



# 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.*

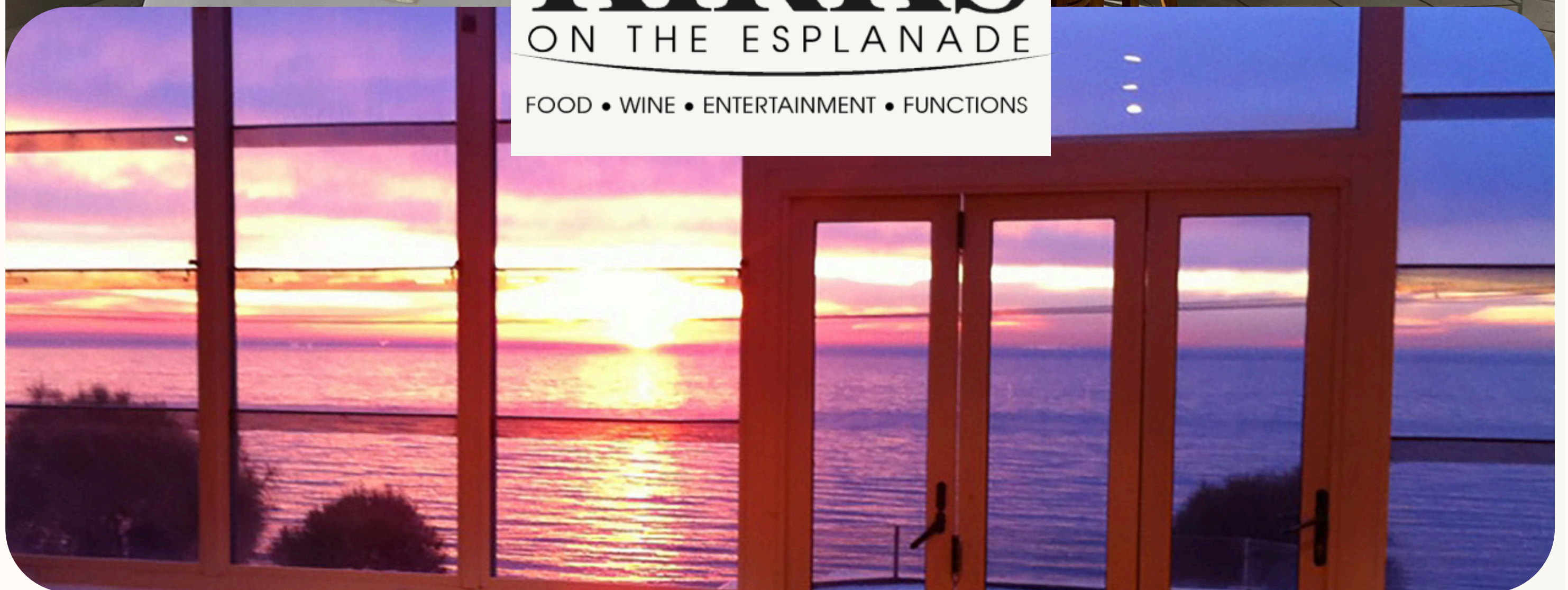
*Elegant, flexible, and unforgettable — Kirks is the ideal place to celebrate.*

CONTACT OUR FUNCTION COORDINATOR JOE ON  
PH: 0483 226 342 | Email: [functions@kirkshotel.com.au](mailto:functions@kirkshotel.com.au)



**KIRKS**  
ON THE ESPLANADE

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# 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*

### **Mediterranean Risotto (LG)(V)**

*A medley of zucchini, eggplant, roasted capsicum & mixed  
mushrooms bound in a stock based risotto, topped with  
feta cheese*

## 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)*

### **Cakeage**

*Your own cake served with fresh cream and berries \$3.50 per  
guest*



**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*

*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

**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*

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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