

# THE MINT

BAR & RESTAURANT

*Whatever the celebration you have in mind, we would love to help you make it a reality!*

**BIRTHDAYS, WEDDINGS, ENGAGEMENTS, ANNIVERSARIES, SOCIAL EVENTS,  
MEET UP GROUPS, EOFY CELEBRATIONS, CHRISTMAS PARTIES,  
LIFE CELEBRATIONS, FUNDRAISERS, SCHOOL REUNIONS, PRODUCT LAUNCHES**

# THE MINT

Elegant yet informal, The Mint is the perfect venue for your next celebration whether it be a fabulous wedding, casual birthday party or corporate event.

Once the Northern Guards Home, it is now a unique venue filled with charm and character, as well as one of the best beer gardens in Melbourne city. Conveniently located in the heart of Melbourne's CBD, adjacent to Flagstaff gardens and easily accessible by a multitude of public transport.

Our function team and talented chefs can design a menu to suit your needs and budget whether it is a one, two or three course sit down meal, stand-up cocktails and canapés, bountiful grazing table or a chargrilled BBQ feast served to you by our chefs.

With flexible floor plans, we offer bespoke options for groups of ten to 300 people and an experienced and enthusiastic function team, dedicated to exceed expectations and make your next event one to remember!



For those events where you have a large group, or really want to impress, why not hire the Mint exclusively? Our stunning heritage listed building is the perfect function space with or without decoration, add in a dedicated function manager and kitchen team ready to create the menu of your dreams, so all you have to do is show up and have a fabulous time!

Sit down 120 • Cocktail 300

# VENUE SPACES

## INSIDE

Seated 35 • Cocktail 40

Whether it is for a corporate event, or a social gathering the intimacy of our inside space is the perfect place to dine. Featuring a working fireplace, high ceilings and flexible floor plan to suit both sit down meals or a sophisticated cocktail party.

## THE DECK

Seated 50 • Cocktail 70

For a work lunch with a view, an intimate wedding or if you want space for a dance floor. A wall of greenery and fairy lights at one end creates the perfect ceremony or photo booth backdrop, and the retractable roof can either let in or keep out Melbourne's unpredictable weather!

## BEER GARDEN

Seated 70 • Cocktail 100

Our lush, spacious outdoor beer garden is filled with festoon lights, umbrellas and green foliage. Stunning left as is, or decorate how you wish for an extravagant affair. There is also the choice of having your own private bar, for cocktails on arrival and to keep the beer and wine flowing all day or night long.

The space is covered, with large heaters and misting fans so it is the perfect outdoor/indoor place to have your party anytime of year.



Smaller event but still want a fabulous spot to celebrate? We offer either half of our beer garden, with the Marquee also having the option of your own private bar.

Umbrellas Seated 20 • Cocktail 30  
Marquee Seated 30 • Cocktail 40



INSIDE



THE DECK



BEER GARDEN



# COCKTAIL MENU

## SHARE PLATES

38.0 per plate, each serves 5 - 6 people

A selection of house made dips with warm bread

Traditional antipasto platter of cold meats, cheese and seasonal vegetables and pickles

Delicious assortment of local and imported cheeses, fresh fruit, preserves and lavosh

## CANAPÉ MENU

Your choice of 5 items 19.0 or 7 items 23.0

Extra items 3.5 per piece Minimum order 30

Coffin Bay oysters natural, shallot vinegar & fresh lemon GF

Brioche toast, braised mushrooms & Meredith goat's cheese V

Bocconcini, cherry tomato & basil skewers V,GF

House made sausage rolls with tomato chutney

Honey, soy & chilli marinated chicken skewers with black sesame GF

Herb crumbed flake goujons with tartare sauce & fresh lemon wedge

Chorizo croquettes with harrisa sauce

Pumpkin & fetta arancini, pesto mayo V

Marinated lamb kofte with preserved lemon yoghurt GF

Parmesan & polenta 'chips' with salsa verde V

Assorted gourmet pies: lamb, chicken & beef – with tomato chutney

Manchego cheese croquettes with quince aioli V

## SLIDERS

6.00 per piece Minimum order 20 pieces

Beef brisket slider, Swiss cheese, slaw

Eggplant & haloumi slider, harissa sauce (V)

## PREMIUM CANAPÉ MENU

Your choice of 5 items 25.0 or 7 items 32.0

Extra items 4.5 per piece

Please note this menu is available with exclusive venue hire only

### Cold

Coffin Bay oysters with ginger mirin dressing GF,DF

Rice paper rolls GF,DF

– Roast chicken OR Vegetarian V

Cucumber & hommus twist with dukkah GF,DF,VG

Mini caprese salad with balsamic syrup GF,V

House made crostini

– roasted mushroom, whipped goat's cheese V

– rare beef, horseradish crème fraiche

Smoked trout, capers, dill GF,DF

Gazpacho shot, almond crumble V

### Hot

Dumplings, aged soy DF

– Pork OR Mushroom VG

Cider braised pork belly, granny smith remoulade GF,DF

Polenta bites, onion jam & black olive GF,V

Charred prawns, pineapple salsa GF,DF

Pumpkin & fetta arancini, pesto mayo V

Slow cooked lamb tostadilla, pomegranate, goats cheese GF

MFC Mint fried chicken, salsa bravas

### Sweet

Camembert, candied pear, walnut GF,V

Nutella brownie, chantilly cream, raspberry V

Assorted petit fours V

# SIT DOWN MENU

## SIT DOWN MENU

Please choose two from each course

Two courses 48.0 per person

Three courses 57.0 per person

Entrée Smoked trout, green bean & roquette salad, edamame, dill GF

Braised pork belly, apple & celeriac remoulade, jus GF,DF

'Wild Clover' lamp rump, sweet potato mash, micro salad, jus GF

Slow roast cauliflower, smoked eggplant puree, pinenuts VG,GF,DF

### Main

Panfried Atlantic salmon with raw zucchini & fennel salad, black sesame, salsa verde, fresh lemon GF,DF

Green pea risotto, burnt honey & carrot puree, Meredith's goats feta V,GF

Char grilled Hopkins River scotch fillet steak, rosemary roasted potatoes, broccolini, bordelaise GF,DF

Crispy skin chicken breast, pearl couscous, spring veg, crasins, port jus GF

### Dessert

Dark chocolate brownie, amaretto cream, strawberries V

Saffron & champagne poached pear, pistachio mascarpone V,GF

Vanilla bean panacotta, raspberry coulis, micro herbs GF

Brique d'Affinois, mini Waldorf salad, toasted sourdough V

## BBQ MENU

Served to you by our chefs, grazing style, so everyone can help themselves again, and again, and again.

All BBQ Menus come with bread, condiments and green leaf salad, and your choice of two additional salads from the menu below.

### From the Chargrill

Your choice of 3 for 30.0 OR 5 for 35.0 per person

Minimum 20 people

Tasmanian Salmon fillet with lemon and herb butter GF

Sausages – Gourmet beef & tomato OR pork & fennel

Char grilled Wagyu beef burger GF

Sweet soy chicken breast skewers GF

Vegetarian burger V

Grilled Corn on the cob with lime butter V,GF

Char grilled lamb cutlets with chimichurri GF

### Salads

New season potato salad, cherry tomatoes and chive dressing GF,V

House made coleslaw GF,V

Quinoa, green bean, roquette and parmesan salad GF,V

Greek salad GF,V



# BEVERAGE PACKAGES

As every event is different, we offer a choice of beverage options. With all options you are able to choose from our extensive range of tap and bottled beers, carefully crafted list of red, white and sparkling wine, spirits, soft drink and fruit juices to create the perfect drink menu. Our beverage packages offer you and your guests unlimited drinks at a set price for a set amount of time, and can also be tailored to suit your tastes.

You can also set up a consumption tab featuring your choice of beverages, and drink until it runs out. (With the option of adding more if you wish). For something a little more casual we also offer the option of a cash bar, where everyone in your party orders and pays for themselves as the night progresses.

(Total minimum spends may apply)

## BASIC PACKAGE

3 hours 45.0 / 4 hours 55.0 / 5 hours 65.0

**Wines** – Two Doors Bianco, Rosso & Sparkling

**Tap Beer & Cider** – Carlton Draught & Bulmers apple cider

**Light Beer Bottle** – Cascade Premium Light

**Soft drinks & fruit juices**

## SOMETHING SPECIAL

**Signature cocktail** POA

Our talented bartenders can create something especially for you, or put a spin on your favourite classic cocktail

**Bubbles Bar** 3 hours 55.0 / 4 hours 65.0

A selection of premium sparkling wines served to you by a dedicated bartender

**Mojito or Pimms Station** 100.0 per carafe, serves 15-20 people

A self serve seven litre carafe, served with fresh fruit, ice and mint on the side so you can build your own ultimate cocktail

## PREMIUM PACKAGE

3 hours 55.0 / 4 hours 65.0 / 5 hours 75.0

**Wines**

**Sparkling** – Two Doors Sparkling & Pizzini Prosecco

**White** – Please select three Two Doors Bianco, Stone Dweller's Riesling, 821 South Sauvignon Blanc, Pizzini Pinot Grigio, Opawa Pinot Gris, Farm to Table Chardonnay

**Red** – Please select three Two Doors Rosso, Cape Schanck Pinot Noir, Pimpala 'Geoff Merrill' Cabernet Merlot, Mawson's Cabernet Sauvignon, Are You Game Shiraz

**Sweet & Rose** – Rosemount 'Encore' Moscato & Pizzini Rosetta

**Beer & Cider**

**Tap Beer & Cider** – Carlton Draught, Wild Yak Pacific Ale, McCrackens Amber Ale, Fat Yak Pale Ale, Goose Island IPA, Dogbolter Dark Ale & Bulmers Apple Cider Light

**Beer Bottle** – Cascade Premium Light

**Soft drinks & fruit juice**

# MINT EXTRAS

For those occasions when you need a little extra, we have a variety of upgrades and add ons available. Have something else in mind? Let us know! Our talented function team would love to help make your dreams a reality.

We also have a list of trusted and amazing florists, celebrants, cake makers and florists we have worked with many times and we are happy to share their details if you need.

## BREAKFAST MENU

20.0 per person Minimum order 20

House made granola and yoghurt

Seasonal fruit

Fresh Brasserie pastries

Selection of fruit juices

Brewed tea and coffee

## OYSTER STATION

150.0 Four dozen oysters

Served with house made, seasonal dressings

(Additional dozens 40.0 each)

## ICE CREAM STATION

350.0 Serves approximately 100 people

Your flavour choice of premium icecream or sorbet, waffle cones or cups, with sauces, sprinkles and toppings

## LOLLY BAR

350.0 Serves approximately 100 people

For big kids and the little ones too, what could be better than a lolly bar? The station can be themed to compliment your event or feature a selection of nostalgic favourites for your guests to enjoy at the party, or take home for later.

