

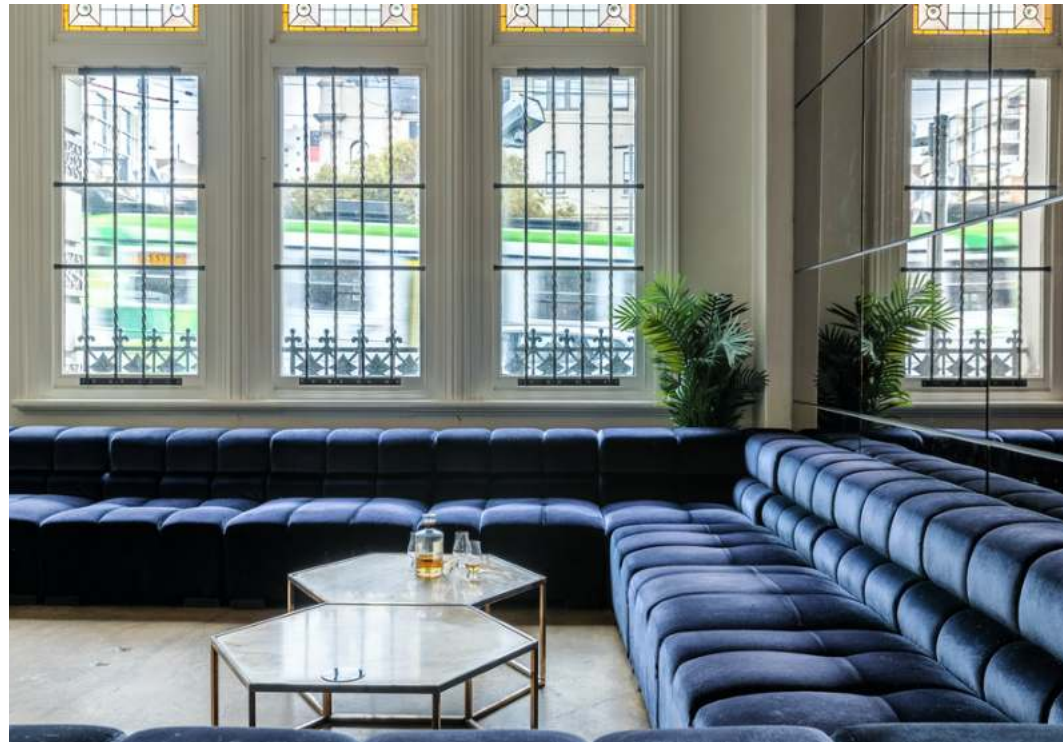
A photograph of a bar with shelves of liquor bottles. A large, textured gold circle is overlaid in the center. The bar counter is visible at the bottom, with several black stools in the foreground. The background wall has a geometric pattern.

THE KILBURN

FUNCTIONS

348 BURWOOD RD
HAWTHORN

WWW.THEKILBURN.COM.AU



THE VENUE.

The Kilburn lies within a beautiful heritage building in Hawthorn, sitting on the prominent corner where Glenferrie Road and Burwood Road intersect. The Building was designed by the architect and our namesake Mr E.G. Kilburn, who's short life was committed to cultural and architectural expression. It is on the register of the national estate.

The modern interior provides a warm and inviting backdrop for any personal or corporate gathering or celebration. With a capacity of 200 people and open plan design, the Kilburn can accommodate functions of various sizes and can be tailored to suit your needs.

Read on to find out more about our various spaces.





FRONT MAIN BAR.

The Main Bar can be booked out for exclusive hire, or you can reserve a section. It has a number of functional zones which can accommodate a number of varying group sizes. The inclusions listed below are for exclusive hire.

COCKTAIL 160 guests

INCLUSIONS.

Private Bar (For exclusive hire only)

Dedicated Events Coordinator

Microphone and PA

DJ Booth

Dance Floor

A selection of cocktail furniture

One hour complimentary bump in time

WHISKY ROOM.

Our versatile Whisky room can act as a private room or it can be opened up to the extended booths for a semi private cocktail space hosting up to 60 - 70 guests.

COCKTAIL 30 guests (Private)
60 - 70 SEMI PRIVATE with extended booths

INCLUSIONS.

TV screen
Play own music
A selection of furniture



BOOTHS.

Perfect for catch ups and work meetings

COCKTAIL 7 to 10 guests per booth
SEMI PRIVATE





FULL VENUE .

Capacity: Up to 230

Need to host a big group? Book our entire venue!
Available to hire for exclusive use and every day of
the week.

INCLUSIONS .

Private Bar
Dedicated Events Coordinator
Microphone and PA
DJ Booth
Dance Floor
Includes Whisky room and Booths
A selection of cocktail furniture
Private bathrooms
One hour complimentary bump in time

FOOD + DRINKS.

PLATTERS

\$110 each

CHARCUTERIE

A Selection of cured meats and condiments

ASIAN PLATTER | 150 PEICES

Dim Sims, Curry Veg Puffs, Spring Rolls, Dipping Sauce

PARTY CLASSICS | 48 PIECES

Gourmet Beef Party Pies, House made Sausage rolls, Relish

HORS D'OEUVRES

\$30pp | 20pax minimum

Select 5 Choices from the menu below...

JALAPENO POPPERS, Valdeon Blue Dipping Sauce

EMPANADAS, Beef Brisket, Potato, Chimichurri

MAC & CHEESE CROQUETTES, Romesco Sauce

POPCORN CHICKEN

CHARGRILLED CORN RIBS, Chilli, Lime & Sherry Glaze

PAN CoON JAMON (Jamon & Tomato Charred Breads)

PAN CON TOMATO (Tomato Charred Breads)

GARLIC PRAWNS

MEDITERRANEAN VEGETABLE TORTILLA

ADDITIONAL ITEMS | ADDED PP

BEEF TACO | + \$5

Soft Corn Tortilla, Beef Brisket, Salsa

CAULIFLOWER TACO | + \$5

Soft Corn Tortilla, Charred Cauliflower, Pica Di Gallo

CHICKEN TACO | + \$5

Soft Corn Tortilla, Charred Chicken, Salsa

PRAWN ROLL | + \$12

Brioche, Prawns, Wild Rocket, Aioli

PORK SLIDER | + \$7

Pulled BBQ Pork, Slaw

EGGPLANT SLIDER | + \$7

Grilled Eggplant, Tomato, Relish, Vegan Aioli

CHICKEN SLIDER | + \$7

Crispy Chicken, Slaw, Aioli

Canapé MENU.

HOT

COCONUT PRAWNS, lime and chilli mayonnaise

SALT AND PEPPER SQUID SKEWERS, remoulade sauce

MEXICAN TAQUITOS, crisp fried, salsa (V) (VG) (GF) (DF)

SPANISH CHORIZO AND CHICKEN RICE CUPS

ZUCCHINI TARTLETS, ricotta, parmesan, splash of lemon (V)

BRUSCHETTA, Fresh chopped tomato, basil, golden parmesan (V)

TUSCANY CHICKEN STRIPS, garlic and rosemary crumb, aioli

COLD

SAN CHOW BOW, chicken, crunchy vegetables, hoisin

PEKING DUCKS PANCAKES, spring onions, cucumber, hoisin

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (VG) (GF)(DF)

RARE ROAST BEEF, green olive tapenade, garlic, crouton

SMOKED SALOMON, lavosh, whipped goats cheese

PERI PERI CHICKEN, brioche bun, micro salad

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

CARAMELISED BALSAMIC ONION TARTLET, blue cheese, thyme (V)

2 BITE MINI PRAWN BUNS, roasted garlic aioli

SUBSTANTIAL

POLENTA CHIPS, aioli (V) (VG) (GF) (DF)

CHICKEN SATAY, Jasmin rice, pickled carrot (GF)

SOBA NOODLES, shredded vegetables, ginger, lemongrass (V) (VG) (DF)

LOADED SWEET POTATO FRIES, Kewpi mayonnaise, Sriracha

FISH AND CHIP BOATS, tartare sauce (DF)

MINI CHICKEN PARMIGIANA, baby spinach

BURGERS, soft sesame bun, angus beef, mamas relish

THAI CHICKEN BALLS, slaw, chilli glaze

SLOW COOK PORK, brioche bun, chipotle drizzle

LAMB KOFTAS, Dukkha crust, mint yoghurt (GF)

CANAPE PACKAGES

\$57 pp – 8 canapés: 4 hot, 3 cold, 1 x substantial

\$64 pp – 10 canapés: 4 hot, 4 cold, 2 x substantial

\$71 pp – 12 canapés: 4 hot, 5 cold, 3 x substantial

INCLUSIONS

Canapé Packages are only available with Full Venue hire

Minimum order of 50

One qualified chef

All serving ware including decorative platters, dipping sauces, garnishes and dietary variations

All packages will require wait service

50 – 70 guests: 1 wait staff member at \$215 each

Additional wait staff for every 50 additional guests, to make sure your guests leave your event happy and satisfied

**Public Holiday and Sunday rates available on request*

SUBSTANTIAL ADD ONS - \$8 EACH

Choose from the Substantial options

SWEET TREATS

Mini chocolate dipped profiteroles (V)

Choc cherry layer cake (V)

Passion fruit squares (V)

Orange syrup cake (V) (GF)

Mini slated caramel doughnuts (V)

**Can be swapped for 1 substantial or added at \$8pp*

V =vegetarian, VG = vegan, GF = gluten free, DF = dairy free

BEVERAGE PACKAGES.

PREMIUM SILVER

4 Hours - \$70 per person

5 Hours - \$80 per person

BEER

Kilburn Draught Tap Beer

SPARKLING

Habitat Sparkling Brut Cuvee

WHITE WINE

Habitat Pinot Grigio

RED WINE

Habitat Shiraz

PREMIUM GOLD

4 Hours - \$80 per person

5 Hours - \$90 per person

BEER

4 Tap Beers

Taps are frequently rotated,

we can let you know what is on + Cascade light

SPARKLING

Habitat Sparkling Brut Cuvee

Villa Fresco Prosecco

WHITE WINE

Habitat Pinot Grigio

Kuku Sauvignon Blanc

Fox Creek Chardonnay

RED WINE

Habitat Shiraz

Zinio Rioja Tempranillo

LUXE

4 Hours - \$95 per person

5 Hours - \$105 per person

*Beer and Wine Selection
same as Premium Gold*

SPIRITS

Teachers Scotch Whisky

Sky Vodka

Gordons Gin

Wild Turkey Bourbon

Appleton Estate Rum

Patron Tequila

*All guests attending must be on the same package. Extended hours are available.
Soft drinks and juice are included in all packages.*



COCKTAIL ON ARRIVAL

Treat your guests to a cocktail on arrival.
\$16 each

Choice of Cocktails:

Aperol Spritz

Espresso Martini

Passionfruit Daiquiri

BAR TABS AVAILABLE

Prefer a bar tab?

You can choose to have a bar tab instead of a beverage package, we'll work with you to customise a menu for your event if you wish to limit drink choices available.

Alternatively, you can choose to have an open tab if you are feeling generous.



WHISKY CLASSES. \$70 per person



From the sherry cask aged whiskies of the Scottish Highlands to the peat smoked gems from Islay, discover the world of whiskies with one of our classes. Whether your just commencing your whisky journey or are already armed with plenty of knowledge, our staff can take you on a guided tour of all things whisky.

The class will run through a brief history of whisky, how to taste whisky like a pro, information on the different distilleries and what makes each whisky special.

Whisky classes run for around 45 minutes and include sampling of 5 drams and a pot on arrival.
Whisky business \$70 per person

COCKTAIL MASTERCLASSES . \$80 per person

Always wanted to learn how to make an espresso martini, cosmo or old fashioned?

Choose from our light or dark spirit classes and our resident mixologist will show you how to muddle, stir or shake it.. and then drink it of course!

min 4 people. max 10 people.

Back to back classes can easily be organised for bigger groups.

Includes training and making 3 cocktails

If you would like to discuss your function further, just contact us at enquiries@thekilburn.com.au

We look forward to providing you with a night to remember....



PREFERRED SUPPLIERS.

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

Grazing Tables:

Put Your Heart Into It
www.putyourheartintoit.com.au

Platter Pantry
www.platterpantry.com

Graze Republic
www.instagram.com/grazerepublic

Photographers:

Jake Grinde Photography
Specialising in Weddings
www.jakegrindephotography.com.au/

MM Focus Photography
Specialising in all occasions
www.mmfocusphotography.com.au/

Neiyo
Specialising in all occasions
www.neiyo.com/

DJ's

Keegan - Yeah the Good Mix
yeahgoodmix@gmail.com

For more information on our preferred suppliers, please chat to our team.

FAQs .

How do I make a booking?

To book your event, send us an email confirming the date, time of the event, number of guests and space for hire. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend. Once paid, you're all booked in! Our event coordinators will then reach out to start the planning with you!

Is there a minimum spend?

A minimum beverage spend is required to book one of our spaces. Please send an enquiry to enquiries@thekilburn.com.au

Can I bring in my own cake?

You are able to bring a cake. We supply serviettes and can cut the cake for you at no extra costs. The cake is served onto a platter for guests to help themselves. Please provide your own plates and cutlery if this is what you prefer.

Can I arrive early to place decorations?

The Kilburn will provide a complimentary 1 hour bump in for your booking. If you wish to request an extended bump in, it must be pre-approved by our team and there is an additional cost.

Where can I park to unload?

There is parking behind the venue and access is via Luton Lane

Surcharges

A 15% surcharge applies to beverages for public holidays.

Where is the closet PT?

A 2 minute walk from Glenferrie Railway Station

Where can my guests park?

There is a small amount of parking at the back of The Kilburn.

For guests there is a multi-level car park at Swinburne University, operated by Care Park. Operating hours are 6am to 1am and can be accessed from Wakefield Street. Parking for more than 3 hours costs \$10

Street parking is available on Burwood Road, Glenferrie Road and Lynch Street

Can I bring in my own catering?

You sure can! You can either order from our food menu - pizzas, select one of our food packages or we would be more than happy for you to source your own catering.

How long can my event run for?

Lunch Session — 12pm till 4pm/finishing by 4pm

Evening Session — Starting at or after 6pm

Extended hours can be requested, please contact the events team.

We're licensed until 2am, however, we always practice our Responsible Service of Alcohol.

Can I have my Wedding Ceremony prior to a reception?

Yes, please contact our events team to further discuss your times and services required


CONTACT US.

From your initial enquiry, all the way through to the day of your event, we have a dedicated events team to support you through organising and smooth-running of your event.

348 BURWOOD ROAD HAWTHORN, 3122

e: enquiries@thekilburn.com.au

w: www.thekilburn.com.au

 [@thekilburn](https://www.instagram.com/thekilburn) [#thekilburn](https://www.instagram.com/thekilburn)

