

# KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

## THE BALCONY FUNCTION ROOM

# 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 overlooks the stunning  
Port Phillip Bay which looks amazing by day  
and breath taking by night

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

Contact our management team  
to organise your special event

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

# KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

## THE BALCONY FUNCTION ROOM

### *3 Course Menu*

#### To Start

##### Kirks Tasting Plate's

Selection of hot Hungarian salami, 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:

##### Eye Fillet 250g (LG)

Black Angus Eye Fillet cooked to your liking, served on creamy potato mash & greens topped with red wine jus

##### Chicken Scallopini (LG)

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

##### Warm Thai Beef Salad

Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers, bean shoots & cucumber with a sweet Thai reduction dressing, topped with crushed nuts, fresh coriander & chilli

##### Vegetable Risotto (V)

Mixed mushrooms, pumpkin, semi-dried tomatoes, red onion & baby spinach in a stock base risotto, topped with feta

##### Barramundi Fillet (LG)

Grilled barramundi fillet served on sweet potato & greens, topped with a spiced BBQ sauce

##### Salt & Pepper Calamari (LG)

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

#### Dessert

##### Sweets Sharing Plate

Chefs Selection of individual desserts to share

**KIRKS**  
ON THE ESPLANADE  
FOOD • WINE • ENTERTAINMENT • FUNCTIONS  
**THE BALCONY**  
FUNCTION ROOM

## Pricing

### *Menu Options*

**2 Course \$75**

Entrée & Main or Main & Dessert

**3 Course \$85**

Entrée & Main & Dessert

### *Beverage Options*

**Standard Beverage Package \$50pp**

4.5 hours unlimited drinks including  
beer on tap, house wines, 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*

Canapes on Arrival (3 items) \$12 pp

Cheese Platter \$12 pp

Fruit Platter \$12 pp

Cakeage \$3.50pp

(your cake plated as dessert)

\*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