

A close-up photograph of two hands holding champagne glasses, clinking them together. The glasses are filled with a light-colored, bubbly beverage and garnished with green leaves. In the background, several plates of Vietnamese food are visible, including a dish with green herbs and yellow slices, and another with orange and brown ingredients. The overall scene suggests a celebratory meal.

Việt

FUNCTION PACK



OUR VENUE

Located at the entrance of Spice Alley your guests will be able to feel the hustle and bustle of the hawker laneways of South East Asia. Inspired by Vietnamese street food culture you will feel as if you have been transported to the vibrant streets of Saigon.

Award-winning executive chef Tiw Rakarin has created a selection of banquet menus perfect for sharing and central to the Vietnamese street food culture.

Viet also features a semiprivate mezzanine area that is perfect for smaller groups.



FEED ME 1

ENTRÉE

MARINATED CHICKEN SKEWERS

w/ peanut sauce and pickled vegetable

FRESH RICE PEPPER SPRING ROLLS

w/ prawns, mint, carrot, lettuce and chilli
anchovy miso sauce (V)

CRISPY RICE CURRY

w/ roasted peanut , onion, coriander,
tamarind sauce on lettuce cup

SALT AND PEPPER SQUID

w/ mayo and red chilli sauce

MAINS

MARINATED BBQ CHICKEN

w/ Vietnamese slaw, fried shallots and herb

STIR FRIED CRISPY PORK BELLY

w/ Chinese broccoli and garlic chilli

MUSHROOM SNOW PEA

w/ onion & yellow bean in a vegan sauce (V)

CRISPY SOFT SHELL CRAB

served on top a zesty green papaya,
chilli & tomato and peanut

DESSERT

BANANA SAGO WITH COCONUT ICE CREAM





FEED ME 2

ENTRÉE

FRIED CHICKEN RIBS

seasoned with five spice & a chilli lime glaze

SPICE DUCK PANCAKE

with herb, chilli powder, pickled carrot
& roasted rice powder

CRISPY COCONUT TIGER PRAWNS

w/ pickled veggies & truffle satay sauce

SOFT SHELL CRAB FRESH SPRING ROLL

w/ avocado, cucumber & green chilli sauce

MAINS

CRISPY SOFT SHELL CRAB

served on top a zesty green papaya,
chilli & tomato and peanut

CHILLI CHICKEN

Southern Vietnamese Lemongrass

A RICH & AROMATIC STEW

of tender beef spare ribs

STIR FRIED PIPIS

w/ chilli jam, garlic, chilli & basil sauce

DESSERT

BANANA SAGO WITH COCONUT ICE CREAM





BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours. Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

BYO //

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list? We do allow BYO for wine and champagne only. Corkage fee's apply.

SPIRITS AND COCKTAILS //

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.



BEVERAGE OPTIONS

STANDARD

SPARKLING: NV Martini Prosecco D.O.C, IT

WHITE WINE: 2018 Kingston Estate Sauvignon Blanc
Adelaide Hills, SA

RED WINE: Ingram Road Pinot Noir, Yarra Valley, VIC

BEER: Bia Ha Noi Lager (Vietnam)

Sparkling & Still Water, Soft Drinks & Juices.

PREMIUM

SPARKLING: NV Varichon & Clerc Blanc de Blanc
Brut Charles de Saint-Céran, FR

WHITE WINE: 2017 Monkey Place Creek
Chardonnay, Hunter Valley, NSW

RED WINE: 2017 Maxwell 'Silver Hammer' Shiraz,
McLaren Vale, SA

BEER: Bia Ha Noi Lager (Vietnam), 4 Pines Pale Ale

Sparkling & Still Water, Soft Drinks & Juices

Please note these are a sample of packages and we can work with you to create the right package for your event. All packages run for 4 hours but we can accommodate 3 and 5 hours too. Get in touch!



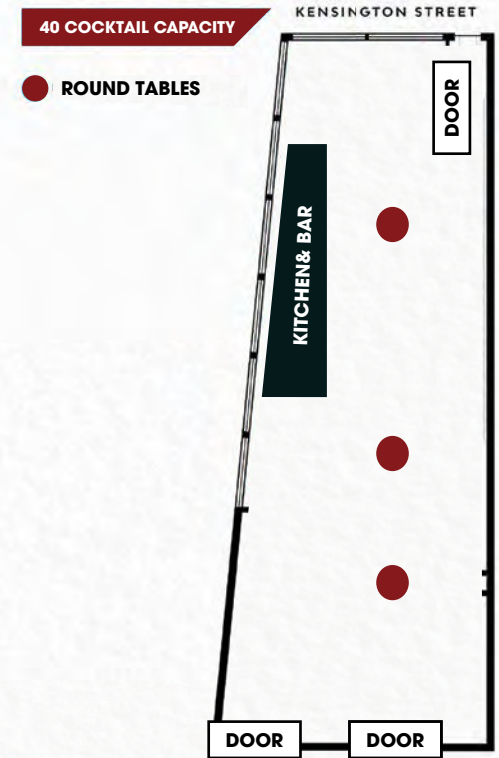
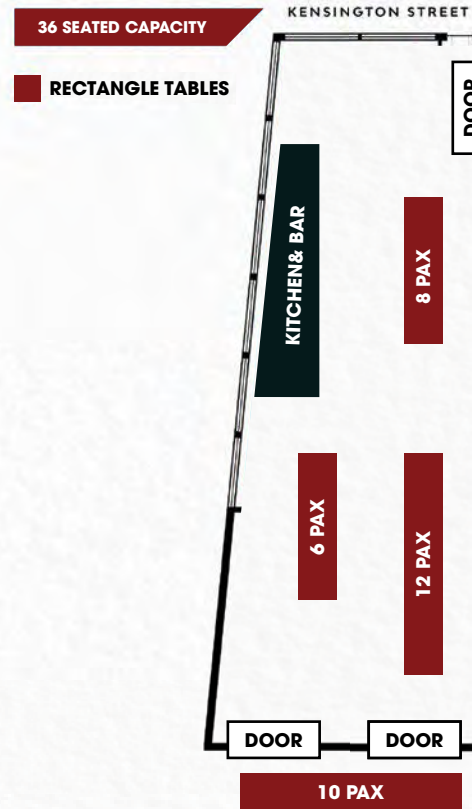
MEZZANINE

Viet Mezzanine is a semi-private space located on the floor below the restaurant overlooking busy Kensington Street. With a capacity of up to 25 persons for a sit-down meal or standing canapés and drinks this space provides the perfect backdrop for intimate gatherings and events.

While there is not a room hire fee, we have a minimum spend of \$1,500.00. The space is only available for groups of 15 plus and for a sit-down meal you must be on one of our set banquet menus.



FLOOR PLANS



MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends

Service Fee / An additional charge of 10% of the total event spend will be factored into all quotations for the space

Please note / Due to COVID our minimum spend and capacity may vary. Please contact our event staff for more information.

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OTHER VENUES

CARTEL

SOUTH AMERICAN



mekong
ON KENSINGTON STREET

INDOCHINE CUISINE



OLIO
KENSINGTON ST

NUOVA SICILIAN



EASTSIDE
BAR & GRILL

