

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 breathtaking by night

Birthday Parties, Engagements,
Christenings and Work Parties
are among the many types of events
we host in our Function Room

Contact us now to
organise your special event

PH: 0483 226 342
functions@kirksotel.com.au

3 Course Menu

(Minimum 20 guests)

Shared Entrées

Kirks Grazing Plates

+

Garlic & Cheese Pizzas

Mains

Your choice of the following main meals:

Eye Fillet 300g (LG)

Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad, or seasonal vegetables & choice of sauce

Chicken Scallopini (LG)

Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-sundried 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, crunchy noodles, fresh coriander & chili

Pumpkin & Pine Nut Risotto (LG)(V)

Roasted pumpkin & pine nuts cooked with baby spinach & onion in a creamy risotto, topped with Grana Padano

Barramundi Fillet (LG)

Crispy skin barramundi fillet served on sweet potato fries, topped with a semi-sundried tomato & dill remoulade

Salt & Pepper Calamari (LG)

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

Desserts

Sweets Sharing Plate

Chef's selection of cakes & slices to share, served with double cream

*Meals labelled (LG) are Low Gluten; the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared.

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Pricing

Menu Options

2 Course \$80

Entrée & Main or Main & Dessert

3 Course \$90

Entrée, Main & Dessert

Beverage Options

Bar Tab

Beverages charged on consumption
(This can be tailored to suit your needs)

Cash Bar

Guests pay for own beverages

NO MINIMUM SPEND ON BAR
REQUIRED

Room Hire

\$300 Room Hire: this covers the cost of staff, setup, cleaning, white linen table cloths, tealight candles & hire for the room for a duration of 5 hours

Package Inclusions

White Tablecloths
Microphone & Speaker
TV for photos
Inhouse music system

Optional Extras

Cakeage \$3.50pp

(your cake plated as dessert with cream)

Seasonal Fresh Fruit Platter

\$150 per platter (Serves 10)

Cheese Platter

\$150 per platter (Serves 10)

*CONDITIONS APPLY TO ALL PACKAGES

All items are subject to change.

No outside food or beverages are permitted to be consumed. All catering and drinks must be supplied by Kirks on the Esplanade. Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines