



*Aunty,
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

events@auntykims.com | 0482 469 538 | auntykims.com





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





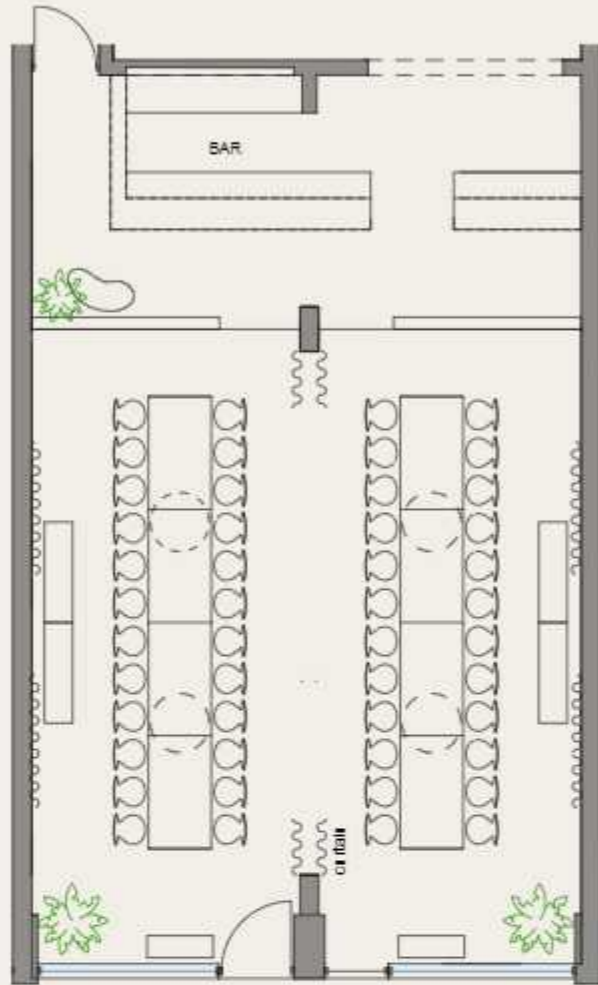
Make it young

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

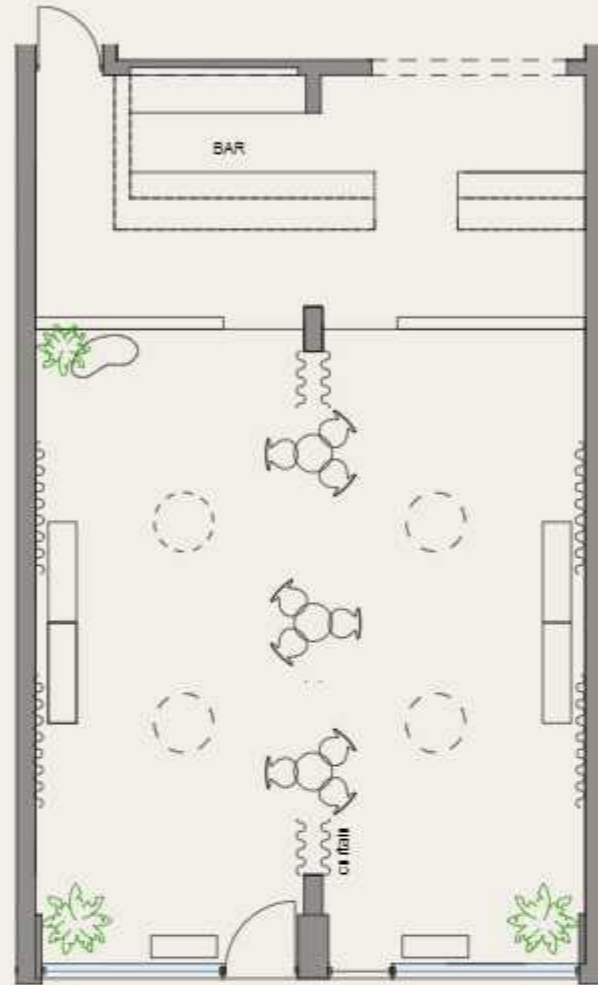
whole room
sit down function
central curtains open
2 tables of 24 pax each

A



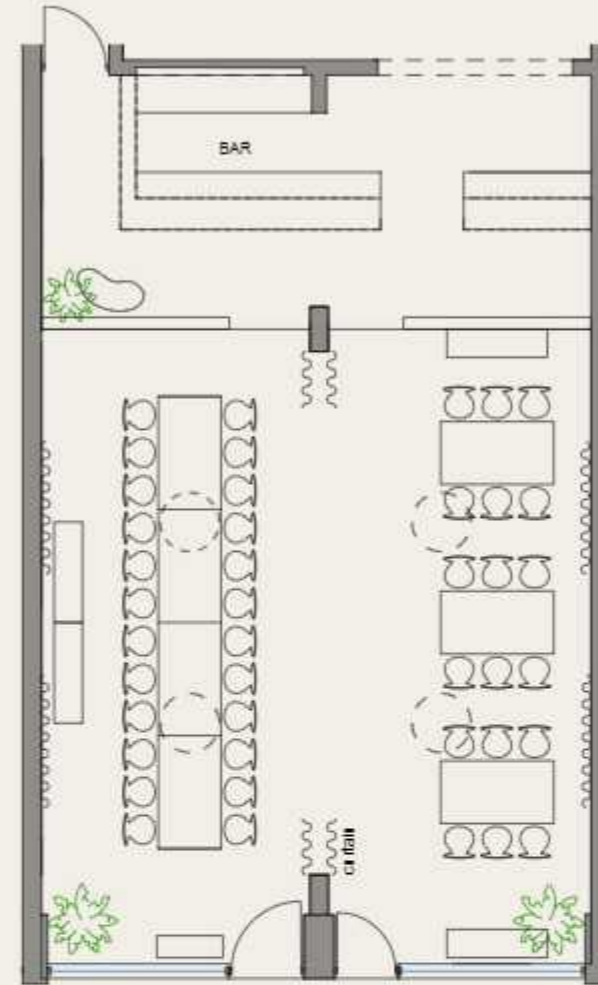
whole room
stand up function
central curtains open
80 pax standing

B



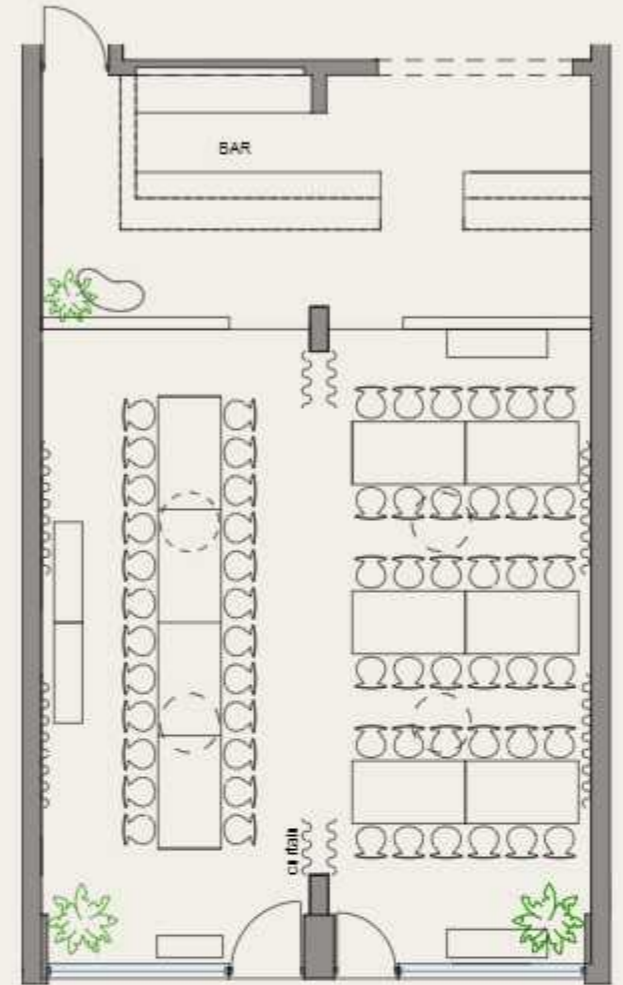
whole room
sit down function
central curtains open
3 tables of 6 pax each + 1 table 24 pax

C



whole room
sit down function
central curtains open
3 tables of 12 pax each + 1 table 24 pax

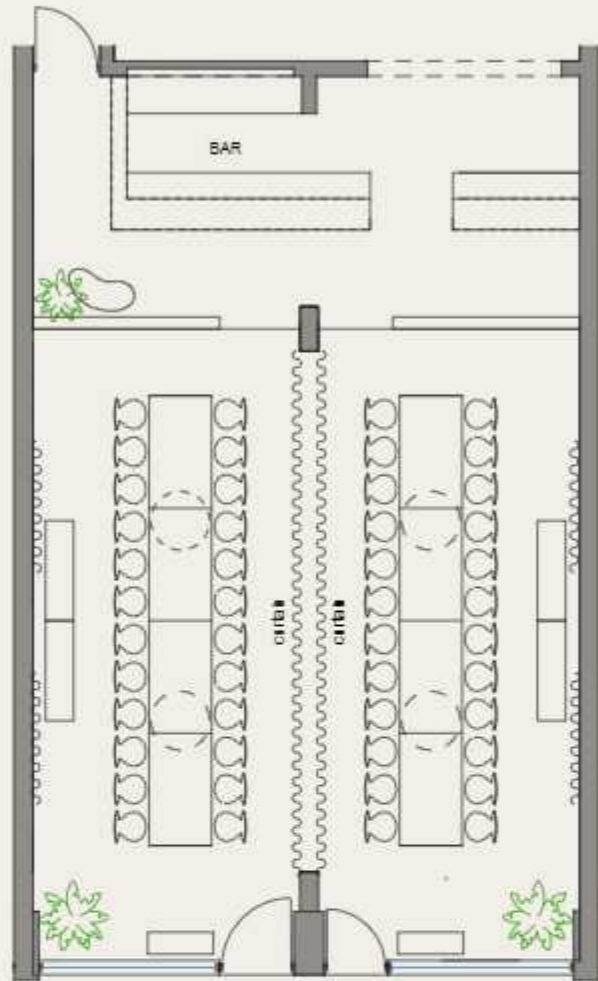
D



half room hire

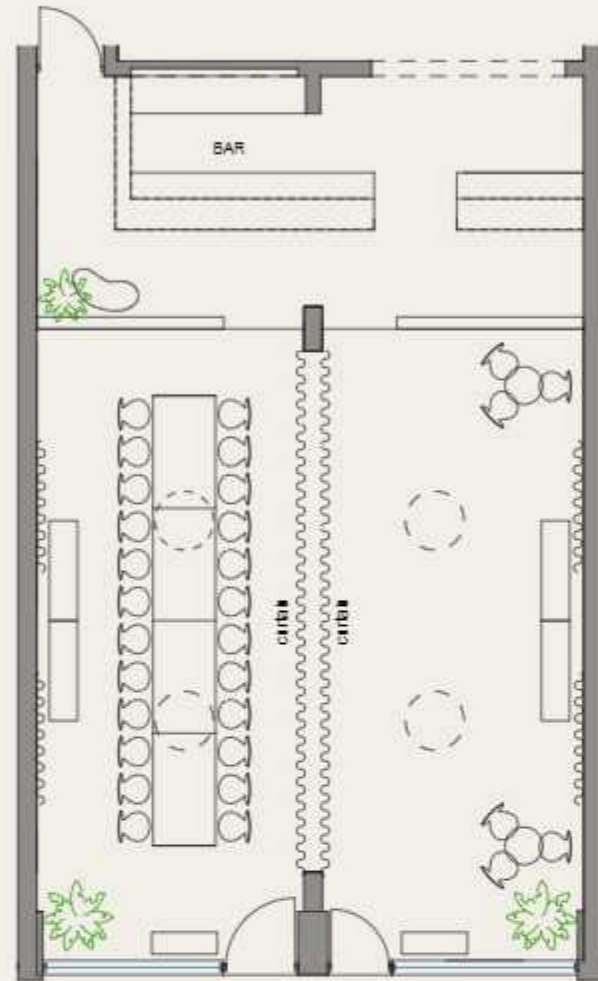
2 x sit down functions
central curtain closed
24 pax on one long table each side

E



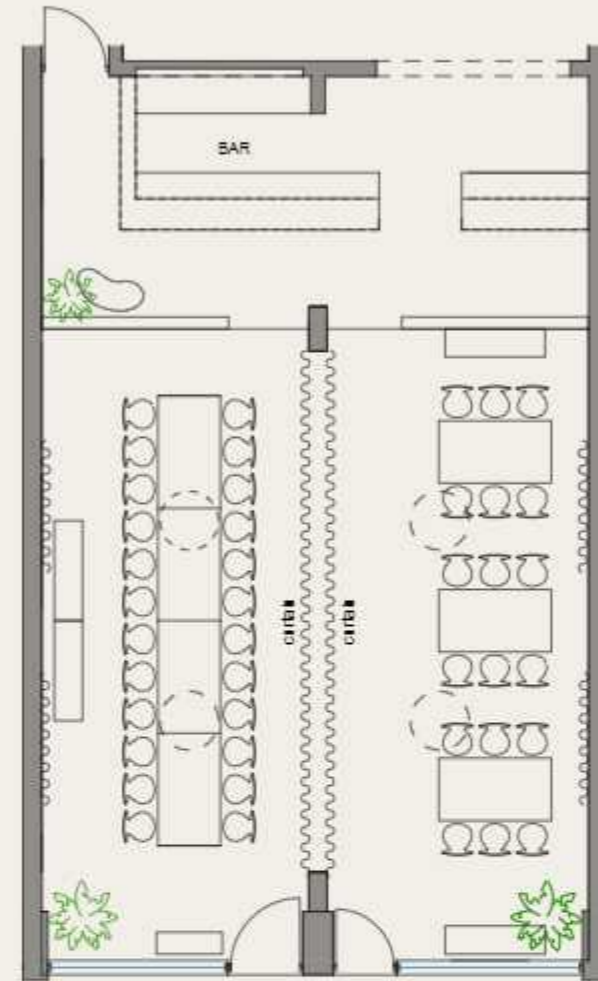
1 x sit down function / 1 x stand-up function
central curtain closed
24 pax seated / 40 pax standing (max)

F



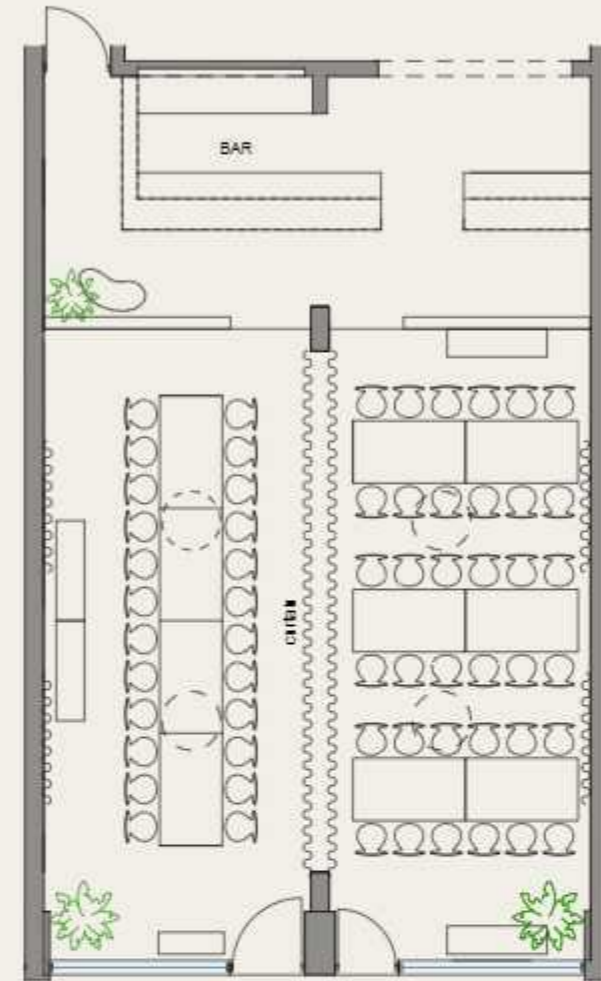
sit down functions
central curtain closed
24 pax one long table / 18 pax across 3 tables

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

79 PP

betel leaves topped with gold band snapper, coconut and tobiko *gf*
crispy sticky rice cakes, pulled master stock beef brisket, capsicum relish *gf*
5-spice chicken ribs with smoked coconut, honey and sesame glaze *gf*
port arlington mussels in a yellow curry broth with fried taro chips *gf*
grilled 'spatchcock' of free range chicken, spiced kumquat, chilli, soy lemongrass and spring onions *gf*
steamed qld barramundi, charred greens, ginger and soy *gf*
steamed fragrant rice
sweetcorn cream, salted oat crumble, butterscotch, popcorn and ginger sorbet

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

aunty's menu

89 PP

betel leaves topped with gold band snapper, coconut and tobiko *gf*
crispy sticky rice cakes, pulled master stock beef brisket, capsicum relish *gf*
tasmanian oysters with green nam jim *gf*
chicken and coconut salad with lime leaf, lemongrass and chilli *gf*
port arlington mussels in a yellow curry broth with fried taro chips *gf*
beef tartare "mapo" style, salted duck egg, cassava crackers *gf*
roasted lamb shoulder, smoked eggplant, fermented chilli bean sauce, thai spiced crust *gf*
steamed rockling in banana leaves, red curry paste, green peppercorns and wild ginger *gf*
steamed fragrant rice
vietnamese coffee & dark chocolate mousse, cardamom soil, salted caramel, spiced milk foam, raspberry sorbet

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

[click here for vegan options](#)



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

65^{PP}

set menu
(i.e same for everyone)

75^{PP}

alternate drop
or individual pre order

3 course plated menu

your selection of
1 entrée + 1 main + 1 dessert

80^{PP}

set menu
(i.e same for everyone)

90^{PP}

alternate drop
or individual pre order

add pre-meal canapés

12^{PP}

for two

18^{PP}

for three

add side dishes to share

6^{PP}

per side dish

menu

entrées

beef tartare 'mapo' style, salted duck egg, cassava crackers *gf*

cured kingfish, beetroot nam jim, caramelised figs

crispy sesame crusted squid, ginger glaze, chilli, sawtooth, puffed vermicelli*

mushroom 'larb', lettuce cups, nuoc cham and roast rice powder *vg gf*

mains

char-grilled quail in pandan leaves, pork and lemongrass stuffing, green curry sauce *gf*

western plains pork scotch, honey and soy lacquer, szechuan peppered pineapple, cabbage and cashews *gf (\$10 supplement)*

roasted wagyu rump, charred broccoli, chinese turnip cake, anise jus *gf (medium) (\$10 supplement)*

pan-fried gold band snapper, tom yum broth, butternut squash, mussels and pippies

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

desserts

vietnamese coffee and dark chocolate mousse, cardamom soil, salt caramel, spiced milk foam, raspberry sorbet

coconut sago pudding, spiced seasonal fruit, kaffir syrup, basil cream, lychee foam *gf v*

sweetcorn cream, salted oat crumble, butterscotch, popcorn and ginger sorbet

dark chocolate nemesis, raspberry marshmallow, white chocolate and yuzu ice cream

sides

aunty kim's roasted duck fat potatoes, 'lap cheong', spring onions, slow roasted shallots and garlic *gf (vegan on request)*

burmese tea leaf salad with local tomatoes, crispy bits and roast garlic dressing *gf vg*

char-grilled corn salad with puffed corn, peanuts, cucumber and chilli *gf v*

steamed chinese broccoli with oyster sauce, fried garlic *gf (vegan on request)*

creamy mashed potatoes, fried shallots, soy nuts and seeds *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







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 grazing item

60^{PP}

canapé package two

your selection of 5 canapés
+ 2 grazing items

70^{PP}

canapé package three

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

75^{PP}

add pre-meal canapés

12^{PP}
for two

18^{PP}
for three

additional canapés

7^{ca/pp}

additional grazing items

10^{ca/pp}

sample menu



aunty kim's perfect selection

master stock braised beef brisket, herbs, coconut and peanuts on betel leaf *gf*

grilled chicken skewers, aunty kim's peanut satay *gf*

hiramasa kingfish cracker, green nam jim, lime mayonnaise *gf*

thai red curried fish cakes with snake bean and sweet chilli sauce *gf*

mock chicken and mushroom 'lor bak' crispy beancurd rolls *vg gf*

crispy sesame crusted squid, ginger glaze, chilli, sawtooth, puffed vermicelli

mushroom larb in lettuce cups with nuoc cham and roast rice powder *vg gf*

taiwanese pineapple cake, whipped coconut cream

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](#)

Drink



aunty kim's standard beverage package

minimum 2hrs. additional hours 25 p.p per hour

from **60** PP

sparkling

tar and roses prosecco, nagambic, vic

rosé or moscato (select one below)

minnow rosé, macedon ranges, vic
missy riesling (sweet), clare valley, s.a

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

motley cru pinot grigio, king valley, vic
laneway chardonnay, nagambic, vic

red wines

motley cru shiraz, king valley, vic
yering elevations pinot noir, yarra valley, vic

aunty kim's premium beverage package

minimum 2hrs. additional hours 35 p.p per hour

from **80** PP

sparkling

yarra bank, brut cuvée, yarra valley, vic

rosé

little yering dry rosé, yarra valley, vic

moscato

missy riesling (sweet), clare valley, s.a

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

skywalk riesling, porongurup, w.a
shadowfax pinot gris, macedon ranges, vic
medhurst sauvignon blanc, yarra valley, vic

red wine

glactzer wallace shiraz grenache, barossa valley, s.a
bella luna nero d'avola, nagambic, vic
plantagnet '3 lions' pinot noir, great southern w.a

make your package that extra special with our add-ons selection

selection of house spirits, 4 house cocktails and seasonal bellini

40pp/hr

cocktail or champagne on arrival

22pp

seasonal bellini on arrival

15pp

house spirits

15pp/hr



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](#)



cocktail classes ^{from} 150^{pp}

shake up your hen's night or birthday celebration with a cocktail making class paired with our banquet menu! you don't have to be a bartender to make great cocktails! learn basic mixology skills so you can continue making your own take on our signature cocktails at home

starting from \$150 of fun p.person
what better way to add that extra layer of fun to your hen's or buck's event. speak to the events team for more details

Cocktails for all...



terms & conditions

please read the terms and conditions carefully prior to making your booking and paying the required deposit. proceeding with your booking, implies you accept these terms and conditions

booking details, catering requirements, cancellation policy:

half aunty kim's hire:

- if cancelling at least 30 days prior to the event, the full deposit will be refunded,
- if cancelling within 30 days of the event and more than two weeks prior, the deposit will be refunded at 75% and aunty kim's will keep 25%,
- if cancelling within 2 weeks of the event date, the deposit will not be refunded

full aunty kim's hire:

- if cancelling at least 60 days prior to the event, the full deposit will be refunded,
- if cancelling within 60 days of the event and more than 30 days prior, the deposit will be refunded at 75% and aunty kim's will retain 25%,
- if cancelling within 30 days of the event and more than two weeks prior, the deposit will be refunded at 50% and aunty kim's will retain 50%,
- if cancelling within 2 weeks of the event date, the deposit will not be refunded

final numbers:

once the online form due 3 weeks prior has been sent, numbers can be changed at no charge up to seven days prior to your function. past 7 days, they can be reduced but the price of the banquet menu per person not attending will still be charged at the agreed menu price. speak to the events team for increases to ensure licensed capacity allows

minimum spend:

the space is subject to a food and beverage minimum spend as per the value quoted by the events team. 50% of it is required within 24 hours to lock it all in! there is no venue hire fee as long as the minimum spend is met. in the case that the minimum spend is not met, the remaining funds will be charged as a venue hire fee



timings:

- lunch bookings from 12pm to 4pm
- dinner bookings from 6pm to 10pm, 11pm on fridays and saturdays
- dinner time bookings can be extended as per licensing subject to an increased minimum spend. this is to be confirmed and agreed with the events team 3 weeks prior the event
- last drinks are served 30 minutes prior to end time

decorations, external suppliers:

aunty kim's does not allow any external food or drink to be brought into the venue with the exception of approved celebration cakes (\$3 p.p cakeage fee applies). these must be pre organised prior to the date of the function with the events team and to be delivered at an appropriate time on the day of the event. extra decorations such as flowers, balloons or audio-visual must be discussed with the events manager prior to the confirmation of booking (no glitters and confetti are permitted). all external companies/suppliers must be approved by management and their contact details provided to aunty kim's. should external suppliers be approved, it is the responsibility of the client to ensure that all property that does not belong to aunty kim's is removed at the end of the event. storage of items overnight is not guaranteed

responsible service of alcohol:

the aunty kim's team will adhere to responsible service of alcohol legislation. all 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. shots and spirits with no mixers will not be served. guests will not be allowed to take drinks outside the venue

damages:

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

****we would be more than happy to show you the space prior and discuss your requirements. *all prices are subject to change*

frequently asked questions

it's a celebration, can i bring in a cake or my own drinks to the venue?

you can bring in your own cake (\$3 p.person cakeage fee applies). we are not licensed for you to bring your own beverages to the venue

my friend is a vegan, can they come to my event?

of course! not a problem at all, we have some of melbourne's best options for vegans and in-fact anyone with any requirements. just let us know any dietary requirements in advance and we will look after you

is there a room hire fee?

no room hire fee here! we work on minimum spend so that you can... enjoy more!

can i choose my own music?

you sure can – 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

do i have a private bar?

if you hire the full space yes, otherwise, it will be potentially shared with another group

do i have a private bathroom?

if you hire the full space then yes – otherwise, it will be shared with another group (if also booked)

what if we want to keep going past closing time?

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

how long can my function run for?

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 long is the all-inclusive beverage package?

our beverage packages all start with a minimum of 2 hours, however you can always add additional hours

how do i get there?

the closest train station is victoria park which is under 10mn 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?

balloons, streamers, flowers and similar – by all means!

fireworks, strippers, confetti, glitter, blu-tac – no, thank you!!

i have an idea for entertainment such as a photo booth?

please speak to your events manager first prior to booking them!

can i visit to see the space prior to booking it?

yes! ask the events team who would love to meet you and go through your event in further details

will we have the best night ever?

of course! aunty knows what's best....





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

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NICE
PAPER
SCRAPS