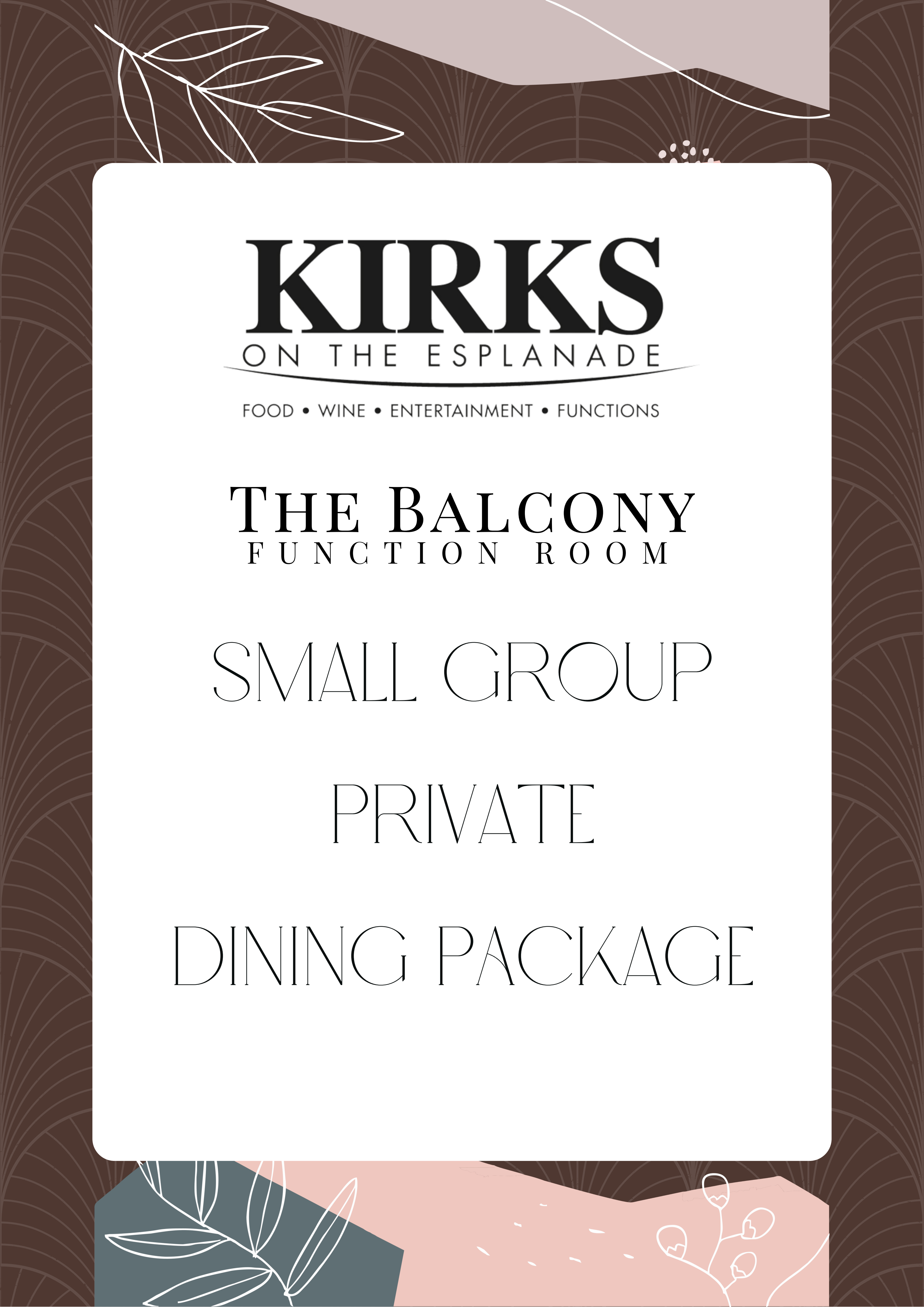




KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

THE BALCONY

FUNCTION ROOM

SMALL GROUP

PRIVATE

DINING PACKAGE

BOOK YOUR FUNCTION TODAY

With panoramic views of Port Phillip Bay, our function space offers the perfect setting for birthdays, engagements, christenings, and work events—especially as the sun sets over the water.

The room features two distinct areas: a dining space enclosed in glass, overlooking the bay, and a spacious open section ideal for mingling, speeches, gift tables, or a celebratory cake display.

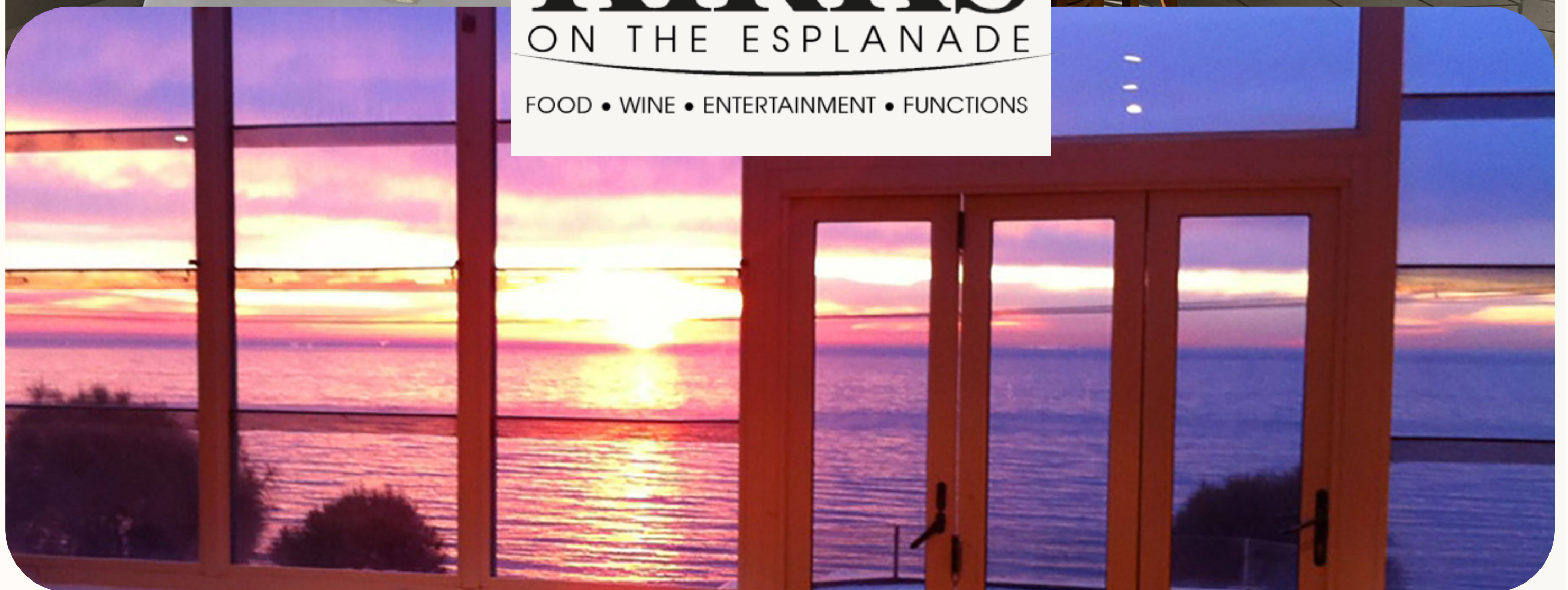
Elegant, flexible, and unforgettable — Kirks is the ideal place to celebrate.

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



KIRKS
ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS



SMALL GROUP PRIVATE DINING MENU

For up to 25 guests

SHARED ENTREES

Kirks antipasto grazing platters & garlic and cheese pizzas

MAINS

Eye Fillet 300g

*Two 150g Huntland Black Angus eye fillet medallions
cooked to your liking, served with chips & salad*

(Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy)

Chicken Scallopini

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

Barramundi

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

Pumpkin & Cashew Nut Risotto (LG)(V)

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

DESSERTS

Sweet Sharing Plates

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

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

SMALL GROUP PRIVATE DINING MENU

PRICING

2 Course \$80

*Shared entrée & a la carte mains or
selection of mains & shared dessert*

3 Course \$90

*Shared entrée, a la carte mains &
shared dessert*

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



THE BALCONY FUNCTION ROOM

ROOM HIRE

Room Hire \$300 – *Required for all functions*

Bond \$500 – *for all 21st, 30th, 40th & 50th Birthdays,
Engagement Parties & Weddings*

TIMINGS

Afternoon Session: 12–4pm

Evening Session: 5pm onwards

*OUR EVENING SESSIONS RUN FOR A
MAXIMUM OF 5 HOURS*

DRINKS

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

Microphone & Speaker

TV for Photo Display

Inhouse Music System

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

***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