
KENT^{ST.} HOTEL

Functions Pack



EVENT SPACES

Situated in the heart of the Sydney CBD, the Kent St is a classic pub with a modern twist. A city local where you can enjoy an after-work drink & a hearty meal surrounded by luscious greenery, it is the perfect place for your next function or event

We cater for a wide range of occasions, from corporate events to birthdays and wedding receptions.

We pride ourselves in our ability to tailor our offering according to your needs & highly enjoy designing an experience the way that you want it. Simply contact our events team & we will make it happen.

FRONT BAR

Seated | 30 - Standing | 50



MAIN BAR

Seated | 30 - Standing | 80



THE NOOK

Seated | 10 - Standing | 10



DINING ROOM

Seated | 40 - Standing | 200



THE TERRACE

Seated | 30 - Standing | 60



FULL VENUE

Seated | 150 - Standing | 400



COCKTAIL STYLE

Package A: 30 minutes

Select 2 hot, 2 cold for \$20
(4 pieces pp)

Package B: 1 hour

Select 2 hot, 2 cold for \$39
(8 pieces pp)

Package C: 2.5 hours

Select 4 hot, 4 cold for \$55
(12 pieces pp)

COLD

Fried tofu lettuce cups, sriracha, lime **gf, v**

Avocado, tomato, basil & balsamic bruschetta **v**

Sydney rock oyster, mignonette **df, gf**

Smoked salmon, pickles, cream cheese tart

Poached chicken lettuce cups, sriracha, lime **gf**

Prosciutto, goat's cheese frittata, olive oil **gf**

Duck, cucumber and spring onion rolls, hoisin **df**

HOT

Fior di latte arancini, garlic aioli **v**

Vegetable spring roll, sweet chilli sauce **v, df**

Adobo braised mushroom slider **v**

Lamb kofta, yoghurt, dukkha spices

Mince & cheese pies, tomato sauce

Cheeseburger, pickle, tomato slider

Crispy chicken, coleslaw, kewpie mayo slider

PETIT FOURS

Chocolate brownie

Caramel slice

Lemon tartlets

Mini pavlova

Mini fruit tarts



PLATTERS & GRAZING

Platters recommended for 10 to 12 people
Combine platters for a grazing table
(minimum 3 platters)

ANTIPASTO \$150

with cheese, deli meats, crackers, dips
and fruits

CHEESE \$150

hard and soft cheeses, crackers, toasted
sourdough, fruits and quince

PLOUGHMANS \$150

deli style roast beef, variety of pickles,
fruits, dips, prosciutto, toasted sourdough

DESSERT \$150

chocolate brownie, caramel slice, lemon
tartlets, sliced fruits, dark chocolate



DRINKS PACKAGES

PREMIUM PACKAGE

2 Hours | 45 Per Head

3 Hours | 55 Per Head

Select Tap Beer, QuickDraw Pale Ale

WINES

HOUSE WHITE THE DROVER SAUVIGNON BLANC

HOUSE RED THE DROVER SHIRAZ

HOUSE ROSE LA PETITE MAISON SAINT ROSË

HOUSE SPARKLING TWELVE SIGNS GEMINI CLASSIC BRUT

SOFT DRINK All Offered at Time of Service

JUICE All Offered at Time of Service

PLATINUM PACKAGE

2 Hours | 55 Per Head

3 Hours | 65 Per Head

All Tap Beer, All Offered at Time of Service

WINES

VALUE WHITE BELLA MODELLA LA FARFALLA PINOT GRIGIO

VALUE RED LODEZ PINOT NOIR

PREMIUM ROSE CHATEAU MAYLANDIE LES AMIS

VALUE SPARKLING CANTINA TREVIGIANA PROSECCO

FIRST POUR SPIRITS ALL OFFERED AT TIME OF SERVICE

SOFT DRINK All Offered at Time of Service

JUICE All Offered at Time of Service





ADDEDEXTRAS

Our Function Manager will accommodate special requests at the expense of the client.

We can provide extra services such as:

- *Dj Equipment Hire
 - *Dj or Live Music Bookings
 - *Visual Audio
 - *Photo Booth Hire
 - *Event Styling
 - *Security Hire (Required for events exceeding 150 guests)
- Bar Tab & Pay As You Go options are also available.

For further details and Terms & Conditions please email:
cherry@nettlewood.com.au

TERMS & CONDITIONS

CONFIRMATION OF BOOKING

A tentative reservation will be held for a period of 7 days after the initial enquiry has been made. Once 7 days have passed the venue has the right to release the booking. A booking is considered confirmed once a signed and completed booking form has been given to the venue and a booking fee or deposit has been made. The venue will require Credit Card Details to hold on record of the client to which charges may apply in the event of cancellation outside of the term agreements.

BOOKING FEES & DEPOSITS

All functions of 30 people or more involving catering or exclusive area hire are required to pay either a 50% deposit of the final cost of their booking or a \$300 booking fee to secure their booking.

CANCELLATION

Any cancellation made within 14 days of the function will result in the forfeit of the deposit or function fees made. Any cancellations made within 7 days of the event the client must pay a further \$500 to cover any loss of costs to the venue in conjunction with any costs incurred with third party hire (eg, equipment hire, DJ's, styling etc). If it comes to the knowledge that your function will negatively affect and impact the security, safety, management or reputation of the venue, management reserves the right to cancel the event at their own discretion without notice or liability.

FINAL DETAILS & PAYMENT

The venue requests all food and beverage order forms to be provided within 10 days of the event along with any other specifics related to your event. Final guest numbers are required 7 days prior to your event and will form the basis of your final charging. There will be no refunds given should your guest numbers decrease after this time. All costs must be paid at the conclusion of your event. Clients and guests are not permitted to bring liquor onto the premises. Should there be any gifts containing liquor the vessel must be closed and given to venue staff for safekeeping until the conclusion of the event. Should the event finish after 12am alcohol must not be taken away from the premises by any means and will have to be kept on site to be picked up at a later date by the client.

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises if accompanied by their Legal Guardian and supervised at all times. They must vacate the premises no later than 10pm.
Certain functions may require additional security and will be decided on at the discretion of the venue manager. Should this service be needed further costs may be incurred.

DAMAGE

Under any unforeseen circumstances of damage, theft or vandalism to the premises, staff or other patrons the client will be financially responsible. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during or after the function and recommends that all client belongings be removed from the venue immediately after the function. If unforeseen circumstances occur that are out of the control of the venue and management that prevent the event from taking place the venue and management will not be held responsible. I.e flood damage, crime or police requests, fire, safety concerns out of management’s control, Covid-19 restrictions etc.

I..... Confirm that I have read and understood the above Terms & Conditions and Agree to Comply.

Signature _____ Date: _____

Venue Manager Signature _____ Date: _____

