

CAMP X GROUND KITCHEN





ABOUT US

“ Welcome to Camp!
Eat All The Things
Drink All The Things
Relax And Unwind
Naps Are Allowed
Take Too Many Photos ”

Campground Kitchen is a little unexpected. Tucked away in an industrial pocket of Braybrook, we've turned an old warehouse into a restaurant and event space filled with greenery, warm timber, vintage finds, neon lights and plenty of character.

There's a vertical garden, an open kitchen, a private cabin, outdoor spaces and, when the weather behaves, fires burning outside.

We host everything from weddings and milestone birthdays to work parties, long lunches and smaller get-togethers. You can keep things simple or take over the space and make it your own.

We're not a traditional function venue and we don't really want to be. We're a restaurant first, so good food, good drinks and looking after people are at the heart of what we do.

It's relaxed, a little different and probably not what you expect to find in Braybrook.



OUR SPACES

The Main Dining opens onto The Garden, where our stunning vertical garden offers an amazing backdrop for any event.

Our full venue is fully licenced for 129 guests, but we can apply for a special permit for up to 150.

Our current floor plan has seating for 96 in Main Dining, 44 outdoors, plus 40 in our private Cabin & Annexe spaces.

MAIN DINING





THE CABIN & THE ANNEXE

There are two private dining rooms; the Cabin and the Annexe.

The Cabin holds 16 people sit-down or up to 30 people cocktail-style with some garden added.

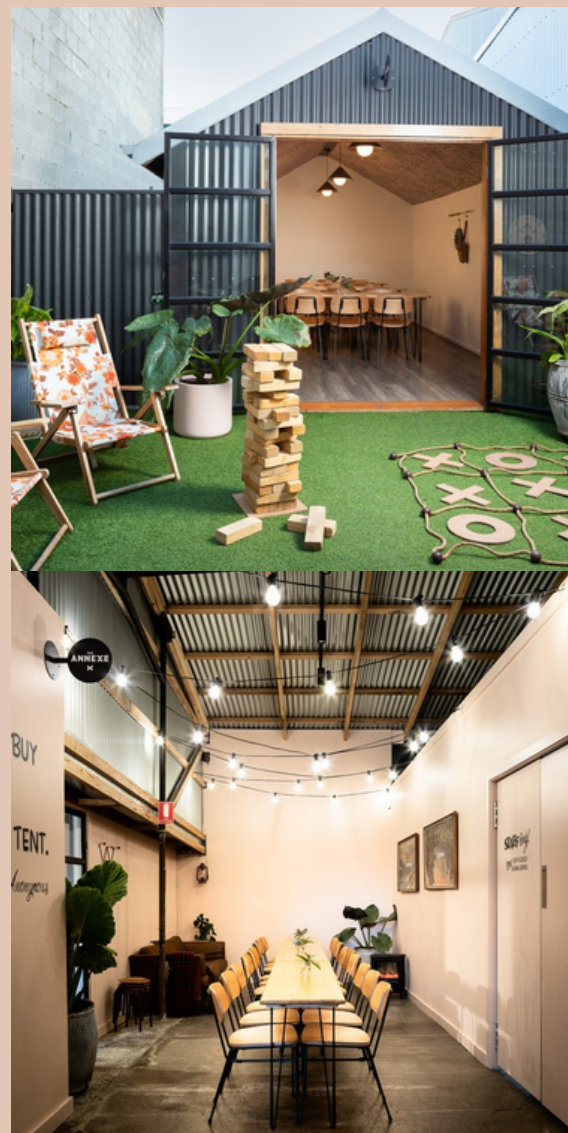
Need more space? Add the Annexe for extra seating! The Annexe can host up to 24 people for a sit-down gathering or up to 30 cocktail-style.

When combined the Cabin & the Annexe can seat 40 people. Turn our private spaces into a games area, karaoke space, photo booth or chill-out area when booking Full Venue hire!

THE KIOSK

The Kiosk is garden space that doubles as an extra bar to host a cocktail event or service the front garden in summer.

Host an outdoor soiree utilising front garden, and dine under our beautiful festoon lights. 20 seated, but versatile.



FOOD PACKAGES

SETTING UP CAMP 46 /adults

20/ child (up to 12yrs)

ALL-YOU-CAN-EAT PIZZA

FREE-FLOWING PIZZA
(*CHOOSE 4 FLAVOURS)

SIDES

ROCKET & PEAR SALAD
FRIES WITH AIOLI

ADD-ONS PER PIECE +7

ARANCINI
MEAT BALLS
GELATO

Add 10% surcharge on weekends

TREAT ME 65 /adults

34/ child (up to 12yrs)*

SHARED STARTERS

EGGPLANT CHIPS
MEATBALLS

SHARED MAINS

RISOTTO FUNGHI +
CHOOSE ONE PASTA
FROM LAMB RAGU/
CHICKEN TAGLIATTELE/
OR GNOCCHI TOMATO

FREE-FLOWING PIZZA
(*CHOOSE 4 FLAVOURS)

SIDES

ROCKET & PEAR SALAD
FRIES WITH AIOLI

DESSERT

GELATO*

*UPGRADE TO TIRAMISU,
CANNOLI OR
PANNACOTTA ADD +7 PER
HEAD

GRAZING FEAST 55 /adults

25/ child (up to 12yrs)

ANTIPASTO BOARDS

SHARED ANTIPASTO,
SALUMI, DIPS,
WITH HANDMADE
GARLIC BREAD

ALL-YOU-CAN-EAT PIZZA

FREE-FLOWING PIZZA
(*CHOOSE 4 FLAVOURS)

DESSERT

GELATO*

*UPGRADE TO TIRAMISU,
CANNOLI OR PANNACOTTA
ADD +7 PER HEAD

*PIZZA CHOICES

MARGHERITA
HAWAIIAN
'SHROOM
CAPRICCIOSA
BBQ CHICKEN

VEGE SUPREME
HAPPY CAMPER
BROCCOLI BIANCA
PESTO PROSCIUTTO
WHERE'S NEXT HONEY

'Treat Me' Kids = meatballs, pizza, fries & gelato
'Wild Spark' Kids = Arancini, Meatballs, pizza,
fries & gelato

WILD SPARK

90 /adults

45/ child (up to 12yrs)*

SHARED STARTERS

EGGPLANT CHIPS
CRUMBED CALAMARI
FUNGHI ARANCINI
MEAT BALLS
WOODFIRED BREAD

SHARED MAINS

(ALTERNATED ALONG TABLES)
GNOCCHI TOMATO
SLOW-COOKED BEEF
CHICKEN TAGLIATELLE
RISOTTO FUNGHI
+ FREE-FLOWING PIZZA
(*CHOOSE 4 FLAVOURS)

SIDES

ROCKET & PEAR SALAD
FRIES WITH AIOLI

DESSERT

GELATO* OR CREME CARAMEL SHOTS
*UPGRADE TO TIRAMISU, CANNOLI OR PANNACOTTA ADD
+7 PER HEAD

OPEN FIRE BBQ 120 /adults

*WHOLE VENUE
BOOKINGS ONLY

SHARED STARTERS

BRIE COOKED ON THE
COALS WITH GRAPES,
HONEY &
POMEGRANATE

SHARED MAINS

ROAST CHICKEN
HARRISA LAMB
BAM BAM BEEF RIBS

SIDES

PERI PERI CORN
CABBAGE ON THE FIRE
POTATO SALAD

DESSERT

SEASONAL FIRE
DESSERT

EXTRAS

ADD TO
ANY PACKAGE



ADD-ON

LARGE GRAZING BOARD - 20PP
INCLUDES CHEESES, BREAD +
CRACKERS, ANTIPASTO, COLD MEATS,
DIPS, DOLMADES, ROASTED VEG

OYSTERS (EA) 6
MIN 2 X DOZEN

CRUMBED CALAMARI 26

'NDUJA MAC'NCHEESE BITES (4) 18

EGGPLANT CHIPS 20

FUNGHI ARANCINI (EA) 7

MEATBALLS (EA) 7

FRIES + TOMATO SAUCE 14

FRIES + AIOLI 16

CAPRESE TOMATO SALAD 20

GNOCCHI TOMATO 32

LAMB RAGU 38

RISOTTO FUNGHI 32

CANAPES

22 per head / 4 PIECES

CALAMARI MINI BOATS

MINI MEATBALLS

CRUMBED CHICKEN PIECES

MINI ARANCINI WITH 4 CHEESES

MINI ARANCINI FUNGI

'NDUJA MAC 'N CHEESE BITES

EGGPLANT POLPETTE (CRUMBED)

SMOKED SALMON CREME CHEESE TARTS

PROSCIUTTO & GOATS CHEESE WRAPS

CROSTINI W/ POMEGRANATE, GOATS CHEESE

CROSTINI W/ RED PESTO, ROASTED CAPSICUM

DOLMADES W/ ROASTED CAPSICUM

ROSTI W/ SPLIT PEA & CARAMELISED ONION

ROSTI WITH HUMMUS & BEEF CARPACCIO

DESSERTS

GELATO/SORBET 7

CANNOLI 7

CREME CARAMEL SHOTS 7

TIRAMISU 16

CREME BRULEE 16

NUTELLA PIZZA 15

MIXED DESSERT PLATTERS 24

Mix of mini house favourites. Great to
share (4 pieces per platter)





DRINKS PACKAGES X

10% surcharge on weekends
15% surcharge on public holidays

DRINKS PACKAGE OPTIONAL.

BAR TAB AVAILABLE - PLEASE SPEAK TO OUR TEAM.

INCLUSIONS

BASIC

45 /per
head

1 X BUBBLES
1 X WHITE WINE
1 X RED WINE
1 X TAP BEER / 1 X
CIDER
SOFT DRINKS

2 HOUR PACKAGE
ADDITIONAL HOUR =
\$10PP

Talk to us about
adding cocktails as a
starter or shots.

POPULAR

55 /per head

1 X BUBBLES
2 X WHITE WINE
2 X RED WINE
3 X TAP BEER / 1 X CIDER
1 X NON-ALC BEER
SOFT DRINKS
JUICE
HOUSEMADE LEMONADE

2 HOUR PACKAGE
ADDITIONAL HOUR = \$10PP

PREMIUM

65 /per head

1 X BUBBLES
1 X ROSÉ
1 X MOSCATO
2 X WHITE WINE
3 X RED WINE
5 X TAP BEERS / 1 X CIDER
2 X TINNIES
2 X NON-ALC BEER
SOFT DRINKS
JUICE
HOUSEMADE LEMONADE
ICED TEA
1 X SPIRIT - VODKA OR GIN

2 HOUR PACKAGE
ADDITIONAL HOUR = \$15PP

TIME

SPACE HIRE

10% surcharge on weekends
15% surcharge on public holidays

	CABIN	ANNEXE	CABIN + ANNEXE
INCLUSIONS	• The Cabin (enclosed & weather proof) • Chairs and tables • Garden games directly outside (weather permitting) • Couch & lounge chairs available for garden (weather permitting)	• The Annexe (enclosed & weather proof) • Chairs and tables (note: tables cannot be completely removed).	• The Cabin • The Annexe • Chairs and tables • Garden games directly outside (weather permitting) • Couch & lounge chairs available for garden (weather permitting)
HIRE TIME	Up to 3 hours	Up to 3 hours	Up to 3 hours
CAPACITY	Up to 16 people sit-down	Up to 24 people sit-down	Up to 40 people sitdown Up to 50 people standing
TIME SLOTS	Tues - Sun, any time	Tues - Sun, any time	Tues - Sun, any time
MINIMUM SPEND	\$800 on food & drinks Pre-order food + bar tab available	\$1000 on food & drinks Pre-order food + bar tab available	\$1,800 on food & drinks Pre-order food + bar tab available

10% surcharge on weekends
15% surcharge on public holidays

	KIOSK	LANEWAY	MAIN DINING SHARED		MAIN DINING EXCLUSIVE
INCLUSIONS	The Kiosk - outside Garden games	The Laneway - outside Sitdown or Cocktail Outdoor umbrellas	Main Dining Sitdown		Main Dining Exclusive staff for your event
HIRE TIME	Up to 3 hours	Up to 3 hours	Up to 3 hours		Off-peak, up to 80 people sitdown or cocktail-style
CAPACITY	Up to 20 people sit-down	Up to 36 people sit-down (split tables)	Up to 40 people sitdown (Maximum 4 x tables of 10 people)		For more than 80 guests or to book during peak dinner times, ask for quote to book full venue exclusively
TIME SLOTS	Tues - Sun: Anytime	Tues - Sun: Anytime	Choose 3hr window: OFF-PEAK Tues - Thurs: Anytime Fri / Sat: 10am - 5pm 8pm - 11pm Sun: 2.30pm-8.30pm		Choose 3hr window: OFF-PEAK Mon - Thurs: Anytime Fri - Sat: Between 10am - 5pm 8pm - 11pm Sun: Anytime
MINIMUM SPEND	\$800 on food & drinks Pre-order food + bar tab available	\$1,000 on food & drinks Pre-order food + bar tab available	\$2,000 on food & drinks	\$3,000 on food & drinks	\$6,000 - includes \$1,000 hire/staff fee \$5,000 on food/drinks

FULL VENUE HIRE

10% surcharge on weekends
15% surcharge on public holidays

TIMES

*Note: time slots include your
setup time / decorating.*

Lunch Hire:

Choose time between 9am - 4pm

Dinner Hire:

Choose time between 4pm - 11pm

MINIMUM SPEND FULL VENUE

All year round

\$6,000

Mon to Thurs

Up to 4 hours

- \$1,500 venue/staff hire*
- \$3,500 on food/drinks

May - August

Fri, Sat & Sun

Up to 4 hours

Ask for extra hours

Minimum spend \$6,000 Lunch /

\$10,000 Dinner + add-on venue/staff hire fee*

+ weekend surcharge

- Minimum spend across food/drinks

Sept - April

Fri, Sat, Sun

Time TBC

Ask for quote based on timing / event requirements

- Choose 4-7 hour window
- TBC Min spend on food/drinks + venue/staff hire + weekend surcharge

INCLUSIONS

Full venue - exclusive use:

Main Dining
The Cabin
The Annexe
The Kiosk
The Laneway / Garden

4 x toilet cubicles:

1x Accessible, 1x Ambulant and 2x
Unisex

Baby change table - within
Accessible toilet

Fully serviced bar:

Includes glassware, still/sparkly water,
& ice machine included

AV system:

Sonos music system, microphone +
speaker

Crockery:

150pc cutlery
Falcon enamelware (white with black
trim)

Tables:

Messmate dining tables
8 x [700 x 750mm]
12 x [1500 x 700mm]

4 x Messmate indoor bar tables
1200 x 600mm

Timber outdoor high tables
3 x [750 x 750mm]

13 x Zanetti outdoor tables
Includes 3 x 2220mm in kiosk
area (10 per table)

Chairs:

120 x Oak Timber chair
42 x mint stackable outdoor chairs
5 x wooden baby highchairs

Bar stools:

25 x Oak Timber bar stools
8 x Matte Red metal bar stools

Sofas / armchairs:

1 x Danish 3-seater leather sofa
2 x Mid Century green armchairs

***VENUE /STAFF HIRE** - Additional hire/staff fee. Main Dining \$1,000 /Full Venue exclusively \$1,500 half day / \$2,000 full day.

Fee covers the additional costs associated with hosting events, our full-time staff, shutting down our restaurant to the public, additional floor staff required when hosting events, cleaning costs, glass breakage, pre-planning time, sound system, and bump in/out. (Note: Set-up needs to be within the hire time-frame.)



