



Food Packages

Cocktail food

\$ 18.00 per head, your selection of 5 items from the menu

\$ 22.00 per head, your selection of 7 items from the menu

\$ 32.00 per head, your selection of 10 items from the menu

Cocktail food menu

- House made sausage roll spicy w tomato chutney
- Harrisa spiced chicken skewer, w mint yoghurt
- Herb crumbed Flake goujonettes w tartare sauce and lemon
- Mushroom and tallegio cheese arancini w aioli
- Coffin bay oysters, natural w shallot vinegar and fresh lemon
- Bocconcini, cherry tomato and basil skewers
- Pork veal and fennel meat balls w rich tomato sauce
- Marinated lamb kofte w chermoula
- Grilled parmesan polenta 'chips' w salsa verde
- Salad of green beans, goat's cheese, rocket, radicchio and shallots
- 'coco locos' fetta cheese stuffed fried jalapeños peppers (spicy)

Share platters

There are a number of share platters designed to suit 5-6 people for stand up events

\$38 per platter

- A selection of dips with warm pizza bread
- Traditional antipasto platter
- A selection of fine local and imported cheeses, with fruit, preserves, and lavosh crackers

- **All cocktail food is subject to change, depending on seasonal availability**
- **All function orders must be confirmed a minimum of 4 days prior to the event, including any special dietary requirements**
- **Special menu's, such as alternate canapé menus can be arranged, if so required (pricing may vary)**



BBQ (Dinner Only)

Standard \$19.50 per person (choose 3 from the list)

- Traditional BBQ Sausages
- Marinated chicken skewers
- Spiced lamb Kofte with chermoula
- Vegetable skewer with thyme garlic and olive

Salad

- Pasta salad
- Garden salad

** Includes bread and condiments*

Premium \$27.50 per person (choose 4 from the list)

- Premium beef burgers
- Beef steak and Mediterranean vegetable skewers with fruit chutney
- Marinated chicken skewer
- Vegetable burgers
- Grilled lamb kofte with chermoula
- Vegetable skewer with thyme, garlic and olive oil
- Whole Australian king prawns with lemon butter and herbs
- Traditional BBQ sausages

Salad (choose three)

- Potato salad
- Greek salad
- Pasta salad
- Garden salad

** Includes bread and condiments and French fries*



Drinks Packages

Silver

Sparkling

Stony Peak Sparkling

Whites

Stony Peak Chardonnay

Rothbury Estate Sem Sav Blanc

Reds

Stony Peak Cabernet Shiraz

Beers

Carlton Draft on tap

Cascade Light

Three hour drink package \$50 per head

Five hour drink package \$70 per head

Gold

Sparkling

Amie Sparkling NV

Whites

Angel Cove Sav Blanc

Ingoldby Chardonnay

Reds

Secret Stone Pinot Noir

Saltram Makers Table Cabernet Sauvignon

Metcalfe Valley Shiraz

Beers

Carlton Draft on tap

Fat Yak Pale Ale on tap

Pure Blonde on tap

Cascade Light Bottle

Three hour drink package \$60 per head

Five hour drink package \$90 per head

Bar TAB

By nominating exactly what beverages you would like to be served, our staff will ensure that only these beverages will be added to your bar TAB.



Terms and conditions

Tentative bookings

We are happy to accept a tentative booking on your preferred date. On request of a tentative booking the venue will be reserved on that date for either 7 days or until such time as we receive another enquiry. At this time we will contact you to ascertain whether you would like to go ahead with your booking.

Minimum Spend

The Mint is free of venue hire charges; we do however require a minimum spend that is inclusive of food and beverage. Clients are responsible for meeting the agreed minimum spend.

Food

All food orders must be confirmed at least 7 days prior to your function.

Deposit

A \$500 deposit is required to hold your required date.

Cancellation

Functions cancelled will forfeit their deposit. Functions cancelled within 48 hours of the confirmed date upon The Mint's request in writing pay up to 50% of the minimum spend.

Payment

Settlement of your account is required at the conclusion of your function. The Mint accepts Cash, EFTPOS, Visa, MasterCard, Bankcard, AMEX, Diners and cheque if pre-arranged with management.

Equipment

If you are supplying any equipment please notify your function coordinator.

Decorations

Decorations are very welcome! We just ask that you notify your function coordinator of your plans. Unfortunately glitter and confetti are banned; use of these will incur a \$250 cleaning fee.

Responsible Service of Alcohol

All staff are trained in the liquor licensing accredited 'Responsible Service of Alcohol' and by law may refuse to serve anyone that is deemed intoxicated.

Minors

Patrons under the age of 18 by law are permitted in the function area until 10:30 pm if accompanied by their parent or legal guardian. The Mint asks that the function coordinator is made aware that there will be minors attending and she/he will explain the procedures.

Damage

You are responsible financially for any damage sustained to the venue by you or any of your guests. Management reserves the right to request a \$250 damage waiver.

Security

Any function with live or amplified music must have security. Security will incur a surcharge of \$45 per hour per security guard.

Security reserves the right to exclude or eject any objectionable persons from the premises. Management reserves the right to stop any entertainment or other activities which, in their opinion is illegal, improper, or will jeopardise the comfort of other patrons. Management reserves the right to refuse entry to patrons who breach hotel policies or legal obligations.

Loss of Property

The Mint does not accept any responsibility for loss or damage of property left at the venue before, during, or after your function. All property is to be removed from the venue at the conclusion of your function.

Consumption of outside food and beverages.

Other than cake (that for no extra cost our staff will refrigerate and prepare) food and beverages that have not been purchased at The Mint may not be consumed on the premises.

Last but by no means least The Mint wishes you and your guests a wonderful time! If there is anything we can do for you throughout this time please don't hesitate to ask.

Please retain a signed copy of the with deposit.

Date of Function: _____

Number of people: _____

Minimum Spend: \$ _____

Security Required: Yes/ No

Sign: _____ **Date:** _____

Manager Sign: _____ **Date:** _____