FUNCTIONS &

kimberleygrande.com.au

Phone. 1300 955 549 20 Victoria Hwy Kununarra



WELCOME

TO THE KIMBERLEY GRANDE RESORT

Thank-you for the opportunity to quote on your conference or function.

Within this pack you will find our range of function spaces available,

equipment hire, food & drink menus.

Please contact our friendly staff to discuss your requirements.

We require a minimum of 14 days notice to provide the services contained within this brochure

Please note: Menu items are subject to availability and may change without notice.

Accommodation packages also available subject to availability, please discuss with reservations.

Phone. 1300 955 549

Email. reception@kimberleygrande.com.au



CAPACIT	IES				•					
Venue	Full Day	Half Day	Features	Theatre	Boardroom	Classroom	Banquet	Cocktail	U-Shape	Caberet
The Kimberley Room	\$550	\$400	Bathroom Bar on Request Air con 2 private entrances DJ Booth Natural light	150	-	80	100	150	80	80
The Board Room	\$300	\$200	Closest bathroom Restaurant Air Con Private entrance Natural light	30	15	18	-	-	18	-
The Argyle Room	\$450	\$300	Bathroom Bar on Request Air con 2 private entrances	125	30	60	64	125	30	50
The Grande Bistro	\$350	\$250	Bathroom Full service Bar Air con Private entrance Natural light	-	-	-	100	100	-	100
Poolside	\$300	\$200	Bathroom Bar on Request	-	-	-	70	120	-	-

*All room hire fees are subject to change as per Management, the above to be used as a guide only **Equipment hire - \$50 per day incl. Whiteboard, Data Projector & Screen. Office Supplies incur an additional fee

*** Events over 60 people with alchohol on sale may require security guards present - charged in addition to room hire **** Minimum spend requirements apply to events which require service staff present throughout the duration of the function ***** Poolside events are limited to an 8.00pm finish time. All other function rooms are available until Midnight on request.



MORNING & AFTERNOON TEA

2 SELECTIONS \$12.00 per person 3 SELECTIONS \$16.00 per person

Fresh Scones with Jam & Cream Assorted Cookies Banana Bread Assorted Cakes Fresh Seasonal Fruit Bruschetta of Tomato & Basil Vegetable Crudites with Dips Bacon & Egg or Vegetable Quiche

Please Note Menu items are subject to availability of seasonal produce.



LUNCH

OPTION 1

Mixed Sandwiches \$75 Mixed Sandwich & Wraps \$75 Seasonal Fresh Fruit \$70

Per Platter - Each Platters serves Approx. 12 People

OPTION 2 OPTION 3

\$25 per person

\$30 per person

Assorted Sandwiches & Wraps Seasonal Fresh Fruit Platter Fruit Juice Country Vegetable Frittata Assorted Gourmet Cold Cuts & Roasted Meats with Condiments Garden Salad, Potato Salad Seasonal Fresh Cut Fruit Platter Fruit Juice

SANDWICHES & WRAPS

Max 4 per Function Chicken, Mayonnaise & Parsley Curried Egg Mayonnaise & Parsley Roast beef, Horseradish, Onion & Lettuce Smoked Salmon & Cream Cheese Salami, Tomato Relish & Salad Ham & Cheese, Tomato & Lettuce

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CANAPÉS

3 Selections \$15 per person4 Selections \$20 per person5 Selection \$25 per person

COLD

Thai Chicken Salad in Lettuce Cups Bruschetta of Tomato & Basil Guacamole & Prawn Tacos Rolled Smoked Salmon with Cucumber Vegetable Crudites with Dips Vietnamese Prawn Rice Paper Roll Crostini with Olive Tapenade & Prosciutto Sesame Falafel with Mint Yoghurt Bacon & Egg or Vegetable Quiche

ΗΟΤ

Fried Chicken Wings in Honey Sesame Sauce Vegetarian Spring Rolls Pork & Fennel Sausage Rolls Deep Fried Camembert with Cranberry Prawn Cakes with Apricot Plum Sauce Beef Slider with Aioli Two Cheese Arancini with Tomato Chili Jam Malaysian Chicken Satay with Peanut Sauce





SET MENU

2 courses \$60 per person / 3 courses \$75 per person

Minimum 25 people. Choose 3 from each course for final menu

ENTRÉE

Beef Carpaccio with Shaved Parmesan, Rocket Salad & Lemon Olive Oil Soup of the Day with Crusty Bread Grilled Marinated Chicken with Mango Salsa & Greek Salad Prawn Cocktail with Marie Rose Sauce, Crisp Lettuce & Herbs

ΜΑΙΝ

Grilled Black Pepper Sirloin with Thyme Jus & Garden Vegetables Roasted Chicken Breast with Baby Carrots, Carrot Puree & Roasted Chicken Jus Barramundi with Orange Sauce, Bok Choi & Jasmine Rice Chargrilled Lamb Chops with Olive Ratatouille & Balsamic Glaze

DESSERT

Cheesecake with Mixed Berry Coulis Chocolate Brownie with & Vanilla Ice Cream Warm Apple Slice with Vanilla Custard Pavlova with Fresh Fruit Salad & Passion Fruit Coulis Seasonal Fresh Cut Fruit

Please Note *Available in The Bistro and Argyle Room Only Menu items are subject to availability of seasonal produce.

BANQUET

\$70 per person

Minimum 30 people

ENTRÉE

Canapes on arrival Guacamole & Prawn Tacos Bruschetta of Tomato & Basil Salmon Teriyaki Skewers

ΜΑΙΝ

Grilled Beef Tenderloin with Sauteed Mushrooms & Gravy Chargrilled Barramundi with Asparagus, Baby Potatoes & Lemon Garlic Sauce Roasted Chicken Breast with Smoked Paprika, Olives, Chorizo, & Green Beans Roasted Potatoes with Lemon & Rosemary Seasonal Vegetables with Parsley Garden Salad with Mustard Vinaigrette

DESSERT PLATTERS

Cheesecake with Mixed Berry Coulis Chocolate Brownie with Whipped Cream Warm Apple Slice with Vanilla Custard Pavlova with Fresh Fruit & Passionfruit coulis Seasonal Fresh Cut Fruit

Please Note Menu items are subject to availability of seasonal produce.





KIDS PARTIES

Platters serve approximately 10 people

Fish & Chips \$75 Chicken Nuggets & Chips \$70 Beef Sliders & Chips \$85 Mini Sausage Rolls \$65 Assorted Finger Sandwiches \$60 Mini Hot Dogs \$70 Fresh Sliced Seasonal Fruit \$60

PIZZAS

\$22 Per Pizza

BBQ Chicken with Bacon Hawaiian Ham, Cheese & Pineapple Meatlovers for the Carnivores Margherita Mozzarella Cheese, Tomato & Basil Pumpkin & Feta with Caramelised Onion

WINE

S P A R K L I N G

SYN Cuvee Brut NV, Coonawarra, SA	43
Azahara Chardonnay Pinot Noir NV, VIC	34
Tatachilla Brut NV, McLaren Vale, SA	28

WHITE WINES

D'Arenberg The Stump Jump Sauvignon Blanc, SA	34
Mad Fish Riesling, Margaret River, WA	40
Mad Fish Chardonnay, WA	42
Skuttlebutt Sauvignon Blanc Semillon, Margaret River, WA	42
Tomfoolery Pinot Gris, Adelaide Hills, SA	49
Snake & Herring Tough Love Chardonnay, Margaret River, WA	55

ROSE & RED WINES

Chain of Ponds Rose , Multi-Region, SA	39
Tatachilla Shiraz Cabernet, McLaren Vale, SA	28
Round Two Shiraz, Barossa Valley, SA	38
Angus the Bull Cabernet Sauvignon, Central Victoria	43
Ad Hoc Cruel Mistress Pinot Noir, Pemberton, WA	44
Irvine Spring Hill Merlot, Multi-Region, SA	46
Stella Bella Cabernet Merlot, Margaret River, WA	47
First Drop Mother's Milk Shiraz, Barossa Valley, SA	50
Penley Estate Cabernet Sauvignon, Coonawarra, SA	51
Mitchell Peppertree Vineyard Shiraz, Clare Valley, SA	56

SPIRITS

Full range of spirits available at request, please ask for varieties. ***Beer, Wine & Spirits are charged on consumption





BEER/CIDER

BEER (BOTTLE/CAN)

Carlton Dry	7.5
Carlton Draught	7.5
Coopers Pale Ale	8
Coopers Sparkling Ale	9
Corona	9
Corona Ligera	8
Coopers Mild Ale	6.5
Emu Export	7.5
Great Northern Original	7.5
Great Northern 3.5%	7
Hahn Premium Light	6.5
Hahn Ultra Crisp (GF)	7
Hahn Super Dry 3.5%	7
Hahn Super Dry	7.5
Heineken	8.5
Heineken 0%	5.5
Matso's Ginger Beer	10
Matso's Mango Beer	9.5
VB	7.5
XXXX Gold	7

CIDER

Bulmers	8	
James Squire Orchard Crush		
Strongbow Original	7	
Strongbow Dry	7	
Strongbow Sweet	7	

PREMIX

Bundaberg Rum & Cola	11
Jim Beam & Cola	12
Gordon's Gin & Tonic	12
Canadian Club & Dry	11
Johnny Walker & Cola	11
Jack Daniels & Cola	12
Vodka Cruiser	11

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DRAUGHT BEERS

Full range available in the Restaurant. Up to one selection in other function spaces. Kimberley Gold 3.5%, Swan Draught, Elsie, 150 Lashes, Carlton Dry, Great Northern 3.5%

Please ask about availability of other varieties