



# KBM PRIVATE EVENTS & VENUE HIRE

Make an enquiry at [www.kitchenbymike.com.au](http://www.kitchenbymike.com.au)



# WHAT DO WE OFFER?

Kitchen by Mike can host your event in our CBD restaurant OR we can come to a venue of your choice. We love to share our space with our community so come on in for a KBM take over and make our space yours.

## IN HOUSE EVENTS

Our unfussy, urban space in the CBD can host up to 92 guests for various events, from

- Business breakfasts
- Lunch & dinners
- Corporate functions
- Product launches
- Fashion events
- Birthday celebrations
- EOFY parties
- Weddings
- Tailored-themed parties.

Stand up, sit down and dance around. Our space is adaptable for any occasion. We have an in-house PA system, open-plan kitchen and bar.

At the heart of everything we do is the wood-fired oven and grill. From our house-baked sourdough, woodfired signature pumpkin or spit-roasted meats over hard orchard woods. It makes the food more authentic and leaves flavours and nutrients intact. Kitchen by Mike's signature salads are fresh, vibrant and full of flavour, leaving you full and nourished.

Our all-Australian drinks list is sourced from artisan wine makers, distillers and brewers, with a fabulous range of cocktails named after our wonderful staff.

We know you will have an amazing time, whatever the occasion.

## OFF SITE EVENTS

We are equally happy catering for events at your home or space for up to 1000 guests. Our menu is 100% seasonal, we celebrate food when it is at its finest so our menu changes regularly, and we use ingredients sourced from Australia's best local producers.

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**SEASONAL. FRESH. REAL.**





# BREAKFAST EVENTS

## IN HOUSE EVENTS

Kitchen by Mike has a focus on wholesome, fresh produce and is the perfect healthy option to kick start the day for any breakfast event.

Start with coffee or a breakfast mimosa (we know what we would do).

Available Monday - Friday from 7 am - 11 am  
Minimum spend of \$3000 + 10% service charge

## MIKE'S BREAKFAST MENU \$55pp

*Bircher muesli, grated apple, hazelnuts & honey (V)*  
*Chia & almond milk pudding, coconut yoghurt, stewed rhubarb (VG, GF)*  
*Freshly baked croissant to share - Pepe Saya butter, house-made jams (V)*  
*Avocado, smoked salmon, tomatoes & lemon oil on toast - to share (DF)*  
*Grated beetroot, carrot & fennel with alfalfa & poached egg - per person (V, DF, GF)*  
*Bacon Butties, Mike's ketchup (Additional \$10 pp)*

## DRINKS

All drinks are charged on consumption.

Coffee by **Five Senses**

Tea by **Anthea Koullouros**

Cold pressed juices by **Nectar**

*Anti-inflammatory juice. Carrot, apple, orange, pineapple, lemon & turmeric*

*Antioxidant juice. Beetroot, carrot, celery, apple, ginger & lemon*

*Alkaline juice. Kale, spinach, celery, cucumber, apple, parsley*

*Immunity juice. Orange*

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# LUNCH & DINNER EVENTS

## IN HOUSE EVENTS

We like to celebrate food and share as we would with friends and family at home. We serve generous platters down the middle of the table for your guests to tuck in and enjoy.

Mike puts the best of what's in season on his menus and only uses Australia's most highly regarded producers. Please see our sample menu, which is subject to change depending on the seasonality.

### OPTION 1 - MIKE'S SET MENU \$79pp

*Mike's famous sourdough bread, Pepe Saya cultured & salted butter (V)  
Chicken liver pate, four spiced salt (GF)  
Grilled southern calamari, squid ink, nduja, lardo (DF, GF)*

*Wood-roasted Jerusalem artichokes, soffrito, caper leaves (VG, DF, GF)  
Twice-baked Willowbrae goat's cheese souffle, rosemary cream (V)*

*Spit roasted free range chicken, grapes & raddichio (DF, GF)  
Grilled fioretto, macadamias, spring onion oil (VG, DF, GF)  
Mixed leaves & herbs from Newcastle greens, lemon dressing (VG, DF, GF)*

*Chilled vanilla rice pudding, quince jam, honeycomb (V, GF)*

### OPTIONAL ADD ONS

*Grilled 1000gm Rangers Valley T Bone, horseradish cream \$30 pp (DF, GF)  
Selection of local cheese, crackers, muscatels & relish \$20 pp (V)*

### DRINKS

Drinks are charged on consumption. Our all-Australian drinks list is sourced from artisan wine makers, distillers and brewers, with a fabulous range of cocktails named after our wonderful staff.

We recommend selecting one sparkling, two whites & two reds for us to pour for the duration of the event. Alternatively, we have a 2-hour drinks package for **\$55pp** inclusive of beer, bubbles, house white and house red.

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**MIKE'S SET MENU IS DESIGNED TO SHARE.**



**KITCHEN**  
byMike  
**K**



# LUNCH & DINNER EVENTS

## IN HOUSE EVENTS

Mike's premium set menu gives some extra options for when you want to go all out.

### OPTION 2 - MIKE'S PREMIUM SET MENU \$99pp

*Mike's sourdough bread, Pepe Saya cultured & salted butter (V)*

*Chicken liver pate, four spiced salt*

*Hervey Bay scallops, bacon, garlic & thyme*

*Whole baked cauliflower, Indian spices (VG, GF)*

*Twice-baked Willowbrae goat's cheese souffle, rosemary cream (V)*

*Spit roasted free range chicken vinaigrette (DF, GF)*

*Grilled Rangers Valley beef flank, chimichurri (DF, GF)*

*Chips, salt & vinegar (DF, GF)*

*Mixed leaves & herbs from Newcastle greens, lemon dressing (VG, DF, GF)*

*Dark chocolate mousse, white chocolate cream (V, GF)*

### OPTIONAL ADD ONS

*Pot roasted lamb shoulder in white wine served with tapenade \$30 pp (DF, GF)*

*Selection of local cheese, crackers, muscatels & relish \$20 pp (V)*

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**KITCHEN**  
by Mike  
**IK**

# STANDING CANAPE EVENTS

## IN HOUSE EVENTS

For your stand-up canapes event, we clear the room of low tables, leaving a few scattered high-top tables for your guests to stand around, giving you maximum space to mingle and enjoy the room.

Our canapes range from smaller arrival canapes to more substantial canapes to keep you going throughout the day/ night. We recommend 2- 3 arrival canapes, followed by 3- 4 substantial and premium canapes, for a generous and varied selection.

Or try our Grazing tables. Guests can help themselves and mingle while our waitstaff keeps the glasses topped up.

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## ARRIVAL CANAPES \$6pp

*Sydney Rock oysters, mignonette (DF, GF)*  
*Artichoke & parmesan tart (V)*  
*Almond curd & tapenade on linseed crackers (VG, GF)*  
*Tuna tartare on black sesame rice crackers (DF, GF)*  
*Mushroom & mozzarella arancini (V)*  
*Crispy school prawns, Old Bay spice (DF)*

## SUBSTANTIAL CANAPES \$12pp

*Grilled southern calamari, spicy nduja (DF, GF)*  
*Grilled flank steak, chimichurri slider*  
*Focaccia a la marinara (VG)*  
*Classic Caesar chicken wrap*  
*Chicken satay skewer (DF, GF)*  
*Mini spanakopita (V)*

## PREMIUM CANAPES \$15pp

*Chermoula-crust lamb cutlets (DF, GF)*  
*Crab cakes, red mayonnaise*  
*Prawn cutlets & tartare sauce*  
*Pork belly & piccalilli milk bun (DF)*

## GRAZING TABLES\*

*Mike's Cheese & Charcuterie Table*  
*Seafood Station*  
*Dessert Table*

*\*Pricing and menu available on request*





# WEDDINGS & OFF-SITE EVENTS

## IN HOUSE WEDDINGS

First of all, congratulations! We would be delighted to help create your perfect day. We understand the planning and anxiety that goes into making your day seamless. We will take the pressure off to ensure everything runs smoothly, and you can sit back, relax and enjoy your day.

We can host stand-up canapés or sit-down dinner menus, or both!

Please meet our events manager, as each wedding is a bespoke experience to suit your vision. We will work closely with you to create a menu & drinks offering that reflects you as a couple.

## OFF SITE EVENTS

If you have your space organised and need us to provide some catering, please refer to our catering packages, which we will deliver to you in our large catering boxes, ready to go. You can choose to keep your chosen items in our catering boxes or transfer them onto your platters.

Should you wish for us to provide staffing and run the event for you with our KBM twist, we have a minimum spend of \$7,000 + 10% service charge, and we shall fully staff this for you.

For all off-site events, you will need to outsource your crockery, cutlery, tables, chairs, glassware & linen.

For all larger-scale off-site events, please contact [info@kitchenbymike.com.au](mailto:info@kitchenbymike.com.au) to discuss.

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# HOW TO BOOK

## FILL IN OUR ONLINE ENQUIRY FORM OR GET IN TOUCH VIA EMAIL

Please send an email enquiry to [info@kitchenbymike.com.au](mailto:info@kitchenbymike.com.au) with your proposed date and approximate numbers, and we shall check availability and discuss all the finer details over email.

You are welcome to come in for a site visit to discuss your event and seating arrangements.

Our minimum spending includes food, beverage, and venue hire using our in-house PA system should you need it (one microphone available). Please note that a 10% service charge is added to the total bill.

- Monday – Friday - \$6,000
- Saturday - \$8,000
- Sunday – CLOSED

## TERMS & CONDITIONS

Credit card details are required to confirm your booking. 50% shall be charged to your card if the event is cancelled within 7 days before your event.

Final numbers must be confirmed 24 hours before your reservation. Full set menu price PP shall be charged to any 'no-shows' or reduced numbers on the day of your event. We require all dietary requirements 72 hours before your booking.

Nothing is charged to your card beforehand; we do require full payment to be made on the night and cannot invoice after your event.

We look forward to hosting you! Kitchen by Mike x

## CONTACT

Kitchen by Mike is located in the heart of the CBD, just minutes from Circular Quay, Martin Place and Wynyard and is central to many must-see attractions in Sydney.

We are open Lunch Mon - Fri 12 pm - 2.30 pm  
Dinner Wed - Fri 5 pm - 9 pm

(02) 9252 5550 | [info@kitchenbymike.com.au](mailto:info@kitchenbymike.com.au) | 1 Bent Street Sydney NSW 2000

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