



KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

THE BALCONY

FUNCTION ROOM

CHRISTMAS FUNCTION PACKAGE



BOOK YOUR CHRISTMAS FUNCTION TODAY

With panoramic views of Port Phillip Bay, our function space sets the scene for a magical Christmas celebration. Whether it's a staff party, end-of-year gathering, or festive family get-together, our function room has something for every occasion.

The room features two distinct areas: a glass enclosed dining space overlooking the bay, perfect for festive feasting, and a spacious open section ideal for mingling, speeches, Secret Santa exchanges, or even a Christmas tree and gift display.

Festive, flexible, and unforgettable – Kirks is the perfect place to toast the season.



CONTACT OUR FUNCTION COORDINATOR JOE ON
PH: 0483 226 342 | Email: functions@kirkshotel.com.au



PRIVATE DINING

Take a look at our two alternate drop options below

Minimum 25 guests

ALTERNATE DROP ENTREES & DESSERTS

Individual entrees & desserts served alternate drop

ALTERNATE ENTREES

Baked Scallops (LG)

Canadian clearwater scallops baked in a half shell with roasted garlic, chili and dill butter

Chipotle BBQ Pork Ribs

Pork ribs baked in a chili bbq & sesame seed sauce topped with pickled vegetables

Pumpkin & Goats Cheese Arancini (V)

Crisp arancini topped with garlic aioli & Grana Padano

Peking Duck Spring Rolls

Crunchy duck filled spring rolls with a spicy plum sauce

ALTERNATE DESSERTS

Baked Berry Cheesecake

with a dollop of fresh cream

Warm Chocolate Brownie (LG)

with cream and berry coulis

Brandy Snaps Rolls (LG)

with chantilly cream and mixed berries

Fruit Tart

with double cream

Catering must be supplied to all guests

***MINIMUM 30 PEOPLE**

SHARED ENTREES & DESSERTS

Platters of entrees & desserts for the table to share

SHARED ENTREES

Platter and Pizzas

Kirks Grazing Platter & Garlic and Cheese Pizzas

SHARED DESSERTS

Sweet Sharing Plates

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

ADDITIONAL EXTRAS

Seasonal Fresh Fruit Platter

\$150 per platter (Serves 10)

Cheese Platter

\$150 per platter (Serves 10)

Antipasto Platter

\$130 per platter (Serves 10)

Bloody Mary Shots

\$12 each - served with entrees

Oysters

Natural - \$4.5 each

Smoked salmon & sour cream - \$5 each

Sriracha with coriander dressing - \$5 each

Bloody Mary Oyster Shots - \$16 each

Macarons

\$3.50 each (min. 45)

CONDITIONS APPLY TO ALL PACKAGES. ALL ITEMS ARE SUBJECT TO CHANGE.

Concerning all meals labeled (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. These products may not be suitable for a coeliac.

(LG) = Low Gluten (V) = Vegetarian (VG) = Vegan

PRIVATE DINING MENU

Served alternate drop - minimum 25 guests

MAINS

Fillet Mignon

Angus eye fillet steak wrapped in bacon, served on potato rosti, and greens, topped with a sticky red wine shallot jus

Ricotta Stuffed Chicken

Chicken breast filled with ricotta & herbs, served on sweet potato and pumpkin mash, finished with a creamy white wine & chive reduction

Morrocan Pork Loin

Grilled spiced pork loin served on a Mediterranean herb and roquette pearl couscous, topped with a creamy house made tzatziki

Herb Crusted Lamb Cutlets

Australian lamb cutlets served with rosemary baked potatoes, buttery greens and red wine jus

Barramundi

Pan-fried barramundi fillet served on fragrant jasmine rice with a mild vegetable Thai curry sauce

PRICING

2 Course alternate drop \$85

Entrée & main or main & dessert

3 Course \$95

Entrée, main & dessert

2 Course shared alternate drop \$80

*Shared entrée & alternate Main
or alternate main & shared dessert*

3 Course \$90

Shared entrée, main & shared dessert

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CANAPE MENU

For groups looking for a cocktail Christmas Party

Tomato Bruschetta (V) (LG upon request)

*Roasted cherry tomato & red onion served on mini toast and topped
basil pesto & Feta*

Vegetable Spring Rolls (V) *with a sweet soy sauce*

Chili Con Carne Empanadas *with sour cream*

Mini Pies *with tomato sauce*

*Choice of Angus beef, Lamb & rosemary
or Cauliflower cheese & leek*

Lamb Koftas *with a citrus mint yoghurt*

Smoked Salmon & Sour Cream Blinis

Prawn & Avocado Crustini (LG available)

Sausage Rolls *served with tomato sauce*

Pumpkin Arancini (V) *with garlic aioli* (LG)

Thai Chicken Balls *with sweet chili dipping sauce*

Vegetable Samosas (V) *with mango dipping sauce*

Assorted Sushi (V available upon request)

**Catering must be supplied to all guests attending
functions.**

Minimum 45 people/Maximum 100 people

Your selection of

- 8 items \$35 per person
- 10 items \$40 per person
- 12 items \$44 per person

Add an Extra Canape for \$4 per item per guest

Cakes & slices platter – \$150 (serves 10 people)

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Merry
Christmas



THE BALCONY FUNCTION ROOM

ROOM HIRE

Room Hire \$400 – *Required for all functions*
Bond \$500 – *For all Christmas cocktail parties*

*Please note the function room is located on
the first floor of the venue*

TIMINGS

Afternoon Session: 12-4pm
Evening Session: 5pm onwards
**OUR EVENING SESSIONS RUN FOR A
MAXIMUM OF 5 HOURS**

DRINKS OPTIONS

Bar Tab

All beverages charged on consumption.
*Your choice of a full open bar **or** selected beer, wine
& soft drinks*

Cash Bar

Guests pay for their own beverages
NO MINIMUM SPEND ON BAR REQUIRED

PACKAGE INCLUSIONS

White Tablecloths
Christmas decorations and bon bons
Microphone & Speaker TV for photos
Display Inhouse Music System

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