

# KYAH

FUNCTION PACKAGES

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## WELCOME TO KYAH

Kyah Boutique Hotel, located in the World Heritage-listed Blue Mountains, is the ideal conference, functions & events venue

Perfectly placed in scenic Blackheath, Kyah is away from the hustle and bustle of the city - yet is just a leisurely 90-minute drive from the Sydney CBD

# OUR SPACES

## BRIGHTLANDS ROOM

Size: 80 sqm

Capacity: up to 80 seated / 120 standing

Brightlands is the largest of our event rooms and features an abundance of natural light.

The brand-new, state-of-the-art AV offering includes an 85 inch screen with ClickShare, making it a stress-free option for conferences and business retreats.

In addition, there are break-out spaces and kitchen facilities adjacent to the Brightlands room.

The space also works exceedingly well for standing cocktail functions, private dinner events and celebratory occasions.





# OUR SPACES

## EVANS ROOM

Size: 20 sqm

Capacity: up to 16 seated / 20 standing

The Evans Room is well-suited to small groups requiring a meeting/conference room with the added bonus of a brand-new 75 inch screen and ClickShare functionality available for presentations.

Private dinners and intimate cocktail functions are also welcome.



# OUR SPACES

## BRIGHTLANDS + EVANS ROOM

Size: 100 sqm

Capacity: up to 120 seated / 140 standing

Brightlands and Evans rooms are split by a moveable wall partition. With the wall in place, Brightlands and Evans are two completely private spaces but open them up and you have a larger space for conferences and events.

Both rooms have new screens (85 inch in Brightlands, 75 inch in Evans) and ClickShare capacity for presentations.

With plenty of natural light, this is a generous and appealing space for your larger function and event requirements.





# OUR SPACES

## BLAQ RESTAURANT & BAR

Size: 150 sqm

Capacity: up to 120 seated / 200 standing

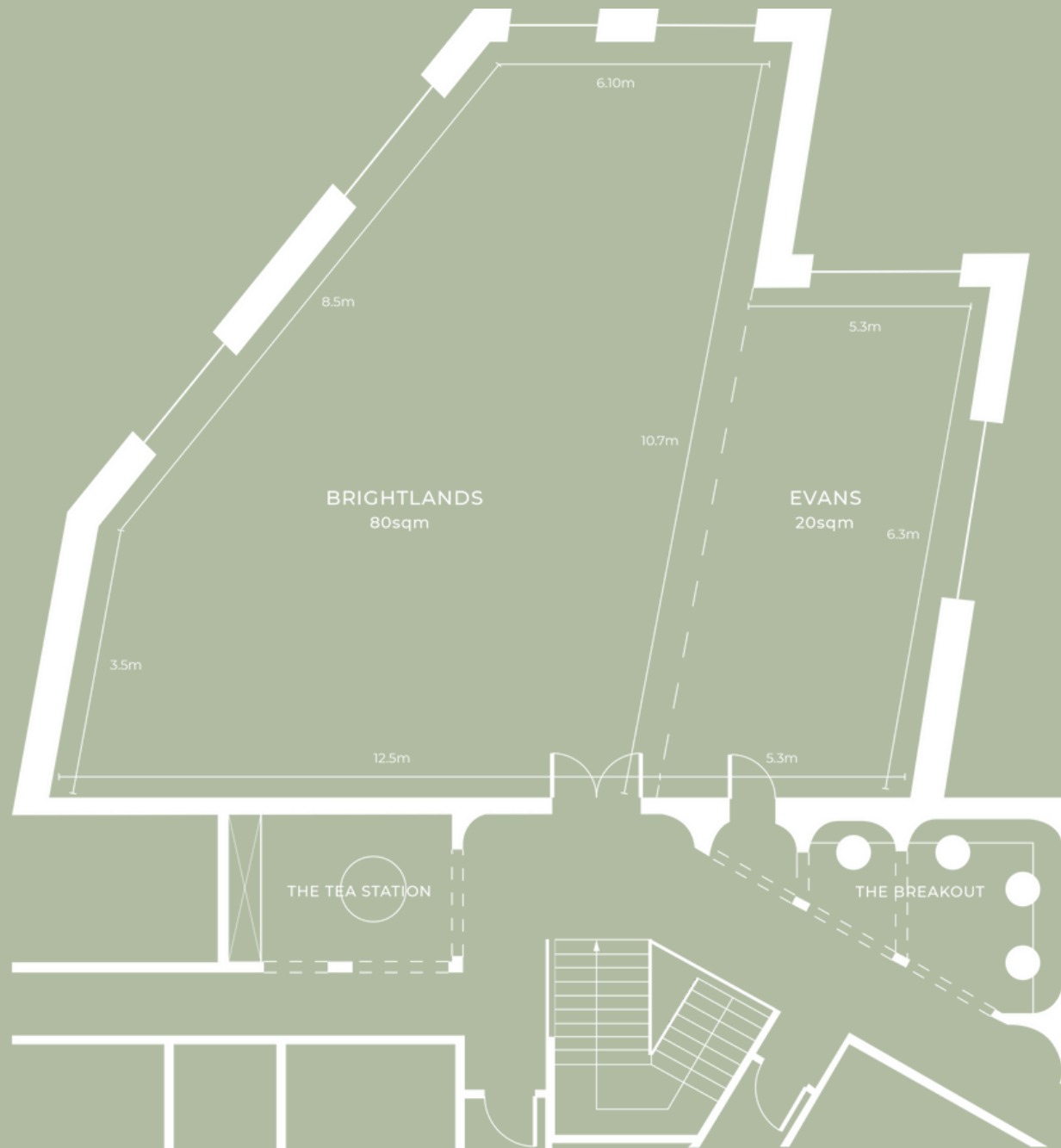
Our gorgeous restaurant and bar space, Blaq, can be booked for private and semi-private dinners, cocktail events and full-venue functions.

For a semi-private event, The Loft is a great option. Set slightly to the side of Blaq's main floor, it offers you a space to call your own without losing the ambience of Blaq's buzzing atmosphere. Capacity: 45 seated / 60 standing.

Although the Blaq restaurant and bar space can seat up to 120 and accommodate 200 standing, with the covered terrace you can increase these numbers to 160 seated and 250 standing.

If you wish you have a screen in the space for presentations, you are welcome to use our portable 75 inch screen.





PLAN NOT TO SCALE



# CONFERENCE DAY DELEGATE PACKAGE INCLUSIONS

From \$75\* per person/day

This package will keep you refreshed and hydrated throughout your conference

- Arrival specialty coffee from Blue Mountains Underground Coffee Roasters and a selection of teas
- Morning and afternoon tea including house-made Kyah bakery items
- Working lunch to be served in the conference room or your chosen breakout space. Water and soft drinks included
- Personal conference kit for each delegate (includes: notepad, pen, bottled water and sweets)
- Complimentary Wi-Fi access for each delegate
- Access to audio-visual including screen, ClickShare, whiteboard and flipchart
- Complimentary registration table is available upon request

\*\*Based on a minimum of 15 delegates per day. Half-day delegate packages are also available







# CANAPÉS

Our canapés can be served in the function spaces or in Blaq for a minimum of 25 people

PACKAGE 1 Select two canapés. 4 pieces per person - \$20pp

PACKAGE 2 Select three canapés. 6 pieces per person - \$30pp

PACKAGE 3 Select four canapés. 8 pieces per person - \$40pp

PACKAGE 4 Select eight canapés. 18 pieces per person - \$85pp

## COLD SELECTION

- Gravalax, sweet corn pikelet
- Thai beef salad spoons GF
- Cajun chicken tartlette
- BBQ duck pancake, hoisin sauce
- Steak tartare, melba toast DF
- Moroccan spiced lamb fillet, hummus GF
- Tuna tartare, cucumber, wasabi jelly GF
- Beetroot and goats' cheese crostini V
- Crab sandwiches, lemon mayonnaise
- Parma ham, watermelon, fetta GF
- Heirloom tomato & basil GF VG
- Smoked salmon roulade, dill cream cheese

## WARM SELECTION

- Spiced lamb kofta, minted yoghurt GF
- Roast pumpkin and pine nut bruschetta VG
- Curried lentil petite pie, chutney V DF GF VG
- Satay beef and chicken skewers, peanut sauce GF
- Ricotta & sweetcorn tempura zucchini flowers V
- Pea, mint & pecorino arancini, citrus aioli V
- Chilli salt & pepper squid, coriander, chilli GF
- Smoked cod croquette, old bay mayo
- Warm goat cheese tartlette V
- Tandoori chicken, lime pickle GF DF
- Quiche Lorraine
- Chicken goujons, citrus aioli GF

## SWEET

- Petite pavlova, mixed berries & cream
- Chocolate & raspberry slice
- Lemon meringue pie







## GRAZING TABLE

Our lavish grazing table experience includes an array of seasonal produce, local artisan products and Kyah house-made items

Available in the function spaces or Blaq for a minimum of 25 people. \$55pp.

- Black Cockatoo Bakery pastries & breads
- Local charcuterie & cold cuts
- Australian cheeses & condiments
- Seasonal fruit
- Kyah garden greens & antipasto
- Petite dessert selection





## GROUP DINING SET MENU IN BLAQ

Groups of 16-25 guests dining in Blaq for lunch or dinner can choose between a two or three-course reduced à la carte menu.

For groups over 25 guests an alternate serve menu is required. Select either entrée & main, main & dessert or opt for all three. Choose two options per course from the below menu for alternative drop.

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### THE MENU

Two-course \$75pp / three-course \$85pp

#### ENTREE

- Pickled heirloom beetroot, Lidsdale goat curd, radicchio, watercress, lemon vinaigrette GF, V
- Huon ocean trout tartare, quail egg yolk, salted capers, cornichons, puffed black sesame GF
- Roasted Sichuan baby eggplant, chilli, cinnamon freekeh, smoked almonds, labneh V
- Roasted duck breast, fig, black olives, nuts and grains, potatoes, duck jus

MAINS served with green beans and salad for the table

- Riverina MB2 beef flank tagliata, garden roquette, 24-month parmesan, garlic, lemon, EVOO GF
- Market fish, Kyah rainbow chard, braised white beans, baby fennel, citrus cream GF
- Kangaroo fillet, pickled walnuts, puy lentil ragu, red cabbage, wild game jus
- Potato gnocchi, Kyah greens, roasted almonds, salsa verde VE V GF

#### DESSERTS

- Chocolate mousse, cocoa nib brittle, honeycomb GF
- Blueberry cobbler, run ice cream, meringue shard
- Lemon meringue pie, raspberries, lemon gel, lemon crisp GF
- Orange and ricotta doughnuts, honey and thyme syrup

*GF- gluten free V- vegetarian VE- vegan*









## BEVERAGE PACKAGES

### PREMIUM / 2hrs - \$55pp (Unlimited)

- Dalwood NV Hunter River Sparkling
  - Gilbert Sauvignon Blanc -or- Maker Master Merchant Pinot Gris (organic)
  - Nashdale Lane 'Social' Rosé (organic)
  - Vinden Headcase Nouveau Shiraz (organic) -or- Manners Malbec
  - Draught beers, soft drinks, juice & Purezza sparkling water
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### DELUXE / 2hrs - \$75pp (Unlimited)

- Ba-Ba-Rumba Prosecco
- Nashdale Lane 'Social' Rosé (organic)
- Draught Beers, soft drinks, juice & Purezza sparkling water

#### CHOOSE TWO WHITE WINES

- Gilbert Sauvignon Blanc -or- Maker Master Merchant Pinot Gris (organic)
- Nashdale Riesling -or- De Beaurepaire 'La Comtesse' Chardonnay

#### CHOOSE TWO RED WINES

- Vinden Headcase Nouveau Shiraz (organic) -or- Manners Malbec
- Nick Spencer Light Dry Red -or- Dalwood Tempranillo / Touriga



## MINIMUM SPEND

### EVANS OR BRIGHTLANDS ROOMS

From \$1125 for a full day for a minimum of 15 people on the Conference Day Delegate Package - which includes morning & afternoon tea and a working lunch

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### BLAQ RESTAURANT & BAR

*[FOR EXCLUSIVE USE]*

MONDAY - THURSDAY    \$4,500 AUD

FRIDAY    \$10,000 AUD

SATURDAY    \$15,000 AUD

SUNDAY    \$10,000 AUD



