

# FUNCTION PACK

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# CONTENTS

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WELCOME	1
REGENT ROOM	2
ALFRESCO	3
KINGS ROOM	4
BEVERAGE PACKAGES	5
COCKTAIL MENU OPTIONS	6
SET MENU OPTIONS	7
SHARED MENU OPTIONS	8
CORPORATE OPTIONS	9
TERMS AND CONDITIONS	10

THE**KENSI**





# WELCOME

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## 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](mailto: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 INSIDE

\$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

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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.

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No Minimum Spend or Individual Billing.



# KINGS ROOM

## ROOM HIRE EXCHANGE

\$100

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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.

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## CAPACITY

Cocktail Only 45 persons

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## 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.

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## 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

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## 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)

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## 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

**PACKAGE 1** 4 CHOICES 24PP \*MINIMUM 20 PAX

**PACKAGE 2** 6 CHOICES 30PP

**PACKAGE 3** 8 CHOICES 38PP

## HOT OPTIONS

### ASSORTED GOURMET PASTRIES

tomato sauce

### SPINACH & FETA PUFFS (V)

sweet chilli sauce

### SEASONAL ARANCINI (V)

### GRILLED CHICKEN SKEWERS (GF)

sriracha mayonnaise

### GRILLED TOFU SKEWERS (VEA) (GF)

spiced yoghurt

## COLD OPTIONS

### BURRATA BRUSCHETTA (VEA) (GFA)

whipped burrata, heirloom tomato, basil, balsamic glaze

### PITA & DIPS (GFA)

trio of house-made dips, grilled pita bread

## SWEET OPTIONS

### CHEF'S CHOICE CHEESECAKE

### CHOCOLATE BROWNIE (V) (GF)

### POPCORN CAULIFLOWER (VEA)

vegan chipotle aioli

### PANKO PRAWNS

tartare sauce, fresh lemon wedges

### KARAAGE CHICKEN

kewpie mayonnaise

### CHEESEBURGER SLIDERS

pickles, tomato sauce, American mustard

### SALT AND PEPPER SQUID

tartare sauce, fresh lemon wedges

### FRIED CHICKEN SLIDERS

slaw, bbq aioli

### LAMB KOFTA (GF)

tzatziki

### CHICKEN NUGGETS & CHIPS

tomato sauce

### SPICED WEDGES (V)

sweet chilli & sour cream

### ANTIPASTO PLATTER (GFA)

selection of cold meats, marinated olives, giardiniera, toasted Turkish bread

### LEMONGRASS CHICKEN COLD ROLLS (GF)

nuoc cham dipping sauce

### CHEESE BOARD (V) (GFA)

selection of cheese, quince paste, dried fruit, mixed nuts, lavosh

### CARROT & WALNUT CAKE (V)

### SEASONAL FRUIT SKEWERS (VE) (GF)

# SET MENU OPTIONS

**2:2 (2 OPTIONS FOR MAIN AND 2 OPTIONS FOR EITHER ENTRÉE OR DESSERT)**

ALTERNATE DROP 50PP  
GUEST CHOICE 55PP

**2:2:2 (2 OPTIONS ENTRÉE, 2 OPTIONS MAIN, 2 OPTIONS DESSERT)**

ALTERNATE DROP 60PP  
GUEST CHOICE 65PP

## ENTRÉE

**COFFIN BAY OYSTERS (GF)**  
natural, lime mignonette

**STICKY PORK BELLY (GF)**  
green apple & rocket salad, soy & ginger dressing

**HOUSE-MADE DUCK SPRING ROLLS**  
Asian salad, nuoc cham dipping sauce

**SEASONAL ARANCINI (V)**

## MAIN

**CHICKEN BREAST (GF)**  
parmesan and rosemary smashed potatoes, sautéed greens, vegetable crisps, red wine jus

**SCOTCH FILLET (GF)**  
served medium, chat potatoes, charred broccolini & red wine jus

**ATLANTIC SALMON (GF)**  
baby potato and pesto salad, green beans, lemon & dill compound butter

**CRISPY SKIN PORK BELLY (GF)**  
cauliflower purée, crispy potatoes, roast carrots, charred broccolini, red wine jus

## DESSERT

**CHOCOLATE & COFFEE TART (V) (GF)**  
pistachio praline, ice cream

**CHEFS CHOICE CHEESECAKE**

**PAVLOVA (GF) (V)**  
Chantilly cream, berry coulis

**APPLE AND RHUBARB CRUMBLE (GFA) (VEA)**  
vanilla ice cream

## TERMS

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

Minimum 30 PAX





# SHARED MENU OPTIONS

SERVED FAMILY STYLE TO SHARE \*MINIMUM 30 PAX

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## **2 COURSE - 55PP**

Main plus either entrée or dessert

## **3 COURSE - 65PP**

Entrée, main, dessert

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### **MENU**

#### **ENTRÉE PLATTERS**

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

#### **SHARED MAINS**

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

#### **DESSERT BOARDS**

petit fours, churros & chocolate dipping sauce, fresh fruit

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### **CAKEAGE**

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.

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## 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

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## 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

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## MORNING / AFTERNOON TEA OPTIONS

\$6 PER ITEM PER PERSON

### HOUSE-MADE SCONES

with jam and cream

### ASSORTED DANISH PASTRIES

### SEASONAL FRUIT SKEWERS

### BANANA BREAD

### HOUSE-MADE PIZZA

Chef's selection

### MINI HAM AND CHEESE CROISSANTS

### MINI VEGETABLE QUICHE

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## 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.



# THEKENSI

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