FUNCTION PACK -





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WELCOME

WINE BAR

The Kensi Restaurant has a wine cellar that boasts over 150 wines which are sourced locally, nationally and internationally. We will often showcase SA wines with delicious dishes that the Chef has created just for them. If you are after a cosy evening in comfortable surroundings, the Wine Bar is the place for you. The area features booth seating and the choice of over 150 vintage and fine wines, including a huge range available by the glass. Perfect for smaller groups not wanting a private space as we can reserve tables for your get together.

CORNER BAR

Experience the heritage of The Kensi in the Corner Bar, restored to create a light and inviting space. All your favourite beers are on tap with daily drink and food specials. Equipped with large-screen TVs and TAB facilities, this area includes an ambient open gas fire and the capacity for live music. With high bars and stools, this area lends itself to informal gatherings and catch-ups!

FUNCTION ROOMS

The Kensi is the perfect venue for birthdays, engagements, wine appreciation groups, Christmas parties and conferences. A recognised landmark to the local community; we offer a classic front bar, casual, semi-private and intimate private function spaces for groups of all sizes. We also offer a range of flexible menu options to suit your function requirements. If you don't see what you are looking for in our function packages, please speak to our Function Manager who will tailor a package to suit your needs.

Please email functions@kensingtonhotel.com.au or call (08) 8332 1300 to speak to our Functions Manager who will assist in finding the best space for your event.

RESTAURANT

Our intimate restaurant boasts of a modern, yet warm and inviting atmosphere. Tables are set with modern in mind while also incorporating elegance with cloth napkins and glassware displayed. To add to the ambience, heat comes from an open gas fire, as well as central heating and cooling. Our floors are carpeted to ensure there is minimal noise. You can choose between a table, private leather booth seating or our cosy courtyard where you can relax on a lounge with a pre-dinner drink.

Our à la carte menu has been created by our Head Chef and a kitchen team who pride themselves on delivering food made with the freshest produce and when possible, sourced locally. Everything is prepared in-house. With a blend of contemporary dishes and some of the old classics with a twist, we ensure our guests have an amazing experience each and every visit.

In addition to our à la carte menu, we offer daily specials where our innovative Chef delivers new and exciting dishes. Our kitchen staff are trained by our Head Chef to ensure consistency and availability of dishes. We update our menu seasonally to ensure produce is consistent with the season.

We offer a discount to our seniors during lunchtime Monday to Friday. Friendly and knowledgeable staff are on hand to make your experience just that - an enjoyable experience from the moment you walk in, until the time you leave. We are dedicated to providing excellent service and our training is of major importance to us. Our staff can enhance your dining pleasure with the knowledge to match wines to your chosen meal. The dining room and function rooms are easily accessed by the car park which is wheelchair friendly.



REGENT ROOM

ROOM HIRE CHARGE

\$220

ROOM HIRE CHARGE WITH ALFRESCO AREA

\$280

The Regent Room is the perfect space for a dinner party with friends or a cocktail party with a crowd. Specialising in birthdays, engagements, wine appreciation groups, Christmas parties and conferences, we offer a range of menus, both for cocktail and sit-down events. Specially tailored menus can also be written to suit your specific needs when booking the Regent Room for a private event.

This space provides state-of-the-art audio-visual facilities including a large-screen television and can cater for up to 50 people seated and 70 standing for a cocktail event. There is also an adjacent heated undercover alfresco area available for hire to allow extra space for your guests.

A minimum spend applies on all private functions Friday – Sunday, with greater flexibility midweek. Please speak to our Functions Manager for a tailored quote.

CAPACITY

Seated 50 persons Cocktail 70 persons Theatre Style 50 persons Boardroom 24 person

MINIMUM

DRINKS TAB

Minimum \$500 Bar Tab for all functions with the choice of one of our beverage packages or nominate a designated amount and what drinks are to be made available to your guests.

MINIMUM FOOD SPEND

\$800 for cocktail functions.

MINIMUM CAPACITY

A minimum of 30 guests are required for a Set Menu from our functions package. A minimum of 40 guests for a cocktail function with a minimum food spend of \$800 in this space.



ALFRESCO

ROOM HIRE CHARGE INSIDE \$60

This area is undercover with heating and cooling available depending on the weather to ensure our guests are always comfortable.

Adjacent to the Restaurant, this space is bright, spacious and the perfect quiet place for celebrations. Joined to the Regent Room, book these spaces in conjunction to enjoy those pre & post-event drinks. We recommend this space for groups of 10 - 20 guests.

No Minimum Spend or Individual Billing.



KINGS ROOM

ROOM HIRE EXCHANGE

\$100

Adjacent to our Corner Bar, the Kings Room has a relaxed environment making it ideal for your next birthday. With easy access to the bar, the room is perfect for any cocktail function.

This area lends itself to informal gatherings and celebrations as well as those milestone birthdays, end-of-year festivities and memorable family events. Equipped with a large-screen TV, audio-visual facilities, high bars, stools and booth seating, we recommend this space for up to 45 guests standing for a cocktail event.

CAPACITY

Cocktail Only 45 persons

MINIMUM

CAPACITY AND FOOD SPEND

A minimum of 25 guests for a cocktail function, with a minimum food spend of \$400 applies for all private functions booked Friday to Sunday.

DRINKS TAB

No minimum Bar Tab is required for a function in the Kings Room, if a tab is set up, a predetermined amount will be specified at the beginning of your function. Nominated drinks will be served on consumption and staff will be available to communicate with you during the event and confer upon reaching your tab limit.

Please speak to our Functions Manager for flexible arrangements for midweek events.



BEVERAGE PACKAGES

A great value option, beverage packages ensure that everyone is taken care of. Please enquire for further information.

STANDARD BEVERAGE PACKAGE

 3 HOURS
 \$45PP

 4 HOURS
 \$50PP

Jocks Block – Dry White, Dry Red & Sparkling Wine Hahn Super Dry (on tap) Hahn 3.5 (on tap) Bulmers Apple Cider (on tap) Soft Drink Orange Juice

PREMIUM BEVERAGE PACKAGE

3 HOURS	\$48PP
4 HOURS	\$53PP

Paracombe Sav Blanc Paracombe Shiraz The Lane 'Lois' Sparkling Shottesbrooke Rosé Hesketh Moscato Hahn Super Dry (on tap) Hahn 3.5 (on tap) Bulmers Apple Cider (on tap)

BAR TAB

You are welcome to nominate a designated amount and what drinks are to be made available to your guests. Staff will be available to communicate with you during the event and confer upon reaching your tab limit.



COCKTAIL MENU OPTIONS

24PP

30PP

38PP

PACKAGE 1 PACKAGE 2 PACKAGE 3 4 CHOICES 6 CHOICES 8 CHOICES

*MINIMUM 20 PAX

HOT OPTIONS

ASSORTED GOURMET PASTRIES Beerengurg tomato sauce

SPINACH AND FETA PUFFS (V) sweet chilli sauce

SEASONAL ARANCINI (V)

GRILLED CHICKEN SKEWERS (GF) sriracha mayonnaise

SPICED WEDGES (V) sweet chilli & sour cream

SOUTHERN FRIED CHICKEN SLIDERS slaw, bbq aioli

POPCORN CAULIFLOWER (VE) vegan chipotle aioli

KARAAGE CHICKEN kewpie mayonnaise

CHEESEBURGER SLIDERS pickles, tomato sauce, American mustard

SALT AND PEPPER SQUID tartare sauce, lemon wedges

GRILLED TOFU SKEWERS (VE) (GF) spiced coconut yoghurt

LAMB KOFTA (GF) garlic tzatziki

COLD OPTIONS

BRUSCHETTA (VE) (GFA) sourdough crostini, heirloom tomato, basil, balsamic glaze

PITA AND DIPS (GFO) trio of house-made dips, grilled pita bread, crudites

LEMONGRASS CHICKEN COLD ROLLS (GF) nam jim dipping sauce

SA PRAWNS (GF) romesco, lemon wedge

CHEESE BOARD (V) (GFA) selection of South Australian cheese, quince paste, dried fruit, mixed nuts, lavosh

ANTIPASTO PLATTER (GFA) selection of cold meats, marinated olives, giardiniera, toasted Turkish bread

SWEET OPTIONS

CHOCOLATE BROWNIE (V) (GF) chocolate ganache

SEASONAL FRUIT SKEWERS (VE) (GF)

LEMON CHEESECAKE SLICE (V) fresh raspberry

CARROT AND WALNUT CAKE (V) cream cheese frosting



SET MENU OPTIONS

2:2 2 OPTIONS FOR MAIN AND 2 OPTIONS FOR EITHER ENTREE OR DESSERT

ALTERNATE DROP GUEST CHOICE

P 50PP 55PP

2:2:2 2 OPTION ENTREE, 2 OPTIONS MAIN, 2 OPTIONS DESSERT

ALTERNATE DROP 60PP GUEST CHOICE 65PP

ENTRÉE

PICKLED SA PRAWNS (GF) romesco, charred lemon

CRISPY SKIN PORK BELLY (GF) cauliflower purée, fennel, rocket and pine nut salad, red wine jus

MAIN

CHICKEN BREAST (GF) butternut purée, rocket, feta and prosciutto salad, crispy potato, red wine jus

SCOTCH FILLET (GF) served medium, confit garlic mash, charred broccolini & red wine

DESSERT

CHOCOLATE & COFFEE TART (V) (GF) pistachio praline

LEMON CHEESECAKE (V) almond crumb, citrus sorbet HOUSE MADE DUCK SPRING ROLLS nam jim dipping sauce

EGGPLANT SCALLOPS (VE) (GF) mint pea purée, soft herbs

ATLANTIC SALMON (GF) kipfler potatoes, green beans, lemon & dill compound butter

MUSHROOM WELLINGTON (VE) mushroom & spinach wellington, pear, rocket & walnut salad, roast capsicum sauce

RED WINE POACHED PEAR (GF) (VE) macadamia vanilla anglaise, berry coulis

APPLE AND RHUBARB CRUMBLE (V) vanilla ice cream, house-made biscotti

TERMS

Add Extra Option: \$6 per option per course Above 80 pax must have alternate drop



SHARED MENU Options

SERVED FAMILY STYLE TO SHARE *MINIMUM 20 PAX

2 COURSE - 55PP Main plus either entrée or dessert **3 COURSE - 65PP** Entrée, main, dessert

MENU

ENTREE PLATTERS assorted cold meats, SA cheeses, crackers, crusty bread, arancini, marinated olives

SHARED MAINS

roasted beef fillet (served medium), chicken breast, crispy kipfler potatoes, roasted carrots, seasonal sautéed greens, salad greens & red wine jus

DESSERT BOARDS petit fours, churros & chocolate dipping sauce, fresh fruit

CAKEAGAE

Sliced by Customer - \$15 flat fee Sliced by Kitchen - \$3pp Sliced by Kitchen with berry coulis and whipped cream - \$5pp



CORPORATE OPTIONS

Hold your next corporate function at The Kensi. Let us cater for all your needs with AV, food and beverages all in one place. Choose from the items below to make up your own flexible package or speak to our Functions Manager who will tailor a package to suit your needs.

PACKAGE 1 - 18PP

Selection of wraps and baguettes with assorted fillings

Choice of 1 item for morning OR afternoon tea

PACKAGE 2 - 22PP

Selection of wraps and baguettes with assorted fillings

Choice of 2 options for morning OR afternoon tea

BEVERAGES

CONTINUOUS TEA & COFFEE SERVICE INCLUDING BISCUITS - HALF DAY \$8.50

CONTINUOUS TEA & COFFEE SERVICE INCLUDING BISCUITS - FULL DAY \$12.50 WATER & MINTS Complimentary

SOFT DRINK (PER JUG) \$14

ORANGE JUICE (PER JUG) \$15

MORNING / AFTERNOON TEA OPTIONS

\$6 PER ITEM PER PERSON

HOUSE MADE SCONES with jam and cream

ASSORTED DANISH PASTRIES

SEASONAL FRUIT SKEWERS

HOUSE MADE PIZZA Chef's selection

MINI HAM AND CHEESE CROISSANTS

MINI VEGETABLE QUICHE

BANANA BREAD

LUNCH OPTIONS

Selection of sandwiches with assorted fillings - \$10pp Selection of wraps and baguettes with assorted fillings - \$14pp

TERMS & CONDITIONS

BOOKING CONFIRMATION WITH DEPOSIT

Room hire charge is taken as a deposit within 14 working days of initial booking to hold the space. Management otherwise reserves the right to cancel the booking and allocate the space to another client.

MINIMUM REQUIREMENTS

There is a minimum spend on all private functions Friday to Sunday. The Regent Room has a minimum \$500 bar tab for all functions, a minimum of 30 people on a set menu OR a minimum of 40 people for a cocktail function with a minimum food spend of \$800. The Kings Room has a minimum spend of \$400 on food and no minimum bar spend. The Alfresco has no minimum food or beverage spend and there is no individual billing.

MENU SELECTION

The Kensi prides itself in providing superior service and cuisine. To ensure a high level of service and a quality experience, we require confirmation of your food and beverage selection one month prior to the event. The Kensi likes to keep their food, wine and beer offerings fresh and new, and prices and menus are subject to change without notice.

FINAL NUMBERS

Anticipated final numbers are required 7 days prior to the event when special dietary requirements should also be communicated. Final numbers are required 2 clear working days prior to the event. This final number will represent the minimum number of guests for which you will be charged. Payment for all food choices is required prior to the event. Any additional guests will be charged for on the conclusion of the event.

18TH BIRTHDAYS

Unfortunately we do not host 18th birthday parties for security reasons.

PAYMENT AND PRICING

The Kensi is happy to refund the deposit of your booking if it is cancelled within 5 days of paying the deposit. Cancellations after this time will result in a forfeit of the deposit.

CANCELLATIONS

The Kensi is happy to refund the deposit if your booking is cancelled within 5 days of paying the deposit. Cancellations after this time will result in a forfeit of the deposit.

INSURANCE

The Kensi will not take responsibility for any damage or loss of items before, during or after an event, and recommend that you arrange appropriate insurance to cover your belongings.

COMPLIANCE AND RESPONSIBILITY

Every function must nominate a primary contact person on the day. This person is expected to conduct the function in an orderly manner in full compliance with The Kensi's Regulations and Liquor Licencing laws. This person will also be responsible for ensuring any breakages or damages are paid for. The Kensi practices responsible service of alcohol, Management reserves the right to refuse service to the intoxicated persons.

BYO FOOD/WINE

Lolly tables are allowed, however no chips, nuts or snacks. We allow a maximum of 6 bottles BYO (wine only, we do not permit BYO of spirits). BYO is charged at \$25 per bottle.

MINORS

Please advise us if there is anyone under the age of 18 years attending the function as minors cannot consume alcohol and must be supervised at all times by a parent or guardian. Children are more than welcome to spend time with you as you celebrate but must be off licensed premises by midnight due to our licensing agreement.

DECORATIONS

Please be advised that The Kensi does not allow candles, confetti, party poppers, metallic scatters and balloons with confetti inside of them or glitter. You are more than welcome to decorate either room, however nothing is to be nailed, screwed or adhered to any surface. Any damage will be the responsibility of the organiser and additional charges may apply.

MUSIC

The Kensi has a nightlife system and you are welcome to send us a Spotify Playlist to have on during your event. Management reserves the right to control all volume levels in any functions to preserve the rights of other hotel guests. Bands and DJ's are not permitted in our function rooms.

FINISHING UP

For functions booked Monday to Saturday nights, the drinks TAB will be closed off at 11:30pm, with all guests to have vacated both the hotel and car park by 12:00am (midnight). Sunday functions are to finish up by 9:30pm as per hotel licence. We are happy to hold onto any mementos or goods after your event. Please make sure that anything left is clearly labelled and must be picked up within 24 hours. We will not be responsible for any loss or damage to any goods or equipment.





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🎽 f /TheKensi 🖸 @the_kensi