



FUNCTION PACK

KONG

Kong is Christchurch's premier cocktail lounge, located on The Terrace in the heart of the CBD.

Inspired by the glamour of the 1930s, this opulent bar combines timeless elegance with modern sophistication. With its luxurious setting and refined atmosphere, Kong is the perfect destination to host a function that guarantees your guests will celebrate in style.

KONG







76 Hereford Street
Christchurch Central City
(03) 595 5331
info@kongbar.co.nz
www.kongbar.co.nz





THE TERRACE







An undercover outdoor area with seating for 24 and standing room for up to 30. Overlooking The Terrace in the heart of the CBD, it's an ideal spot for relaxed yet stylish gatherings, all with a hint of 1930s glamour.

Space Type						
Outdoor	24	30	N	N	N	N



INDOOR DINING







An elegant indoor space with seating for 30 and standing room for up to 50. Surrounded by 1930s-inspired décor, it's ideal for private dinners, celebrations, or cocktail-style functions in timeless style.

Space Type						
Indoor	30	50	N	N	N	N



VENUE EXCLUSIVE

Make the most of Kong's stunning riverside location and reserve our entire venue for your function. You will get exclusive access with a full bar and wait service. With indoor and outdoor spaces, you can spread out and enjoy Kong in the company of just your guests. Full capacity is 65 guests inside and 95 guests including our outdoor area.

Space Type						
Indoor/ Outdoor	30	95	Y	N	Y	Y



\$24.5 per person - Choice of 5
\$29.5 per person - Choice of 6
\$33.50 per person - Choice of 7

POULTRY

Chicken and coriander dumplings with chilli caramel soy sauce. df
Duck rice paper rolls with Hoisin dipping sauce. gf df
Caesar chicken and parmesan cos lettuce cups. gf v*
Chicken wrapped prosciutto bites with pinenut and olive salsa. gf df
Fried chicken with mayo chilli caramel sauce. gf df
Roasted chicken and herb rillette en croutes. gf* df
Chicken and leek lasagne croquettes with green tomato relish

CARNIVORE

Wagu beef bites with horseradish cream. gf
Salami, cherry tomato and bocconcini skewers. gf
Lamb croquette with chimichurri.
Braised beef cheek with a sticky soy and mirin glaze. gf df
Smoked peppered venison lion with pickled grape on crostini. df
Prosciutto and gorgonzola tarts with fresh basil and black pepper.

SEAFOOD

Te Kouma Bay oysters with tempura batter and lemon. gf df
Te Kouma Bay oysters with chardonnay jelly. gf df
Beetroot bilini with Akaroa salmon mousse and crispy capers.
Mediterranean ceviche spoons with coconut cream and fresh chilli. gf df
Westcoat whitebait with melba toast and creme fraiche.
Seared Scallops with rosemary and quince butter. gf
Tempura prawns with chilli aioli. gf df

AVAILABLE FOR GROUPS OVER 30

VEGETARIAN / VEGAN

Falafel with labneh and salsa. gf df vg
Cucumber with spinach and confit garlic and cream cheese. gf
Avocado mousse crostini with confit cherry tomatoes. vg
Vermicelli rice paper rolls Nam Jim dipping sauce. vg*
Arancini balls with roasted coulis. gf
Caprese skewers - bocconcini, tomato and fresh basil. gf
Roasted eggplant and macadamia tart with parmesan wafers. gf vg*

DOLCE

Triple chocolate brownie with Mascarpone and berry gel. gf
Macarons. gf
Lemon meringue tarts. gf
Berries with coconut yoghurt spoons. gf vg
Blueberry friands with coconut. gf
Tiramisu tarts and Dutch cocoa.
Cannoli with pistachio custard and chocolate

FOOD

SUBSTANTIAL CANAPES

MINI BURGERS \$6.5 EA

Chicken with bacon and aioli.

Beef with house pickles and smoked cheese. df*

Mushroom cheese sauce and pickled cabbage. v df*

PIZZA PINWHEELS BITES \$5 EA

Napoli and mozzarella. V*

Pepperoni Pesto

Garlic butter and parmesan. V

LARGER CANAPÉS

Crispy coated chicken parmigiana \$6 ea

Cherry tomato and bocconcini tarts \$4.5 ea, gf* v

Prosciutto and gorgonzola tarts \$5 gf*

Lamb cutlet with mustard and mint crust \$7.5 ea

PLATTERS

ANTIPASTO PLATTER \$100

Selection of Italian cured meats and hot smoked salmon, Mediterranean ceviche, served with house pickles, sundried tomatoes, pickled onions, cheese fondue, marinated olives, pesto, crackers and olive oil toasted bread. gf*

CHEESEBOARD \$85

Hard, soft and blue cheese selected from our Italian supplier, baked brie wheel served with seeded bark, ciabatta croutons, quince paste, candied nuts, honeycomb and grapes. gf

SALUMERIA \$125

Selection of Italian cured meats featuring salami, coppa, pepperoni, porchetta (rolled pork belly), Tuscan roasted chicken and medium roasted sirloin. Served with Mustard, cornichons, house pickles, olives and fresh ciabatta and dinner rolls

SINFUL PLATTER \$90

A selection of our small plates served on a platter. Crispy calamari, arancini, Mediterranean ceviche, fried chicken, pork belly bites, lamb croquettes, lasagne croquettes, confit garlic flat bread, baked bread, cheese fuso served with a selection of dips.



FOOD

PIZZAS PLATTERS

ENOUGH FOR 6-8 GUEST.
HAND STRETCHED PIZZA
PLATTERS \$75

MARGHERITA

Tomato, Wairiri buffalo bocconcini and fresh basil. v vg*

PEPPERONI

Napoli base, mozzarella, pepperoni, pecorino and hot honey. df*

ZUCCA

Roasted butternut pumpkin, spinach, pecorino and pickled walnut.
v vg*

BOSCAIOLA E PEPERONE

Roasted capsicum sauce, Italian sausage, peperonata, mozzarella
and ricotta.

DIAVOLA

Roast chicken, napoli, mozzarella, fresh chilli finished with the
devils sauce and chilli oil (medium spice). df*

AMANTI DELLA CARNE

Pepperoni, porchetta, Italian sausage, prosciutto, confit garlic and
mozzarella. df*

CIPOLLA BIANCA

Red and white onion marinated in cream and thyme, balsamic
pickled onion and potato with béchamel sauce. v





BEVERAGE

Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



KONG