

MEKONG

ON KENSINGTON STREET

FUNCTION PACK

OUR VENUE / ABOUT US

Spend your next event sampling the unique flavours of Southeast Asia.

Located on Kensington Street overlooking the bustling Spice Alley, Mekong juxtaposes the exterior with a calm and peaceful dining environment. Mekong's interior styling pays homage to its namesake, the Mekong river.

The space is surrounded by high glass walls which allow a view over the street, while also featuring large bamboo pylons to allow for a private and intimate dining experience.

Mekong is led by award-winning executive chef Tiw Rakarin, who has developed menus that lend themselves perfectly to sharing, with our Feed Me style banquets, as well as impressive canapes.

As the name suggests, at Mekong you will embark on a culinary journey through Southeast Asia with dishes taking inspiration from Myanmar, Laos, Thailand, Cambodia and Vietnam

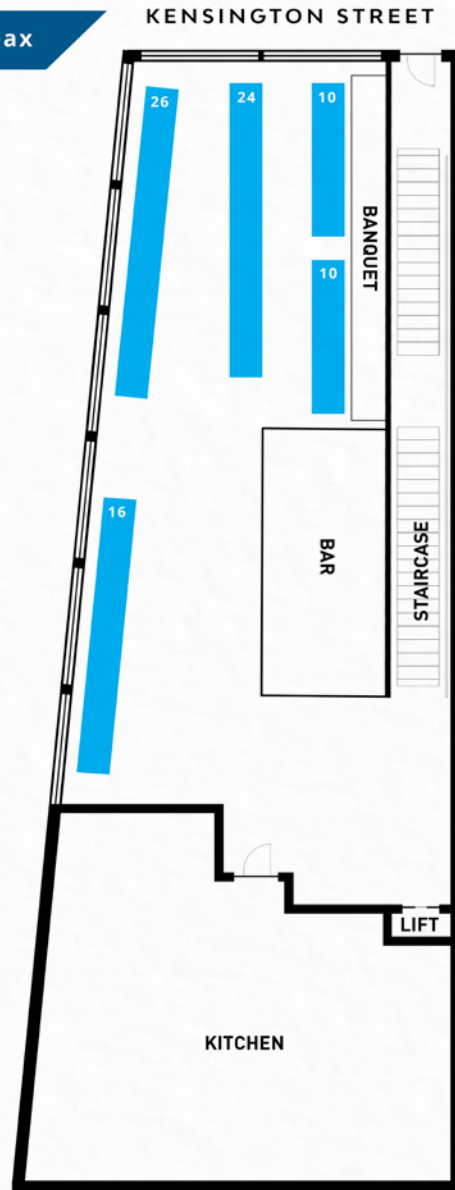
Apart from the top floor main dining room, Mekong also features a semiprivate mezzanine area that is perfect for smaller groups



OUR VENUE / ABOUT US

FULL CAPACITY / 86pax

● RECTANGULAR TABLES



/ CAPACITY

While the venue and the team at Mekong are very flexible and will always do the best to accommodate any set up, here is a great starting point for our standard event set up's and capacity.

/ STYLING

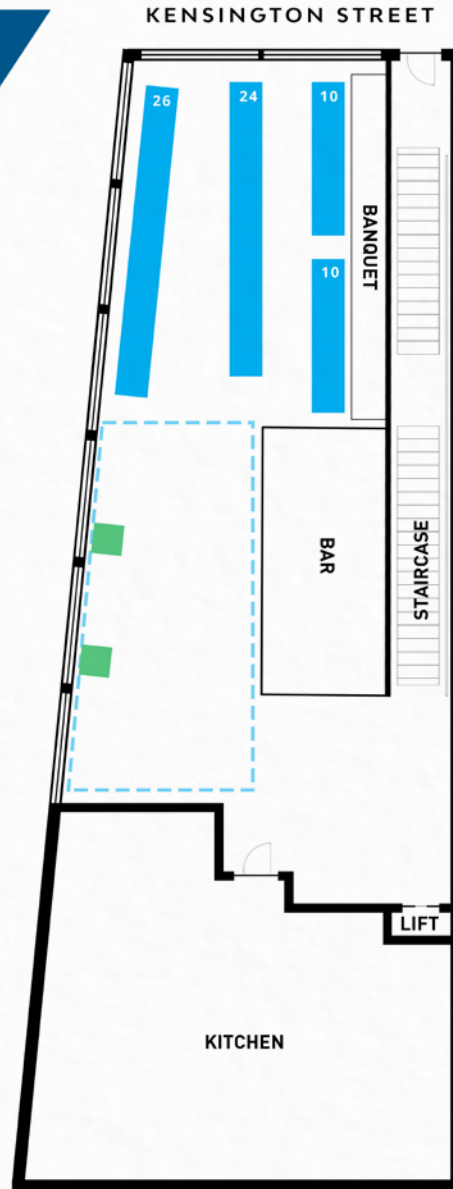
As part of a standard hire, the venue comes with candles, a large cactus and bamboo décor. Clients are more than welcome to bring in their own decorations and styling to suit the event.



OUR VENUE / ABOUT US

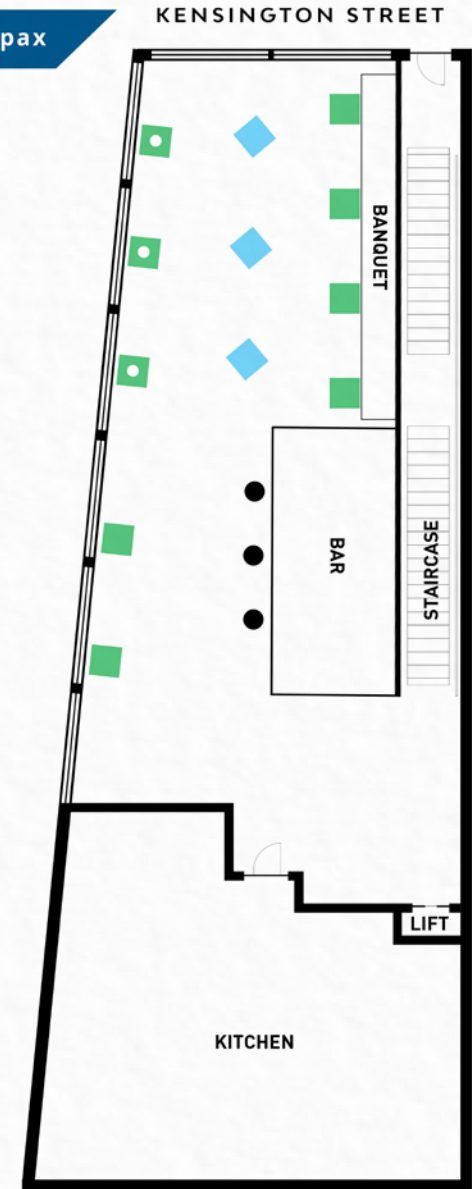
SEATED + STANDING 70pax

- RECTANGULAR TABLES
- LOW TABLES
- STANDING AREA



CANAPÉ SET UP / 90pax

- HIGH COCKTAIL TABLES
- LOW TABLES
- LOW TABLES + CHAIRS





3 COURSE / \$79 PER PERSON

ENTRÉE

Spiced Chicken Satay,
House-made Chilli Powder & Peanut Sauce

MAIN COURSE (ALTERNATE DROP)

Burmese King Prawns,
Caramalised Onions, Tamarind,
Balsamic & Watercress Salad

or

Chargrilled Cambodian Pork Ribs,
with Traditional Asian Slaw

DESSERT

Chocolate Brownie,
Vanilla Ice Cream & Poached Pear

4 COURSE / \$99 PER PERSON

APPETISER

Grilled Scallops,
Fresh Coconut, Bacon Oil, Yuzu & Chilli

ENTRÉE

Fish Cake Salad,
Onion, Shallots & Chickpea Crumb

MAIN COURSE (ALTERNATE DROP)

Burmese King Prawns,
Caramalised Onions, Tamarind,
Balsamic & Watercress Salad

or

Chargrilled Cambodian Pork Ribs,
with Traditional Asian Slaw

DESSERT

Chocolate Brownie,
Vanilla Ice Cream & Poached Pear



FEED ME / \$69 PER PERSON

ENTRÉE

Chargrilled Chicken Skewers,
Burmese Spices & Peanut Sauce

/

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

/

Tuna Tartare,
Peanuts, Ponzo Mayo & Crispy Rice Cracker

MAIN COURSE

Marinated BBQ Chicken,
Southern Thai Curry & Coconut Salad

/

Crispy Pork Hock,
Green Apple Salad & Chinese Black Vinaigrette

/

House-made Burmese Fish Cake,
Chickpea Crumb & Salad

DESSERT

Light Soy Panna Cotta in a Sweet Ginger Soup

FEED ME / \$79 PER PERSON

ENTRÉE

Grilled Scallop,
Bacon Oil, Fresh Coconut & Yuzu Chilli Sauce

/

Sizzling Seafood Crêpes,
Mung Beans, Peanuts, Coconut,
Chilli Anchovy Sauce

/

Pulled Duck
Roasted Chilli, Fried Shallots, Asian Herbs
served on Chickpea Crisp

MAIN COURSE

Soft Shell Crab Masala,
Egg, Onion, Tomato Salsa & Chilli Oil

/

Beef Cheek Curry,
Sweet Potato & Roasted Peanuts

/

Stir Fried Spicy Chicken,
Onion & Cashew Nuts

/

Papaya Salad,
Roasted Peanuts, Chilli & Basil

DESSERT

5hr Baked Manadarin with Crème Caramel

FEED ME / \$89 PER PERSON

ENTRÉE

Smoked Salmon,
Northern Thai Chilli Paste & Coconut Foam in a
Squid Ink Cup

/

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

/

Grilled Toothfish,
Coconut Milk & Thai Chilli Sauce

MAIN COURSE

Far West Chicken Curry,
Shrimp Paste, Ginger, Coconut Cream & Dosa

/

Burmese King Prawns,
Caramalised Onions, Balsamic Tamarind,
Watercress Salad

/

Chargrilled Cambodian Pork Ribs
Traditional Asian Slaw

/

Grilled Cabbage
Soy, Black Truffle Oil

DESSERT

Sticky Rice & Coconut Ice Cream,
Roasted Peanuts & Plum Seeds



MENU / CANAPÉS

9 PIECES / \$50 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

/

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

/

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Crisp

/

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Pancake,
Green Apple & Miso Orange Sauce



12 PIECES / \$68 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

/

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

/

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Crisp

/

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

/

Crab Taco with Beetroot & Coconut

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Pancake,
Green Apple & Miso Orange Sauce

/

Salt & Pepper Tofu, Five Spice & Soy (V)

16 PIECES / \$88 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

/

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

/

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Crisp

/

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

/

Crab Taco with Beetroot & Coconut

/

Chilli Jam Orange Prawns,
Cashew Nuts on a Rice Cracker

/

Smoked Catfish, Roasted Chilli, Betel Leaf

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Pancake,
Green Apple & Miso Orange Sauce

/

Salt & Pepper Tofu, Five Spice & Soy (V)



BEVERAGE PACKAGES

STANDARD / \$65 PER PERSON

SPARKLING: NV Martini Processco D.O.C – Italia

WHITE WINE: 2017 MCW 480 Pinot Grigio, Tumberumba, NSW

RED WINE: 2015 Maxwell Silver Hammer Shiraz McLaren Vale, SA

BEER: Hanoi

PREMIUM / \$85 PER PERSON

SPARKLING: NV Varichon & Clerc Blanc De Blancs

WHITE WINE: 2016 Coppabella Single Vineyard Sauvignon Blanc – Tumberumba, NSW

RED WINE: 2015 McWilliam's Appellation Canberra Syrah – Murrumbateman, Canberra

BEER: Singha

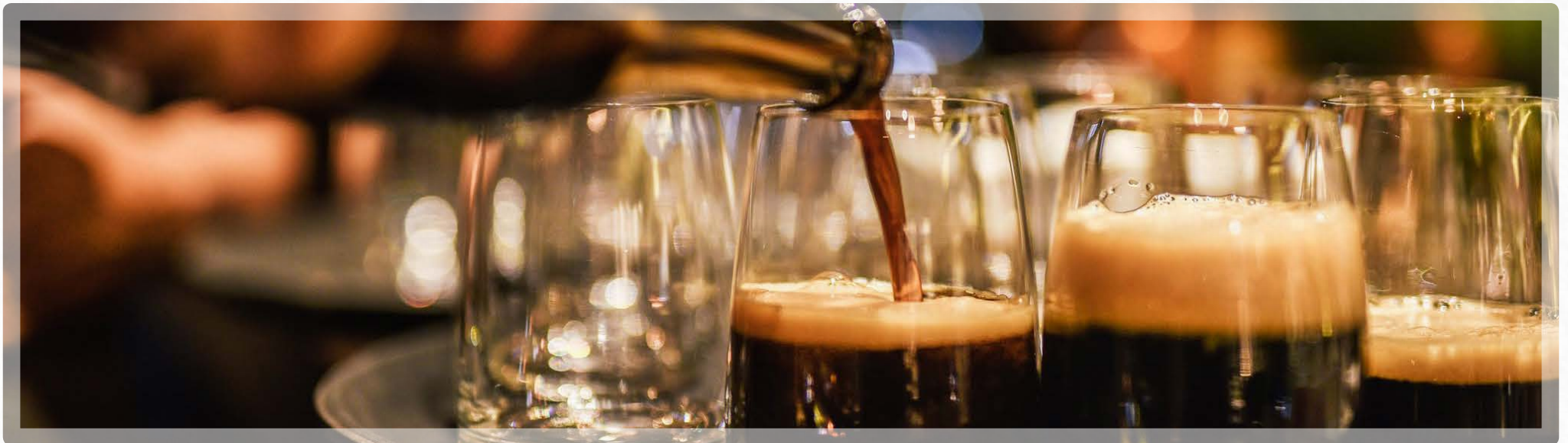
DELUXE / \$105 PER PERSON

SPARKLING: NV Lanson Peres et Fils Brut-France

WHITE WINE: 2016 Teusner Empress Riesling Eden Valley, SA

RED WINE: 2017 Teusner Joshua GSM Barossa Valley, SA

BEER: Singha & 4 Pines Pale Ale



Mekong Mezzanine

Mekong Mezzanine is a semi-private space located on the floor below the restaurant overlooking busy Kensington Street. With a capacity of up to 25 persons for a sit-down meal or standing canapés and drinks this space provides the perfect backdrop for intimate gatherings and events.

While there is no minimum spend, the space is only available for groups of 15 plus and for a sit-down meal you must be on one of our set banquet menus.



MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends:

MONDAY - THURSDAY

LUNCH / \$3,000

DINNER / \$6,000

FRIDAY - SUNDAY

LUNCH / \$5,000

DINNER / \$8,000

Service fee: An additional charge of 6% of the total event spend will be factored into all quotations for the space.



OUR OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE
BAR & GRILL

EASTSIDE



BISTROT GAVROCHE



the
**PRIVATE
KITCHEN**

THE PRIVATE KITCHEN

