



# KENNIGO SOCIAL HOUSE

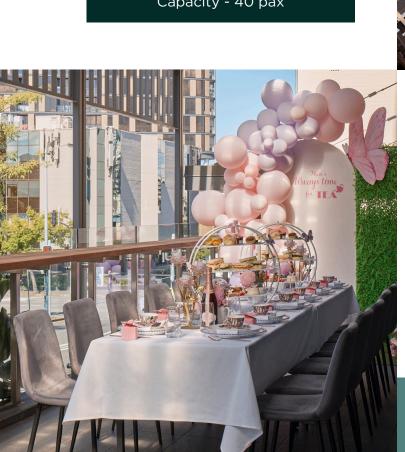
For larger corporate or special events. Kennigo Social House delivers a unique blend of history and modern functionality. This beautifully restored 140-year-old Queenslander features abundant natural light, individual air conditioning, and the latest AV equipment - perfect for festive functions and end-of-year celebrations.

Capacity - 60 pax

# **COURTYARD**

Celebrate under the stars in our Courtyard, the perfect backdrop for pre-function drinks. breakout sessions, or evening Christmas parties. With a private bar and open-air ambiance, it's a space made for connection, laughter, and lasting memories.

Capacity - 40 pax



# THE VERANDAH

Step into The Verandah, a charming outdoor space with room for up to 26 guests. Bathed in natural light and surrounded by leafy streetscapes, it's ideal for high teas, long lunches, and intimate festive gatherings.

Capacity - 26 pax

Looking for something smaller or more tailored? We also have a meeting room and boardroom available - speak with our events team to find the perfect space for your celebration.

# **CANAPÉS**

1 hour: \$30 pp6 standard canapés1.5 hours: \$40 pp8 standard canapés2 hours: \$50 pp10 standard canapés

+ add Substantial Canapé for \$11 pp per item

#### STANDARD CANAPÉS

- Thai beef salad with namijin
- 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 CANAPÉS

- 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





## **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.

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

## PLATED MENU

2-course: \$78 pp

3-course: \$88 pp

Includes table menus, linen table cloths and napkins, centre pieces, Christmas decorations and Bon Bons

## ENTR**É**ES

- 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





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

# PREMIUM BEVERAGES

 1 hour
 2 hours
 3 hours
 4 hours

 \$36 pp
 \$42 pp
 \$49 pp
 \$62 pp



Or, set a bar tab with selected drinks; guests can purchase extras. Enquire with our events team for more info.

