FUNCTIONS @ KIIN

kiin

Thanks for considering Kiin for your upcoming function, Kiin (the Thai word for eat) has spaces to accommodate a range of events. Expect innovative modern-Asian food, paired with exceptional wine and cocktails; all delivered with old-school hospitality and top-notch service in a vibrant and engaging environment. The space can provide for groups of 10 to 100 for a sit down or 150 people for a cocktail style event. Our passionate team will ensure your guests have a truly memorable experience.

PRIVATE DINING ROOM

The semi-private dining room is perfect for groups of 13 to 16 people, ideal for corporate events and celebration dinners. The space allows you to experience the energy of the restaurant with a bit more intimacy.

COMMUNAL TABLES

The communal tables can accommodate groups of 17 to 20 people, comprising of two long tables in our main dining room it's a great way to experience the atmosphere of Kiin and watch the Chef's in the open kitchen.

BACK DINING SPACE

The back dining space provides a little more intimacy being at the back of our restaurant, this space consists of the private dining room and our banquette style seating. This space is optimal for groups of 20 to 32 people.

MAIN DINING ROOM

Perfect for larger groups of 30-40 people this space is made up of our two large communal tables and banquette style seating. This space allows you to be a part of the fun that happens here at Kiin while still having enough space for your guests to enjoy the experience.

ARE YOU A LARGER GROUP LOOKING TO INDULGE IN A UNIQUE KIIN EXPERIENCE? ON REQUEST KIIN CAN BE BOOKED PRIVATELY TO ACCOMMODATE GROUPS OF UP TO 100 FOR SIT DOWN DINING OR UP TO 150 PEOPLE FOR A COCKTAIL STYLE PARTIES.

FOOD

Here at Kiin we believe the best and easiest way to enjoy a function is with one of our two beautiful feasting menus, both menus can cater to most allergies and dietary requirements too. So sit back, relax and let us do all the work!

Classic ‘Kit Waa’ Menu - $98pp

Prawn and lychee pop stick, chilli sugar-salt
Red curry cheeseburger, crispy onion, ketsup

Burrata, green ‘nahm jim’, fried shallot, roti
Stir-Fried rice cakes, Northern spiced pork labb, Vietnamese mint, crispy shallots

Pear ‘som tum’, heirloom tomatoes, snake beans, chilli, peanuts
Grilled chicken Maryland, green curry, mustard leaf, flat bean, coriander, lime oil
Braised Black Angus beef, Massaman curry, roasted sweet potato, rosemary, peanuts
Steamed jasmine rice

Coconut pannacotta, pandan, rhubarb compote, jasmine jelly, cinnamon

Deluxe ‘Wai Jai’ Menu $128pp

Local oyster, sour orange curry vinaigrette, bacon crumb, smoked mayo, chilli oil
Prawn and lychee pop stick, chilli sugar-salt
Red curry cheeseburger, crispy onion, ketsup

Burrata, green ‘nahm jim’, fried shallot, roti
Port Lincoln squid skewer, ‘nam jim jaew’ corriander, roasted rice
Stir-Fried rice cakes, Northern spiced pork labb, Vietnamese mint, crispy shallots

Pear ’som tum’, heirloom tomatoes, snake beans, chilli, peanuts
Riverina Scotch fillet, 300gm, fried garlic, roast chilli, soy & pepper jus
Port Lincoln squid, yellow curry, lemongrass, ginger, cumin, coriander
Steamed jasmine rice

Coconut pannacotta, pandan, rhubarb compote, jasmine jelly, cinnamon

DRINKS

Here at Kiin we believe the best and easiest way to enjoy a function is with one of our two beautiful feasting menus, both menus can cater to most allergies and dietary requirements too. So sit back, relax and let us do all the work!

SIGNATURE Package $70pp

For the first 2 hours (then $35pp for each additional hr)

Start your night with a Kiin Spritz or Beer on arrival, then let us showcase what we do best here at Kiin, with wines made exclusively for us by Rob Mack, of Aphelion wines. Take the heavy lifting out of it and let us keep your wines topped up all night.

Kiin Spritz or Negroni on arrival (additional $18 pp)
N.V Alpino Prosecco
Kiin White Wine, Chenin Blanc
Kiin Red Wine, Grenache
Kiin Lager (Emilia Romagna, Italy)

LOCAL LEGENDS Package $80pp

For the first 2 hours (then $40pp for each additional hr)

Allow us to complement your food journey here at Kiin with some of the best local wines to match. Sojourn from the Adelaide Hills right through to the Barossa Valley as we dance through our tasting menus.

Kiin Spritz or Negroni on arrival (additional $18 pp)
N.V Mountadam Sparkling
Muster 'Polish Hill' Riesling
Turon Chardonnay
Howard Vineyard Rose'
XO Pinot Noir
Izway Shiraz;
Kiin Lager (Emilia Romagna)

EURO TOUR Package $110pp

For the first 2 hours (then $55pp for each additional hr)

Let us then bring the best of Europe to your glass with a vivid selection of stunning wines spanning the continent, complimenting and contrasting the bright and bold flavours of our modern Thai food. A match made in heaven.

Kiin Spritz or Negroni on arrival (additional $18 pp)
Marsuret 'San Boldo' Prosecco
Veneto, Italy Tiefenbrunner 'Merus' Pinot Grigio; Alto Adige, Italy
Pascal Bouchard Petit Chablis; Burgundy, France
Pittnauer Blaufränkisch Rosé; Burgenland Austria
Domaine du Petit Pérou Gamay, Beaujolais, France
Sodi Chianti Classico; Tuscany, Italy
Kiin Lager; Emilia Romagna, Italy

MOUNTAIN
TOPS

OTHER INFO

-We do not charge a room hire fee, however, please note that a minimum spend may be applicable depending on peak times, please get in contact to discuss if a minimum spend applies to your booking.
-We do not offer menu substitutions however we can cater to all dietary requirements provided they are confirmed 48 hours prior to the function.
- Kiin will confirm final details no later than 48 hours prior to event, at this stage final numbers are guaranteed and will be charged.
- The customer accepts responsibility for any and all damage to the venue or part thereof caused by you or your guests. Kiin will accept no responsibility for the loss or damage to any personal property.
- Cakes may be brought in, but must be discussed prior to. Please note there is a $4.50pp cakeage fee, this includes cutting and presentation of the cake.
- Simple decorations are accepted but will need to be confirmed and approved prior to function, these are to be set up by hosts and not by Kiin staff members.
- Guests are not permitted to bring in any outside food or beverages except for a celebration cake which must be discussed prior.
- All bookings will require either a credit card pre-authorisation or a deposit depending on the size of the group.
- Split payments are only available for groups under 10.
- Kiin can be hired out privately! Private use of the space is available but also limited, please don't hesitate to speak to a member of our team to discuss options.

"Your body is not a temple, it's an amusement park... Enjoy the ride" - Anthony Bourdain