

A high-quality photograph of a table set for a social event. The table is covered with a light blue cloth. On the left, a large wooden charcuterie board is laden with various items: a wedge of cheese, a bowl of green olives, a small bowl of nuts, slices of citrus (grapefruit and orange), crackers, and several vibrant pink and orange flowers. In the center, three glasses are arranged: two tall, slender wine glasses and one shorter, wider glass. To the right, a white plate is set with an orange napkin folded into a knot and two pink heart-shaped cookies. The text 'KING O HOTEL • BRISBANE' is overlaid vertically in the center of the image, and 'SOCIAL EVENTS KIT' is at the bottom.

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TEA PARTY

\$79 pp

Served with dainty sandwiches, delicious savouries and the finest seasonal fruit, vanilla buttermilk scones with jam and fresh cream & range of sweets. Freshly brewed coffee, tea & iced tea.

GRAZING TABLE

\$89 pp

Gain exclusive use of our courtyard. Indulge with an elegant charcuterie board down the centre of the table with cold meats, cheese, fruit, nuts & chocolate. Freshly brewed coffee, tea & iced tea.

INCLUSIONS

- Both packages include complimentary table linen, tea light candles & fresh flowers.

ADD ONS

- Upgrade to a glass of sparkling for an additional \$5 pp.



FOOD PLATTERS

Pumpkin Arancini Balls | \$65 per platter | 30 pieces

Pork & Fennel Sausage Rolls | \$65 per platter | 25 pieces

Pizza Platters | \$65 per platter | 16 pieces

Margarita, pepperoni, ham & cheese, mushroom

Sushi Platter | \$65 per platter | 20 pieces

Mini Tandoori Chicken Skewers | \$65 per platter | 20 Pieces

Vegetarian Samosas | \$65 per platter | 30 pieces

Mini Beef Sliders | \$65 per platter | 8 pieces

Mini Pulled Pork Sliders | \$65 per platter | 8 pieces

Soft Tacos with Shredded Chicken | \$65 per platter | 10 pieces

Cheeseboard | \$145 per platter

4 different cheeses, grapes, crackers, fig paste, nuts & chocolate



CANAPES

30 MINUTE PACKAGE - \$20 PP

Includes:

- 4 standard canapes

1 HOUR PACKAGE - \$30 PP

Includes:

- 6 standard canapes

1.5 HOUR PACKAGE - \$40 PP

Includes:

- 8 standard canapes

2 HOUR PACKAGE - \$50 PP

Includes:

- 10 standard canapes

Add Substantial Canape for \$11 per person per item.

STANDARD CANAPES

- Thai beef salad with namjin
- Teriyaki beef sushi
- California sushi with chicken, lettuce & mayo
- Smoked salmon, dill crème, rye
- Beef & pork meatballs with tomato soup
- Lamb madras samosa with mint chutney
- Prawn on lemongrass with sweet chilli jam
- Pumpkin arancini with truffle aioli
- Vegetable spring rolls with namjin
- Panko prawns with mayonnaise

SUBSTANTIAL CANAPES

- Beef rendang with coconut rice, coriander and prawn crackers
- Mini beef sliders with caramelised onion & tomato chutney
- Pork sliders with crispy slaw
- Fish & chips with capers aioli
- Butter chicken, tumeric rice & naan bread



PLATED MENU

2-COURSE PLATED MENU - \$68 PP

Includes:

- Table menus
- Linen table cloths & napkins
- Centre pieces

3-COURSE PLATED MENU - \$78 PP

Includes:

- Table menus
- Linen table cloths & napkins
- Centre pieces

Minimum spend limits may apply.

ENTREES

- Thai barbecued prawn skewers, lemongrass-scented wild rice
- Panko crusted chicken tenderloin, aioli, fennel and rocket salad
- Duck spring rolls with asian salad, orange and chilli dipping sauce
- Honey beetroot, Persian fetta tartlet with rocket, candied walnut salad & balsamic glaze

MAINS

- Tea smoked angus eye fillet, wrapped in prosciutto with broccoli & red wine jus
- Dukkha spiced lamb rump, grilled asparagus, kumara potato puree & mint yoghurt
- Barramundi fillet, sweet potato puree, chat potatoes, grilled lemon, herbs & butter
- Chicken supreme stuffed with provolone cheese, truffled porcini mushroom risotto & chilli jam
- Twice cooked duck maryland, sticky coconut rice, lychee, mint, chilli, pickled paw paw salad

DESSERT

- Mixed berry pavlova, passionfruit whipped double cream
- White chocolate & raspberry baked cheese cake with chocolate soil and whipped double cream
- Warm chocolate brownie with chocolate chip cookie dough ice cream & strawberries
- Steamed date & walnut pudding with Frangelico butterscotch
- Cheese plate with Australian cheeses, fig paste, dried fruit & nuts



BEVERAGE PACKAGES

STANDARD

- 1 hour - \$30 pp
- 2 hours - \$36 pp
- 3 hours - \$43 pp
- 4 hours - \$51 pp

PREMIUM

- 1 hour - \$36 pp
- 2 hours - \$42 pp
- 3 hours - \$49 pp
- 4 hours - \$62 pp

BAR TAB

If a beverage package doesn't suit the style of your function, you can put a bar tab amount on the bar and stipulate which beverages can be served. Anything not on your bar tab can be purchased by guests on their own accord.

STANDARD

- House white, red & sparkling
- Great Northern
- Furphy
- Mountain Goat

PREMIUM

- Premium white, red & sparkling
- Corona
- James Squire 150 Lashes
- Stone & Wood Pacific Ale

Minimum spend limits may apply. Beverages are subject to change based on availability.



ENHANCE YOUR EVENT

Private sip & paint classes

Balloon & arch backdrops

1.5 metre grazing board

Bridal/baby shower games

Personalised cookies

Lolly bar

Giant numbers

Connect with our dedicated conference & events team to curate your special event.



GALLERY



KENNIGO

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