



HARVAC  
HOSPITALITY

FUNCTIONS  
PACKAGES



AKIBA<sup>+</sup>

*Kokomo's Sage*



# HARVAC

H O S P I T A L I T Y

Harvac is the company behind Sage and Kokomo's, employing over 160 people in the region. Our mission is to "Breathe Life into Canberra" through providing extraordinary customer experiences in our high class venues.

Our award winning restaurants are at the leading edge of their respective categories, and rate highly on popular review sites such as "TripAdvisor". From elegant dining and lush beer gardens to upbeat vibes and private party rooms, if you can dream it our team can make it a reality.

**AKIBA**



*Kokomo's*



*Sage*





# AKIBA<sup>⚡</sup>

AN ELECTRIC  
FUNCTION  
EXPERIENCE





# FEED ME MENU

\$49<sup>PP</sup>

OUR 8 MOST POPULAR DISHES SERVED...

## ...SHARE STYLE!

\*AVAILABLE FOR RESTAURANT  
BOOKINGS AND OFF-SITE CATERING.

**AKIBA** 



**OUR SHARING STYLE MENUS ARE GREAT FOR LUNCHES AND DINNERS, ALLOWING YOU TO SHARE THE FUN AND NETWORK WITH OTHERS.**

KINGFISH SASHIMI, COCONUT, NAM JIM, CORIANDER

KIMCHI & OYSTER PANCAKE, KEWPIE MAYO, SRIRACHA

PORK BELLY BUN, CHAR SUI, ASIAN SLAW

PRAWN & CHICKEN DUMPLINGS, BLACK VINEGAR DRESSING

MISO DENGAKU EGGPLANT, PEPITA SEEDS, NORI, PUFFED RICE

KING PRAWN FRIED RICE, SNAKE BEANS, CHILLI FRIED EGG

BEEF SHORT RIB, TAMARIND CARAMEL, ASIAN HERBS

CHARRED CHINESE BROCCOLI, OYSTER SAUCE, LEMON





# LUXE MENU

\$65<sup>PP</sup>

## 9 PREMIUM DISHES!

\*AVAILABLE FOR RESTAURANT  
BOOKINGS AND OFF-SITE CATERING.



TUNA TARTARE, GINGER PONZU, JALAPEÑO MAYO, NORI SALT  
KINGFISH SASHIMI, COCONUT, NAM JIM, CORIANDER

SOFT SHELL CRAB BUN, PICKLED BABY GEM, CREAMY PONZU MISO  
DENGAKU EGGPLANT, PEPITA SEEDS, PUFFED RICE, NORI  
SALT & SICHUAN PEPPER SQUID, ONSEN EGG

CONE BAY BARRAMUNDI, MISO LEMON BUTTER, PICKLED ENOKI,  
GREEN CHILLI  
KOBE SKIRT, TERIYAKI, BLACK SESAME  
GREEN PAPAYA SALAD, BEAN SHOOTS, PEANUTS, CHILLI, LIME

VALHRONA CHOCOLATE, MISO SALTED CARAMEL, LUXE GOLD



# CONTACT

**OPEN 7 DAYS**

**LUNCH:** 11:30AM–3PM

**DINNER:** 5:30PM–10:30PM

**BAR:** SUNDAY–THURSDAY, 11AM–12AM

FRIDAY–SATURDAY, 11AM–2AM

**EMAIL:** [FUNCTIONS@HARVAC.COM.AU](mailto:FUNCTIONS@HARVAC.COM.AU)

40 BUNDA STREET, CANBERRA, 2601

  @AKIBACBR





*Kokomo's*

**THAT  
TROPICAL  
FEELING**





# KOKOMO'S VENUE SPACES

KOKOMO'S CAN BE HIRED EXCLUSIVELY FOR PRIVATE EVENTS UP TO 250 PEOPLE. BOASTING A HUGE MAIN "PUBLIC BAR" AND CANBERRA'S ONLY TIKI BAR ON THE FIRST FLOOR.

KOKOMO'S CAN BE TRANSFORMED TO SUIT CORPORATE EVENTS, PRODUCT LAUNCHES, SOCIAL PARTIES AND LARGE-SCALE COCKTAIL PARTIES.

THE TWO LEVELS ARE INCLUDED IN THIS FULL VENUE BOOK OUT.

THE VENUE IS ALSO CONVENIENTLY LOCATED WITHIN CLOSE PROXIMITY TO THE CITY TRAM STOP—150M APPROX.

*Kokomo's*

## FIRST FLOOR

Celebrate your next milestone surrounded by friends in our VIP booths on the first floor. The venue has various areas giving you the flexibility to personalise to your event.

All areas accommodate seating and standing options, making it ideal for product launches, large parties and events that run late into the night.

## GENGE ST. BALCONY

PRIVACY LEVEL.....Private

STYLE.....Seated dining / cocktail & canapés

## BUNDA ST. BALCONY

PRIVACY LEVEL.....Private

STYLE.....Seated dining / cocktail & canapés

## TIKI BAR

(CENTER STAGE - THE DEN)

PRIVACY LEVEL.....Semi-private

STYLE.....Seated dining / cocktail & canapés

\* Our capacities are in accordance with the current COVID restrictions, please enquire for more information.







## 6 DISH PACKAGE

\$40<sup>PP</sup>

KINGFISH GOI CA

SAIGON SAGANAKI

MANGO SALAD

SATAY CHICKEN

KIMCHI FRIED CHICKEN

SALTED CARAMEL & CHOCOLATE KOKOPOP



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\*WITH RESPECT TO ALL OUR GUESTS WITH ALLERGIES WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS



# 8 DISH PACKAGE

\$50<sup>PP</sup>

KINGFISH GOI CA

SAIGON SAGANAKI

MANGO SALAD

SATAY CHICKEN

KIMICHI FRIED CHICKEN

PORK BELLY BAHN MI

EGGPLANT & SHIITAKE YAKITORI

SALTED CARAMEL KOKOPOP

\*WITH RESPECT TO ALL OUR GUESTS WITH ALLERGIES WE ARE UNABLE TO  
GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS

*Kokomo's*





# \$49<sup>PP\*</sup> FEED ME BANQUET

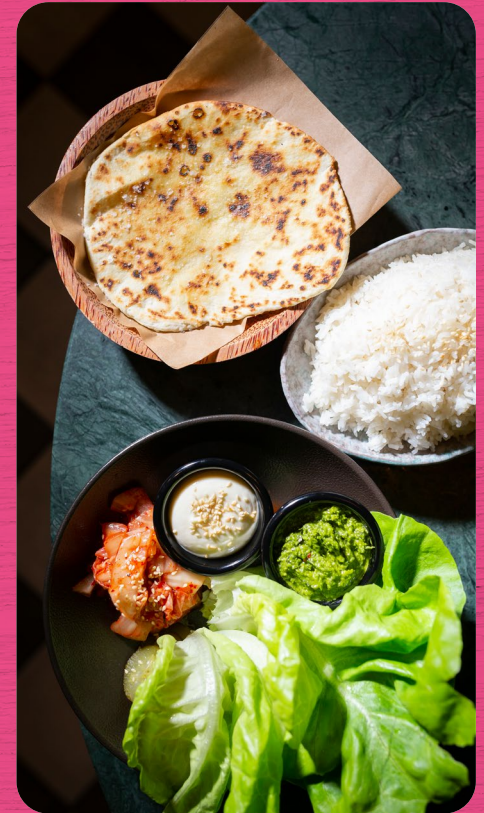
OUR 8 MOST POPULAR DISHES SERVED...

*...Share Style!*

KINGFISH GOI CA  
FRIED CHICKEN BUN  
MANGO SALAD  
KIMCHI FRIED CHICKEN  
MASSAMAN GOAT CURRY  
COCONUT PUFF BREAD  
SWEET & SOUR CUCUMBER SALAD  
LEMON CURD & YUZU GRANITA

\*VEGETARIAN OPTION AVAILABLE

\*WITH RESPECT TO ALL OUR GUESTS WITH ALLERGIES WE ARE UNABLE TO  
GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS



\*THIS MENU IS A SAMPLE AND SUBJECT TO CHANGE  
AS SEASONAL MENU CHANGES.

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# BEVERAGE PACKAGES

KOKOMO'S OFFERS BEVERAGES AS A PACKAGE, ON CONSUMPTION, OR A SET BAR TAB LIMIT. CHAT TO THE TEAM ABOUT OUR AWESOME DRINKS LIST!

BEVERAGE PACKAGES INCLUDE A SELECTION OF WINES, BEER, CIDER AND NON-ALCOHOLIC BEVERAGES CRAFTED BY THE KOKOMO'S BAR TEAM.

## PINK PACKAGE

2 HOURS ..... \$35<sup>PP</sup>

ADDITIONAL HOUR ..... \$15<sup>PP</sup>

INCLUDES BASIC BEER, WINE AND SOFT DRINKS

## BLUE PACKAGE

2 HOURS ..... \$45<sup>PP</sup>

ADDITIONAL HOUR ..... \$20<sup>PP</sup>

INCLUDES PREMIUM BEER, WINE AND SOFT DRINKS

## ON CONSUMPTION

NOT KEEN ON A SET PACKAGE? WE ALSO OFFER BEVERAGES ON CONSUMPTION, JUST ASK OUR FUNCTIONS TEAM HOW IT WORKS!

\*BEVERAGE PACKAGES ARE ONLY AVAILABLE IN CONJUNCTION WITH FOOD

*Kokomo's*



# COCKTAIL MASTERCLASS PACKAGE

KOKOMO'S OFFERS THE IDEAL LOCATION FOR YOUR PARTY WITH PACKAGES TO MAKE SURE YOUR PARTY IS MORE FUN THAN FUSS! LEARN HOW TO MIX, MUDDLE AND SHAKE LIKE A PRO WHILE OUR RESIDENT BAR TENDER TEACHES YOU ALL THE TRICKS AND YOU GET TO DRINK EVERYTHING YOU CREATE!

MINIMUM OF 10 GUESTS REQUIRED TO BOOK.  
WE CAN BE FLEXIBLE WITH NUMBERS, CONTACT US WITH YOUR ENQUIRY.

*Kokomo's*

## PLATINUM PACKAGE—\$85<sup>PP</sup>

### PACKAGE INCLUDES:

1-HOUR COCKTAIL MASTERCLASS (VALUED AT \$90)

2 X COCKTAILS OF YOUR CHOICE—MAKE THEM AND DRINK THEM!

MASTERCLASS SET 5 DISH SHARE STYLE MENU

COMPLIMENTARY GLASS OF BUBBLES

ROUND OF PARTY SHOTS

## COCKTAIL MASTERCLASS SET MENU

KINGFISH CRUDO, SESAME LEAF, LIME, JALEPEN0

TEMPURA ZUCCHINI, GARLIC & TOASTED CASHEW DIP

KIMCHI FRIED CHICKEN, PLUM VINEGAR, KATSUOSUCHI MAYO

HOUSE FRIES, KOKOMO'S CURRY SALT, QP

PORK BELLY & CALAMARI YAKITORI, KOKOMO'S DIPPING SAUCES

\*ALL DISHES SERVED SHARE STYLE. PACKAGE CAN BE UPGRADED TO OUR FEED ME BANQUET FOR AN ADDITIONAL \$14<sup>PP</sup>





# CONTACT

**OPEN WEDNESDAY — SUNDAY**

**LUNCH: FRIDAY — SUNDAY, 12PM—3PM**

**DINNER: 5.30PM—10PM**

**BAR MENU: 12PM—11PM**

**EMAIL: [FUNCTIONS@HARVAC.COM.AU](mailto:FUNCTIONS@HARVAC.COM.AU)**

**1 GENG ST, CANBERRA ACT 2601**

  **@KOKOMOSCBR**

*Kokomo's*





# Sage





# Sage Venue Spaces

## The Garden Room

The Garden Room is situated in the front half of the restaurant, overlooking Mint Garden Bar and the Gorman House courtyard.

**Capacity: up to 27 guests (seated)**

## Main Dining Room

The Main Dining Room is separated from The Garden Room by large wooden bi-fold doors to create an intimate dining experience.

**Capacity: up to 16 guests (seated)**

## Sage Dining Rooms

Combine the Garden Room and Main Dining Room for larger events for up to 65 guests.

**Capacity: up to 46 guests (seated)**

## Mint Garden Bar

Mint Bar offers a gorgeous outdoor setting, perfect for cocktail parties, corporate events and casual get togethers. We offer a range of packages suitable for groups of 20-70 people.

**Capacity: up to 70 guests (standing)**

## The Gorman House Courtyard

Just behind Mint Bar you will find the gorgeous Gorman House courtyard. This space can be hired in conjunction with any of the Sage function spaces or talk to us about your options for catering.

Managed by our neighbours at Gorman House this space is perfect for weddings and parties alike. Contact Elizabeth Curry for more details [Elizabeth@AGAC.com.au](mailto:Elizabeth@AGAC.com.au) or (02) 6182 0000

**Capacity: up to 200 guests (standing)**



The Garden Room



Main Dining Room



Mint Garden Bar

Sage



# Grazing Table Packages

Beautiful platters with a mix of meats, cheeses and condiments. Suitable for all groups, no minimum numbers required.

## *Package One — \$35<sup>PP</sup>*

Olives  
Cheeses  
Dips  
Breads

## *Package Two — \$45<sup>PP</sup>*

Olives  
Cheeses  
Dips  
Breads  
Cured meats  
Cold seafood

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\*Please talk to our team regarding custom grazing board packages



# Bespoke Canapé Packages

Roaming bites that are ideal for cocktail parties. Create your own bespoke package from these options or let our chef's choose for you with our chef selection packages.



*Sage*

## COLD - \$5.50 PER PIECE

Oysters + Finerline Gastrique  
Beef tartare + fermented chilli + fried bread  
Vodka cured trout + whipped roe tartlet  
Cucumber + olive + plum  
Duck liver pate + sautaern jelly  
Ricotta + glazed onions + whitlof

## HOT - \$6.50

Wagyu yakitori + beer glaze  
Southern fried chicken ribs + blue cheese ranch  
Flathead yakitori + sauce tartare  
Cabbage & pork mince sarva + labneh sauce  
Gruyere + spinach quiche  
Three cheese croquettes

## SUBSTANTIAL - \$10 PER PIECE

Fermented chilli & crab fried  
Frice fried polenta chips + egg white aioli  
Sage prawn cocktail  
Tempura barramundi wings  
Lamb neck curry + roti  
Our mac & cheese + paprika + egg yolk





# Canapé Packages Cont.



## *Chef's Selection A —\$25<sup>PP</sup>*

Oysters + finerline gastrique

Wagyu yakitori + beer glaze

Our mac + cheese + paprika + egg yolk

## *Chef's Selection B —\$45<sup>PP</sup>*

Oysters + Finerline Gastrique

Vodka cured trout + whipped roe tartlet

Wagyu yakitori + beer glaze

Southern fried chicken ribs + blue cheese ranch

Our mac + cheese + paprika + egg yolk



## *Chef's Selection C —\$65<sup>PP</sup>*

Oysters + Finerline Gastrique

Beef tartare + fermented chilli + fried bread

Vodka cured trout + whipped roe tartlet

Wagyu yakitori + beer glaze

Southern fried chicken ribs + blue cheese ranch

Three cheese croquettes

Fermented chilli + crab fried rice

Fried polenta chips + egg white aioli

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# Live Stations

A bespoke catering option for your function. Our live cooking stations are inclusive of a chef and are perfect to add a unique element to your event.

## Raw Bar—\$90<sup>PP</sup>

All our raw bar is served with tamari, wasabi and house made dressings.

Oysters natural  
Sashimi ruby tuna  
Sashimi kingfish  
Sashimi salmon  
Nigiri selection

\*Available in Mint Garden Bar Only, with a minimum of 20 guests.

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## Ultimate Australian

### BBQ—\$80<sup>PP</sup>

The Ultimate Australian BBQ is served with soft rolls, gravy and a salad selection and includes:

BBQ sea prawns  
Barramundi & sauce  
Crepishe pork & fennel sausage  
Grilled calamari + garlic + lemon  
Potato & bacon salad  
Garden salad  
Roast bell pepper + fetta salad  
Pasture fed minute steaks

### Yakitori Station—\$60<sup>PP</sup>

Skewers cooked over live coals and served with dipping sauces and citrus. Includes:

Flathead yakitori  
Free range chicken yakitori  
Wagyu yakitori  
Pork belly  
Shitake



\*This menu is a sample and subject to change as seasonal menu changes.



# Function Set Menu

## 4 Course Set Menu — \$110<sup>PP</sup>

Kingfish ceviche + spent rye crackers + chive & ginger dressing truffle

Potato tortelli + parmesan + burnt butter

Tarrogon roast duck breast + smoked prune + wilted greens + carrots

Lemon curd + white chocolate pearls + citrus granita + chantilly

## 3 Course Alt-Drop — \$90<sup>PP</sup>

### Entrée

Heirloom tomato + burrata + garden herbs + aged balsamic

Or

Braised oxtail tortelli + sage burnt butter + capers + parmesan

### Main

Aged barramundi + corn juice + fennel slaw + fava beans

Or

BBQ pork chop + fermented white cabbage sauce + chive oil

### Dessert

Australian cheese selection + fruit paste + homemade lavosh

Or

Lemon curd + white chocolate pearls + citrus granita + chantilly



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\*This menu is a sample and subject to change as seasonal menu changes.





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# *Beverage Packages*

**We offer beverages as a bar tab, a set package or on consumption.**

## *Bar Tabs*

Bar tabs are a set pre-paid amount that you put over the bar for guests to order their drinks with. You can select certain beverages you would like to include or exclude or leave it open for them to order as they please.

## *On Consumption*

Beverages are charged to an account as they are ordered/consumed and paid for at the end of the event. Like a bar tab, you can select which beverages you wish to allow guests to order at your expense and can set an upper limit on the total spend.

Unlike bar tabs, beverages on consumption do not need to be pre-paid.

## *Packages*

These packages are set packages that include a selection of beers, wines, cider and non-alcoholic beverages selected by our Sommelier and bar team.

Due to our ever-evolving beverage list inclusions do change from time to time.

### **STANDARD 3HR PACKAGE - \$65<sub>pp</sub>**

Choose three wines from a selection of sparkling, white, red and rose. Includes beer & soft drinks

### **PREMIUM 3HR PACKAGE - \$90<sub>pp</sub>**

Choose three premium wines from a selection of sparkling, white, red, and rose. Includes house spirits, beers & soft drinks.

### **ULTRA PREMIUM 3HR PACKAGE - \$140<sub>pp</sub>**

Choose 4 'ultra - premium' wines from a selection of, sparkling, red, white, rose. Includes premium spirits, beer, and soft drinks.

**WANT SOMETHING A LITTLE MORE SPECIAL? ASK OUR TEAM ABOUT OUR PREMIUM BEVERAGE OPTIONS!**



# Contact

**LUNCH:** WEDNESDAY—SATURDAY, 12PM—2PM

**DINNER:** WEDNESDAY—SATURDAY, 5:30PM—11PM

**EMAIL:** [FUNCTIONS@HARVAC.COM.AU](mailto:FUNCTIONS@HARVAC.COM.AU)

GORMAN HOUSE ARTS CENTRE,  
BATMAN ST, BRADDON, CANBERRA 2612

  @SAGEDINNINGROOMS

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