

A large crowd of people in formal attire is gathered outside The Mint at night. The building's entrance is brightly lit, and many guests are standing in groups, talking and socializing. A large red patio umbrella is visible on the right side of the image. The overall atmosphere is festive and elegant.

THE MINT

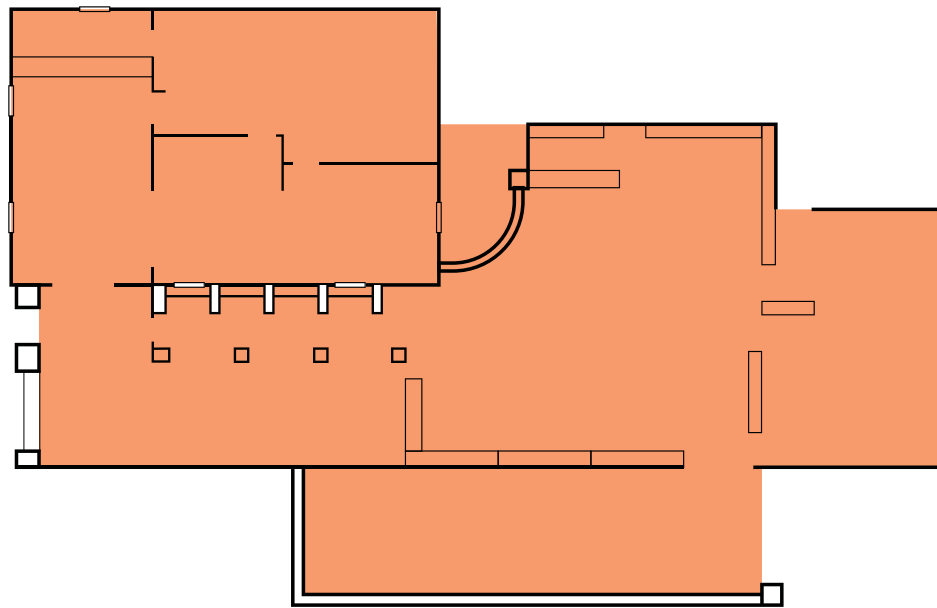
EVENTS KIT











03 9602 5622
functions@themint.com.au



The Venue

Nestled away in Melbourne's CBD is the heritage listed building, the Mint. The historical interior is filled with charm and leads to a luscious beer garden surrounded by greenery.

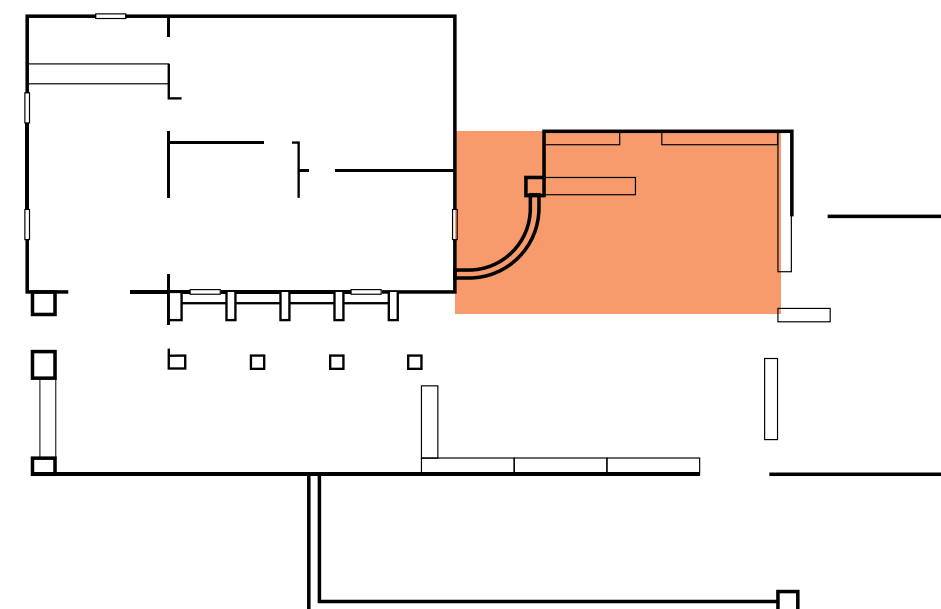


										
350	100	✓	✓	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



Garden Bar

The Garden Bar is a semi-private space in our fabulous outdoor beer garden. The private bar, marquee and lush greenery make it perfect for your event, no matter the weather.

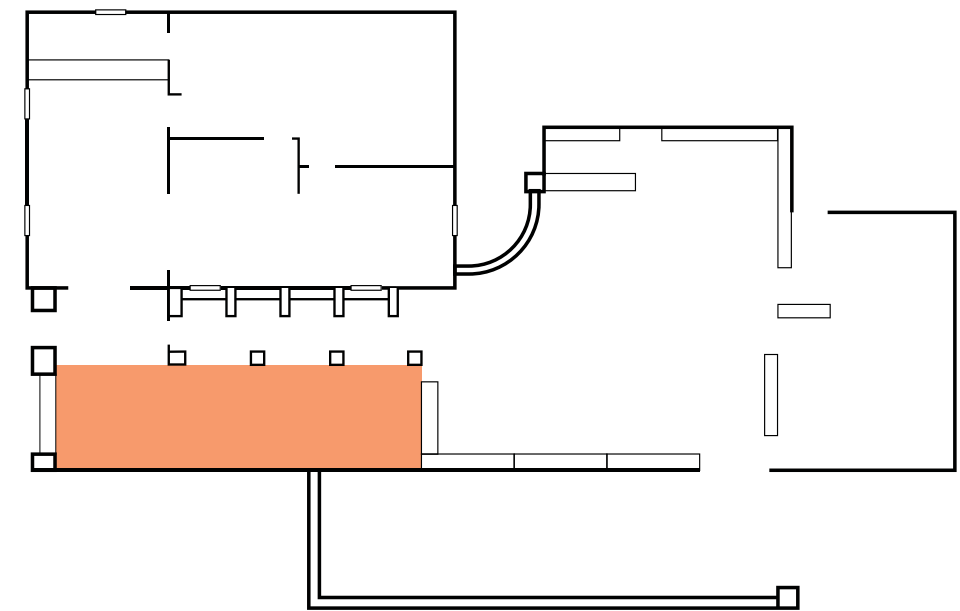


										
80	50	✓	×	✓	×	×	×	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



The Deck

Festoon lighting, planter boxes and a wall of greenery enhance this semi-enclosed space. The Deck is versatile and can cater to cocktail, BBQ style or sit-down events.

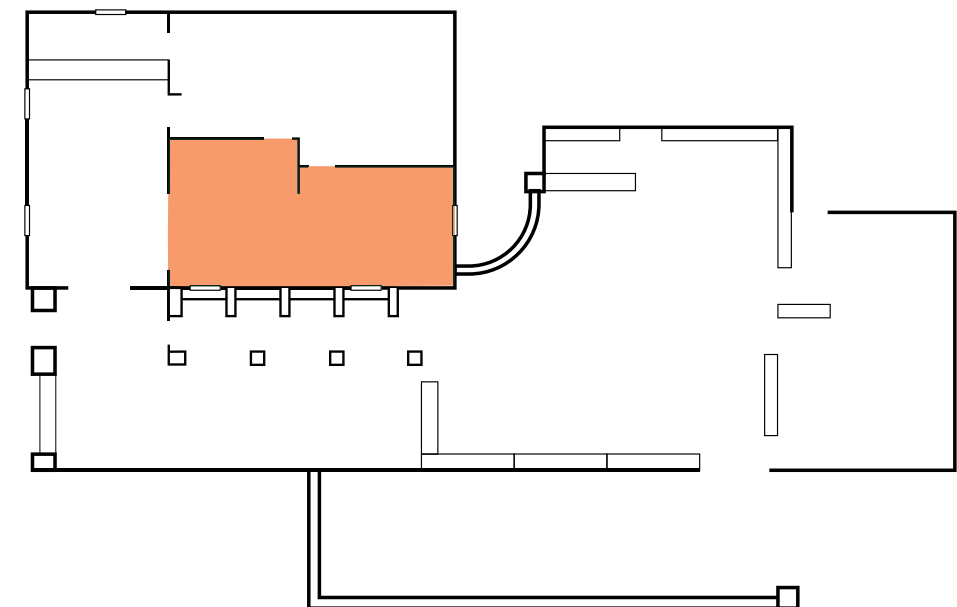


70	40	✓	×	✓	×	✓	×	×	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



Dining Room

Our old-world style dining room creates an intimate setting for corporate events, social occasions and sophisticated cocktail parties.



30

COCKTAIL



20

SEATING



✓

COVERED



×

PRIVATE
BATHROOM



×

DISABLED
ACCESS



×

MIC



×

SCREEN



×

PRIVATE
MUSIC



×

PRIVATE
BAR



✓

HEATING



✓

COOLING



Canapes

MIN 35 MAX 300

PACKAGES

Package 1	5 canapes	\$30 per person
Package 2	7 canapes	\$42 per person
Package 3	9 canapes	\$52 per person

ADDITIONAL

Canape	\$6.50 each
Substantial	\$10 each
Dessert Canape	\$6.50 each

DIETARY

GF	Gluten Free	GFO	Gluten Free Option on request
V	Vegetarian	VO	Vegetarian Option on request
VG	Vegan	VGO	Vegan Option on request
GF*	Item is gluten free, but cooked in shared oils		
DF	Dairy Free	NF	Nut Free



Canape Menu

COLD SELECTION

Vegetarian Rice Paper Rolls (vg, gf, df, nf)

Vegetable Frittata (gf, v)

Cherry Tomato, Bocconcini and Basil Kebab (v, gf, nf)

Roast Mushroom, Leek and Sage Crostini (v)

Smoked Salmon, Cream Cheese and Dill Blini

HOT SELECTION

Assorted Gourmet Pies

Pork and Fennel Sausage Rolls

Cheese and Spinach Sausage Rolls (v)

Mint Fried Chicken, Ranch Sauce (gf*)

Green Pea and Mint Falafel (vg, v, gf*)

Vegetable Samosa (vg, v)

Peking Duck Spring Rolls

Mac & Cheese Croquettes (v)

Vegetable Empanada (vg, v)

Prawn Twisters

Beef Rendang Curry Puff

Jalapeno Poppers

Rice Paper Spring Rolls (v, vg, gf*)

Chicken Tikka Samosa

Sticky Chicken Wings (gf)

BBQ Beef Meatballs (gf)



Canape Menu

SUBSTANTIALS

Mini BBQ cheeseburger (gfo)
Mini Haloumi Slider (v, gfo)
Roasted Mushroom Slider (gfo, v, vg)
Battered Flathead Fish
Spiced Calamari Cone
Fried Rice (v) (add bacon)

DESSERT

Chocolate and Walnut Brownie (gf)
Banana Cake (v)
Carrot Cake (v)
Chocolate Bavarian Slice
Cheesecake Pillows (v)
Apple Pie Bites (vg)



Sit Down

MIN 20 MAX 100

ENTREE

- Crispy Pork Belly, Honey Glazed Dutch Carrot, Mango Chilli Chutney (gf, df, nf)
- Spiced Lamb Filo Cigar, Labneh, Zaatar
- Roasted Salmon, Pickled Fennel, Rockette, Lemon Vinegarette (gf, df, nf)
- Charred Eggplant, Pearl Cous Cous, Tomato Kasoundi (v, vg, df, nf)

MAIN

- Herb Infused Chicken Roulade, Pilaf, Green Peppercorn Jus (gf, df, nf)
- 250g Porterhouse, Truffle Mash, Wilted Spinach, Red Wine Jus (gf, nf)
- Pan Fried Barramundi, Ancient Grain Salad, Roasted Capsicum Coulis (df, ,nf)
- Wild Mushroom, Garden Pea, Parmesan Risotto (v, vgo, gf, nf)

DESSERT

- Vanilla Bean Pannacotta, Mixed berry coulis, Chocolate Wafer (gfo, df)
- Mango Mousse, White Chocolate, Raspberry Compote (v, gf, nf)
- Sticky Date Pudding, Vanilla Ice Cream, Butterscotch Sauce (v, nf)
- Baked Cheesecake, Blueberry, Chantilly Cream (v)

PRICING

2 Courses	Entree & Main OR Main & Dessert	\$58 per person
3 Courses	Entree, Main & Dessert	\$70 per person



BBQ

MIN 35 MAX 100

All BBQs served with bread and condiments.

FROM THE GRILL

Sausages (gf)

Gourmet Beef & Tomato

Pork & Fennel

Lamb & Rosemary

Chilli Soy Chicken Tenderloin Skewers (gf)

Char-grilled Wagyu Beef Burger (gf)

Grilled Corn on the Cob w. Lime & Paprika (vg, gf)

Tasmanian Salmon Fillet, Lemon & Herb Butter (gf)

Halloumi & Capsicum Skewers (v, gf)

Mushroom, Zucchini & Onion Kebabs (vg, gf)

SALADS

Potato, Cherry Tomato, Spring Onion, Dijonnaise Dressing (v, gf)

Asian Slaw, Chilli Coriander Dressing (vg, gf)

Greek Salad, Lemon Oregano Dressing (v, gf, vgo)

Mixed Garden, Honey Mustard Dressing (v, gf)

Fusili Pasta, Peas, Corn, Pesto Mayonnaise Dressing (v)

PACKAGES

Package 1	3 items from the grill, 2 salads	\$42
Package 2	4 items from the grill, 2 salads	\$50

Additional Grill Item \$10pp

Additional Salad \$4pp



Grazing Tables

CHEESE & CHARCUTERIE

\$19PP

3 Cheeses (blue, cheddar and brie), Hummus, Crackers, Bread, Prosciutto, Salami, Mixed Pickles, Grilled and Marinated Vegetables, Olives & Nuts

MINIMUM 35 GUESTS

SEAFOOD STATION

MARKET PRICE

Prawn Cutlets, Oysters, Smoked Salmon, Caviar Dip, Half Shell Mussels, Cocktail sauce, Lemon Wedges & Bread

POA MINIMUM 35 GUESTS

ICE CREAM STATION

\$500

2 Flavours of Ice Cream & 1 Sorbet, Waffle Cones & Dixie Cups, Sprinkles, Nuts, Toppings

SERVES 100 GUESTS

CANDY BAR

\$450

A selection of Hard and Soft Candy and Chocolates

SERVES 100 GUESTS



Beverages

HOUSE PACKAGE

2 Hours	\$39 per person	1 x House Sparkling 1 x House White, 1 x Rosé 1 x House Red 4 x Tap Beers & Cider Soft drink & juice
3 Hours	\$49 per person	
4 Hours	\$59 per person	

PREMIUM PACKAGE

2 Hours	\$49 per person	2 x Bubbles, 3 x White Wine 1 x Rosé, 3 x Red Wine All Tap Beers & Cider Soft drink & juice
3 Hours	\$59 per person	
4 Hours	\$69 per person	

ADD ONS

Cocktail Carafe	\$100 each
Cocktails	\$20 per person

Spirits can be added upon request. See our Events Manager for pricing.



Cocktail Menu

COCKTAIL CARAFE

Mint Jungle

Spiced Rum, Ginger Beer, Lime & Mint.

Melbourne Sunset

Pomegranate, Lychee, Cranberry & Mint

The Garden Hugo

Elderflower, Prosecco, Soda & Lime

COCKTAILS

Southside

Gin, Lime & Mint

Aperol Spritz

Aperol, Prosecco & Orange

Bourbon Smash

Bourbon, Orange, Lemon & Mint

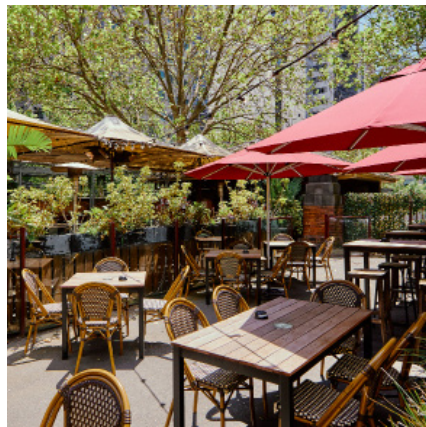
Mint Julep Margarita

Tequila, Bourbon, Lime & Mint

Watermelon Mojito

Rum, Watermelon, Lime & Mint

Our Group



THE MINT



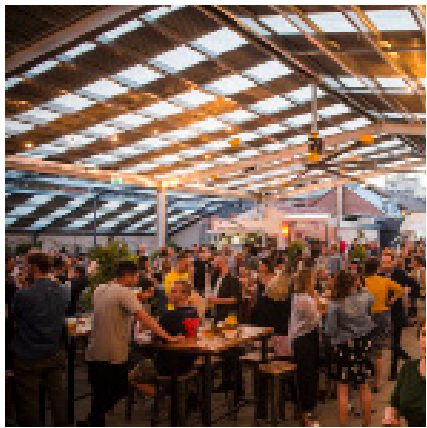
HIGHTAIL



MURMUR



PENNY'S



**BRUNSWICK
MESS HALL**