

THE KENSI

FUNCTION PACK


THEKENSI

WELCOME

The Kensington Hotel has been a local favourite since 1840. For more than 185 years, this corner of Adelaide's eastern suburbs, just minutes from the city, has been where people come to celebrate, catch-up and mark the moments that matter.

A major refurbishment has opened a new chapter for The Kensi while keeping what patrons know and love firmly in place — great food, a cold beer and warm, country-style hospitality.

Each part of The Kensi has its own personality. The Restaurant & Alfresco is bright and inviting, made for sun-filled lunches and relaxed dinners that stretch into the evening. The Wine Bar, with its extensive wine list, seasonal cocktails and share plates to graze on, is made for over-due catchups with friends. And the Corner Bar is the traditional heart of the pub, as warm and familiar as ever - the place for a parmi and pint while you watch the footy with your mates.

That variety means we can host just about anything. Milestone birthdays, engagement parties, christenings and wakes to business lunches and corporate meetings and end-of-year sports presentations. Whether you're planning an intimate dinner or a celebration for a crowd, there's a space to suit.

That's where I come in. My role is to make your event a success, whatever success looks like for you. Our packages are a starting point, not a rulebook. If you'd like something different, we'll create a package tailored to your guests, your occasion and budget.

Get in touch, I'd love to hear what you have in mind.



EMMA PISANI
Restaurant & Functions Manager

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THE REGENT ROOM

From a dinner party with friends to a cocktail party with a crowd, the Regent Room adapts to your occasion. It's ideal for birthdays, engagements, Christmas parties and corporate events.

Choose from one of our set menus or let our Head Chef create one tailored to your preferences. A large-screen TV makes speeches, slideshows and presentations easy. Need more space? The adjacent all-weather Alfresco area can also be hired, giving your guests the space to spread out.

CAPACITY

	Boardroom	**24**
	Theatre	**50**
	Seated	**40**
	Cocktail	**60**

ROOM HIRE CHARGE

$220 including GST

Combined with Alfresco area:
$330 including GST

ROOM REQUIREMENTS:

- **Bar spend:** A $800 minimum bar spend applies to private functions from Friday-Sunday. Choose from one of our beverage packages or set a bar tab amount and select the drinks available to your guests.
- **Set menus:** Available for groups of 30 or more.
- **Cocktail functions:** A minimum of 40 guests and a minimum food spend of $800.





ALFRESCO

Large windows flood the Alfresco with natural light, bringing the outside in. Heating and cooling keep it comfortable whatever the weather, and relaxed seating makes it an easy place to gather.

Right beside the Restaurant, it's a bright, relaxed spot for smaller celebrations. It also connects to the Regent Room, book the two together for pre-dinner drinks, or to keep the night going after the speeches.

CAPACITY

	Seated	**24**
	Cocktail	**30**

ROOM HIRE CHARGE

$110 including GST

Combined with Regent Room:
$330 including GST

ROOM REQUIREMENTS:

- **Bar spend:** No minimum bar spend applies.
- **Minimum numbers:** Private functions from Friday – Sunday require a minimum of 18 guests, with a minimum food spend of $400.





WINE BAR

Light, modern and effortlessly welcoming, the Wine Bar is a semi-private space ideal for celebrations of all kinds. With three intimate booths, additional flexible seating options as needed and direct bar access, it's perfectly suited to everything from birthday drinks to relaxed group gatherings. Connected to our Alfresco area, the Wine Bar can be hired on its own or combined with Alfresco for larger events.

CAPACITY

🍸	Cocktail	**40**



ROOM HIRE CHARGE

$110 including GST

Combined with Alfresco area:
$220 including GST

ROOM REQUIREMENTS:

- **Minimum numbers:** Private functions from Friday — Sunday require a minimum of 30 guests, with a minimum food spend of $800.
- **Bar spend:** A $600 minimum bar spend applies to private functions from Friday-Sunday. Choose from one of our beverage packages or set a bar tab amount and select the drinks available to your guests.
- **Bar tab:** Set a bar tab amount and choose the drinks available to your guests. Our team will let you know when you're close to your limit.





WATSON ROOM

Named after the first landlord of The Kensi, Watson Room is our private dining space for intimate gatherings, private dinners and business meetings alike. Centred around a single boardroom table for up to 10 guests, it's large enough to bring people together whilst still feeling personal and private.

Book it for a birthday dinner, a client lunch, team meeting or anything in between. A large-screen TV is available for presentations and slideshows, making it just as suited to business as it is to celebrations. Choose from our a la carte menu or monthly specials, with plenty on offer to suit every occasion.

CAPACITY

	Boardroom	**10**

ROOM HIRE CHARGE

Full Day - $110 including GST
Half Day - $60 including GST

ROOM REQUIREMENTS:

- **Bar spend:** No minimum bar spend applies.
- **Minimum numbers:** 6 guests.



THE KINGS ROOM

The Kings Room brings the easy-going spirit of a traditional pub to your celebration. It's made for relaxed, informal gatherings including birthdays, family celebrations, sports club presentations and end-of-season wrap-ups.

With the Corner Bar close at hand, it's a natural fit for cocktail-style functions. High tables, stools and booth seating keep the mood social, and the large-screen TV is ready for speeches, slideshows or catching the big game.

CAPACITY

🍸	Cocktail	**45**

ROOM HIRE CHARGE

$110 including GST

ROOM REQUIREMENTS:

- **Minimum numbers:** Private functions from Friday – Sunday require a minimum of 25 guests, with a minimum food spend of $500.
- **Bar spend:** A $400 minimum bar spend applies to private functions from Friday-Sunday.
- **Bar tab:** Set a bar tab amount and choose the drinks available to your guests. Our team will let you know when you're close to your limit.





Each platter feeds up to 20 people.

A maximum of 4 cold and 6 hot choices can be selected.

BUILD YOUR OWN
2 hours of service — minimum of 15 guests required.

CHOOSE 6 | 36 PP
Cocktail or Dessert

CHOOSE 8 | 43 PP
6 cocktail or sweet + 2 Substantial

CHOOSE 10 | 50 PP
8 cocktail or sweet + 2 substantial

Available seven days a week with a minimum of 48 hours' notice. No room hire fee required. Suitable for small gatherings and celebrations in the Wine Bar or Corner Bar. Groups of more than 20 guests require private room hire and selection of a cocktail package.

COCKTAIL PLATTER MENU

COLD OPTIONS

BRUSCHETTA (VE)(GFA)..... 80
cashew ricotta, garlic oil, tomato & basil salsa, balsamic glaze

HOMMUS & FLATBREAD (VE)(GFA)..... 80
chilli oil, crisp chickpeas, dukkha (contains sesame)

WILD MUSHROOM PÂTÉ (VE)(GFA)..... 90
lavosh, pickled shallots

PEPPER BEEF CROSTINI (GFA)..... 100
horseradish cream, cornichon relish

CHEESE BOARD (V)(GFA)..... 100
local cheese selection, dried fruit, quince paste, mixed nuts, lavosh

ANTIPASTI..... 120
cured meats, artisan cheeses, pickles, condiments, marinated vegetables, Penfield olives, charred Turkish bread

AVRUGA BLINI (GFA)..... 160**
blini, crème fraîche, avruga, micro herbs

SALMON SASHIMI (GF)..... 160**
avocado crème, ponzu, pickled ginger, fine herbs

COFFIN BAY OYSTERS (GF)..... 100 (24)**
shallot vinaigrette, lemon

***Indicates substantial item*

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | I IMPORTED | M MIXED

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens. 15% surcharge applies on public holidays.

V	Vegetarian
VE	Vegan
VEA	Vegan Available
GF	Gluten Free
GFA	Gluten Free Available
DF	Dairy Free
DFA	Dairy Free Available

HOT OPTIONS

CRISPY SEASONED WEDGES (V)(VEA) 70
sweet chilli & sour cream

NUGGETS & CHIPS..... 70
tomato sauce, dill aioli

MINI HOTDOGS..... 100**
grilled cheese, tomato sauce

ASSORTED PASTRIES..... 100
pies, pasties, sausage rolls, quiche, tomato sauce

ASSORTED ASIAN BITES..... 85
dim sims, samosas, spring rolls, sweet chilli sauce

SPINACH & FETA PASTIZZI (V)..... 95
lemon garlic sauce

SEASONAL ARANCINI (V)..... 100**
dill aioli, shaved parmesan

SALT & PEPPER SQUID (GFA)..... 95
tartare sauce, lemon wedges

TRIO OF GRILLED TOFU SKEWERS (VE)(GFA)..... 110**
gochujang, lemongrass and lime, miso and ginger glazed,
soy lime dipping sauce

SPICED CAULIFLOWER FLORETS (VE)..... 95
lemon chickpea purée, chilli oil, dukkha (contains sesame)

CRISPY VEGETABLE FRIES (VE)..... 90
sweet potato/zucchini fries/potato waffle fries, chipotle aioli,
ranch, lemon tahini

CHICKEN YAKITORI (GF)..... 110**
tare glaze, spring onion

SOUTHERN FRIED CHICKEN SLIDERS..... 120**
corn slaw, pickles

KENSI BEEF SLIDERS..... 120**
grilled cheese, mixed leaf, pickles, horseradish aioli

***Indicates substantial item*

DESSERT OPTIONS

APPLE PIE BITES (VEA)..... 90
vanilla crème anglaise

CHOCOLATE WALNUT BROWNIE (V)(GF)..... 100
chantilly cream, chocolate sauce

MINI CHURROS (V)..... 100
chocolate sauce, hazelnut praline

CITRUS TART (V)..... 100
honey crème fraîche, raspberry

MINI PAVLOVA (V)..... 90
chantilly cream, berry coulis, berries

MINI CUPCAKES & MUFFINS (V)..... 100





OTHER MENU OPTIONS

1 ENTRÉE 2 MAIN
Alternate drop | $55
Guest choice | $65

2 MAIN 1 DESSERT
Alternate drop | $55
Guest choice | $65

1 ENTRÉE 2 MAIN 1 DESSERT
Alternate drop | $65
Guest choice | $75

2 ENTRÉE 2 MAIN 2 DESSERT
Alternate drop | $75
Guest choice | $85

add extra option | $10

Available for events of 30 guests or more. Events with more than 80 guests must have an alternate drop menu. All menu packages include a complimentary dinner roll and garden salad served with the main course. Looking to elevate your event? Add canapés from our cocktail menu from $6 per person, per selection.

SET MENU

TWO COURSE MENU

3 options for main,
2 options for entrée
or dessert

alternate drop	$60
guest choice	$70
add extra option	$8ea

THREE COURSE MENU

2 options for entrée
3 options main
2 options dessert

alternate drop	$70
guest choice	$80
add extra option	$8ea

ENTRÉES

DUCK SPRING ROLLS
Asian herb salad, nam jim

SEASONAL ARANCINI (V)
please see function manager for current offering

GOCHUJANG GLAZED FRIED CHICKEN
pickled cucumber salad, sesame mayo, crisp shallots

WHIPPED BURRATA (V)(VEA)
garlic sourdough, fresh tomato & basil salsa,
balsamic glaze

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SET MENU

MAINS

ROASTED CHICKEN BREAST (GF)
mushroom fricassee, baby potatoes, buttered greens

SEARED ATLANTIC SALMON (GF)
crisp potato, peas, rocket, herb hollandaise, fried capers

SCOTCH FILLET (GF)
garlic & herb smashed potato, charred broccolini, red wine jus, horseradish butter

MUSHROOM & TOFU BOWL (VE)(GF)(DF)
rice noodles, coconut broth, herb salad, chilli oil, lime

GRILLED PORK CUTLET (GF)
potato pavé, orange & fennel salad, calvados cream sauce

SLOW COOKED LAMB SHOULDER (GF)
Provençale sauce, white bean purée, charred zucchini, lemon oil

DESSERTS

PAVLOVA (GF)
chantilly cream, macerated berries, blackberry coulis

CHOCOLATE BROWNIE (GF)
berry coulis, chocolate soil, vanilla ice cream

STEAMED APPLE & CINNAMON PUDDING
caramel sauce, apple compote, crème anglaise

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CORPORATE FUNCTIONS

Swap the office for somewhere with a little more character. Just minutes from the city, the Kensi offers private rooms, on-site parking, and quality food and drink. Everything your team needs, in one place.

Build your own package from the options below or Emma, our Functions Manager can create a package tailored to your day.

INCLUDED

- Complimentary water and mints
- Notepads and pens
- Large-screen TV with HDMI connection

AVAILABLE ON REQUEST AT NO EXTRA CHARGE

- Wireless microphone
- Lectern

MORNING AND AFTERNOON TEA

$8 per item, per person

- Scones with jam and cream
- Assorted Danish pastries
- Seasonal fruit platter
- Banana bread with whipped butter
- Mini ham and cheese croissants
- Mini quiches
- Vegetable frittata (GF)

LUNCH

- **Sandwiches** with assorted fillings - $15 per person
- **Wraps and baguettes** with assorted fillings - $18 per person
- **À la carte** — a tailored à la carte menu for your group

BEVERAGES

- **Continuous tea and coffee** with biscuits - $12 per person (half day) or $18 per person (full day)
- **Soft drink** - $16 per jug
- **Orange juice** - $18 per jug

TERMS & CONDITIONS

BOOKING AND DEPOSIT

To secure your space, a deposit equal to the room hire charge is required within 14 working days of your initial booking. If the deposit isn't received, we may release the space to another client.

ROOM HIRE TIMINGS

Regent Room, Alfresco, Kings Room and Wine Bar can be hired for the following times:

Monday to Friday:
9am – 5pm & 5pm – 11pm

Saturday: 11:30am – 5pm
& 6pm – 11:30pm

Sunday: 11:30am – 5pm
& 6pm – 9:30pm

Watson Room can be hired for a half or full day.

CANCELLATIONS

Your deposit is fully refunded if you cancel within 5 days of paying it. After that, the deposit is non-refundable.

MINIMUM SPEND AND NUMBERS

A minimum spend applies to all private functions from Friday to Sunday. The minimum spend and guest numbers for each space are listed with its room details. Individual billing is not available.

MENU SELECTION

To give you the best possible service and experience, please confirm your food and beverage selections one month before your event. We keep our food, wine and beer offering fresh and seasonal, so menus and prices may change without notice.

FINAL NUMBERS AND PAYMENT

Please give us your anticipated numbers and any dietary requirements 7 days before your event. Final numbers are due 2 working days before the event, this becomes the minimum number of guests you'll be charged for. All food must be paid for before the event, and any additional guests will be charged at the end of the night.

ON THE DAY

Every function needs a nominated primary contact on the day. They'll work with our team to make sure your event runs smoothly and just as you envisaged. They're also responsible for ensuring guests follow the Kensi's house policies and liquor licensing laws, and for covering the cost of any breakages or damage. We practise the responsible service of alcohol, and management reserves the right to refuse service to intoxicated guests.

TERMS & CONDITIONS

MINORS AND 18TH BIRTHDAYS

Please let us know if any guests are under 18. Minors cannot consume alcohol and must be supervised by a parent or guardian at all times. Children are welcome to celebrate with you but must leave the licensed premises by midnight under our licence. For security reasons, we're unable to host 18th birthday parties.

BYO

BYO wine is welcome, up to a maximum of 4 bottles, with corkage of $25 per bottle. BYO spirits are not permitted.

Bringing your own cake? A $15 cakeage fee applies if you'd like to cut and serve it yourself, or our team can take care of it for you:

Cake cutting and plating — $3 per person

Cake cutting and plating with coulis and cream — $4.50 per person

You can bring a lolly table, but please leave chips, nuts and other snacks at home.

DECORATIONS

You're welcome to decorate your space, but nothing can be nailed, screwed or stuck to any surface.

Candles, confetti, glitter, party poppers, metallic scatters and confetti-filled balloons are not permitted. The organiser is responsible for any damage, and additional charges may apply.

MUSIC

Send us a Spotify playlist and we'll play it through our sound system during your event. Management reserves the right to control volume levels out of respect for other guests. Bands and DJs are not permitted in our function rooms.

FINISHING UP

For functions Monday to Saturday, the bar tab closes at 11:30pm and all guests must leave the hotel and car park by midnight. Sunday functions finish at 9:30pm, in line with our licence.

BELONGINGS AND INSURANCE

The Kensi can't take responsibility for loss of or damage to items before, during or after your event, so we recommend arranging insurance for your belongings. We're happy to hold onto mementos after your event, please label them clearly and collect them within 24 hours.


SHAKEN AT
THE KENSI
SPICY MARGARITA
tajin, jalapeño, tequila, Cointreau
MANDARIN GIN SOUR
Ambleside mandarin gin, lemon
juice, wonderfoam
THE KENSI
WINE BAR








CRISP NEW ZEALAND
HOKI TACOS
charred corn and tomato salsa,
avocado, spiced onion, chipotle cr


WELCOME TO
YOUR NEW
LOCAL RITUAL
WINE BAR

THE**KENSI**

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