

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 Olivo 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 6% 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 in 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

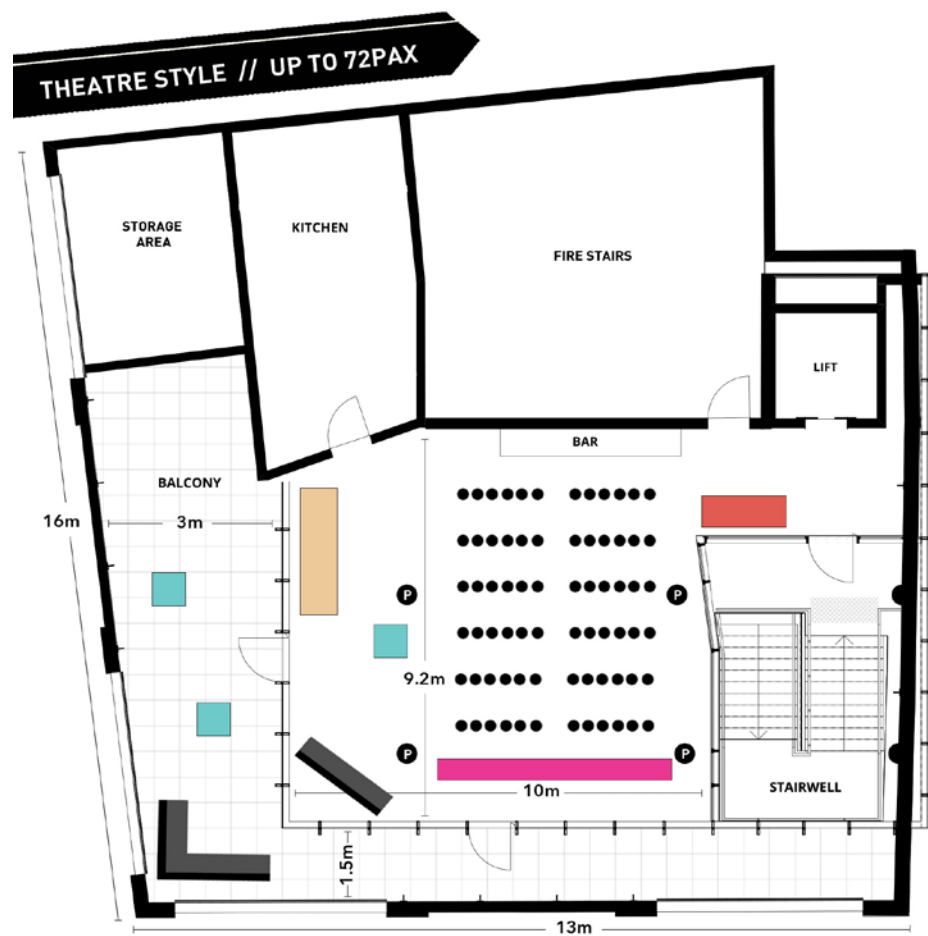
Sweet Fennel, Orange and Olive salad GF, VE

Baked Broccoli, Anchovy Breadcrumbs, Chilli

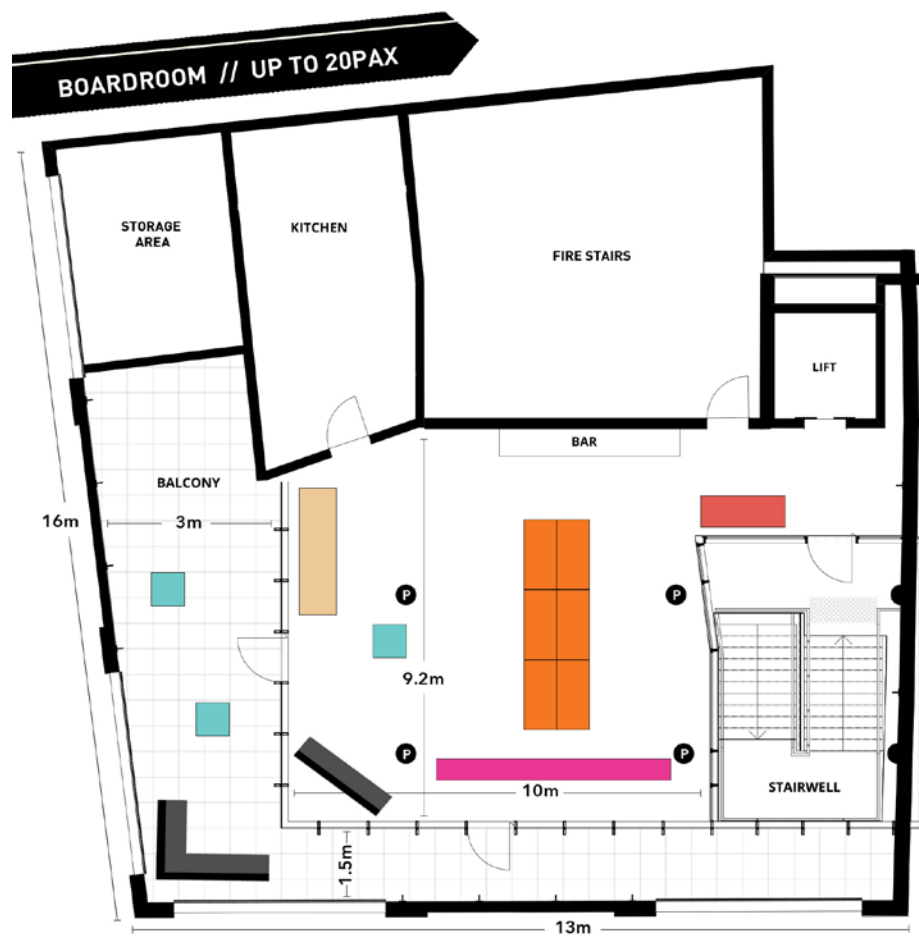
Rosemary & Garlic Roasted Potatoes GF, VE

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
- CHAIRS



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

OUR OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE

EASTSIDE



MEKONG KENSINGTON ST



BISTROT GAVROCHE