



Auntie Linn's

A BESPOKE WEDDING
& EVENTS VENUE

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!

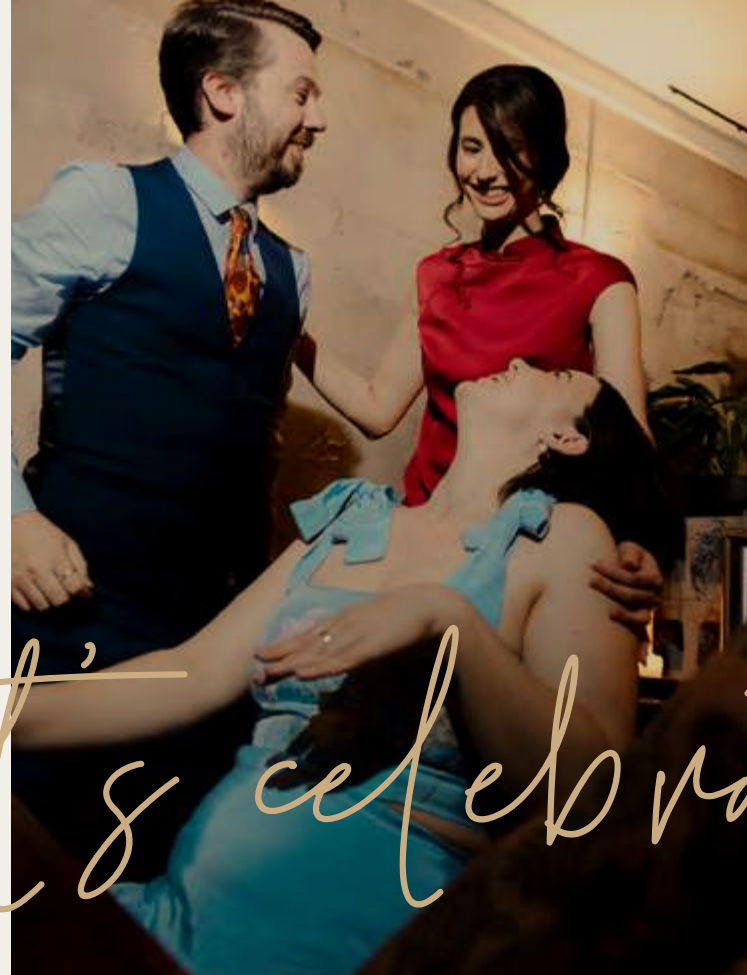


we understand that each event is unique. this is why we offer carefully curated set menus as well as personalised menu options to suit your specific event needs

our menus feature 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



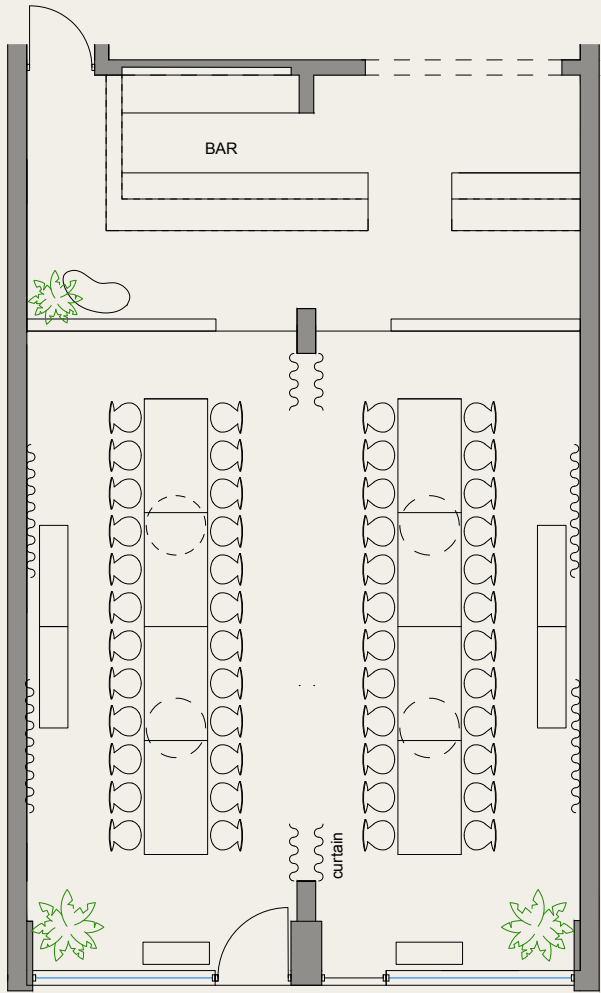


Make it young

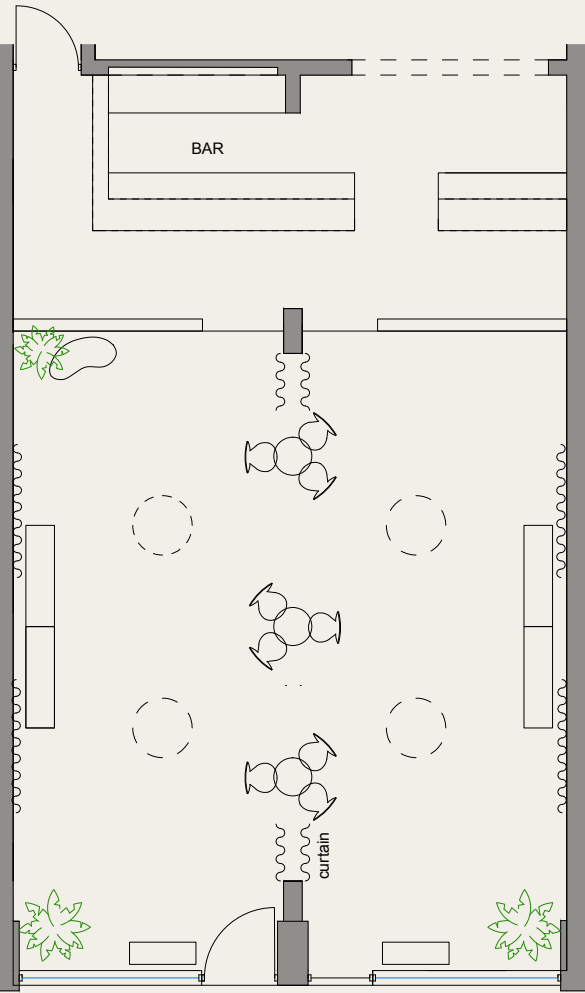
celebrated for our mastery of classic cocktails and renowned for our inventive south east asian-inspired creations, we invite you to explore and savour drinks that resonate with your event. if there's a particular drink or flavour that holds significance for you, discuss with your event planner as to 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

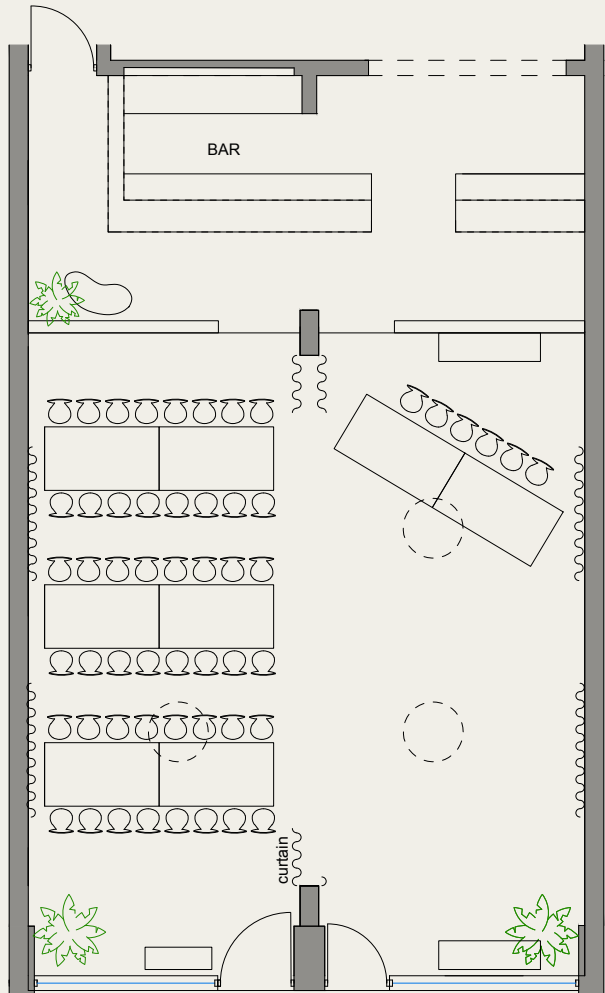


whole room
cocktail style
central curtains open
100 pax standing

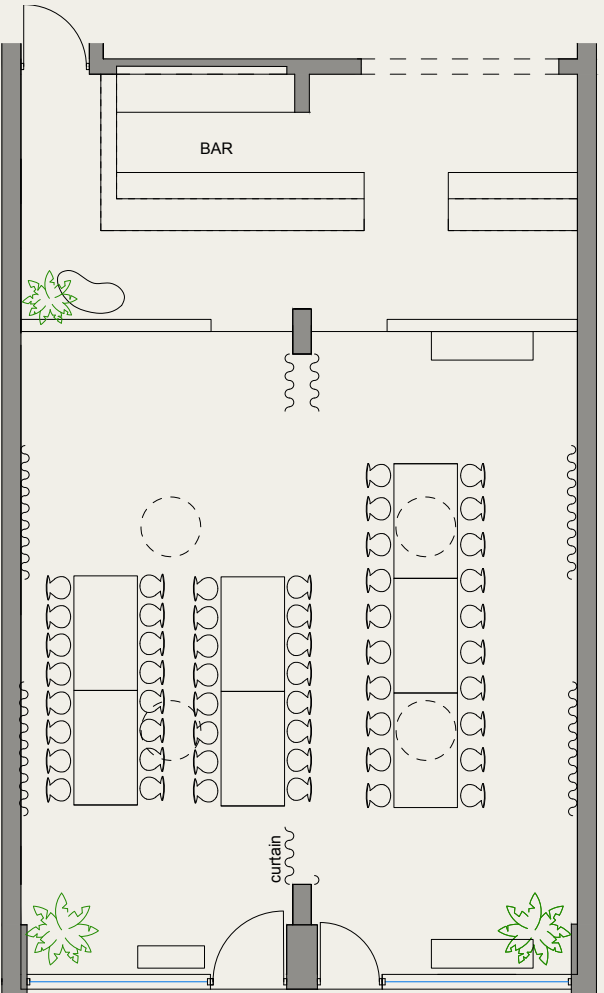


please note: below are examples of floor plans that have been popular at our venue, these are not exhaustive and we are always open to discussing new ways to use the space

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

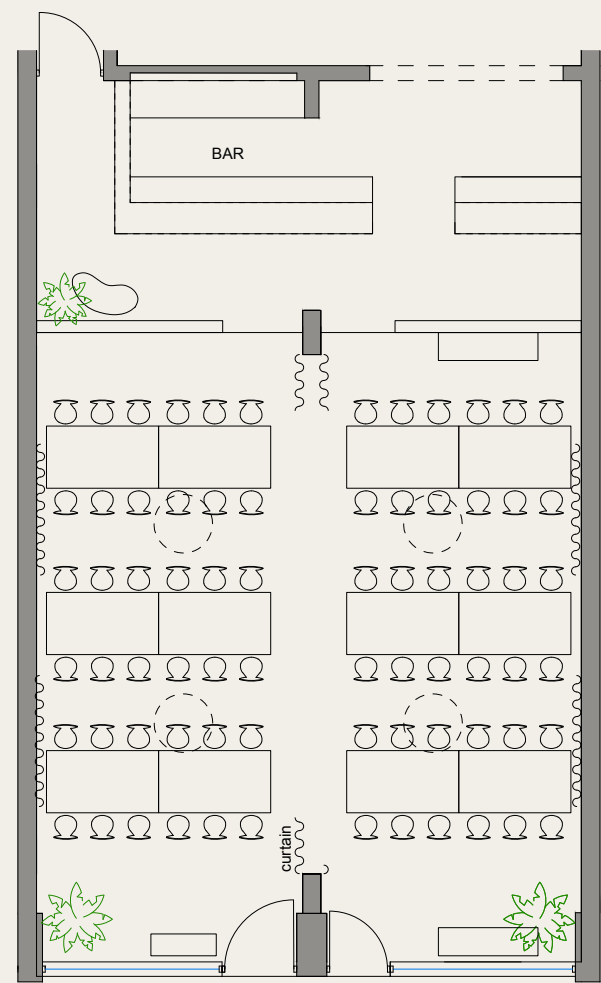


whole room
sit down function
central curtains open
2 x tables of 16 and 1x table of 24 pax

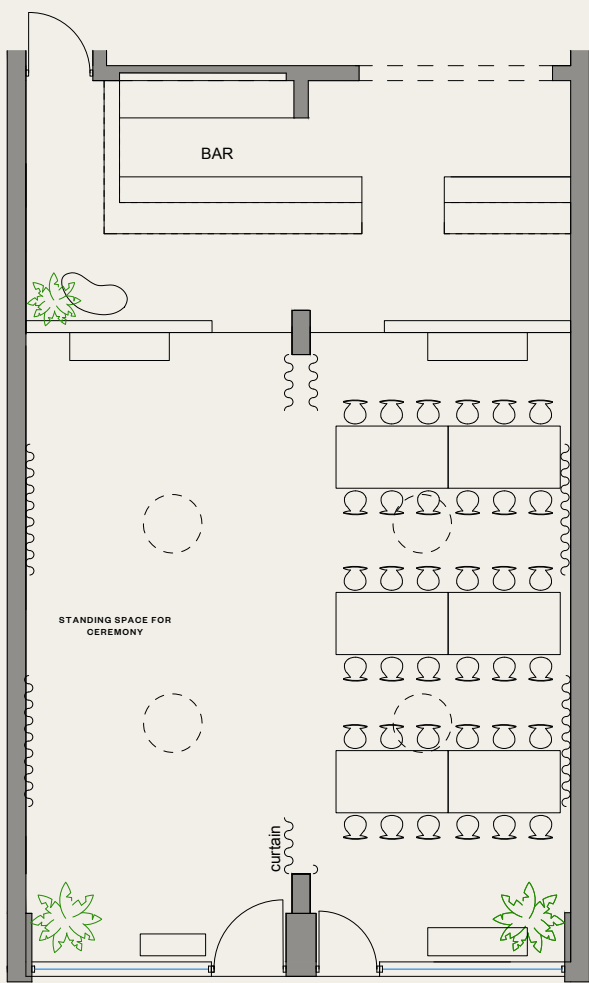


FULL ROOM HIRE

whole room
sit down function
central curtains open
72 pax seated

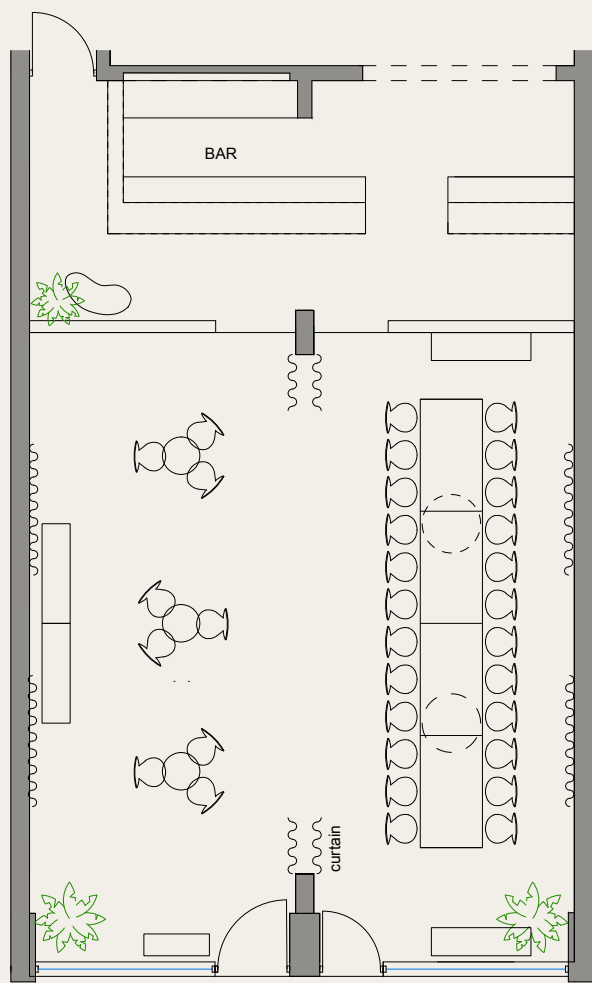


whole room
ceremony / dancefloor area
central curtains open
42 pax standing

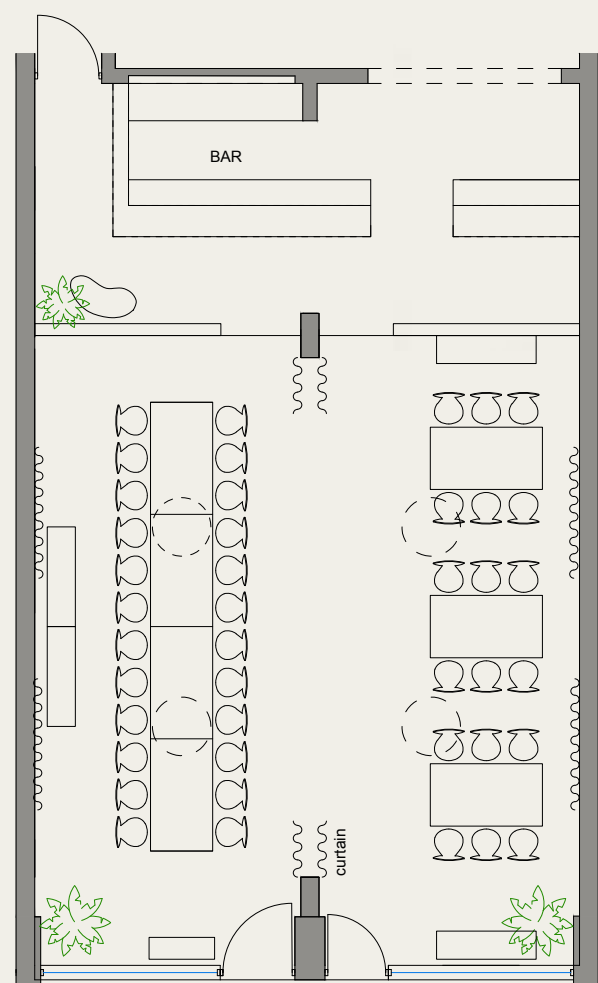


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whole room
ceremony function with
central curtains reveal
30 pax seated

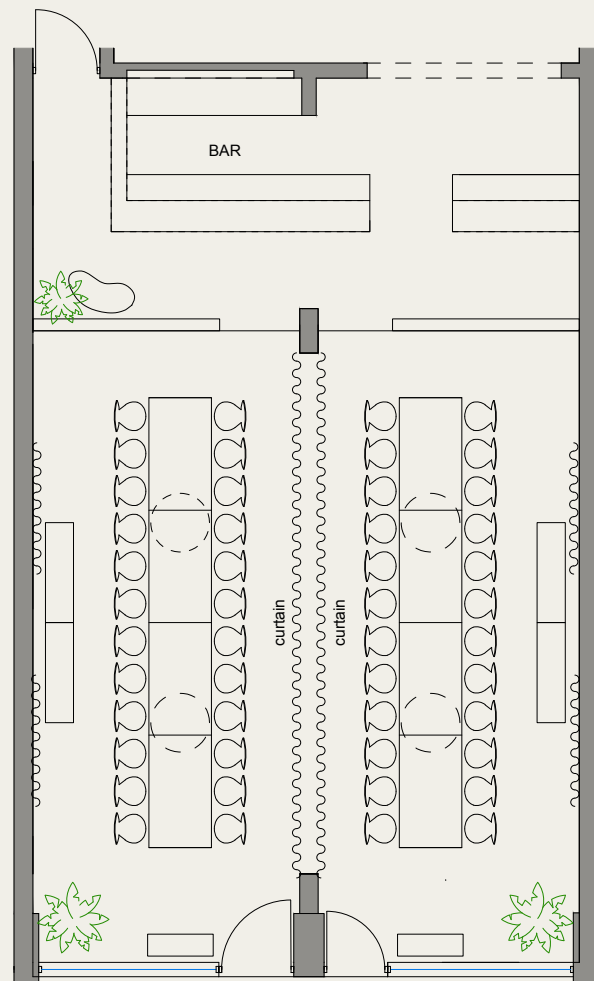


whole room
ceremony function with
central curtains open
48 pax seated

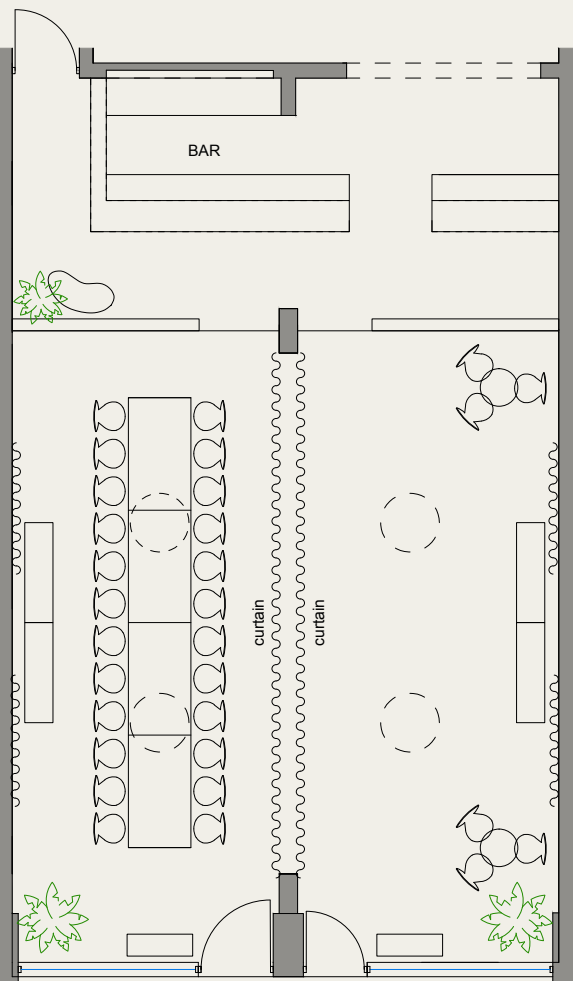


PRIVATE DINING SPACES

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

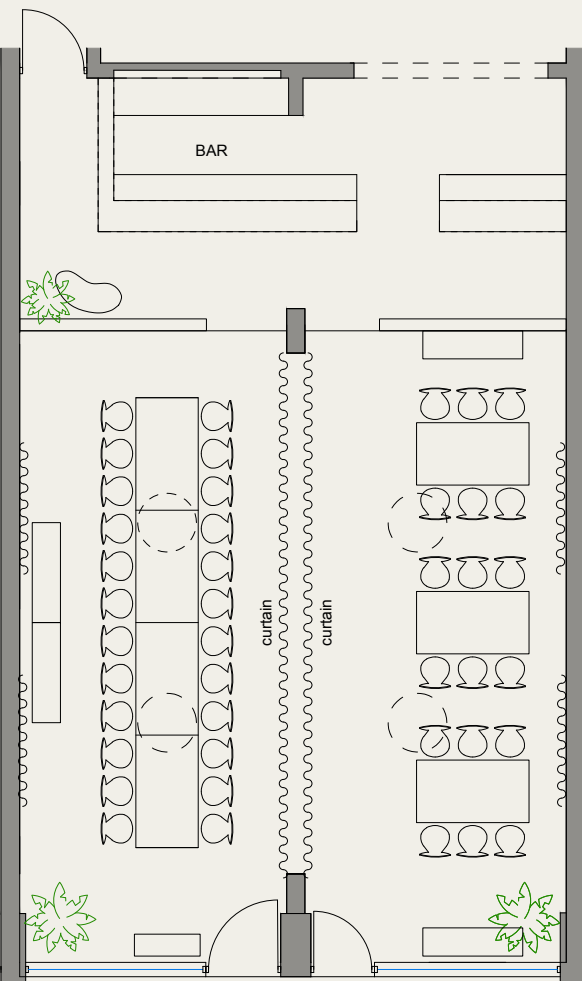


1 x sit down function / 1 x stand-up function
central curtain closed
24 pax seated / 40 pax standing (max)

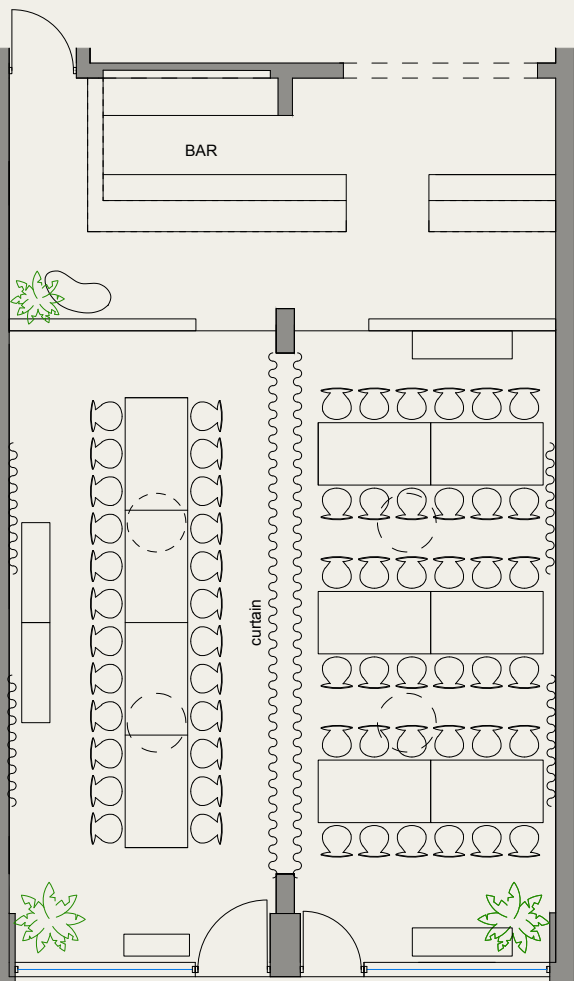


please note: below are examples of floor plans that have been popular at our venue, these are not exhaustive and we are always open to discussing new ways to use the space

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



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





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 banquet | 6 course

89 p.p

- betel leaf, fried tofu, tamarind caramel, coconut, sour fruit *gf vg*
- cold smoked ‘infinity blue’ barramundi, pickled grape, calamansi, native seagrass, coconut *gf*
- free range chicken ribs, caramelised pineapple jam, lime leaf, pickles *gf*
- sweet and sour barramundi, tamarind, pineapple, fried garlic *gf*
- five spice milawa chicken, honey taro sauce, citrus slaw, chargrilled baguette
- served with fragrant rice*
- caramelised white chocolate mousse, saigon coffee, gingerbread powder, macadamia, burnt orange gel *gf*

aunty’s banquet | 7 course

99 p.p

- betel leaf, fried tofu, tamarind caramel, coconut, sour fruit *gf vg*
- cold smoked ‘infinity blue’ barramundi, pickled grape, calamansi, native seagrass, coconut *gf*
- free range chicken ribs, caramelised pineapple jam, lime leaf, pickles *gf*
- milawa twice cooked duck leg, charcoal bao, chilli plum jam, spring onion
- hanoi style rockling fillet, turmeric, dill, confit tomato, peanuts *gf n*
- slow roasted gippsland lamb shoulder, fermented chilli bean, smoked eggplant, thai spiced crust *gf n*
- served with fragrant rice*
- vietnamese egg coffee, milk chocolate, vanilla ice-cream, hazelnut, leche foam *gf*

kim’s premium banquet | 8 course

129 p.p

- coffin bay oysters, green nam jim, shiso *gf*
- poached tiger prawn, betel leaf, crispy coconut, sour fruit *gf*
- jackfruit rendang, cassava cracker, smoked coconut, pickles *gf vg*
- cold smoked ‘infinity blue’ barramundi, pickled grape, calamansi, native seagrass, coconut *gf*
- vietnamese beef carpaccio, peanut nuoc cham, bone marrow, micro herbs, shallots, rice cracker *gf n*
- poached chicken salad coconut, black sesame dressing, cashews, lemongrass *gf n*
- singapore chilli crab, crispy soft shell crab, spring onions, coriander
- twice cooked beef rib, massaman sauce, confit onion, fried taro chips *gf*
- served with fragrant rice*
- passionfruit panna cotta, coconut gel, honeycomb, puffed rice, seasonal fruit *gf*

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 *gfo* – gluten free option *vg* – vegan *v* – vegetarian





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 canapé 75^{pp}

add pre-meal canapés 12^{pp} 18^{pp}
for two for three

additional canapés 7^{ea./pp}

additional substantial items 10^{ea./pp}



SAMPLE MENU*

aunty kim's perfect selection

cold smoked barramundi, shiso leaf, yuzu coconut, sesame *gf*

sesame prawn toast, tamarind sweet chilli, coriander

kim's curry puff, plant based mince, sweet tomato sambal *vg*

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

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

chicken katsu bao, curry mayo, pickled vegetables *gfo*

chargrilled beef sliders, rendang mayo, american cheese, pickles *gfo*

dark chocolate and peanut butter brownie, candied ginger, banana jam *v gfn*

gf – gluten free *gfo* – gluten free option *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

grazing tables available for a minimum of 30 guests



basic grazing package

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

28 pp

market cheeses

a selection of two cheeses (*hard and soft*) served with housemade lavosh and seasoned potato crisps

premium dips

a selection of two served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

premium grazing package

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

38 pp

market cheeses

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

premium dips

a selection of two served with olives

vietnamese rice paper rolls

served with nouc cham

selection of cured meats

with kimchi and pickled vegetables

prawn crackers

with aunty kim's' signature peanut satay dipping sauce

add on

fresh pacific oysters

with green nam jim and fresh lime

3^{ea}

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

or... kismet moscato, regional vic

tap & bottled beers, apple cider
soft drinks & juices, all mocktails
and alcohol alternatives included

white wine

alkoomi ‘grazing’ riesling, frankland river, wa *vg*

vino vagabond, sauvignon blanc, strathbogie ranges, vic

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

red wines

ben carwyn wines, pinot noir, faraday, vic

motley cru, shiraz, king valley, vic *vg*

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

tap & bottled beers, apple cider
soft drinks & juices, all mocktails
and alcohol alternatives included

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*

marnong, chardonnay, sunbury, vic

red wine

medhurst, pinot noir, yarra valley, vic

two hands, ‘gnarly dudes’ shiraz, barossa valley, sa *vg*

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 (and drink!) one of our signature cocktails
- ☞ our 'uncle's banquet' (*without dessert*) *upgrades available

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

cold smoked 'infinity blue' barramundi, pickled grape, calamansi, native seagrass, coconut *gf*

free range chicken ribs, caramelised pineapple jam, lime leaf, pickles *gf*

sweet and sour barramundi, tamarind, pineapple, fried garlic *gf*

five spice milawa chicken, honey taro sauce, citrus slaw, chargrilled baguette

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





BRING THE 'WOW' FACTOR!

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

Additions...

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



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

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R I C E
P A P E R S
S C R S

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[frequently asked questions](#)