
00 EVENT PACKAGES 2024



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01 INTRODUCTION

Kin Burraneer is the perfect venue to cater for any style of event. We can adapt Kin Burraneer to make the ideal setting for private dinner parties or even corporate events.

Set in the beautiful streets of Burraneer with cozy neighbourhood warmth, Kin will be sure to make your occasion a memorable one for both you & your guests.

Our philosophy with our food is that it is best to be shared with your neighbours, with a focus on fresh, seasonal produce. We approach our functions with a flexibility & individuality that is refreshing to our customers. We strive to ensure seamless organisation of your event, so that all our clients need do is to relax & enjoy their occasion.



02 EVENTS AT KIN

Let our dedicated team help you design a unique and unforgettable event, for you and your guests. From an intimate dinner party to a more informal and relaxed celebration, Kin Burraneer is the perfect space for you.

Savour one of our bespoke food packages, using modern Australian cuisine & fresh seasonal produce. We create personalised menus

that can suit any style of event - from extravagant grazing tables, to shared feasts to chic cocktail events.

Our professional team will be on-hand to seamlessly service your day from start to finish, allowing you to truly relax and enjoy every moment.



03 EVENT PACKAGES

Kin Burraneer host two types of event packages: a seated event or a cocktail event.
What's included in each package?

A) Seated Event

Perfect for a more formal style occasion. We offer a 3 course menu designed to share with your neighbours.

Inclusions:

- 3 course shared menu (page 5)
- Tea & Coffee
- Venue hire for 4 hours
- Staffing
- Furniture & Linens
- Event Coordinator
- Glassware
- Simple Printed Menus

\$85pp (capacity 42p)

B) Cocktail Event

Suitable for a more relaxed & casual approach to celebrate the occasion. There is no allocated seating, with guests free to move about & mingle with their neighbours, whilst they enjoy our Canapé menu.

Inclusions:

- Canapés - Selection of 7 (page 6)
- Tea & Coffee
- Venue hire for 4 hours
- Staffing
- Furniture
- Event Coordinator
- Glassware
- Simple Printed Menus

\$75pp (capacity 42p)

Minimum Spend Requirements

Day	Time	Min. Spend
Mon - Thurs	Lunch/Dinner	3k
Fri - Sun	Lunch	4k
Fri - Sat	Dinner	5k
Sun	Dinner	4k

Take Your Package Up A Notch

+ add a grazing table (page 7)

Prices start at \$15pp

+ add a beverage package (page 8)

Prices start at \$80pp

At Kin Burraneer we can do our best to try to individually tailor unique packages to suit our guests needs. Please feel free to contact us with any specific requests.

03 EVENT PACKAGES

A) Seated Event Package Options

The following meals are served to share.

Please choose three starters, two entrees, two mains, two sides & two desserts. Mains will be served with the sides dishes.

Starters (Select 3)

1. Marinated olives, chilli
2. Sonoma sourdough, olive oil, balsamic
3. Pita bread, zaatar
4. Taramasalata, smoked salmon roe
5. Hummus, crisp chickpeas, paprika
6. Herb labneh, chive oil

Entrees To Share (Select 2)

1. Halloumi stuffed zucchini flowers, herb labneh
2. Kingfish crudo, cucumber, soy ponzu, yuzu sesame
3. Chargrilled octopus, greek salsa verde
4. Calamari, parsley, harissa mayonnaise
5. Heirloom tomato salad, persian feta, aged balsamic, basil
6. Saganaki cheese, fig jam, fried oregano

Mains (Select 2)

1. Snapper fillet, tomato, black olive & dill risoni, lemon
2. Barramundi, dashi butter, ginger & spring onion sauce
3. Prawn spaghettini, chilli, garlic, zucchini, lemon
4. Lamb ragu, tagliatelle, parmigiano reggiano
5. Corn & zucchini risotto, pecorino, lemon
6. Chicken, sweet potato & maple puree, chicken sauce
7. Hickory smoked beef brisket, pea and parsley salad
8. Date braised lamb shoulder, chermoula
9. Pork belly roast, harrisa, mint

Sides (Select 2)

1. Roast triple cooked potatoes, flake salt
2. Honey roasted carrots, crisp oregano
3. Brocollini, hazelnuts, vinaigrette
4. Greek salata, manouri feta
5. Mixed leaf salad, zucchini pickle, green goddess dressing
6. Beetroot & goats cheese salad, orange dressing
7. Grain salad, pomegranate dressing

Desserts (Select 2)

1. Orange & pistachio cannoli
2. Yoghurt panna cotta, sticky grapes
3. Creme caramel, vanilla tuille
4. Apple and raspberry crumble, cinnamon ice cream
5. Dark chocolate & olive oil cake, vanilla marscapone
6. Cheese, fruit, crackers



03 EVENT PACKAGES

B) Cocktail Event Package Options

Please select 7 of the following canapes

Smalls / Select 5

1. Tomato salsa, basil, balsamic glaze
2. Fig, ricotta, burraner honey
3. Mussels marinati, garlic whip
4. Smoked mortadella, stracciatella
5. Soy marinated tuna, nori mayonnaise
6. Smoked trout, capers, pickle

*Options 1 - 6 are all served on crostini

7. Sydney rock oyster, ponzu dressing, sesame
8. Chicken riblets, sichuan pepper salt
9. Panko crusted prawn, mexican sriracha
10. Truffle & parmesan arancini, truffle mayo
11. Sesame falafel, mint yoghurt
12. Pumpkin arancini, herb aioli, crisp oregano
13. Sweet potato croquettes, herb mayonnaise
14. Ricotta stuffed zucchini flower, truffle honey
15. Jalapeno corn fritter, tomato chutney
16. Prawn sesame toast, chilli sauce
17. Crisp calamari, yuzu mayonnaise, parsley
18. Lamb ribs, chimichurri
19. Honey & soy chicken skewer, kewpie mayo
20. Fries, sumac salt

Substantial / Select 1

1. Flathead fish taco, yuzu, coriander
2. Prawn roll, spicy 1000 island, iceberg
3. Smoked brisket slider, bbq sauce, slaw
4. Lamb gyros, tzatziki, pickled turnip

Sweet / Select 1

1. Cheese, fruit, cracker
2. Blueberry panna cotta, vanilla
3. Chocolate mud, white chocolate mousse
4. Lemon curd tartlet
5. Caramel shortbread, dulce de leche
6. Tiramisu, coffee macaroon



04 GRAZING ADD ON

What's included in each package?

Add a Grazing table to your event. They're available to accompany both our Seated Event & Cocktail Event food packages.

Light Grazing

Inclusions:

- 5 Award winning cheeses
- Selection of 3 cured meats
- Collection of fresh and dried fruits
- Assortment of savoury nibbles
- 3 kinds of crackers

\$15pp (capacity 42p)

Large Grazing

Inclusions:

- 7 Award winning cheeses
- Selection of 3 cured meats
- Collection of fresh and dried fruits
- Assortment of savoury nibbles
- 3 kinds of crackers
- 4 house made dips and relishes
- Small pastry bites

\$20pp (capacity 42p)



05 BEVERAGE PACKAGES

What's included in each package?

The Beverage Packages are unlimited for the duration of the event. They're available to accompany both our Seated Event & Cocktail Event food packages.

Package A)

Sparkling / Select 1

- Sparkling

White / Select 2

- Sauvignon Blanc
- Chardonnay
- Pinot Grigio
- Rosé
- Riesling

Red / Select 1

- Pinot Noir
- Shiraz
- Cabernet Sauvignon

Beer

- 2 Premium
- 1 Light

Non-Alcoholic

- All soft drinks
- Tea & coffee included

\$80pp

Package B)

Drinks On Consumption

Suited to more conservative events. Drinks can be paid for by guests or placed on a tab and settled by the organiser.

Please see our website for an updated drinks menu that we can tailor to your event.



06 TERMS

The following Terms and Conditions are to ensure customers of Kin Burraneer are aware of the conditions of hire put in place to help their function run smoothly and without any problems.

Please read the Terms and Conditions below, then fill out the form at the bottom and bring it in when you pay the deposit.

Bookings and Cancellation

Tentative bookings can be held for up to three weeks until either confirmation is made by signing of this document and a deposit is paid, or cancellation. You will be given first option to confirm a date if during this time another party seeks your date. In this instance a deposit will be required or the booking may be canceled.

Once this document has been signed and a deposit is made your booking is secure. Deposits are non-refundable and non-transferable as they secure the booking and preclude other bookings on this date. Any cancellations made within two months of the date of the event will incur a cancellation fee of 10% of the estimated total cost of the function. Any cancellations made within one month of the date of the event will incur a cancellation fee of 25% of the estimated total cost of the function. Any cancellations made within 48 hours of the event will incur a cancellation fee of 100% of the estimated total cost of the function.

Charges and Payments

A confirmation of the number of guests is required two weeks prior to the function. You will be charged for this amount as a minimum, if numbers increase you will be charged accordingly.

Full payment on an estimate of the final bill is required two weeks prior to the function. Any outstanding amounts contracted on the evening must be paid by the end of the function.

Credit card payments will incur a surcharge of 1.5% for Visa, Mastercard and Amex.

Liquor License Policy

Kin Burraneer is obliged to abide by State Government regulation in regard to the responsible service of alcohol.

Intoxicated persons, minors and those whose behavior is considered by management as disorderly will be refused beverage service and may be removed from the function.

It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night.

All guests must vacate the premises by 9:30pm due to licensing. No events can run past 9:30pm.

Management reserves the right to call police and/or terminate the function, without refund of any monies, should such behavior present a problem to guests or staff.

Deposits

Kin Burraneer requires a \$500 deposit to secure the venue.

Damage, Breakage or Loss of Property

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Kin Burraneer will not accept any responsibility for the loss of or damage to any such property, before, during or after the function.

You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please make sure decorators and suppliers are made aware of this.

I have read and accept the above terms and conditions:

Client Signature: _____ Date: _____

Date of Function: _____ Credit Card Number: _____

Expiry Date: _____ CCV: _____