



*Auntie,
Linn's*

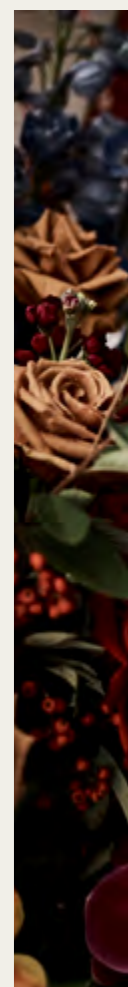
A PREMIUM MELBOURNE
EVENTS & FUNCTION VENUE

FUNCTIONS & EVENTS ARE ALWAYS FINER AT OUR AUNTY'S...

aunty kim's is an elegantly styled customisable functions and events venue featuring high ceilings, polished concrete floors and striking chandeliers. a one of a kind venue, ideal for wedding receptions, engagements, birthdays, corporate events, hen's parties and celebrations. our events team can guide you through the process from start to finish, ensuring your group celebration is the one that everyone will be talking about for years to come!

we know that no two events are the same, which is why we offer carefully curated set menus, as well as personalised menu options to suit your specific event needs

aunty kim's customisable banquet menu features a range of celebratory dishes that can cater to all dietary requirements. all menus can be made gluten-free, pescatarian, shellfish-free, nut-free or vegan



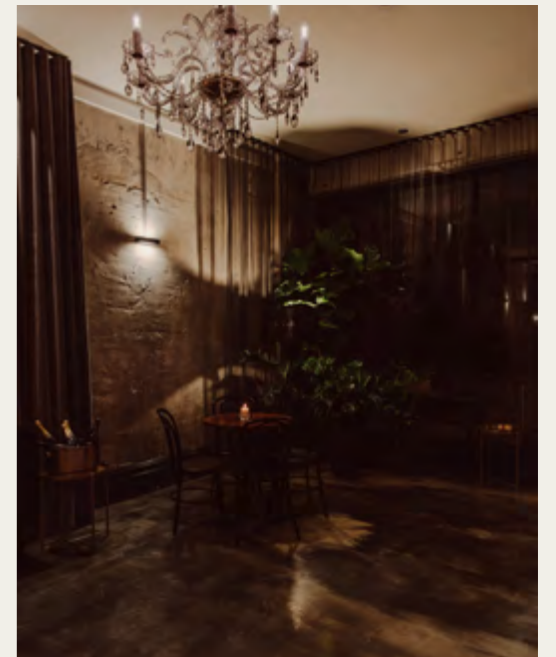


Let's celebrate



aunty kim's provides the ideal elegant, industrial chic setting for your cocktail soirées, birthdays, engagements and everything in between...

offering an intimate space with a warm but historic ambience, it's the perfect venue for small weddings, receptions and special events





Make it young

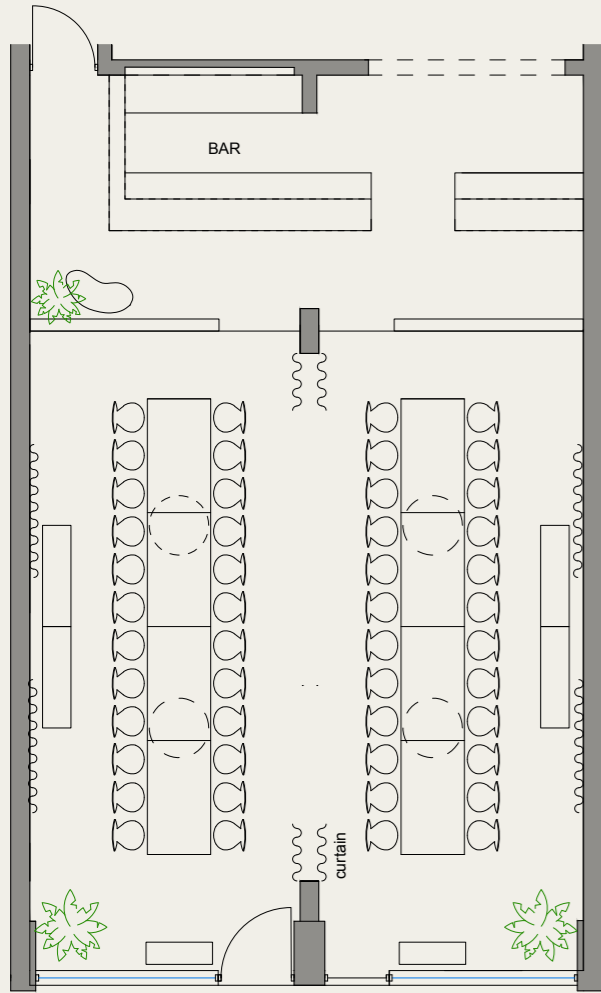
whether it's a wedding, birthday or sophisticated hen's or buck's party, we provide a unique space with a bar for you to enjoy our signature cocktails, a selection of beer or choose from our extensive wine list. aunty kim's pride themselves on sourcing the very best of local produce on our extensive and versatile menu. if you're after something a little different you're at the right place

FULL ROOM HIRE

please note: below are examples of floor plans that have been popular at our venue, these are not exhaustive and we always keen to discuss new ways to use the space

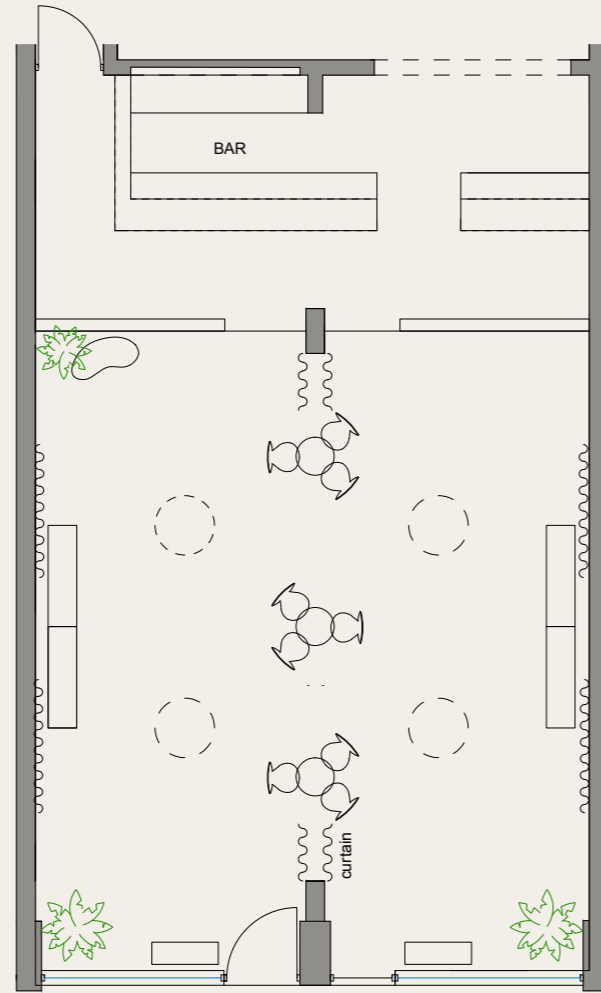
whole room
sit down function
central curtains open
60 pax seated

A



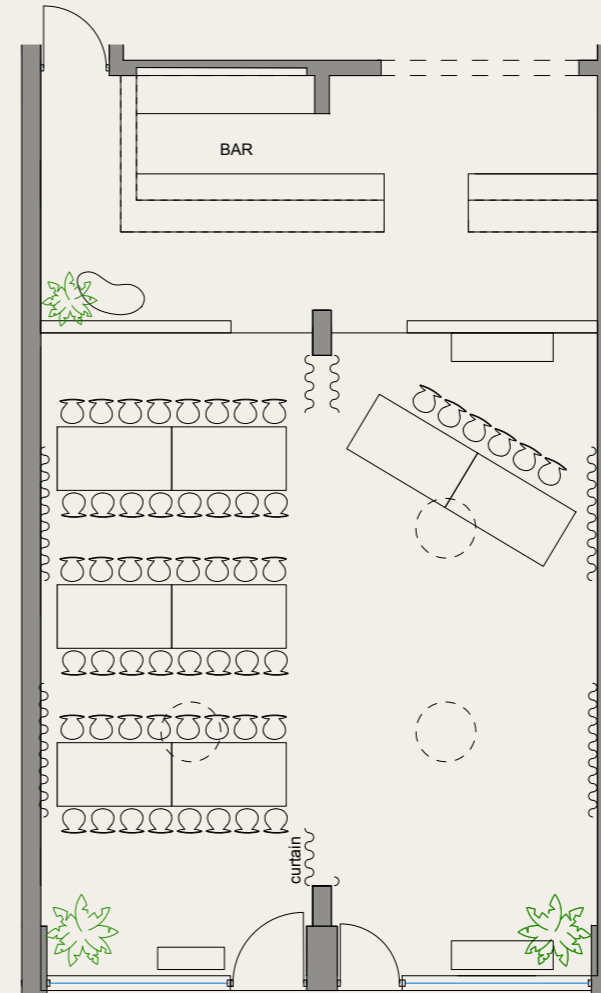
whole room
cocktail style
central curtains open
100 pax standing

B



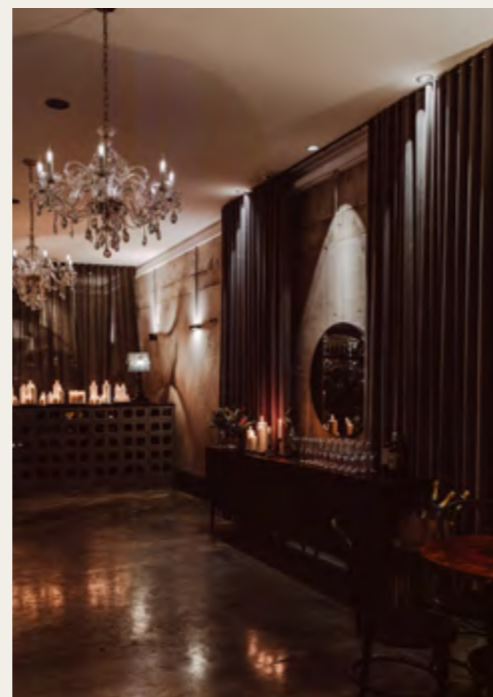
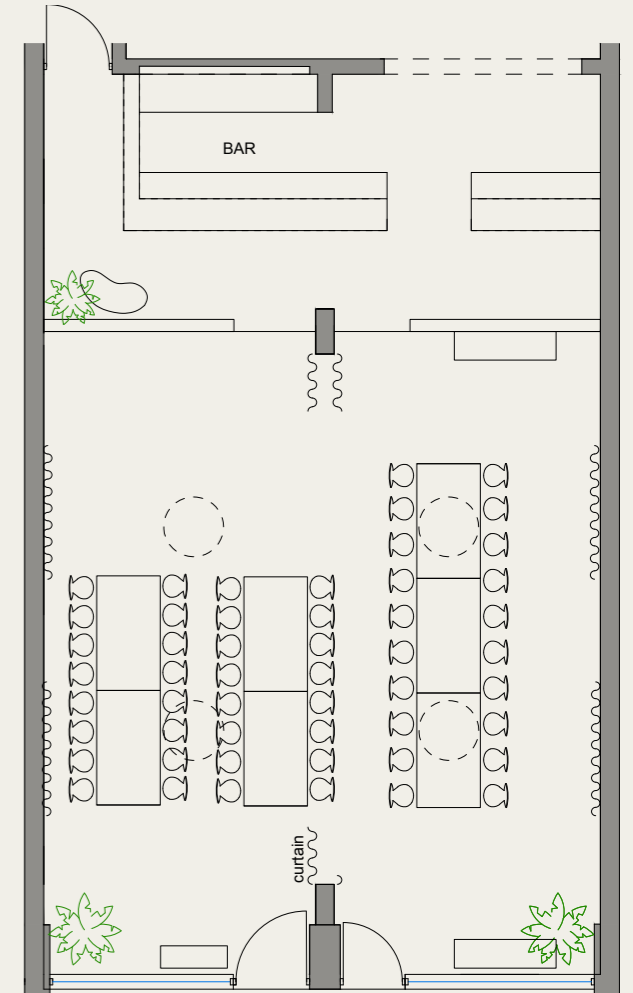
whole room
bridal party table
central curtains open
16 per table and bridal table of 6. 54 pax

C



whole room
sit down function
central curtains open
2 x tables of 16 and 1x table of 24 pax

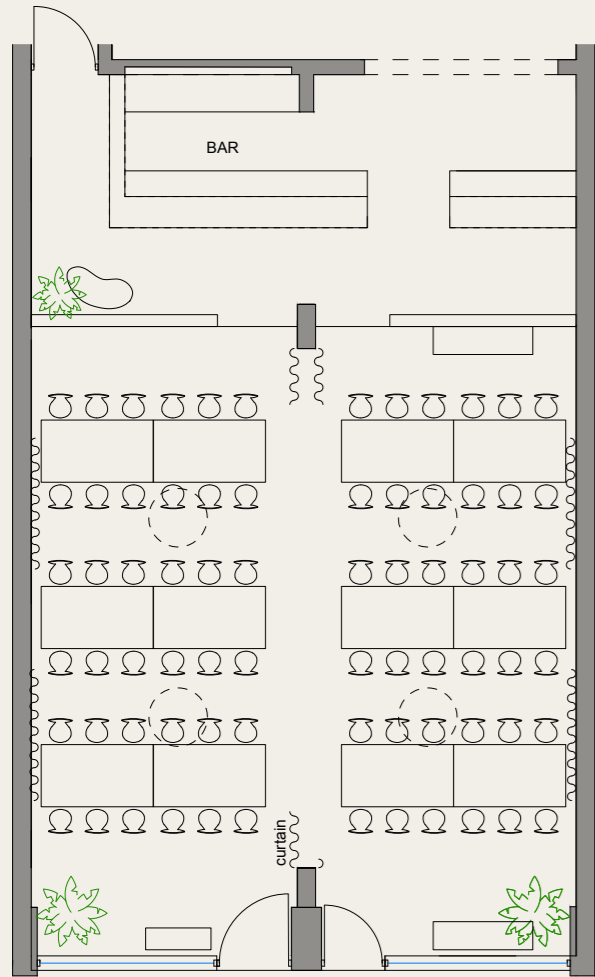
D



FULL ROOM HIRE

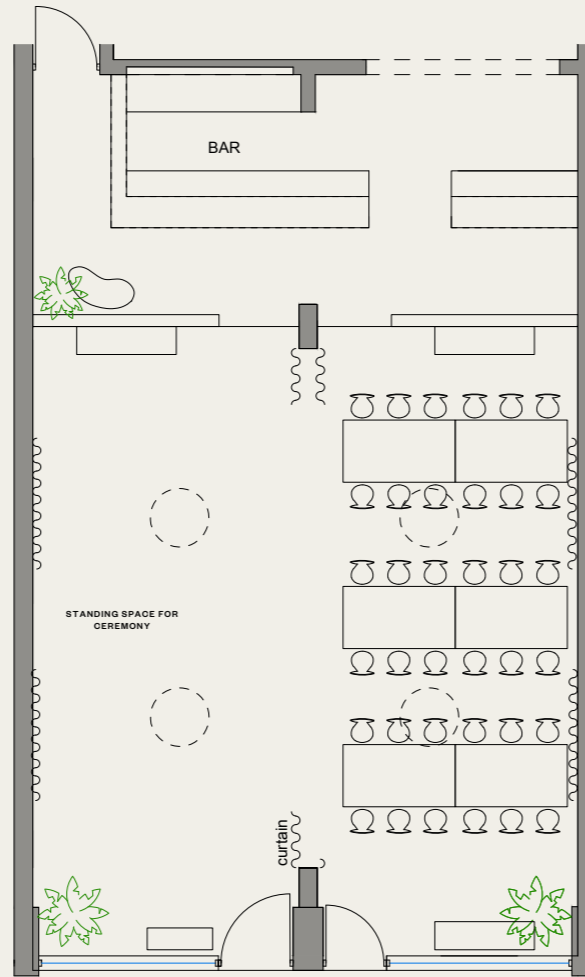
whole room
sit down function
central curtains open
72 pax seated

E



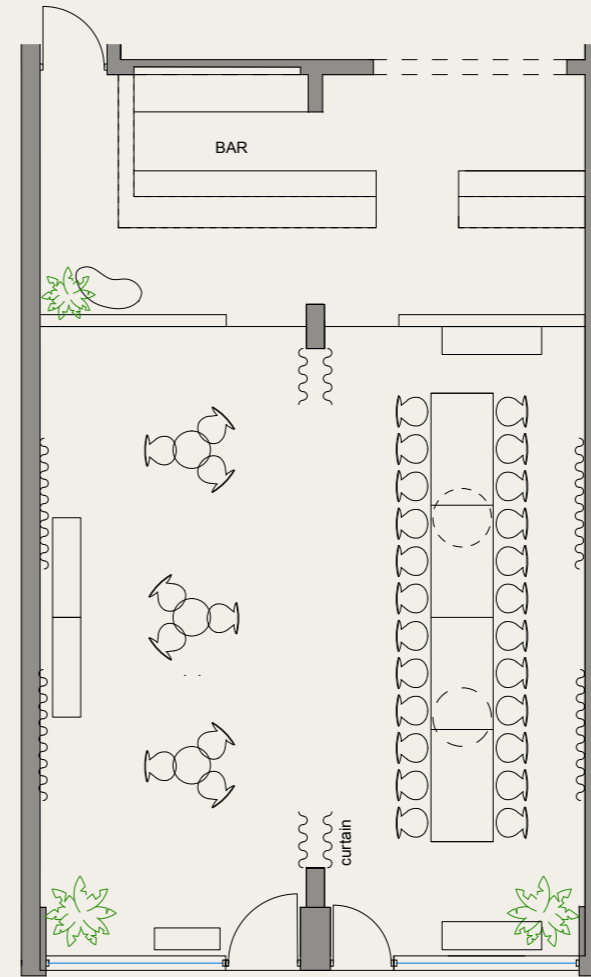
whole room
ceremony / dancefloor area
central curtains open
42 pax standing

F



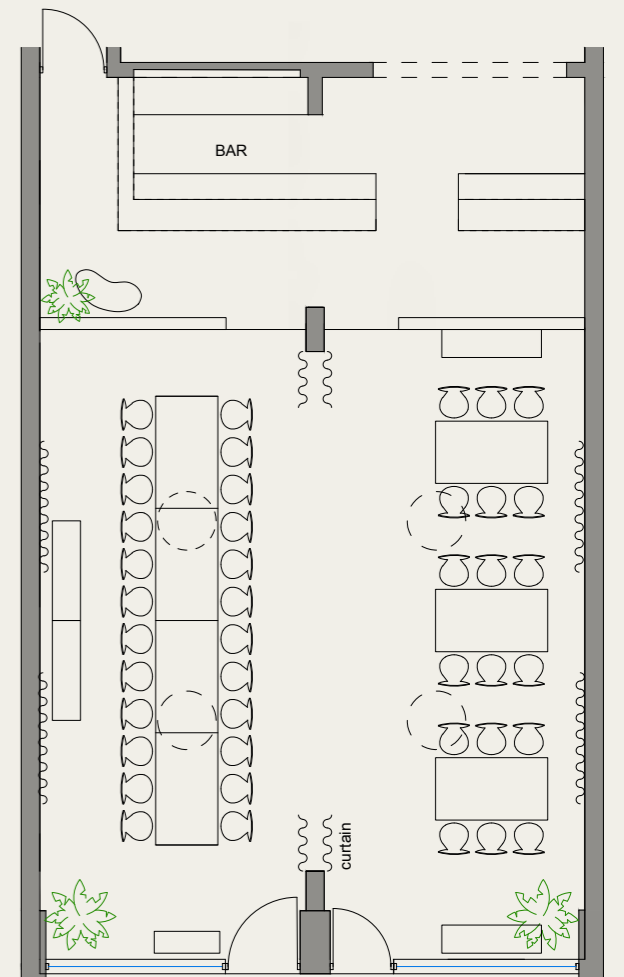
whole room
ceremony function with
central curtains reveal
30 pax seated

G



whole room
ceremony function with
central curtains open
48 pax seated

H



please note: below are examples of floor plans that have been popular at our venue, these are not exhaustive and we always keen to discuss new ways to use the space

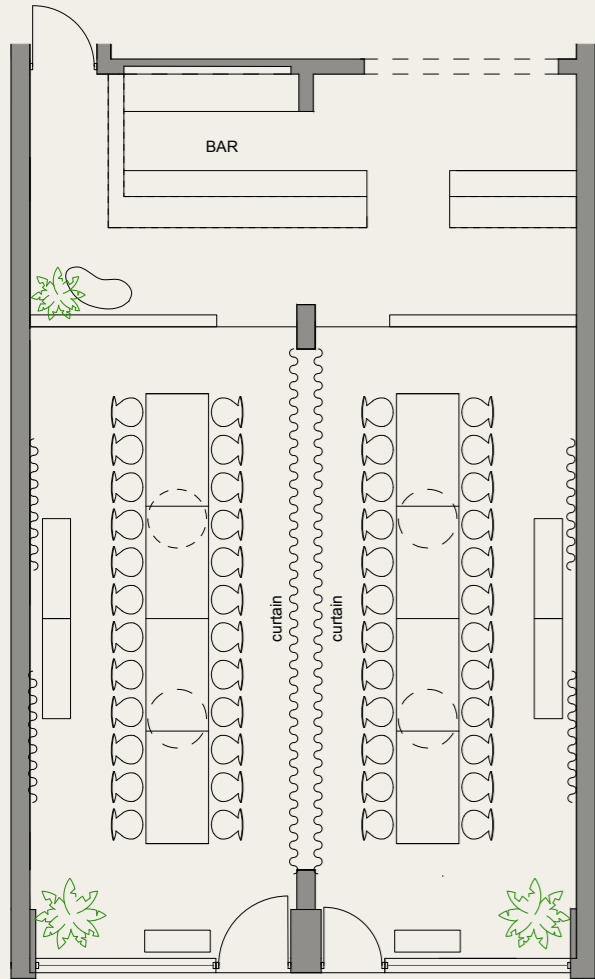


PRIVATE DINING SPACES

please note: below are examples of floor plans that have been popular at our venue, these are not exhaustive and we always keen to discuss new ways to use the space

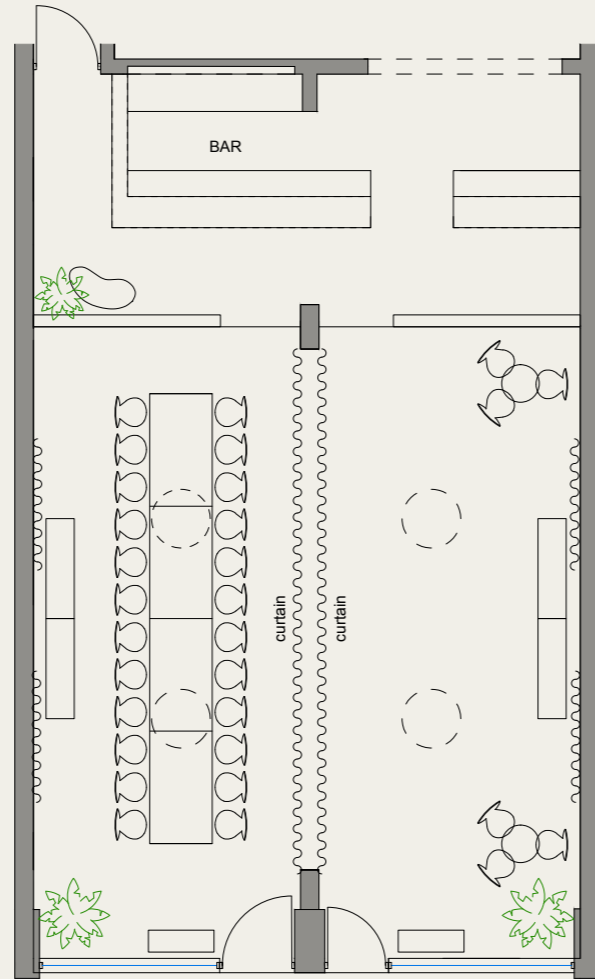
2 x sit down functions
central curtain closed
24 pax on one long table each side

E



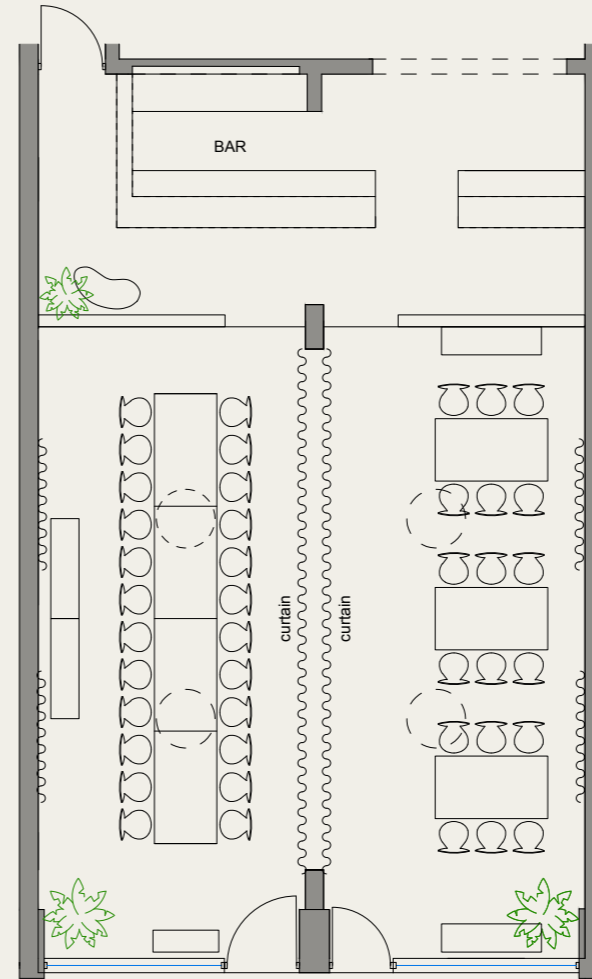
1 x sit down function / 1 x stand-up function
central curtain closed
24 pax seated / 40 pax standing (max)

F



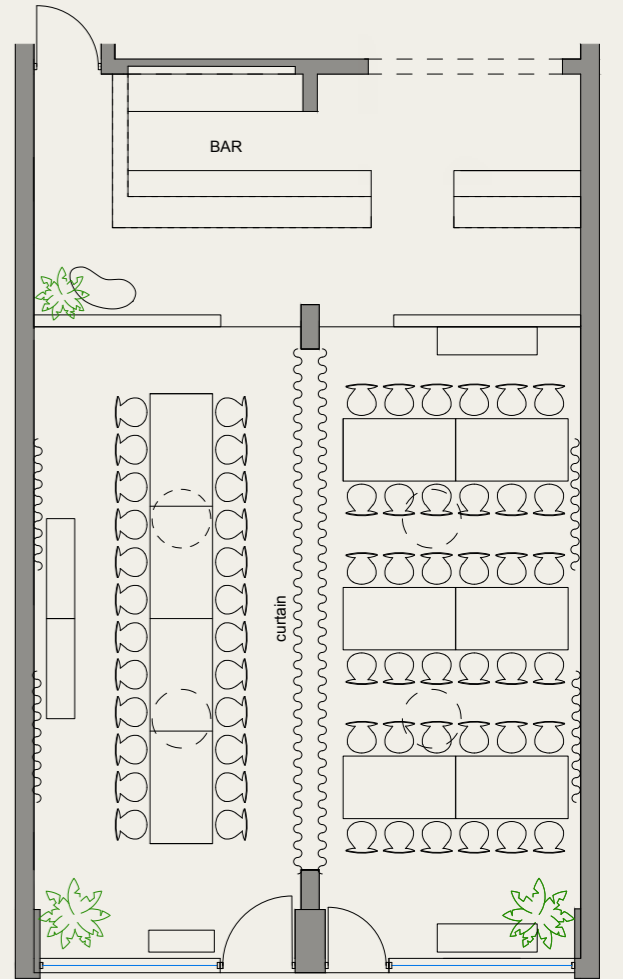
sit down functions
central curtain closed
24 pax one long table / 18 pax across 3 tables

G



sit down functions
central curtain closed
24 pax one long table / 36 pax across 3 tables

H





Eat

SHARED BANQUET MENUS

if you dream of a seated occasion with long, laid-out tables for communal dining – where the food is abundant and guests can order drinks without leaving their seats, then a shared banquet package is perfect for you

uncle's menu | 7 courses

89 P.P

add paired wines 40 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

western plains pulled pork sticky rice cake, pickles, mint *gf*

free range chicken ribs smoked coconut, honey and sesame glaze *gf*

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

penang beef curry, grilled pineapple, lychee *gf*

barramundi and prawn 'la lot', spring onion oil, fried lemongrass *gf*

served with fragrant rice and seasonal salad

vietnamese egg coffee milk chocolate, vanilla ice cream, hazelnut, leche foam *gf*

aunty's menu | 8 course

99 P.P

add paired wines 55 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

western plains pulled pork sticky rice cake, pickles, mint *gf*

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

free range chicken ribs smoked coconut, honey and sesame glaze *gf*

milawa twice cooked duck leg steamed bao, persimmon, soy kewpie, pickles

slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust *gf*

steamed port arlington mussels thai yellow curry broth, fried taro chips *gf*

served with fragrant rice and seasonal salad

thai milk tea semifreddo dark chocolate clay, tamarind jam, grass jelly *gf*

kim's menu | 10 course

119 P.P

add paired wines 75 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

coffin bay oysters green nam jim, shiso *gf*

vietnamese sticky rice cakes spiced eggplant, smoked coconut, pickled shallots

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

charred mooloolaba prawn tom yum dressing, confit tomato, fennel, lime leaf *gf*

poached chicken salad coconut, cashews, sesame, lemongrass *gf*

loddon farm salt & pepper quail orange, pickled mushrooms, watercress, sticky soy *gf*

slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust *gf*

steamed port arlington mussels thai yellow curry broth, fried taro chips *gf*

served with fragrant rice

white chocolate & coconut mousse passionfruit curd, basil seeds, seasonal fruit, ginger gelato *gf*

all menus are sample and subject to change. have something special in mind?
speak to the function team for your bespoke menu

gf – gluten free *vg* – vegan *v* – vegetarian

PLATED PACKAGES*

if you are more of the traditional type, and you would prefer to host with a menu that offers your guests a choice of their own entrée, main and dessert; with individual choice and an array of cutlery, and where food and wine matching can feature: then this is the package for you. our plated packages cater for seated events only, however can include canapés before plated service begins upon request

2 course plated menu

your selection of 1 entrée + 1 main
or 1 main + 1 dessert

80 P·P

alternate drop *OR*
individual pre-order

3 course plated menu

your selection of
1 entrée + 1 main + 1 dessert

95 P·P

alternate drop *OR*
individual pre-order

add pre-meal canapés

12 P·P
for two

18 P·P
for three

add side dishes to share

6 P·P
per side dish

MENU

entrée

hiramasa kingfish crudo beetroot nam jim, purple fig, pickled beets, spiced coconut, prawn crackers *gf*

local shitake dumplings thomka sauce, truffle oil, fried leek, watercress *v*

crispy s&p cauliflower coconut chilli sambal, curry leaves, fresh herbs *gf v*

steamed port arlington mussels thai yellow curry broth, fried taro chips, garlic roti *gf*

free range chicken ribs smoked coconut, honey and sesame glaze, herb salad *gf*

loddon farm crispy fried quail orange, pickled mushrooms, watercress, sticky soy *gf (\$10 surcharge pp)*

main course

pan fried gold band snapper tom yum broth, sweet potato, confit tomato, prawn dumplings

masterstock poached qld barramundi shitake scale, rolled noodle, pickled ginger, chilli, spring onion

roasted grain fed beef striploin chinese turnip cake, charred broccolini, anise jus *gf (\$10 surcharge pp)*

loddon farm twice cooked duck leg thai red curry, pineapple, pumpkin, jasmine rice *gf (\$10 surcharge pp)*

roasted western plains pork loin vietnamese coffee glaze, smoked mung bean purée, crispy rice cakes, compressed apple *gf*

miso roasted eggplant celeriac purée, soy nuts and seeds *gf v*

sweet

dark chocolate nemesis raspberry marshmallow, coconut, ginger sorbet *gf*

coconut sago pudding basil cream, poached seasonal fruit, kaffir foam *gf v*

thai milk tea semifreddo dark chocolate clay, tamarind jam, grass jelly *gf*

vietnamese egg coffee milk chocolate, vanilla ice cream, hazelnut, leche foam *gf*

sides | add 6pp for any menu

aunty kims roasted duck fat potatoes lap chong, roasted garlic and shallots, spring onion *gf*

bbq corn salad cucumber, fried shallots, coriander, nam jim *gf; vg*

steamed bao buns, miso butter

sauted asian greens sweet soy, fried garlic *gf; vg*

kimchi macaroni and cheese, aged cheddar, panko crust

gf - gluten free *vg* - vegan *v* - vegetarian

*all menus are sample and subject to change.





CANAPÉ PACKAGES*

if you are planning an event without a seating plan, where guests can roam the space freely, sauntering in and out of conversations as they please (*always with a drink in hand*), then this is the package for you. all canapé packages can be served roaming style or grazing style, or a mixture of both

canapé package one

your selection of 5 canapés
+ 1 substantial

60^{PP}

canapé package two

your selection of 5 canapés
+ 2 substantial

70^{PP}

canapé package three

your selection of 5 canapés
+ 2 substantial
+ 1 sweet items

75^{PP}

add pre-meal canapés

12^{PP}
for two

18^{PP}
for three

additional canapés

additional substantial items

7^{ea./pp}

10^{ea./pp}

SAMPLE MENU*



aunty kim's perfect selection

beetroot cured petuna ocean trout, nori, eel parfait, cucumber, native seagrass

sesame prawn toast, tamarind sweet chilli, coriander

kim's chicken curry puff, sweet tomato sambal

loddon farm smoked duck breast, spring onion tart, duck parfait, pickled pineapple

crispy coconut cups, sticky pulled pork, poached prawn, smoked salmon roe

mini chicken katsu buns, pickles, vegan chilli mayonnaise

beef sliders with rendang mayonnaise, cheese and pickles

dark chocolate and peanut butter brownie, candied ginger, banana jam

gf - gluten free *vg* - vegan *v* - vegetarian

all menus are sample and subject to change. have something special in mind? speak to the function team for your bespoke menu
* the sample selection represented here reflects 85pp

[click here for full list](#)

GRAZING TABLE PACKAGES

basic grazing package

can be ordered in conjunction with one of our seated or canapé packages only

25 PP

market cheeses

a selection of two cheeses (hard, soft) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

premium grazing package

can be ordered in conjunction with one of our seated or canapé packages only

35 PP

market cheeses

a selection of three cheeses (*hard, soft and blue*) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

selection of cured meats

with kimchi and pickled vegetables

fresh pacific oysters

with green nam jim and fresh lime

if you're wanting to add a little extra wow-factor to your event, and have your guests help themselves to a free-flowing table of snacks and nibbles throughout the event, then our grazing tables are a perfect option for you

the ultimate grazing station

can be ordered as a stand-alone package

60 PP

market cheeses

a selection of three cheeses (*hard, soft and blue*) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

selection of cured meats

with kimchi and pickled vegetables

fresh pacific oysters

with green nam jim and fresh lime

mini bahn mi

a selection of chicken, pork and vegan bahn mi with pate and sriracha mayonnaise

veggie spring rolls

with sweet chilli dipping sauce

choose either

beef sliders

with rendang mayonnaise and american cheese

or

pork belly sliders

with asian slaw and sriracha mayonaise

have something special in mind? speak to the function team for your bespoke menu

Drink



aunty kim's standard beverage package

minimum 3hrs. additional hours \$20 per hour

from **65** pp

sparkling

tar and roses prosecco, nagambie, vic

rosé or moscato (*select one below*)

kismet moscato, regional vic

reverie rosé, loire valley, france

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

motley cru pinot grigio, king valley, vic
smokin' barrels 'single vineyard' chardonnay, barossa, s.a
alkoomi 'grazing' riesling, frankland river, w.a

red wines

motley cru, shiraz, king valley, vic
tomich hill, pinot noir, adelaide hills, vic

aunty kim's premium beverage package

minimum 3hrs. additional hours \$20 per hour

from **80** pp

sparkling

clover hill sparkling nv

rosé

howard vineyard '400m' rosé, adelaide hills, s.a

moscato

kismet moscato, regional vic

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

castle rock estate skywalk riesling, porongurup, w.a
the other wine co. pinot gris, adelaide hills, s.a
monte tondo 'mito' soave, veneto, italy
clyde parke 'locale' chardonnay, bannockburn, vic

red wine

rob dolan 'black label' pinot noir, yarra valley, vic
puerto del monte mencia , bierzo, spain
two hands 'gnarly dudes' shiraz, barossa valley, sa

aunty kim's non-alcoholic package

minimum 3hrs. additional hours \$10 per hour

from **40** pp

make it extra special with our package add-ons selection

prosecco on arrival	13pp
cocktail or sparkling cuvée on arrival	22pp
champagne on arrival	30pp
seasonal bellini or spritz on arrival	15pp
house spirits	5pp/hr
premium spirits <i>grey goose vodka, bombay sapphire, patron silver, bacardi 8yo</i>	10pp/hr
free flowing prestige champagne	80pp/hr
tea and coffee station	5pp

all selections and price are subject to change



need a bar tab or drinks on consumption?

that's no problem. chat to us about your requirements and we can tailor a reduced selection that's right for you

[click here for selections](#)



Cocktails for all...

COCKTAIL CLASSES ^{from} 150^{pp}

cocktail making classes at aunty kim's are perfect for adding that extra touch to your special event, and are very popular for corporate groups, birthdays and hen parties!

includes:

- ☞ arrival canapé and prosecco as you enter the venue
- ☞ learn how to make, shake (*& drink!*) two cocktails from a selection of aunty kim's special pours and classic cocktails
- ☞ your choice of a seated shared banquet or standing canapé-style menu after the class
- ☞ all classes are inclusive of your own private space, with the ability to decorate and create your own playlist to make the night your own
- ☞ upgrade option to add an all-inclusive drinks package after the class is over



BRING THE 'WOW' FACTOR!

add-on items to make your event that little bit 'extra'

oyster bar

the best events start with a champagne and oyster in hand!

pacific oysters

60 p.dozen

sydney rock oysters

65 p.dozen

champagne towers

bring a real sense of glamour to your event with this interactive centrepiece

4 tier (30 glasses)

550 with prosecco

1,250 with champagne

5 tier (55 glasses)

1,000 with prosecco

2,300 with champagne

6 tier (91 glasses)

1,550 with prosecco

3,650 with champagne

'diy' bellini station (creates 30 serves)

your choice of two bellini flavours for your guests to help themselves to, with prosecco, glassware and fresh garnishes

400

create your own custom cocktail!

includes an hour meeting (*in person*) with our head bartender to create a bespoke cocktail for your event

250

negroni cart

for one hour (makes 23 negronis total)

650

styling & lighting

letterlights

40 p. 24 inch letter

50 p. 32 inch letter

message on the projector (we create it)

100

additional candles/tealights

5 p. candle

Additions...



TERMS & CONDITIONS



please read the terms and conditions carefully prior to making your booking and paying the required deposit. paying your deposit means you accept these terms and conditions

cancellation policy:

in the event of a cancellation, deposits are non-refundable but are transferable, pending our availability for your alternative date.

- peak dates (e.g. saturdays and friday nights) require a minimum notice period of 60 days for a transfer request
- non-peak dates (all other times) require a minimum notice period of 30 days for a transfer request
- any other refund requests for deposits will be handled at the discretion of our function manager

final numbers:

once numbers are confirmed 7 days prior to your function, if they are reduced you will still be charged for the full amount of people confirmed. however, numbers may be able to be increased – just check with our team to confirm capacity

minimum spend:

when agreeing to a minimum spend, the amount agreed is to be spent on food and beverage and includes gst and all costs associated with room hire. the manager on duty of your event will let you know how you are tracking throughout the function. should you not have reached the agreed minimum spend by the end of the night, you will still be required to settle the remainder / difference when finalising your bill

responsible service of alcohol:

we all love a good time, but we all have a job to do to make sure you have fun safely and get home in one piece. all our staff are trained in the liquor licensing accredited ‘responsible service alcohol’ and by law may refuse to serve alcohol to any person who they believe is intoxicated as well as refuse service to underage patrons, even if on a drink package. drinks packages/cocktail classes will not be refunded if service is refused

damages:

if extra cleaning is necessary or damages occur, the client/event organiser will be held responsible for all costs incurred.

clean up fees:

aunty kim’s do not charge any cleaning/set up fees with our venue bookings. however, if you bring confetti/glitter, you will be charged an additional \$250 cleaning fee

liability of belongings left over night

whilst we will, of course, store things as safely as possible for you, aunty kim’s cannot accept responsibility for any belongings left at the venue overnight including cakes and decorations. if it’s important to you, please take it home with you

timings:

patrons must exit the venue within 15 minutes of the allocated finish time of your agreed end time, otherwise additional costs may incur

dietary fee:

we always endeavour to cater to each and every individual who comes through with a dietary requirement/allergy when we know about it in advance. “surprise” dietary requirements on the night that were unbeknownst to us beforehand, may incur a fee of \$25pp

public holidays:

public holidays incur an additional 15% surcharge on top of all package pricing to cover increased staffing costs



FREQUENTLY ASKED QUESTIONS

can i bring in a cake?

of course! you can bring in your own cake (\$3 p.p. cakeage fee applies)

is there a room hire fee?

no room hire fee here! we work on a minimum spend basis, meaning that your budget is 100% spent on food and drink, aka the good stuff!

can i choose my own music?

you sure can, using spotify – if you have hired a half space or the full venue. we will hook up your playlist to the internal system, but we remain in charge of the volume

how do dietary restrictions work with the banquet menu's?

all guests with dietary requirements/allergies will be catered for with personalised replacement dishes, as long as we know about them in advance

what av do you have?

we have a projector, pull-down screen and microphone for you to use, free of charge

do you offer byo alcohol/external catering?

nope, because that's what we do!

do i have a private bar?

for full space hire, you will have private access to our beautiful bar, for half space/private dining room, you share the bar with the other group

can we extend our time?

dinner time bookings can be extended as per licensing until 1:00am subject to an increased minimum spend. this is to be confirmed and agreed with the events team 3 weeks prior the event

how long do we have in the venue?

lunch bookings are from 12pm to 4pm, with last drinks being called at 3.30pm.

dinner from 6pm to 10pm, with last drinks called at 9.30pm fridays

and saturdays: 6pm to 11pm, last drinks 10.30pm

how do i get there?

the closest train station is victoria park which is under 10min walk. tram 86, stop at johnston st or smith st stop is just up the road and a 5 minutes walk. bus lines 200 and 207 can also drop you off nearby

where can i park?

parking is all off-street and taxis are best to make the most of the event safely!

do i need to bring identification?

yes, any guests who look under the age of 25 will be id checked

do you cater functions off site?

yes we do! we can come to you and can create a bespoke package based on your requirements. we do it all – the food, drinks, the staff and even planning – you name it! we love taking over your home/office/garden. send us the details of your next event to [events@auntykims.com](mailto:events@ auntykims.com) and we will be in touch to discuss

can i decorate the room?

you are more than welcome to personalise the space with florals, balloons and other decorations except confetti and glitter

do you allow outside entertainment?

yes! you have the freedom to have a band, dj or performers in full venue hire

can i visit the site prior to booking?

yes! reach out to our lovely events team who would love to meet you and answer any questions you may have



Aunty
Kim's

our events team will guide you through the process from start to finish. we look forward to discussing your function needs. please note all our menus can cater for all dietary requirements. if you would like to review one of our specialised menus, please advise your events manager who will be more than happy to forward on

events@auntykims.com | 0456 009 448 | auntykims.com
92-94 johnston street, collingwood vic 3066

RICE
PAPER
SCRAPS