



**KURRI
KURRI**
HOTEL

FUNCTIONS

KURRI KURRI HOTEL

Located right in the heart of Kurri Kurri, we have several spaces that are perfect for your next function, from our outdoor covered courtyard to our restaurant bistro area, to our front bar area. Whatever the gathering you need to host- we've got you covered.

180 Lang St, Kurri Kurri NSW 2327

(02) 4052 9595

kurrikurrihotel.com.au

MON-TUE : 11am-9:30pm

WED-THU : 11am-10pm

FRI-SAT : 11am-late

SUN : 11am-10pm



Venue Spaces

THE COURTYARD

Our enormous covered beergarden area will comfortably hold 90 people.

- CANAPE & PLATTER PACKAGES AVAILABLE
- DRINK PACKAGES AVAILABLE

THE BISTRO

Our freshly renovated restaurant area brings together two rooms into one deluxe European bistro style dining area. Intimate, cosy and full of decor. The bistro will comfortably hold 50 people.

- CANAPE & PLATTER PACKAGES AVAILABLE
- DRINK PACKAGES AVAILABLE

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The Courtyard



The Bistro

Venue Spaces

THE FRONT BAR

We are also happy to host functions in any part of our front bar area but please note this cannot be a private event area.

The front bar area will comfortably hold 70 people.

- CANAPE & PLATTER PACKAGES AVAILABLE
- DRINK PACKAGES AVAILABLE

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The Front Bar







Platter Options

DIPS PLATTER (FEEDS 10-20) GFO \$105

assorted house-made dips, served with fresh grilled bread crudities

CHEESE PLATTER (FEEDS 10-20) GFO \$155

selection of locally sourced artisan cheeses, fresh and dried fruits, house date preserve, spiced nuts, lavash and crackers

CHARCUTERIE PLATTER (FEEDS 10-20) GFO \$155

selection of locally sourced cured meats, shaved in house and served with a selection of pickled and marinated vegetables, grumpy grandma olives, rosemary lavash and crackers

SAVOURY PLATTER (100 PIECES) \$165

chef's selection of house made baked and fried classic party favourites served with complimenting condiments

VEGAN PLATTER (100 PIECES) \$175

chef's plant based twist on classic party favourites served with complimenting condiments

MIXED SKEWER PLATTER (60 PIECES) GF \$135

semi dried tomato, pesto chicken, spicy marinated lamb, porcini and herb marinated beef, all served with complimenting condiments

SLIDER PLATTER CHOICE OF 1 OPTION \$165 (30 PIECES PER PLATTER)

BEEF

Lettuce, tomato, onion tomato chutney, Swiss cheese, truffle aioli

CHICKEN

Panko crumbed chicken breast, lettuce, tomato, onion, and herb aioli

THE FRITZ

Sweet potato and corn fritter, tomato chutney, rocket and harissa aioli

Alternate Drop Menu

ENTREE

TRUFFLED MUSHROOM RISOTTO GF V

mixed forester mushrooms, black truffle oil

CRISPY SQUID GF

w/ lime & black pepper seasoning, house salad & spicy nduja aioli

ROASTED BEETROOT & CARROT SALAD GF VGO

w/ brown rice, pumpkin seeds, feta, salad leaves, zesty herb dressing ADD PERI PERI CHICKEN OR HALOUMI + \$5

THAI BEEF SALAD GF

tender marinated beef w/ rice noodles, spice roasted peanuts, shredded cabbage & vegetables

DESSERT

STICKY TOFFEE PUDDING

served with bourbon butterscotch and vanilla bean ice cream

DOUBLE CHOCOLATE BROWNIE

served with chocolate peanut butter gnash, vanilla bean ice cream, and honeycomb crumble

2-COURSE \$52 3-COURSE \$62

MAIN

BEEF SIRLOIN GF

served with truffled mashed potatoes, greens, and beef jus

ROASTED CHICKEN GF

spinach & fetta stuffed chicken supreme w/ citrus fondant potatoes, green beans & rose sauce

OVEN-ROASTED BARRAMUNDI GF

w/ brown rice, fennel & roasted beetroot salad, whipped Labneh

PORK LOIN

roasted baby potatoes, buttered greens, honey bourbon and mustard compound butter

COFFEE CARAMEL PANA COTTA

served with coffee praline and macerated strawberries

PASSION FRUIT TART

w/ passion fruit curd, crisp meringue and vanilla bean ice cream

Drinks Packages

STANDARD

5 HOURS – \$82

3 HOURS – \$56

INCLUDES

- House Wine
- House Spirits
- House Beers: Lager, Pale Ale, Cider
- Soft Drink
- Tea & Coffee

PREMIUM

5 HOURS – \$123

3 HOURS – \$83

INCLUDES

- Premium Spirit Selection
- Premium Selection of Wine
- Full Craft Beer Line Up
- Cocktail on Arrival
- Soft Drink
- Tea & Coffee

ALL GUESTS MUST BE CATERED FOR IN DRINKS PACKAGE

