

A dark, moody photograph of a bar interior. The scene is dimly lit, featuring several ornate chandeliers hanging from the ceiling. In the foreground, there are high-top stools and a small round table. In the background, a bar counter is visible with various bottles and a circular mirror on the wall. The overall atmosphere is sophisticated and elegant.

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 and customisable events venue, featuring high ceilings, polished concrete floors, and striking chandeliers. known for being the perfect space to host a variety of celebrations, our unique venue is ideal for events such as wedding receptions, engagements, birthdays, corporate gatherings, hen's parties, and anything in-between. with our dedicated events team guiding you every step of the way, your event is sure to become a lasting memory for years to come!

we understand that each event is unique. this 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

events@auntykims.com | 0456 009 448 | auntykims.com





nestled in melbourne's iconic inner north,
aunty kim's strikes a beautiful balance between
intimate warmth and industrial chic elegance



The background image is a dark, moody photograph of a restaurant interior. It features several ornate chandeliers hanging from the ceiling, casting a soft glow. In the foreground, there are long wooden tables set with white plates, glasses, and cutlery. The room has high ceilings and large windows or archways in the background, creating a sense of depth and elegance. The overall tone is sophisticated and intimate.

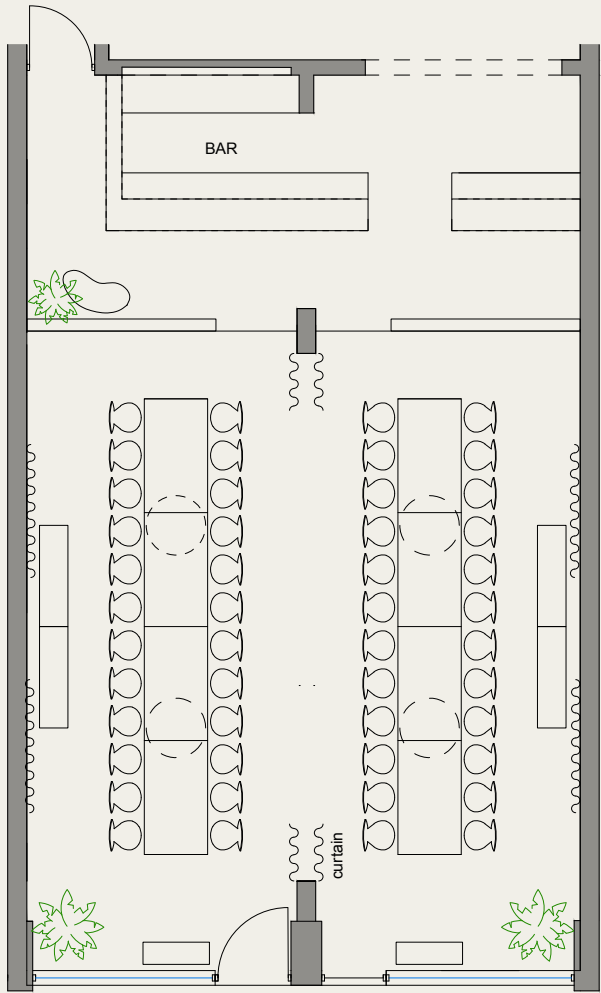
Make it young

celebrated for our mastery of classic cocktails and renowned for our inventive south east asian-inspired creations, we invite you to explore and savour drinks that resonate with your event. if there's a particular drink or flavour that holds significance for you, discuss with your event planner as to how we can incorporate this into your experience. aunty kim's takes pride in a diverse selection of beers and meticulously curated wine list, with a strong commitment to sourcing the finest local produce

FULL ROOM HIRE

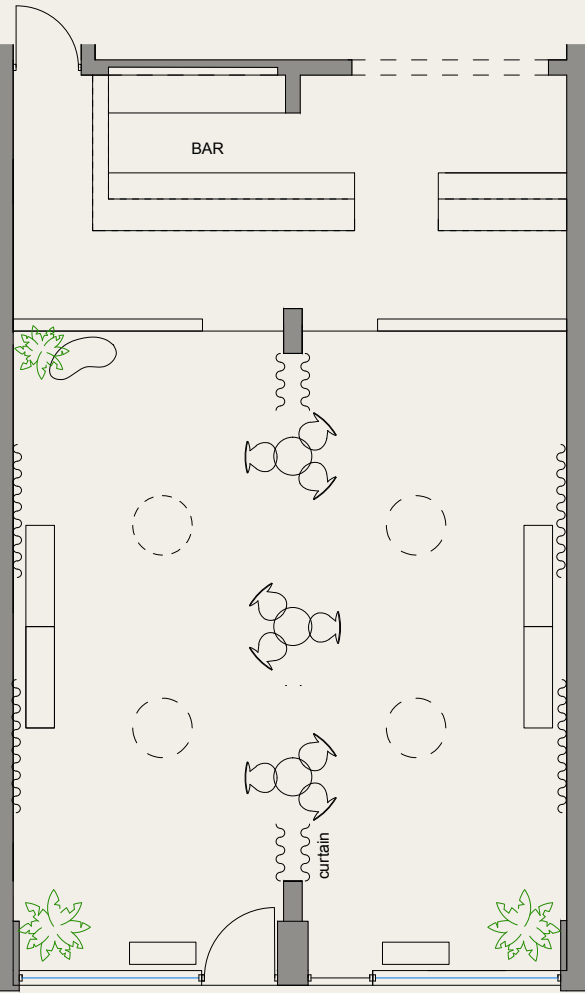
whole room
sit down function
central curtains open
60 pax seated

A



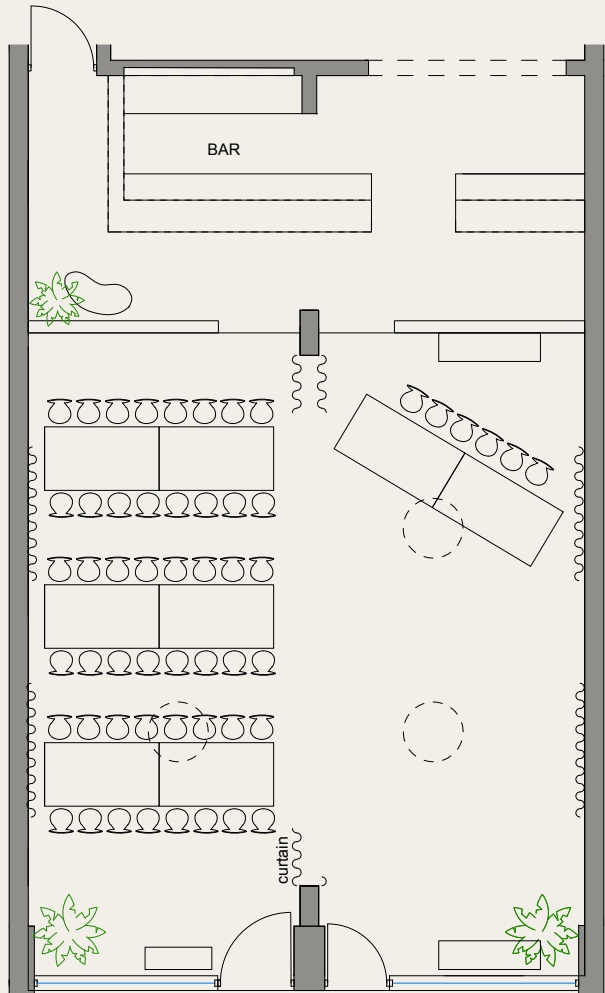
whole room
cocktail style
central curtains open
100 pax standing

B



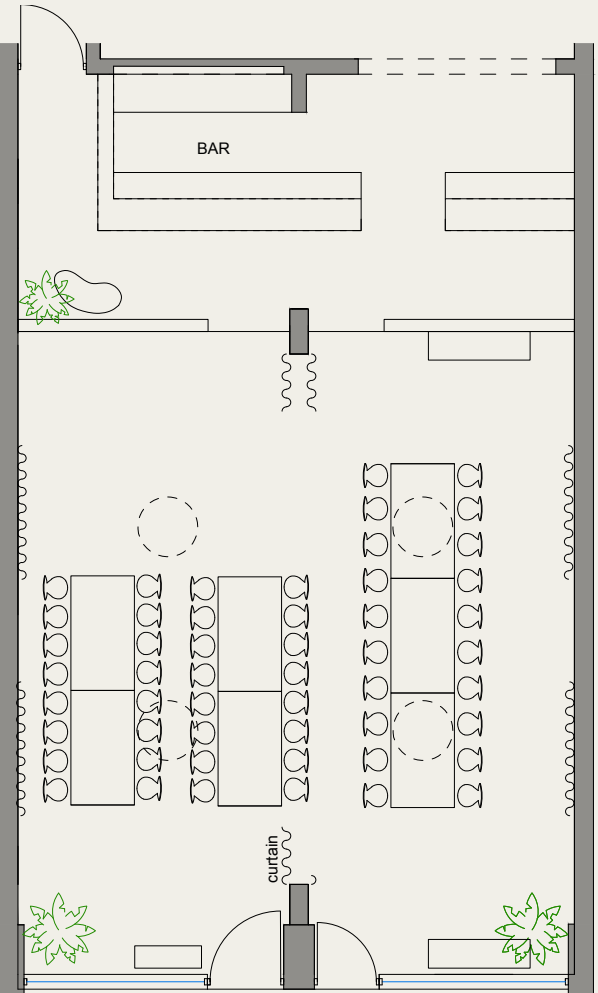
whole room
bridal party table
central curtains open
16 per table and bridal table of 6. 54 pax

C



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

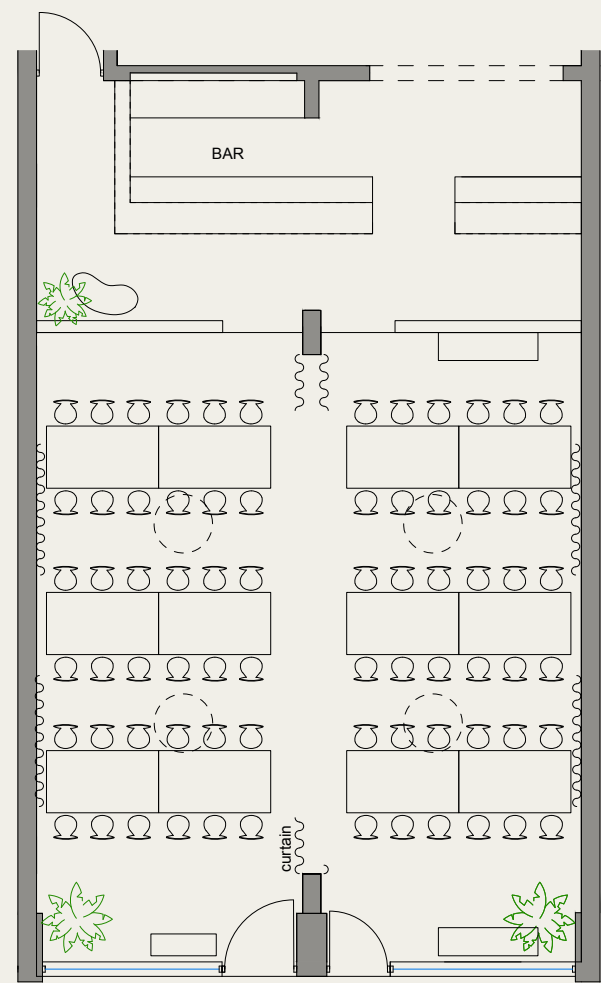
D



FULL ROOM HIRE

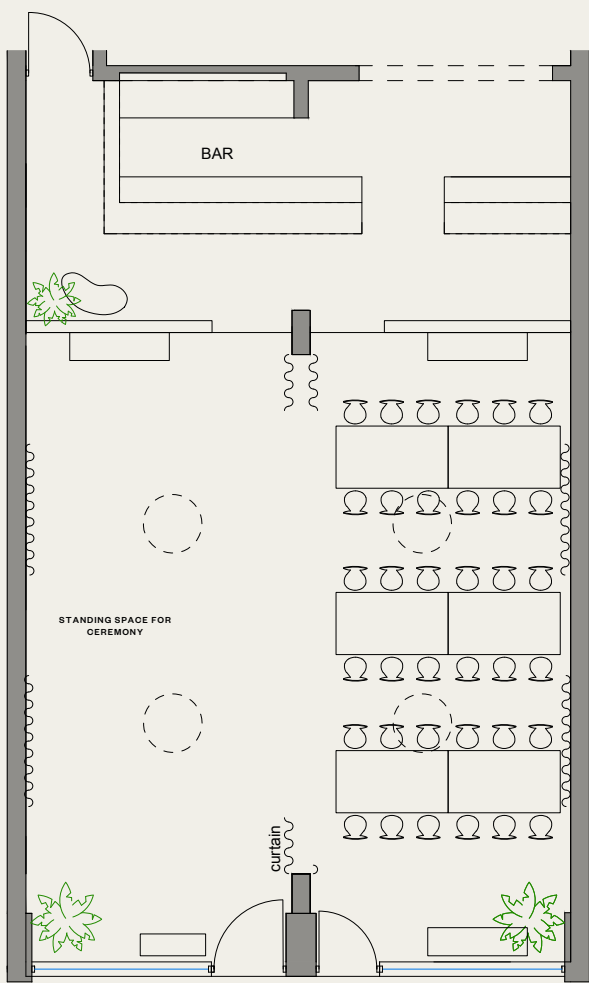
whole room
sit down function
central curtains open
72 pax seated

E



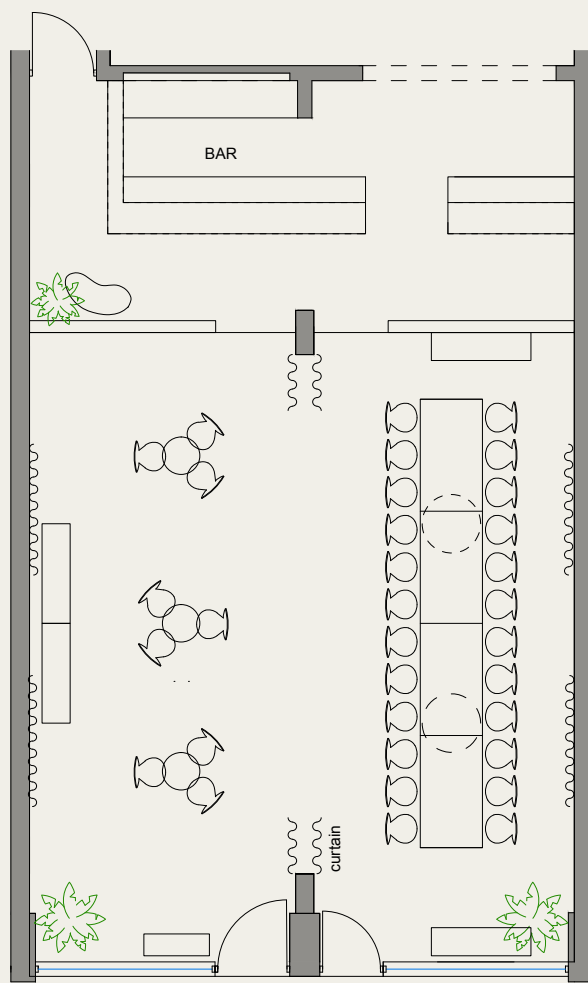
whole room
ceremony / dancefloor area
central curtains open
42 pax standing

F



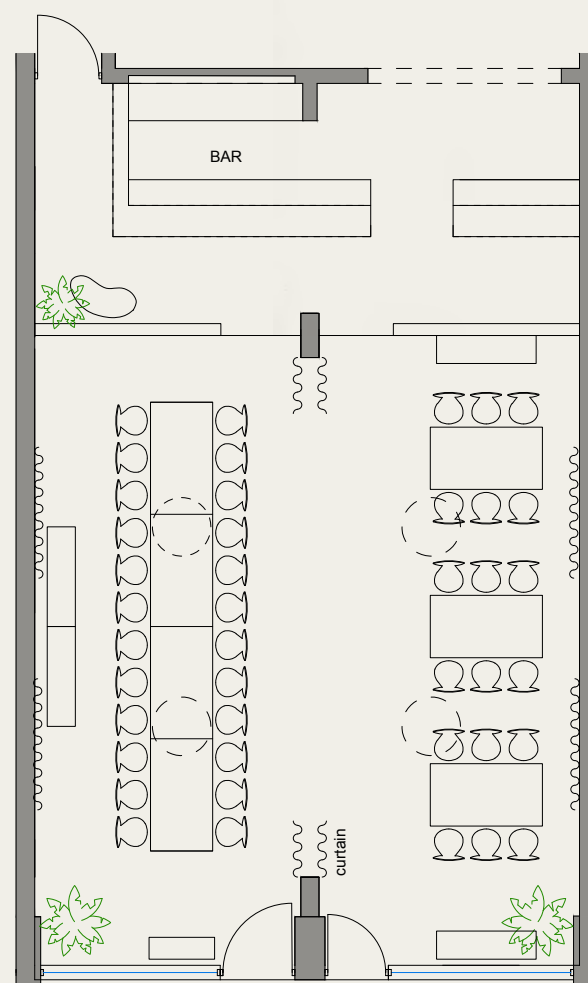
whole room
ceremony function with
central curtains reveal
30 pax seated

G



whole room
ceremony function with
central curtains open
48 pax seated

H

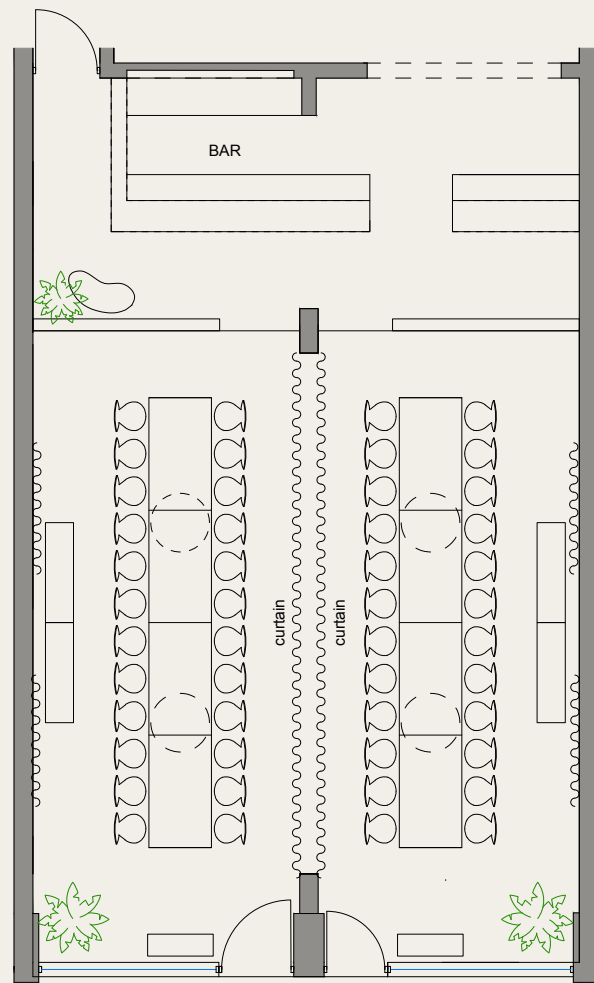


PRIVATE DINING SPACES

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

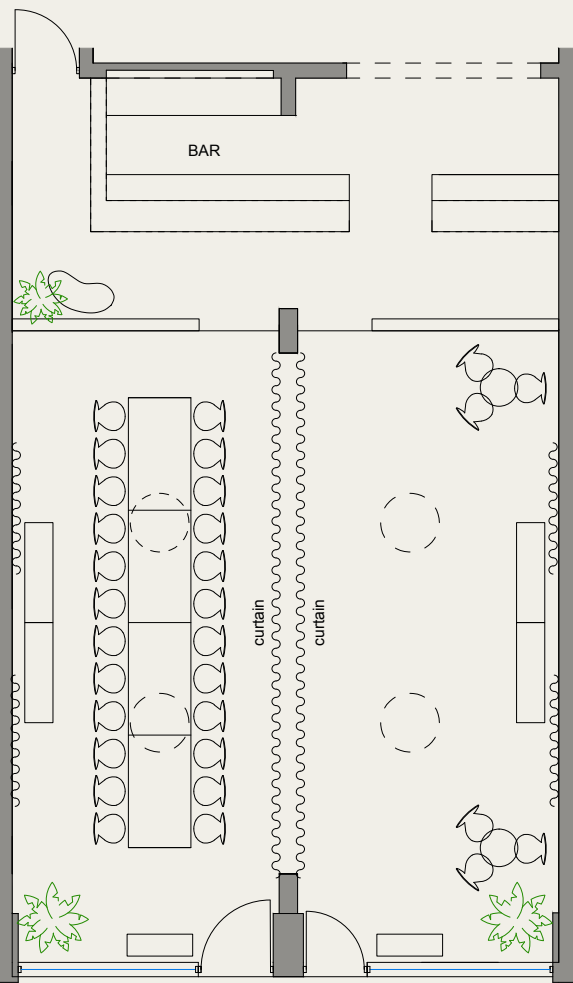
2 x sit down functions
central curtain closed
24 pax on one long table each side

E



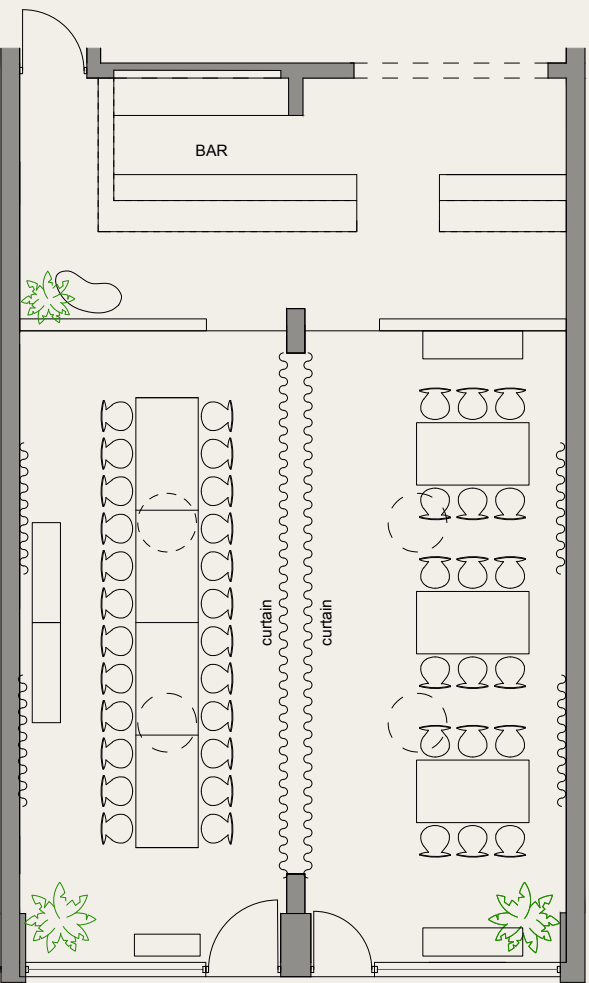
1 x sit down function / 1 x stand-up function
central curtain closed
24 pax seated / 40 pax standing (max)

F



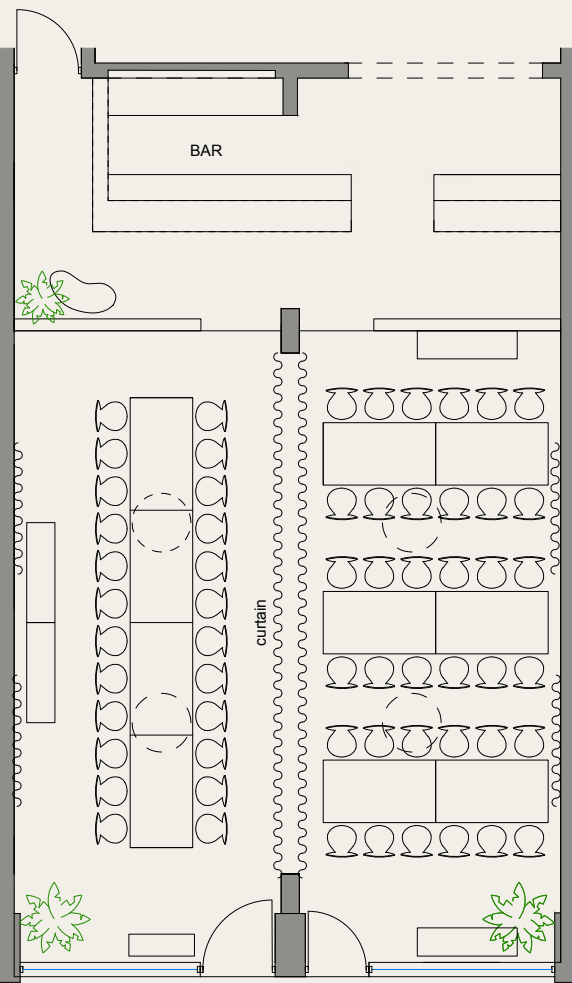
sit down functions
central curtain closed
24 pax one long table / 18 pax across 3 tables

G



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

H





Eat



SHARED BANQUET MENUS

our shared banquets speak for themselves, offering a wide variety of dishes that will keep your guests eagerly anticipating each course. if you envision a family-style feast span across long tables, this is the perfect menu for you

uncle's menu | 7 course

89 p.p

betel leaf, fried tofu, tamarind caramel, coconut, sour fruit *gf vg*
cold smoked 'infinity blue' barramundi, confit tomato, ponzu, sesame, yuzu coconut *gf*
blue swimmer crab, cassava cracker, cucumber, tobiko *gf*
free range chicken ribs, pineapple chilli jam, coconut floss, curry leaves *gf*
roasted western plains pork belly, malay satay, mustard greens, apple slaw *gf*
shiitake scaled mulloy, master stock, pickled ginger, rolled noodle
served with fragrant rice
caramelised white chocolate mousse, saigon coffee, gingerbread powder, hazelnut, burnt orange gel *gf*

aunty's menu | 8 course

99 p.p

betel leaf, fried tofu, tamarind caramel, coconut, sour fruit *gf vg*
cold smoked 'infinity blue' barramundi, confit tomato, ponzu, sesame, yuzu coconut *gf*
blue swimmer crab, cassava cracker, cucumber, tobiko *gf*
free range chicken ribs, pineapple chilli jam, coconut floss, curry leaves *gf*
milawa twice cooked duck leg, charcoal steamed bao, chilli cumquat, hoisin sauce
slow roasted gippsland lamb shoulder, fermented chilli bean, smoked eggplant, thai spiced crust *gf*
hanoi style rockling fillet, turmeric, dill, tomato
served with fragrant rice
thai milk tea semifreddo, dark chocolate clay, tamarind jam, grass jelly *gf v*

kim's menu | 10 course

119 p.p

betel leaf, fried tofu, tamarind caramel, coconut, sour fruit *gf vg*
coffin bay oysters, green nam jim, shiso *gf*
jackfruit rendang, cassava cracker, smoked coconut, pickles *gf vg*
cold smoked 'infinity blue' barramundi, confit tomato, ponzu, sesame, yuzu coconut *gf*
beef tartare, nouc cham, fresh herbs, cucumber, rice powder, coconut cracker *gf*
poached chicken salad coconut, cashews, sesame, lemongrass *gf*
loddon farm salt and pepper quail, dry southern thai curry, pickled ginger, basil salad *gf*
slow roasted gippsland lamb shoulder, fermented chilli bean, smoked eggplant, thai spiced crust *gf*
singapore chilli crab, crispy soft shell crab, spring onions, coriander
served with fragrant rice
passionfruit lime tart, smoked turmeric meringue, black sesame tuile, dried strawberry, candied ginger *v*

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

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



PLATED PACKAGES*

if you prefer a more traditional approach and would like to host an event with a set menu offering a choice of entrée, main course, and dessert, or the option of an alternate drop for added variety, then this menu is designed for you. our plated packages are tailored for seated events and can include canapés before the plated service, as well as paired wines upon request

2 course plated menu

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

80 P·P

one choice for everyone
OR alternate drop

3 course plated menu

your choice of
1 entrée + 1 main + 1 dessert

95 P·P

one choice for everyone
OR alternate drop

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

cold smoked ‘infinity blue’ barramundi, confit tomato, ponzu, sesame, yuzu coconut *gf*

local shiitake dumplings, thomka sauce, truffle oil, fried leek, watercress *vg*

jackfruit rendang, cassava cracker, smoked coconut, pickles *gf vg*

beef tartare, nouc cham, fresh herbs, cucumber, rice powder, coconut cracker *gf*

free range chicken ribs, pineapple chilli jam, coconut floss, curry leaves *gf*

singapore chilli crab, crispy soft shell crab, spring onions, coriander

main course

hanoi style rockling fillet, turmeric, dill, confit tomato, rice noodle

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

roasted grain fed beef striploin, potato gratin, 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 belly, malay satay, mustard greens, apple slaw *gf*

not a bo kho, vegan vietnamese stew, roasted winter vegetables, creamy potato purée *gf v*

sweet

dark chocolate tart, tamarind ganache, banana and milo ice cream *v*

pandan cheesecake, turmeric poached pear, lime gula melaka, ginger, candied coconut *gf vg*

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

caramelised white chocolate mousse, saigon coffee, gingerbread powder, hazelnut, burnt orange gel *gf*

sides | add 6pp for any menu

aunty kims roasted duck fat potatoes, lap cheong, roasted garlic and shallots, spring onion *gf (vg on request)*

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

steamed bao buns, miso butter

sautéed 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.
have something special in mind? speak to the
events team for your bespoke menu





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 7^{ea./pp}

additional substantial items 10^{ea./pp}



SAMPLE MENU*



aunty kim's perfect selection

- cold smoked barramundi**, cucumber, yuzu coconut, sesame
- sesame prawn toast**, tamarind sweet chilli, coriander
- kim's chicken curry puff**, plant based mince, 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
- chicken katsu bao**, curry mayo, vegetable pickle
- chargrilled beef sliders**, rendang mayo, american cheese, pickles
- dark chocolate and peanut butter brownie**, candied ginger, banana jam *vg gf*
- coconut sago pudding**, spiced seasonal fruit, kaffir syrup, thai basil cream *vg gf*

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 75pp

[click here for full list](#)



GRAZING TABLE PACKAGES

if you're looking to elevate your event with an extra touch of wow-factor, and want your guests to enjoy a free-flowing table of snacks and nibbles throughout the event, then our grazing tables are the perfect option for you

basic grazing package

only available to order in conjunction with one of our seated or canapé packages

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

only available to order in conjunction with one of our seated or canapé packages

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



Drink



standard beverage package

minimum 3hrs. additional hours \$15 per hour

from 65 pp

sparkling & friends

elinor 'bright eyes' prosecco, murray darling, vic *vg*

your choice of:

fin 'la niña' cab sauv/cab franc rosé, dixons creek, vic *vg*

or... kismet moscato, regional vic

white wine

alkoomi 'grazing' riesling, frankland river, wa *vg*

vino vagabond sauvignon blanc, strathbogie ranges, vic *vg*

motley cru pinot grigio, king valley, vic *vg*

red wines

hesketh 'unfinished business' pinot noir, sa *vg*

motley cru shiraz, king valley, vic *vg*

tap & bottled beers, apple cider

soft drinks & juices, all mocktails

and alcohol alternatives included

premium beverage package

minimum 3hrs. additional hours \$20 per hour

from 80 pp

sparkling & friends

howard vineyard blanc de blanc, adelaide hills, sa

fin 'la niña' cab sav/cab franc rosé, dixons creek, vic *vg*

kismet moscato, regional vic

white wine

castle rock estate 'skywalk' riesling, porongurup, wa *vg*

monte tondo 'mito' soave, veneto, it *vg*

the other wine co. pinot gris, adelaide hills, sa *vg*

red claw chardonnay, mornington peninsula, vic

red wine

medhurst pinot noir yarra valley, vic

gilbert 'rouge' field blend tablelands, nsw *vg*

two hands 'gnarly dudes' shiraz barossa valley, sa *vg*

tap & bottled beers, apple cider

soft drinks & juices, all mocktails

and alcohol alternatives included

non-alcoholic package

minimum 3hrs. additional hours \$10 per hour

from 40 pp

make it extra special...

prosecco on arrival

13pp

cocktail or sparkling cuvée on arrival

22pp

champagne on arrival

30pp

seasonal bellini on arrival

15pp

house spirits **served with mixers, shots not permitted*

5pp/hr

premium spirits **only available in conjunction with the premium beverage package. served with mixers, shots not permitted*

10pp/hr

free flowing taittinger champagne

80pp/hr

tea and coffee station

5pp

all selections and price are subject to change



Cheers...

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:

- ☞ bottomless prosecco for the duration of your event
- ☞ learn how to make, shake (& drink!) one of our signature cocktails
- ☞ our 'uncle's banquet' (*without dessert*) *upgrades available

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

cold smoked 'infinity blue' barramundi, confit tomato, ponzu, sesame, yuzu coconut *gf*

blue swimmer crab, cassava cracker, cucumber, tobiko *gf*

free range chicken ribs, pineapple chilli jam, coconut floss, curry leaves *gf*

roasted western plains pork belly, malay satay, mustard greens, apple slaw *gf*

shiitake scaled mulloay, master stock, pickled ginger, rolled noodle

all served with fragrant rice

- ☞ 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

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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

'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

what are your typical booking times?

lunch bookings are from 12pm to 4pm, with last drinks being called at 3.30pm, dinner bookings on sunday to thursday are from 6pm to 10pm with last drinks called at 9.30pm, and friday to saturday dinner bookings are from 6pm - 11pm with last drinks called at 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 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 team of event specialists are here to guide you through the process, from start to finish. please note that all of our menus can cater for all of your guest dietary requirements. If you would like to review one of our specialised menus, please inform your event planner. we look forward to welcoming you into aunty kim's

events@auntykims.com | 0456 009 448 | auntykims.com
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RICE
PAPER
SCISS