

KIRKS

ON THE ESPLANADE

FUNCTION ROOM

THE BALCONY

Private Dining

Let your celebration
be a day to remember with a function at
Kirks on the Esplanade

With views that go for days
our function room looks over the stunning
Port Phillip Bay which looks amazing by day
and breathtaking by night

Birthday Parties, Engagements
& casual weddings
are among the many types of events
we host in our Function Rooms

Contact our functions manager
to organise your special event.

PH: (03) 5975 2007
enquiries@kirksotel.com.au

KIRKS

ON THE ESPLANADE
FUNCTION ROOM
THE BALCONY

3 Course Menu

To Start

Kirks Tasting Plate's

Selection of hot Hungarian salami, fried chorizo, roasted red peppers, Australian mixed whole olives, Danish feta, salt & pepper calamari, tzatziki, semi-dried tomatoes, grissini & a crusty garlic cob loaf & Garlic Cheese pizzas

Mains

Your choice of the following main meals:

300g Porterhouse Steak

100 day grain fed Darling Downs YG striploin, cooked to your liking, served with chips, salad & your choice of sauce (LG)

Chicken Scallopini

Pan fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a house made potato rosti (LG)

Warm Thai Beef Salad

Wok-tossed tenderised striploin pieces in a Thai marinade served on a salad of mescaline, red onion, carrot, roasted red peppers & cucumber, with a sweet Thai reduction dressing

Chicken & Mushroom Risotto (LG)

Mixed mushrooms, chicken pieces & semi dried tomatoes in a creamy white wine reduction topped with Grana Padano

Barramundi Fillets

Grilled barramundi fillet served on chats & greens, topped with hollandaise sauce (LG available upon request)

Salt & Pepper Calamari

Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper, served with chips, salad, and a side of Thai reduction dipping sauce (LG available upon request)

Dessert

Sweets sharing plate

Chefs Selection of individual desserts to share

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Pricing

Menu Options

2 Course \$70

Entrée & Main or Main & Dessert

3 Course \$80

Entrée & Main & Dessert

Beverage Options

Standard Beverage Package \$50

4.5 hours unlimited drinks including
Beer on Tap, House Sparkling, Red &
White wine, soft drink & fruit juice

Bar Tab

beverages charged on consumption

Your choice of open bar

OR

beer, wine & soft drink

Cash Bar

guests pay for own beverages

NO MINIMUM SPEND ON BAR REQUIRED

Additional Costs

Room Hire \$300

Bond if required \$500

Security*

Package Inclusions

- White Tablecloths
- Cake Table & Knife
- Gift Table
- Wait & Bar Staff
- Cordless Microphone
- Inhouse music system

Optional Extras

Food

Canapes on Arrival (3 items) \$12 pp

Cheese Platter \$12 pp

Fruit Platter \$12 pp

Cakeage \$3.50pp

(your cake plated as dessert)

Décor

Table Centerpieces

from \$10 per table

ask about decorations we can offer.

*CONDITIONS APPLY TO ALL PACKAGES

All items are subject to change.

Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines