



KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

THE BALCONY
FUNCTION ROOM

CORPORATE

FUNCTION

PACKAGE



BOOK YOUR FUNCTION TODAY

The Balcony at Kirks Hotel is a stunning first-floor function space that provides an excellent team building atmosphere.

With its own AV system and seating arrangements, it's ideal for presentations and business dinners. Choose an alternate drop package on the balcony or in the presentation area, depending on what best suits your needs.



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



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PRIVATE DINING

Take a look at our two alternate drop options below

ALTERNATE DROP ENTREES & DESSERTS

Individual entrees & desserts served alternate drop

ALTERNATE ENTREES

Baked Scallops (LG)(I)

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 20 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

Cakeage \$3.50 per person

Have your cake cut and served as dessert

Seasonal Fresh Fruit Platter

\$150 per platter (Serves 10)

Cheese Platter

\$150 per platter (Serves 10)

Antipasto Platter

\$130 per platter (serves 10)

MORNING OR AFTERNOON TEA

Looking for something a little different?

Morning and Afternoon Tea options available from \$30pp

Assorted sweet pastries and muffins

Seasonal fresh fruit

Grazing plates to share or assorted sweet pastries and muffins

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 (A) = Australian (I) = Imported

PRIVATE DINING MENU

MAINS *(served alternate drop)*

Fillet Mignon

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

Chicken Filo

Chicken breast stuffed with Camembert, semi dried tomatoes and spinach wrapped in filo pastry served on smashed garlic potatoes and greens topped with a creamy chive reduction

Moroccan 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 (I)

Pan-fried barramundi fillet served on fragrant jasmine rice with a mild Thai curry sauce, roti, and vegetables

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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THE BALCONY

FUNCTION ROOM

PRICING

Room Hire \$300

Catering final numbers and payment due 14 days prior to function date

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

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

ROOM SET UP

Choose between a U shape, boardroom, theatre or classroom style set up depending on the requirements of your meeting

Breakout onto the balcony for rest breaks and lunch

PACKAGE INCLUSIONS

TV Screen for Presentations

WIFI Access

Mic & Speaker

White board & Markers

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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