

KEG &  BREW  
SINCE 1936

# FUNCTIONS

*- THANK YOU FOR CONSIDERING THE KEG & BREW HOTEL FOR YOUR NEXT FUNCTION -*

26 FOVEAUX ST, SURRY HILLS



ENGAGEMENT PARTIES  
WEDDING RECEPTIONS  
BIRTHDAYS  
CHARITY EVENTS  
CASUAL GET-TOGETHERS  
CORPORATE EVENTS  
COCKTAIL PARTIES  
PRODUCT LAUNCHES  
CHRISTMAS PARTIES  
FAREWELLS  
GROUP DINNERS  
REUNIONS



The Keg & Brew's function areas can cater for group sizes ranging from 20 to 120 people.

We can offer menus and beverage options that are specifically targeted to the needs and whims of our customers. And we have the ability to alter the configuration of the room to suit your needs.

Our goal is to provide the best possible service to every guest in our superbly-restored heritage building whether it's for a birthday celebration, corporate event and or simply a fun party. And we have a dedicated Functions Manager on hand to help you plan your event within your budget.

All spaces come with FREE ROOM HIRE and are wheelchair accessible.

Please browse our functions brochure and don't hesitate to discuss any requirements or questions with our dedicated Functions Manager.

# ★ *PLATTER STYLE CANAPES* ★

## \$80 PLATTER

EACH PLATTER CONTAINS 20 PIECES

OF THE ONE SELECTION

Mushroom, spinach & fetta puff pastry tart (hot)

Potato & chive pancake, smoked salmon & creme fraiche mousse (cold)

House made satay chicken skewers

Roast beef tart with pea puree, watercress, horseradish cream (cold)

Corn croquette, celery cress (hot)

## \$110 PLATTER

EACH PLATTER CONTAINS 20 PIECES

OF THE ONE SELECTION

Traditional arancini w napolitana sauce and parmesan (hot)

Beetroot cured salmon w dill labneh on a crispy wafer (cold)

Battered barramundi cocktail w lilliput mayonnaise (hot)

Lamb kofta skewer w harissa mayonnaise

Classic caesar cups w roast chicken and white anchovy (cold)

## \$140 PLATTER

EACH PLATTER CONTAINS 20 PIECES

OF THE ONE SELECTION

Whipped ricotta vol-au-vents w semi dried tomato and basil oil (cold)

Pork & fennel sausage roll with tomato dipping sauce (hot)

Chicken & leek pie (hot)

Sliders from current menu (veggie burger/beef burger/chicken burger from each venue) (hot)

Kingfish ceviche on croute w pomegranate and spring herb puree (cold)

## WHOLE PIZZA

Mushroom \$20

Pepperoni \$20

Italian Sausage \$20

Prawn \$22

## \$80 SWEET PLATTER

EACH PLATTER CONTAINS 20 PIECES

NO MIXED PLATTERS

Pizza balls filled with your choice of cream, jam or nutella

Mascarpone cheesecake bites w strawberry coulis and shaved chocolate

Chocolate and hazelnut brownie bites

~ MENU IS SUBJECT TO CHANGE ~

**PLEASE HAVE YOUR CATERING ORDER FINALISED AND PAID FOR TWO WEEKS PRIOR TO YOUR EVENT. IF YOU HAVE ANY QUESTIONS PLEASE DON'T HESITATE TO GET IN TOUCH VIA EMAIL AT: [FUNCTIONS@KEGANDBREW.COM.AU](mailto:FUNCTIONS@KEGANDBREW.COM.AU) OR PHONE US ON (02) 9212 1740**

# ★ **BANQUET MENU** ★

AVAILABLE FOR GROUPS OF 15 OR MORE

## **\$70 TABLE SHARE & DESSERT MINIMUM OF 10 GUESTS**

Poached salmon, radish, cucumber, fennel,  
garden herbs & english mustard dressing

Roasted brined chicken, caramelised shallot,  
garlic, preserved lemon

Whole roasted riverine sirloin of beef mbs2+,  
assorted mustards & relishes

Miso roasted chat potatoes

Grilled corn on the cob, chilli & lime butter

Green bean, almonds, figs, vin cotta

Rocket & parmesan salad, spanish onion,  
balsamic

Pavlova with, lemon curd, summer berries  
and mint

\* Designed to share between all guests

## **\$75 ENTRÉE & MAIN OR MAIN & DESSERT \$80 ENTRÉE, MAIN & DESSERT MINIMUM OF 20 GUESTS**

### TO START

House baked bread with whipped butter warm marinated olives gf v  
Choice of 2 entrée, 2 mains & 2 dessert as alternate drop

### ENTRÉE CHOICE OF

Duck terrine w plum sauce and salad julienne (cold)

Mixed mushroom, fetta and spinach tart with petit salad & chive oil

Sydney rock oyster with cucumber & shallot salad, lemon balm (cold) (6)

Confit salmon w radish watercress dill and english mustard mayonnaise (cold)

Beef carpaccio, white anchovy aioli, parmesan, truffle oil, wasabi cress and multigrain croute

### MAIN CHOICE OF

Mushroom risotto v - mascarpone, truffle oil

Blue eye trevalla w cauliflower puree, roasted vegetable melange, sweet potato crisp and preserved  
lemon

Marinated chicken supreme w crispy smashed chats, mixed mushroom and thyme jus

Roasted lamb rump with peperonata, sour dough fingers & crisp basil

Fillet of beef w pomme rosti, spring vegetable, shallot & black pepper jus

### SIDES TO SHARE

Green beans with toasted almonds & dried figs gf v

Garden salad

### DESSERT ALTERNATE SERVE

Chocolate mousse cake w strawberry & chantilly cream

Vanilla panna cotta, strawberry coulis, seasonal fruit, mint, sable biscuit

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