

CATERING+EVENTS



PASTRY - SANDOS

- CANAPES - GOOD TIMES

A BIT ABOUT US...

ABBOT KINNEY WAS AN AMBITIOUS AMERICAN REAL ESTATE DEVELOPER WHO SPENT HIS VAST FORTUNE ON CREATING A REPLICIA OF HIS FAVOURITE CITY, VENICE, ITALY. CALLED "VENICE OF AMERICA," THIS RESORT TOWN'S PRINCIPAL ATTRACTION IS ABBOT KINNEY BOULEVARD, WITH A THRIVING RESTAURANT, BAR, AND ART SCENE. INSPIRED BY ABBOT'S DRIVE AND PASSION, JONNY PISANELLI WAS INSTANTLY DRAWN TO HIS STORY AND CHANNELS THAT TENACITY INTO THE DEVELOPMENT OF HIS OWN BUSINESS – ABBOTS AND KINNEY. EACH OF THE STORES ARE A FUSION OF WOOD AND MODERN MATERIALS, A HOMMAGE TO THE ARTFORM OF BAKING WHILE ALSO SHOWING THE MODERN CREATIVITY OF THE ABBOTS AND KINNEY BRAND.

JONNY OPENED THE FIRST ABBOTS AND KINNEY STORE IN JUNE 2015 IN THE CBD OF ADELAIDE ON PIRIE ST, WHERE HE BAKED EVERY MORNING FROM THE SMALL ON-SITE KITCHEN. HE ESTABLISHED A WORKFORCE OF FOUR EMPLOYEES INCLUDING HIMSELF. GIVEN JONNY'S WELL-ESTABLISHED REPUTATION IN THE PASTRY-GAME FROM FROM SCRATCH PATISSERIE (2010-2013), PRODUCTION VERY QUICKLY OUTGREW THE SMALL KITCHEN AT PIRIE ST, AND ALL PASTRY, CAKE AND BREAD PRODUCTION WAS MOVED TO A LARGER PREMISES IN ALBERT PARK IN DECEMBER 2016. THIS ALSO ENABLED ABBOTS AND KINNEY TO SUPPORT A WHOLESALE BUSINESS, SUPPLYING CAFÉS AROUND ADELAIDE. 2023 BRINGS THE ADDITION OF OUR NEW COMPANY DIRECTOR AND OPERATIONS MANAGER RICHARD WILSON, WITH A PASSION FOR FOOD AND COFFEE, AND YEARS OF CULINARY EXPERIENCE HE HOPES TO PUSH ABBOTS AND KINNEY TO EVEN HIGHER HIEGHTS THAN BEFORE.

THE VISION OF ABBOTS AND KINNEY IS TO MAKE PEOPLE HAPPY THROUGH SHARED EXPERIENCES OF FOOD, COFFEE AND HUMAN CONNECTION. THE QUALITY OF OUR COFFEE AND PASTRIES IS AS EQUALLY AS IMPORTANT TO US AS THE CUSTOMER EXPERIENCE IN OUR SHOPS.



HUNGRY??

HERES WHAT'S ON OFFER...

4 OPTIONS \$35 PER HEAD (ADD AN EXTRA OPTION FOR \$8 PER HEAD)...

A&K PASTRIES -

MOROCCAN LAMB SAUSAGE ROLL
PORK AND FENNEL SAUSAGE ROLL
SPINACH FETA SAUSAGE ROLL (V)

SANDWICH PLATE - A SELECTION OF THE FOLLOWING

PIZZAIOLA - SALAMI, MOZZARELLA, SUGO, BASIL
MUSHROOM RAGU - MOZZARELLA, SPRING ONION (V)
ROAST VEG - ZUCCHINI, HUMMUS, CAPSICUM, SUNDRIED TOMATO (VG)
CORONATION CHICKEN - CORONATION CHICKEN, AVOCADO, CHEDDAR, ROCKET, CUCUMBER

ARANCINI -

MUSHROOM AND GOATS CHEESE (V) (GFA)
SUNDRIED TOMATO, BASIL, MOZZARELLA (V) (GFA)
PUMPKIN, SAGE AND RICOTTA (V) (GFA)

SLIDERS -

ABKFC - HOT DIPPED A&K FRIED CHICKEN, AIOLI, PICKLES AND BUTTER LETTUCE
BEEF - BEEF PATTIE, RED LEICESTER, CARAMELISED ONION JAM, OAK LETTUCE
PULLED PORK - HOUSE SMOKED PORK SHOULDER, CRISPY ONIONS, CHIPOTLE AIOLI
BEEF BRISKET - HOUSE SMOKED BEEF BRISKET, SLAW, SPRING ONIONS, BOURBON BBQ GLAZE
FUNGUY - ROAST PORTABELLO MUSHROOM, ROMESCO, MOZZARELLA (V)

MEATBALLS -

MEATBALLS, SUGO, PARMIGIANO, BASIL (GF)

BRIOCHE KATSU SANDOS -

PORK - PANKO CRUMBED PORK, TONKATSU SAUCE, SLAW
CHICKEN BREAST - PANKO CRUMBED CHICKEN, WASABI MAYO, PICKLED CUCUMBER
EGGPLANT - PANKO EGGPLANT, KATSU CURRY SAUCE, PICKLED CUCUMBER (V)

POLENTA CHIPS -

PARMESAN POLENTA CHIPS WITH HOUSE CHILLI RELISH (V)

A&K BREADS AND DIPS -

SELECTION OF HOUSE BREADS AND DIPS

DEEP DISH PIZZA -

MARGARITA
MUSHROOM RAGU
SALAMI
ARTICHOKE, PINE NUT, ZUCCHINI

CROSTINI -

SMOKED SALMON DILL CREAM CHEESE
CAPRESE DI BUFALA
RARE BEEF, HORSERADISH CREME
CHARGRILLED ZUCHINI, ALMOND, CRANBERRY, HUMMUS (V)
MUSHROOM DUXELLES, WHIPPED GOATS CHEESE, HONEY (V)

ROASTED POTATOES -

DUCK FAT GARLIC ROSEMARY POTATOES

SKEWERS -

TERIYAKI ROAST VEGETABLES (VG) (GF)
DRUNKEN LAMB, TZATZIKI (GF)
BEEF, BUTTON MUSHROOM (GF)
HONEY SESAME CHICKEN (GF)

STILL HUNGRY??

HERES SOMETHING SPECIAL...

4 OPTIONS \$60 PER HEAD (ADD EXTRA AN OPTION FOR \$10 PER HEAD)...

SEAFOOD -

SA KING PRAWNS, ROMESCO
SALMON CARPACCIO
TUNA CRUDO, CITRUS, CAPERS
OYSTERS - NATURAL, KILPATRIC,
ROCKEFELLER, WASABI CREME, GARLIC
BUTTER
WHITE BAIT
KING GEORGE TACOS - HAND MADE TORTILLA,
CRUMBED WHITING, PINEAPPLE SALSA,
CHIPOTLE AIOLI
CHARGRILLED SA SQUID INSALATA, CHORIZO,
POTATO
BAKED PORT LINCOLN SARDINES, SPINACH,
GRUYERE, GREMOLATA

ANTIPASTO PLATE -

CURED MEATS, CHEESES, PRESERVES, HOUSE
CRACKERS

SANDO'S PLATE - SELECTION OF THE FOLLOWING

POACHED PRAWN, BACON, CHIVES,
CUCUMBER, MAYO, BRIOCHE
MORTADELLA, SALAMI, CRISPY PROSCIUTTO,
ROMESCO, BRIOCHE
A&K POTATO FOCCACIA, WHIPPED GOATS
CHEESE, CAPSICUM, MUSHROOM, ZUCHINI

CROSTINI -

DUCK RILLETE A L'ORANGE, LIQUORICE
PORK LOIN, SAUERKRAUT, SEEDED MUSTARD
PUMPKIN, SAGE, PINENUT, ROQUEFORT
BEEF FILLET, PEPPERONATA, WHIPPED POTATO
HOUSE CURED SALMON, CELARIAC
REMOULADE
LAMB BACKSTRAP, SKORDALIA, PESTO
BLUE SWIMMER CRAB, SCAMPI ROE
HOUSE MADE CHICKEN PATE, CARAMELISED
APPLE RELISH

POTATO CROQUETTES -

CROQUETTES, PARMESAN CREME, VINEGAR
FOAM

PASTA -

UOVO RAVIOLO - RICOTTA EGGYOLK HAND
ROLLED RAVIOLI
NATIVE LASAGNE - KANGAROO RAGU, NATIVE
HERB PASTA, BECHAMEL
BLUE SWIMMER CRAB RAVIOLO - AGLIO E
OLIO
LAMB AND SEASONAL MUSHROOM BOTTONI

RIBS -

PORK SPARE RIBS - HOUSE SMOKED, SLOW
ROASTED AND MAPLE BOURBON GLAZE
BEEF SHORT RIBS - HOUSE SMOKED, SLOW
ROASTED, APPLE BUTTER BBQ SAUCE
LAMB RIBS - SOUS VIDE, CHARGRILLED,
BLACK VINEGAR GLAZE, CHILLI,
POMEGRANITE

BRIOCHE KATSU SANDOS -

WAGYU SIRLOIN - TONKATSU SAUCE, SLAW
PRAWN CUTLETS - WASABI MAYO, PICKLED
CUCUMBER
KING GEORGE WHITING - CREME TARTARE,
OAK LETTUCE, PICKLED ONIONS

SKEWERS -

WAGYU BEEF, SKORDALIA, SALSA VERDE
ATLANTIC SALMON FILLET, LEMON, CAPER,
GREMOLATA
PISTACHIO CRUSTED LAMB, CRANBERRY,
MUSTARD

ZUCCHINI FLOWERS -

STUFFED WITH RICOTTA, CONFIT GARLIC AND
LEMON STUFFED ZUCHINI FLOWERS, BEER
BATTER

WAGYU BEEF SIRLOIN CARPACCIO -

WITH PARMEGIANO, FIG, POMEGRANITE
MOLASSES, ROCKET, SMOKED ALMONDS

STUFFED PORTABELLO MUSHROOMS -

GORGONZOLA, PANCETTA, CHIVE

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE

SWEETS??

OUR SPECIALTY...

A SELECTION OF PASTRY - MINI'S \$5/LARGE \$7.25, PER HEAD

MINI SWEET PASTRIES - AN ASSORTMENT OF OUR MOST POPULAR BITE SIZED PASTRY

ASSORTED LARGE PASTRIES - AN ASSORTMENT OF OUR MOST POPULAR CLASSIC PASTRY OPTIONS

DESSERTS...

2 OPTIONS \$15 PER HEAD

APPLE TURNOVER - WHITE CHOCOLATE CUSTARD, DULCE DE LECHE, PUFFED RICE, CRYSTALLISED WHITE CHOCOLATE

BISCOFF, CHOCOLATE AND PEANUT BUTTER TART - GANACHE, RASPBERRY, POPCORN

CITRUS CRULLER - LEMON CURD, LIME AND GIN SORBET, SALTED VANILLA GLAZE, ROSE FAIRY FLOSS

'TOP DECK' DARK CHOCOLATE TERRINE - WHIPPED CHOCOLATE, LIQUID NITROGEN WHITE CHOCOLATE MOUSE, STRAWBERRY ROLL UP, RASPBERRY, MINT

MANGO PASSIONFRUIT PANNACOTTA - COULIS, FRUIT, PAVLOVA

TIRAMISU - FINANCIER, MOCHA CREAM, WHITE HORSE ESPRESSO, COATED COFFEE BEANS

HAZELNUT AFFOGATO - SINGLE ORIGIN ESPRESSO, A&K HAZELNUT GELATO, AMARETTO



CONTACT: CATERING@ABBOTSANDKINNEY.COM

THIRSTY??

WE'VE GOT YOU COVERED...

SOMETHING SIMPLE...

2HRS - \$39PP
3HRS - \$50PP
4HRS - \$60PP

SPARKLING WINE -
AUSTRALIA

WHITE -
MASSEY REISLING, SA
MASSEY CHARDONNAY, SA

RED -
MASSEY SHIRAZ, SA

BEER + CIDER -
BIG SHED ROYAL PARK LARGER
BIG SHED HAZY IPA
BIG SHED APPLE CIDER

SOMETHING WARM...

\$6 PER HEAD

TEA -
ENGLISH BREAKFAST, LEMONGRASS AND
GINGER, EARL GREY, GREEN AND PEPPERMINT

COFFEE -
BATCH BREWED COFFEE (DAIRY AND
ALTERNATIVE MILK AVAILABLE)

SOMETHING A BIT MORE FUN...

2HRS - \$69PP
3HRS - \$84PP
4HRS - \$98PP

SPARKLING WINE -
AUSTRALIA

WHITE -
MASSEY REISLING, SA
MASSEY CHARDONNAY, SA

RED -
MASSEY SHIRAZ, SA

BEER + CIDER -
BIG SHED ROYAL PARK LARGER
BIG SHED HAZY IPA
BIG SHED APPLE CIDER
BIG SHED HARD LEMONADE

AUSTRALIAN SPIRITS -
GIN
WHISKEY
VODKA
SPICED RUM

BATCHED COCKTAIL (CHOICE OF 1)-
ESPRESSO MARTINI
NEGRONI
WHISKEY SOUR
GIN SOUR
OLD FASHIONED



SPACES

MOD - GROUND FLOOR AND TERRACE



CAPACITY: PAX. 140

MOD. IS A FUTURISTIC MUSEUM OF DISCOVERY. IT'S A PLACE TO BE AND BE INSPIRED BY IDEAS AT THE INTERSECTION OF SCIENCE, ART AND INNOVATION. THEIR EXHIBITIONS ARE DESIGNED FOR PEOPLE AGED 15-25, SHOWCASING HOW RESEARCH SHAPES OUR UNDERSTANDING OF THE WORLD AROUND US TO INFORM OUR FUTURES.

MOD. IS LIKE NO OTHER MUSEUM EXPERIENCE IN AUSTRALIA. WE BRING TOGETHER RESEARCHERS, INDUSTRIES AND STUDENTS TO PUSH BOUNDARIES, EXPLORE AND BE INSPIRED.

THEY PRESENT ONE IN-GALLERY AND ONE ONLINE EXHIBITION EACH YEAR, ALONG WITH A PROGRAM OF WORKSHOPS, TALKS AND EVENTS.

FOR VENUE HIRE INFORMATION PLEASE CONTACT MOD DIRECTLY AT: [HTTPS://MOD.ORG.AU/VISIT/VENUE-HIRE-CATERING/](https://mod.org.au/visit/venue-hire-catering/)

THEN GET IN TOUCH WITH US TO BEGIN ORGANISING THE CATERING FOR THE EVENT.

CONTACT: [CATERING@ABBOTSANDKINNEY.COM](mailto:catering@abbotsandkinney.com)

TERMS

NOW FOR THE FINE PRINT...

BOOKINGS & DEPOSIT

TO CONFIRM YOUR BOOKING, A DEPOSIT MUST BE PAID WITHIN 7 DAYS OF THE ORIGINAL BOOKING DATE. TENTATIVE BOOKINGS WILL BE HELD FOR 48 HOURS ONLY. TENTATIVE BOOKINGS NOT CONFIRMED WITHIN 24 HOURS WILL AUTOMATICALLY BE AVAILABLE TO OTHER CLIENTS. THE PAYMENT OF THE DEPOSIT IMPLIES CONSENT WITH ALL OF THE TERMS & CONDITIONS LISTED BELOW. 25% OF THE TOTAL FUNCTION COST IS REQUIRED AT THE TIME OF BOOKING. AN INVOICE MAY BE ARRANGED TO BE PAID WITHIN 7 DAYS OF THE EVENT CONCLUDING IF AGREED AT THE TIME OF BOOKING.

CANCELLATIONS

ALL CANCELLATIONS WILL RESULT IN THE LOSS OF THE FULL AMOUNT OF THE DEPOSIT. IF THE BOOKING IS CANCELLED A WEEK BEFORE THE FUNCTION 50% OF THE MINIMUM SPEND WILL BE CHARGED IF IT'S CANCELLED LESS THAN 48 HOURS BEFORE THE FUNCTION, THE FULL AMOUNT OF THE MINIMUM SPEND WILL BE CHARGED.

MINIMUM SPEND

ALL FUNCTIONS MUST ADHERE TO THE MINIMUM SPEND REQUIREMENTS OF \$2000 AS AGREED AT THE TIME OF BOOKING AND OUTLINED IN THE BOOKING FORM.

PEAK PERIODS

NOVEMBER - DECEMBER - FRINGE BOOKINGS DURING PEAK PERIODS ARE SUBJECT TO A 50% INCREASE ON THE MINIMUM SPEND. BOOKINGS ON FRIDAY THE 8TH, 15TH & 22ND DECEMBER 2022 ARE SUBJECT TO A 100% INCREASE ON MINIMUM SPEND.

**BYO
NOT PERMITTED.**

DECORATIONS

WE ENCOURAGE THE DECORATING OF THE SPACES, BUT PLEASE NOTE WE ONLY ALLOW BLUE TACK FOR WALL OR FLOOR FIXINGS. NO EXCEPTIONS. IF ANY DAMAGE TO WALLS OR PAINT IS INCURRED BY THE USE OF OTHER PRODUCTS, REPAIR COSTS WILL BE CHARGED TO THE CLIENT. WE ALSO DO NOT PERMIT CONFETTI, GLITTER OR OTHER SCATTERED DECORATIONS. A \$200 CLEANING FEE WILL BE ADDED TO THE FINAL INVOICE IF USED.

RESPONSIBILITY

ORGANIZERS ARE LIABLE FOR ANY DAMAGE/BREAKAGES SUSTAINED TO THE STAG PUBLIC HOUSE DURING THE EVENT BY ANYONE ATTENDING. THE STAG PUBLIC HOUSE WILL NOT ACCEPT ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY LEFT PROPERTY BEFORE OR AFTER THE FUNCTION.

RESPONSIBLE SERVICE

FOR THE ENTIRE DURATION OF THE EVENT, INCLUDING BEFORE AND AFTERWARDS THE STAG PUBLIC HOUSE RETAINS THE RIGHT TO REFUSE ENTRY TO ANYONE WHO IS DEEMED TO BE INTOXICATED OR DOES NOT FIT OUR ENTRY POLICY. WE ALSO RETAIN THE RIGHT TO STOP SERVICE AND REMOVE GUESTS WHO ARE DEEMED TO BE INTOXICATED. DURING THE LAST 30MINS OF ALL DRINKS PACKAGES, GUESTS ARE ONLY PERMITTED TO ORDER 2 DRINKS PER PERSON.

FOOD ORDERS

IT IS REQUIRED FOR GUESTS TO ALLOCATE AT LEAST 20% OF THE MINIMUM SPEND TOWARDS THEIR FOOD CHOICES. FOOD ORDERS AND DIETARY REQUIREMENTS MUST BE PLACED WITH OUR EVENTS TEAM AT LEAST TWO WEEKS BEFORE THE EVENT.