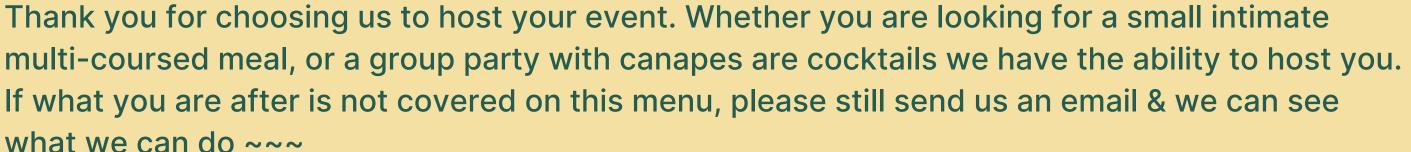


Welcome to Bar Kokomo

We opened in October '23 & have been bringing great vibes, food & cocktails since. Owned & managed by a team of long term, awarded hospitality professionals we are sure to host a successful event



Hospitality NT Small Bar of the Year '24
Hospitality NT Chef of the Year '24
Hospitality NT Top 3 Bartender of the Year '24
Australian Bartender's Best Cocktail Bar NT '24
Australian Bartender's Bartender of the Year '24
Australian Bartender's Bar Operator of the Year '24









TRADING HOURS

TUESDAY 4PM-11PM

WEDNESDAY 4PM-11PM

THURSDAY 4PM-11PM

FRIDAY 2PM-12AM

SATURDAY 2PM-12AM

SUNDAY 4PM-10PM

Frequently Asked Questions ~

Can we open Mondays for a function?

yes, we just charge a minimum spend

Can you open past midnight?

yes, we just require cost of crowd controllers as per our liquor license.

Can you open early for a lunch event?

yes, we just require a minimum spend



VENUE SPACES

BAR AREA 10-16PAX \$200 minimum spend

RED ROOM BANQUET 10-24PAX \$10pp preauthorisaztion

GREEN ROOM 15-50PAX \$500-\$3000* minimum spend

*minimum spend based on date, time & length of event

WHOLE VENUE UPTO 90PAX \$3000-\$15000* minimum spend

*minimum spend based on date, time & length of event







VENUE IMAGES

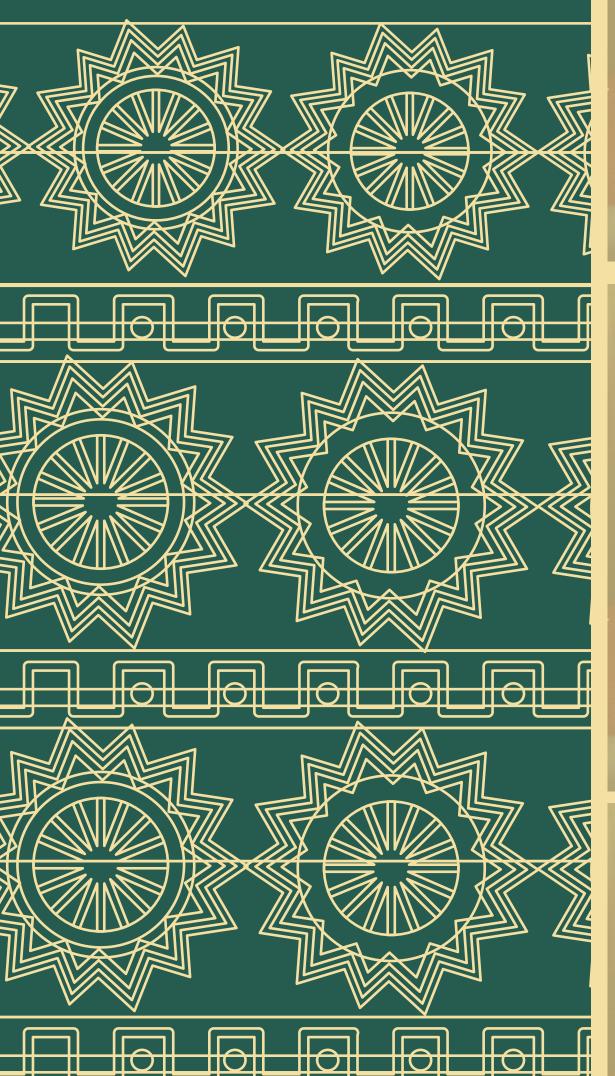














HOUSE FRIED TOTOPOS

\$50PP

la tortilleria corn tortillas, cut & fresh fried into crisp corn chips with koko's spice blend

GUACAMOLE

fresh smasked avocado, pico de gallo & fresh lime topped with mild fried chillis

CHIPOTLE ROASTED CHICKEN

slow roasted chipotle marinated chicken

SLOW BRAISED PULLED PORK

pork shoulder, braised for 12 hours in citrus & cola brine

SAUTEED GARLIC MUSHROOMS

mushroom medley sauteed with garlic & chives

MEXICAN RICE

tomato & onion rice

TORTILLAS

grilled corn tortillas

ENSALADA

cos lettuce topped with queso fresca, chipotle mayo & tortilla chips, corn & beans

TOSTADA DE CEVICHE



local wild caught snapper with fresh lime, guajillo mayo, chives & served with crisp tostada with salsa macha

BAKED TRINIDAD CHEESE

melted cheese blend

BERLINES

chilean style doughtnuts with dulce de leche



Canapes 2HR 3HR

Something light 35 50

Tasting 48 60

A little more 75 90

Grazing Table & Charcuterie~ \$20-\$45pp

Set table with multiple dishes for grazing throughout event

CANAPES

SOMETHING LIGHT

choose ~

1 x Appetiser 2 x Entrees

1 x Substantial

TASTING

choose ~

2 x Appetiser

2 x Entrees

2 x Substantial

A LITTLE MORE

choose ~

3 x Appetiser

3 x Entrees

3 x Substantial











BEVERAGE OPTIONS

BAR TAB

run a tab with the bar, we can have limits on amount & items

CASH BAR

guest pay as they go, you can also have option with a tab for wines & beers and option for guests to buy cocktails, etc

DRINK PACKAGES

see next page, customizable ones available on req. one option for entire booking only





BEVERAGE PACKAGES

UNO ~ beers, wines, softdrinks

3 hours ~ \$70

4 hours ~ \$85

DOS ~ beer, wine, softdrinks & basic spirits

3 hours ~ \$120

4 hours ~ \$140

TRES ~ beer, wine, softdrinks, basics & 4 cocktails

3 hours ~ \$160

4 hours ~ \$190

COCKTAIL ON ARRIVAL \$15pp

T&CS PLEASE READ

HOW TO BOOK ~

All functions to be confirmed via email, please fill our form on our FUNCTIONS page on our website. Once confirmed you are required to pay a non-refundable deposit.

DOING SOMETHING EXTRA?

The space is available to set up & pack up 30 minutes before & after. If you require extra time or assistance it may incur further cost

FINAL NUMERS & PAYMENT

Payment & final numbers are required minimum 7 days before event. If payment is late booking may be cancelled and deposit will not be returned. Small changes may be possible leading up to event but can only be requested & confirmed via email.

VENUE SET UP & DECORATIONS

Some decorations & change of set up allowed in venue. Big changes may incur additional fee. Strictly no confetti or glitter. Any above reasonable cleaning will be on charged. eg ~ vomit, confetti, unreasonable broken furniture & goods

T&CS PLEASE READ

CAKE & OUTSIDE FOOD

All outside food must be requested and approved before event. Inclusive of cake. We charge a cake fee of \$3pp. This include plating the cake, cutting & providing napkins, plates & cutlery

MENU ITEMS

We change our menu often, we will do our best to provide exact items agreed on. If there is any large changes we will notify and wait for a new agreement.

ALLERGIES & DIETARIES

We require this information in the 7 days before the booking with final numbers & payment. We do our best to cater towards all dietaries but due to using items such as flour & peanuts in the kitchen and almonds in the bar we are never able to be 100% safe for allergies.

SURCHARGES

If event falls on a day that normally incurs a surcharge this will be included in your functions bill

PERSONAL ITEMS

We are not responsible for any personal items at any time.

SECURITY & RSA

We will always follow responsible service of alchol. No refunds will be give if guest is asked to leave venue