



KIRKS
ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

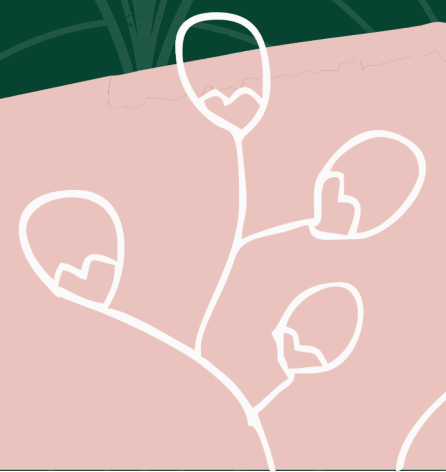

THE BALCONY
FUNCTION ROOM

PRIVATE

DINING

PACKAGE

774 ESPLANADE,
MORNINGTON VIC 3931



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.

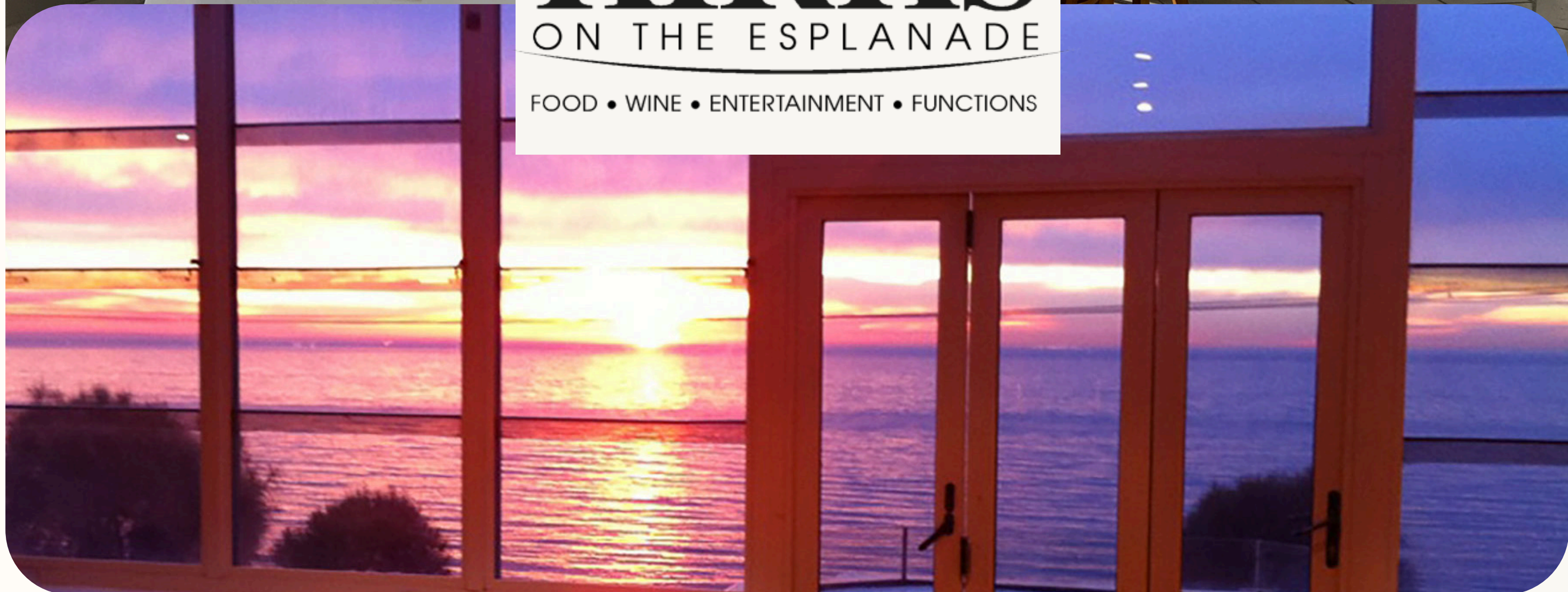
Elegant, flexible, and unforgettable – Kirks is the ideal place to celebrate.

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



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PRIVATE DINING

Take a look at our two alternate drop options below
for 25 guests or more

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 25 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 (A) - \$4.5 each

Smoked salmon & sour cream (M) - \$5 each

Sriracha with coriander dressing (A) - \$5 each

Bloody Mary Oyster Shots (A) - \$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 (A) = Australian (I) = Imported

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

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 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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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*

*Please note a 15% surcharge is added to food and
beverage costs on Public Holiday and Public Holiday
Long Weekends.*

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