

Kokomo

KITCHEN + BAR

EVENT PACKAGES



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Welcome to Kokomo Events, where your celebrations come to life. Whether it's your dream wedding, a milestone birthday, a corporate gathering, or a work team meeting, our versatile space is here to accommodate your every need.

Nestled amidst lush tropical gardens and framed by elegant superyachts, our venue transports your guests to a blissful island escape, be it for a day or an evening.

Indulge in our sophisticated yet relaxed dining experience, where you have the freedom to craft a tailored menu that suits your event, from stylish stand-up cocktail affairs to refined plated meals.

With our dedicated team guiding you every step of the way, from initial planning to the final moments of your event, rest assured that your occasion will be a resounding success at Kokomo Events.



COCKTAIL PACKAGES

BRONZE PACKAGE - 5 CHOICES (MIN 1 COLD OPTION)

SILVER PACKAGE - 6 CHOICES (MIN 2 COLD OPTIONS)

GOLD PACKAGE - 8 CHOICES (MIN 2 COLD OPTIONS)

COLD CANAPES

Tomato and bocconcini bruschetta on crostini w' basil pesto
smoked salmon crostini w' cream cheese & chives
mexican roast beef on corn tortilla, salsa verde, coriander
prawn cocktail slider w' iceberg lettuce

HOT CANAPES

Spiced chicken skewers w' homemade satay sauce
Vietnamese spring rolls w' sweet chilli dipping sauce (V)
Crispy corn fritter topped w' haloumi & tomato relish (V)
Mushroom & caramelised onion arancini (V)
Crispy popcorn cauliflower w' pomegranate & aioli (V)
Karage chicken bites w' Japanese mayonnaise
Crispy pork belly bites w' Thai dipping sauce
Tempura barramundi goujons,
Lamb kofta skewers w' mint yoghurt
Szechuan spiced calamari, lime aioli
Crispy Thai spiced prawns w' kaffir lime dressing
Fried buffalo chicken wings, blue cheese dressing

PREMIUM OPTIONS +\$4.00 pp per item

Tempura slipper lobster slider on brioche bun, lettuce, lemon aioli
Eye fillet beef skewers w' teriyaki glaze & crispy shallots
Pacific oysters natural w' lemon dressing
Tempura Pacific oysters ' ponzu sauce

COKTAIL FOOD PLATTER MENU

Serves 5-7 people per platter

ITALIAN GRAZING PLATTER

A selection of Italian cured meat and ham w' dips,
olives & pickled vegetables and artisan bread

KOKOMO PLATTER

Chicken skewers with satay sauce,
Szechaun dusted calamari,
Tomato bruschetta crostini with pesto,
Tempura barramundi goujons
Buffalo chicken wings with blue cheese dressing

MARANOA PLATTER

Mexican roast beef tortilla with salsa verde,
Vietnamese spring rolls sweet chilli sauce,
Lamb kofta skewers with mint yoghurt,
Karage chicken bites with Japanese mayonnaise,
Crispy pork belly bites with Thai dressing

BOATWORKS PLATTER

Prawn cocktail slider,
Crispy Thai prawns with kaffir lime dressing.
Pork belly bites with hoising dressing. Mushroom and
caramelised onion arancini,
Beef eye fillet skewers with teriyaki glaze

SLIDER PLATTER

20 sliders

Angus beef pattie, bacon jam, cheese, pickles & ketchup

Southern fried chicken, lettuce, Japanese mayonaisse

DELUXE SLIDER PLATTER

20 sliders

roasted beef fillet (MR), lettuce, tomato, bacon jam,
cheese & bbq relish

Crumbed barramundi, lettuce, cheese, tomato tartare sauce

TACO PLATTER

20 tacos

Pulled pork taco, Slaw, pineapple salsa and pickled onion

Crisp Chicken taco, lettuce, avocado, chipotle creme,
parmesan

SEAFOOD TACO PLATTER

20 taco

Crispy prawn, avocado, salsa, pickled onion and lettuce

Crumbed fish, slaw, pineapple salsa, lime aioli

PIZZAS

16 pieces per pizza

MARGARITA - mozza cheese, tomato sugo, basil

ITALIAN - pepperoni, shame, olives. red onion

BBQ CHICKEN - chicken. mushroom, basil, BBQ sauce

FUNGHI - roasted mixed mushrooms, fetta, onion & basil

PRAWN - garlic prawns, capsicum, goats cheese

PLATED MAIN MEALS

Plated menu is available for groups of 40 -70 people

If you're considering a plated menu at Kokomo, we specialize in crafting the perfect event tailored to your needs. Our expert team ensures your event is a success with our exquisite plated main courses. Enhance your experience with our cocktail package and decadent desserts for a truly memorable occasion. Additionally, if you have specific tastes, we're delighted to create a bespoke menu just for you! Our plated menus cater to groups ranging from 40 to 70 people.

CAPTAINS PACKAGE

bronze cocktail package plus your choice of alternate drop main course, plated wedding cake

ADMIRALS PACKAGE

silver cocktail package plus your choice of alternate drop main course, plated wedding cake

MARINERS PACKAGE

Choice of alternate drop main course, dinner roll



MAIN COURSE OPTIONS

Grilled Tasmanian salmon, beetroot puree, potato gratin, asparagus & béarnaise sauce

NT Barramundi, Paris mash, minted pea puree, roasted cherry tomatoes, baby carrots & lemon butter sauce

Roast chicken breast on jasmine rice, buttered Asian vegetables, light coconut curry sauce

Garlic Butter roasted chicken breast, herbed baby potato smash, seasonal vegetables & apple cider jus

Grain fed Sirloin, potato gratin, green beans, baby carrot & red wine jus

Eye fillet 200gm herb potato mash, seasonal greens & port jus +\$4.00pp

Grain fed sirloin, sweet potato puree, broccolini, mushroom jus

Rosemary & garlic roasted lamb rump, green beans, cherry tomato & red wine jus

VEGETARIAN OPTION

Dukkha roasted pumpkin on beetroot hommus w' braised spinach & mushrooms, Persian fetta, capsicum coulis

DESSERT OPTIONS

add \$12.00 pp

Kokomo Eton Mess

Vanilla meringue, double cream, berry compote, tropical seasonal fruit w' candied orange

Choc Brownie Sundae

Decadent chocolate brownie, salted caramel sauce, vanilla bean ice cream, toasted coconut

Individual Cheese Plate

Australian cheeses, quince paste, fruit & crackers

CORPORATE CATERING

Kokomo can cater your meeting or staff gathering with our handy catering lunches or breakfasts

Or Contact us to create a bespoke menu for your meeting

BREAKFAST

minimum 10 people

Bacon & egg rolls \$9.00 per person

Ham and cheese croissants \$8.50 per person

Breakfast wrap \$10.00 per person

Fruit platter \$6.50 per person

Banana bread \$5.50 per person

LUNCH

SANDWICH SUB PLATTER \$12.00 pp

assortment of meat and salad sub rolls including turkey breast, ham, chicken, vegetarian

WRAP PLATTER \$12.00 pp

Assorted meat and salad wraps including turkey breast, ham, chicken and vegetarian

THE LONG LUNCH \$21.50 pp

A grazing lunch with assorted fresh baked bread and rolls, and salads to make your own sandwiches, accompanied by potato salad, green salad and sliced fruit platter

CHEESE PLATTER \$14.00 pp

selection of 3 Australian cheeses, grilled sourdough and crackers, dried fruit and nuts, quince paste

CORPORATE CATERING

HOT LUNCH

minimum 10 people

GRAZING LUNCH

\$34.95 per person

Selection of fresh baked rolls and breads with lettuce, tomato, cucumber, cheeses and cold sliced deli meats

Honey soy chicken breast pieces

Beef rump skewers with tomato relish

Warm spinach and cheese quiches

Sliced seasonal fruit platter

Sweet slices and pastries

BUILD YOUR OWN BURGER LUNCH

\$12.00 per person

Handmade beef Burger patties, lettuce, tomato, cheese, aioli and tomato sauce

Beverages

Bottled orange or apple juice \$4.00 per bottle

12oz/Medium Coffees \$5.00 each

fresh squeezed orange juice \$7.00 per person

banana or mango smoothies \$8.00 per person

Bottled water \$2.50 per bottle

BEVERAGES

At Kokomo, we offer a diverse selection of alcoholic and non-alcoholic beverages for your event. Choose from our wide range of local and imported beers and wines, handcrafted cocktails, or spirits to delight your guests.

BAR TABS

Beverage options include pre-paying for a beverage tab, We will keep you informed of your tab spend throughout the event, allowing you to choose to top it up as needed.

Alternatively, your guests can purchase their own beverages during your event. Whatever your preference, we're here to ensure your beverage needs are met seamlessly.



EVENT CONDITIONS

Our venue is available for exclusive use any night of the week for you and your guests*

VENUE HIRE

No one likes venue hire fees so we have a simple minimum spend requirement for you to host an event at Kokomo.

Monday to Thursday minimum spend \$3000

Friday/Saturday minimum spend \$4000

Sunday minimum spend \$5000

Please note all food and drinks pre ordered and all drinks purchased on the night by you or your guests count towards the minimum spend

WHATS INCLUDED

With exclusive use of the venue you are also given access to:

*In house music system, where you can plug in a playlist from Spotify, apple music or a plug in device

*Exclusive use of our bar and all areas of our venue including our three decks and our grass areas

*lights, fans and access to a microphone jack

we recommend making an appointment with our team to view the venue and talk through your requirements

HOW TO BOOK

to book we require a \$500 refundable deposit to confirm the date, this will be deducted from your final food bill.
please

Talk to our team to discuss the full terms and conditions
book by emailing hello@kokomogoldcoast.com.au

*additional costs apply for public holidays

EVENT CONDITIONS

Our venue is available for exclusive use any night of the week for you and your guests*

EVENT START AND FINISH TIMES

Our venue is available for your event from 5pm any day of the week. Each event has a maximum 5 hour running time. with 11.30pm being the latest finishing time.

If you would like to hold an event outside of these times please talk to our events team to discuss your options

WEDDINGS

Kokomo is the perfect setting for your wedding, you can use our deck or grass area for your ceremony and then continue the reception in our beautiful tropical oasis.

Weddings can begin from 2pm for ceremonies, however it is best to speak to our team for a full quote for your day.

DECORATE FOR YOUR EVENT

You are welcome to tastefully decorate our space for your event. However we ask that nothing is fixed to walls or any parts of the venue, and definitely no confetti or rice as we are in a marine precinct.

Alternatively we can connect you with some wonderful vendors to theme your event

SECURITY

If your event is for over 90 people or we as a venue deem your event in need of security, then you will be required to appoint a insured and licensed security company for the duration of your event.