



SONG KITCHEN EVENTS AND FUNCTIONS



ABOUT SONG KITCHEN

Song Kitchen is perfect for your next event.

Located on the cusp of Sydney CBD and Surry Hills, Song Kitchen is ready to host your next corporate dinner, milestone celebration or intimate get together. With different event spaces and arrangements, we can make your event memorable.

And best of all, hosting your event at Song Kitchen gives back. 25 cents of every dollar spent gets reinvested and contributes to the work of YWCA Australia, a not-for-profit organisation that supports women and their families.

EVENT SPACES



Snug Room – 20 standing guests or 10 seated

The Snug is just that, a cosy, comfortable space with a communal table and lounge suite. Great for a casual meeting, followed by lunch, or a small stand-up gathering with a few colleagues or friends.



Banquette – 50 standing guests or 40 seated

A beautifully long, elegant space with high ceilings framed by leather banquettes and pillows. From seated or standing, casual to formal events, the room can accommodate a range of uses.



Kitchen Space – 50 standing guests or 40 seated

Furnished with round oak tables and blonde Thonet chairs, this Nordic-inspired airy space is designed to suit breakfast & brunch meetings or shared banquet events.



Entire Venue - 160 standing guests or 80 seated

For an event that requires space and flexibility, you can book out the entire venue. Set over two levels with cosy corners, large open spaces and a centrally located bar, Song Kitchen is the perfect venue to host your event.

CANAPES MENU

Six canapes per person are recommended. Minimum 30 pieces per item.

(Please inform staff of any dietary requirements)

VEGETARIAN \$6 each

Tartlet of goat's curd and pumpkin

Mini vegetarian rice paper rolls (GF/Vegan option available)

House-made mushroom and leek arancini with aioli

Beetroot falafel with avocado and hummus dips (GF/Vegan)

Deep fried veg spring roll with sweet chilli sauce (Vegan)

Baked potato curry puff with smoked paprika BBQ sauce (Vegan)

SEAFOOD \$6 each

Sydney Rock Oyster, eschalot red wine vinaigrette (GF/DF)

Smoked salmon, horseradish cream, dill on toast (GF/DF option available)

Tempura prawn, mango chutney yoghurt sauce

Mini calamari and rocket salad

Thai style fish cake with kimchi aioli (DF)

Assorted Sushi and wasabi sauce (GF/DF/Vegan option available)

MEAT \$8 each

Chicken Satay skewers with Peanut sauce (GF/DF)

Gourmet mini beef pie with tomato relish

Rockmelon prosciutto (GF/DF)

Lamb kofta with tzatziki sauce (GF)

Fried chicken wings with Korean chilli sauce (DF)

SUBSTANTIAL \$10 each

Mini BBQ beef brisket sliders, kale slaw (DF)

Cajun Chicken Taco, tomato salsa (DF)

Fish and chips with tartare sauce





DRINKS PACKAGES

Below are two simple price guides, but can tailor the beverage selection to your taste and needs.

Standard Drinks: \$25 per head – per hour (min 2 hours required)

Premium Drinks: \$45 per head – per hour (min 2 hours required)

Both selections include:

- Sparkling wine
- Beer (2 options)
- Still white
- Still rose
- Still red
- Soft drinks

Additional Options

House spirits: add \$10 per head – per hour (min 2 hours required)

Cocktail on arrival: add \$12 per head



We can't wait to host your next event.

E: songkitchen@songhotels.com.au
P: (02) 9285 6244