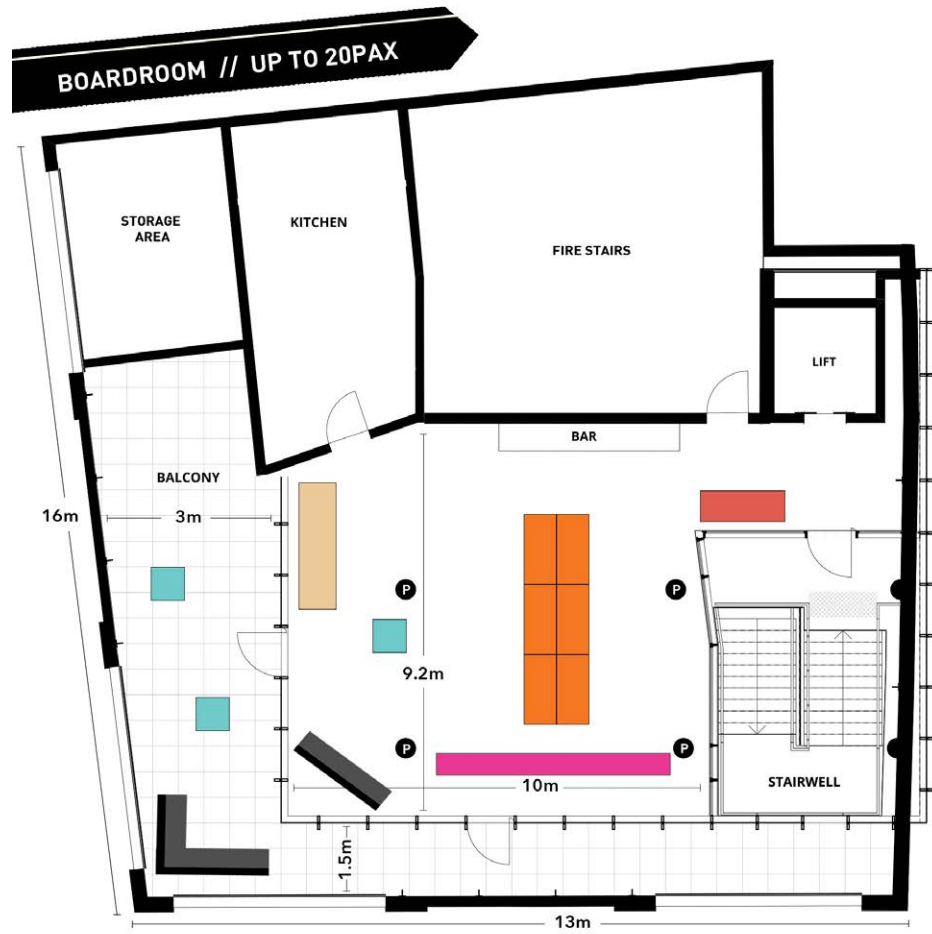
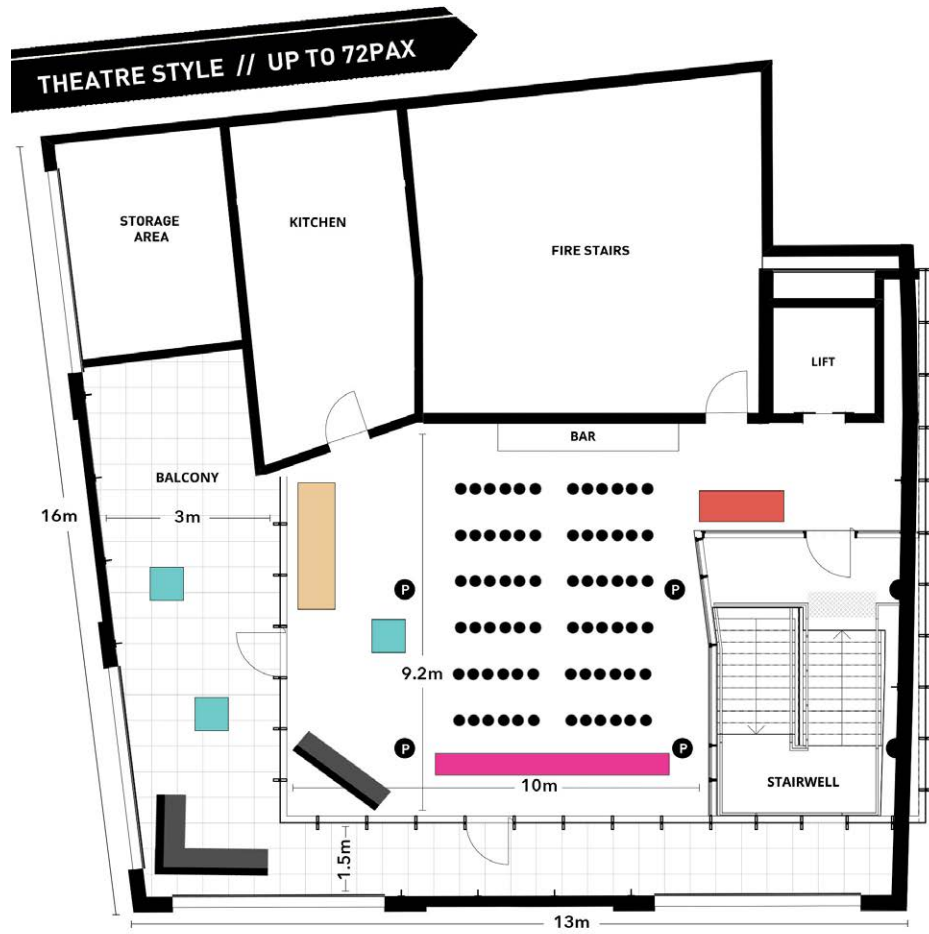
The Private Kitchen is a versatile and ever-changing venue, and while we will always do our best to accommodate any requested set up, below is a great starting point for you to get an idea of our capacities.



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- CHAIRS

- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES

OUR OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE
BAR & GRILL

EASTSIDE BAR & GRILL



MEKONG
ON KENSINGTON STREET

MEKONG KENSINGTON ST



GAVROCHE
CHIPPENDALE

GAVROCHE CHIPPENDALE