

KINGSWAY BAR AND BISTRO FUNCTION AND EVENT OPTIONS



What We Offer; (please note these items may be subject to change without notice)

PRIVATE FUNCTION ROOM/ COCKTAIL ROOM

- Private and enclosed area
- Private bar
- Large TV for visual purposes
- Stand up functions (max 80 people)
- Sit down functions (max 50people)
- Standing and seated areas
- Space for DJ/Band/Photo booth/ Photo Wall
- Extended area into our enclosed alfresco area for larger stand up or sit down functions
- Speaker/ microphone for own music or house music
- 3x high cocktail style tables (black with table cover// white wire// black wire)
- 4x couches
- 2x coffee tables
- 1x cake take

Costing

- \$1500 minimum spend.

Deposit

- Not Required

ALFRESCO AREA SPORTS BAR END

- Stand up functions (max 60 people)
- Sit down functions (max 30 people)
- Either well lit or mood festoon lighting
- Partitioned off
- Access to sports bar and cocktail bar
- Background music (functions may bring own speaker)
- Low tables with chairs for sitting
- 3x high black wire cocktail tables
- 1x cake table

Costing

- No room hire

Deposit

- Not required

KINGSWAY BAR AND BISTRO FUNCTION AND EVENT OPTIONS



What We Offer;

ALFRESCO AREA EITHER PARTITIONED OR FULL AREA

- Able to be partitioned off so it is private
- Background music
- Sit down function (max 150 people)
- Stand up function (max 150-200 people)
- Background music
- Private well- lit space or mood festoon lighting
- Low table with chairs for sitting
- High cocktail style tables

Costing

- \$1500 minimum spend for entire area
- Partitioned off area does not require minimum spend

Deposit

- Not required

DRINKS

At the Kingsway we don't offer drink packages but you are able to put on a drinks tab with drinks of your choice and a limit if you would like to.

You are also able to add spirits such as our house spirits for a lower cost options or people can order their own drinks separately.

FOR CURRENT DRINK PRICING AND AVAILABILITY please check with event coordinator.

AUDIO VISUAL

We have access to TVs in most of our function areas that you are able to play a USB with photos or videos on. Please check with events coordinator if you would like this in your function.



KINGSWAY BAR & BISTRO FUNCTION PLATTERS 2018

	SERVES	PRICE
CHEFS GRAZING BOARD <i>Selection of Cured Meat, Assorted Cheeses, Dips, Bread, Crackers, Marinated Olives & Sun Dried Tomato, Selection of Fruit (dry & fresh), Assorted Nuts</i> <i>*subject to availability</i>	2 metres	\$350.00
SEASONAL FRUIT PLATTER <i>assorted fruits</i>	25 pieces	\$60.00
ANTIPASTO BOARD <i>Selection of Cured Meat, Marinated Olives, Feta, Artichoke, Sundried Tomatoes, Turkish Bread & Dips</i> <i>*subject to availability</i>	1.5 metre	\$150.00
HOUSE MADE SAUSAGE ROLLS <i>with tomato sauce</i>	30 pieces	\$50.00
BEEF & BEER PIES <i>with tomato sauce</i>	20 pieces	\$60.00
SPICY CHICKEN & CHEESE QUESADILLA <i>with sour cream</i>	24 pieces	\$55.00
CHICKEN SATAY SKEWERS (GFO) <i>with peanut sauce</i>	24 pieces	\$60.00
BABY SPINACH & FETA PUFF PASTRY (VO) <i>with tzatziki</i>	24 pieces	\$50.00
ARANCINI (VO) <i>with pumpkin & feta</i>	20 pieces	\$60.00
CRISPY FRIED VEGETABLE SPRINGROLLS (VO) <i>with sweet chilli</i>	30 pieces	\$50.00
PRAWN TWISTER <i>with sweet chilli</i>	30 pieces	\$80.00
SANDWICH PLATTER (VO) <i>assorted fillings</i>	20 pieces	\$60.00
FOCCACCIA PLATTER (VO) <i>assorted fillings</i>	30 pieces	\$80.00
BUTTERMILK FRIED CHICKEN TENDERS <i>with chipotle aioli</i>	20 pieces	\$60.00
PORK & CHIVE GYOZA <i>(japanese fried dumplings)</i>	20 pieces	\$60.00
MINI ANGUS SLIDERS	EACH	\$5.00
CHICKEN NUGGET PLATTER	40 pieces	\$40.00
VEGE KEBAB STICKS (GFO) (VO) <i>assorted grilled vegetables</i>	30 pieces	\$50.00
PIZZA PLATTER <i>assorted flavours</i>	30 pieces	\$60.00



KINGSWAY BAR AND BISTRO FUNCTION EXTRAS

DANCE FLOOR		\$100.00
LOLLY JAR HIRE	EACH	\$5.00
TABLE CLOTH <i>Black or White</i>	EACH	\$10.00
PLAIN LATEX BALLOON SMALL <i>Colours of your choice/ with helium</i>	EACH	\$2.00
PRINTED LATEX BALLOON SMALL <i>Colours of your choice/ with helium</i>	EACH	\$2.50
BALLON WEIGHT <i>Colours of your choice / with helium</i>	EACH	\$2.50
ROUND FOIL BALLOON SMALL <i>Please ask for available styles/ colours / With Helium</i>	EACH	\$17.00
LARGE NUMBER FOIL BALOON <i>Choice of gold, silver, black / With helium</i>	EACH	\$22.00
SPEAKER BOX	INC MICROPHONE	\$25.00
CHAIR COVER <i>Choice of black or white</i>	EACH	\$5.00
CHAIR SASH <i>Choice of black, white, silver, pink</i>	EACH	\$2.00
LARGE TABLE DECORATIONS	EACH	\$25.00
SMALL TABLE DECORATIONS	EACH	\$10.00
SET UP FEE	PER HALF HOUR	\$25.00



\$40 SET MENU

Shared Entrée (between 6)

Tasting Board to share - Toasted Turkish Bread, Dips, Mixed Olives, Fetta, Cured Meats, Sundried Tomatoes and Grilled Chorizo

Mains

Black Angus 250g Sirloin of Beef (cooked medium) Herbed Potatoes, Seasonal Greens, Jus and Seeded Mustard Butter

Or

Free Range Chicken Breast Grilled served with potato mash, Vegetables, Florentine Sauce and Rocket

Dessert option

\$5 per person (chefs cake of the day with ice cream)

\$50 SET MENU

Shared Entrée (between 6)

Antipasto Platter Turkish Bread & Dips, Feta, Mixed Olives, Cured Meats & Grilled Chorizo

Salt & Pepper Squid with Lemon & Aioli Dip

Mains

Black Angus 250g Sirloin of Beef (Served Medium)
with Potato Mash, Seasonal Vegetables & Dianne Sauce

OR

Potato Gnocchi with Prawns, Bacon, Spinach, Cherry Tomatoes in a Champagne Cream Sauce

OR

Mediterranean Chicken Grilled With Lemon Pepper, Served With Potatoes & Salsa

Dessert

Chefs Cake of the Day with Ice Cream & Strawberries



\$60 SET MENU

(Subject to change without notice)

Starter

Garlic Pizza Bread to Start

Entrée

Roast Pumpkin & Beetroot Salad with Grilled Chicken & Pine nuts

OR

Smoked Salmon With baby Spinach, Rocket, Capers & Croutons

OR

Baked Tomato & Feta Tart with Balsamic Glaze

Mains

250g Black Angus Sirloin (cooked medium) with Prawn Skewer, Potato Mash, Seasonal Vegetables & Garlic Sauce

OR

Crispy Skin Tasmanian Salmon Creole Spiced Saffron Risotto, Broccolini & Sauce Mousseline

OR

Chicken Breast Stuffed with Cream Cheese, Italian Prosciutto, Macadamia Nuts & Spinach Served On Potato Rosti with Hollandaise

Desserts

Sticky Date Pudding

OR

Apple Crumble

OR

Chefs Cheesecake of the Day with Ice Cream



\$70 SET MENU

Choose Two Meals for Each Course
(Subject to change without notice)

On Arrival

Assorted Bread Rolls, Oregano Butter & Balsamic

Entrée

Gnocchi with Tomato Sago, Baby Spinach, Grilled Chorizo, Shaved Parmesan & Rocket

OR

Grilled Herbed Crusted Snapper with Mixed Leaves & lemon Butter Sauce

OR

Sticky Asian Style Pork Belly with Bok Choy & Sesame

OR

Classic Garlic Prawns with Jasmine Rice & Garlic Toast

Mains

WA Barramundi Grilled Served On potato Rosti with Tempura Soft Shell Crab, Lemon Hollandaise & Buttered Greens

OR

300g Black Angus Scotch Fillet (Served Medium) With Royal Mash, Seasonal Greens & merlot Jus

OR

Chicken Excellence, Grilled Chicken Breast with Herbed Rosti, Prawn & Scallops in a Brandy Peppercorn Sauce

OR

Dukkah Crusted Lamb Rack with Sweet Potato Mash, Broccolini & Jus

Desserts

Crème Brulee

OR

Coconut Panna cotta with Salted Caramel Sauce

OR

Dark Chocolate Fondant with Whipped Cream & Strawberries

OR

Sticky Date Pudding with Vanilla Ice Cream

FUNCTION PHOTOS

















