

A group of people are socializing at an outdoor bar and restaurant at night. The scene is illuminated by warm, golden light from string lights and building lights. In the foreground, a man in a blue and white striped shirt is talking to a woman in a black dress. Other people are visible in the background, some holding drinks. The setting appears to be a rooftop or a covered outdoor area with large plants and a building in the background.

THE MINT

BAR & RESTAURANT

**NO MATTER 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, CORPORATE EVENTS,
EOFY CELEBRATIONS, CHRISTMAS PARTIES, LIFE CELEBRATIONS,
FUNDRAISERS, SCHOOL REUNIONS, PRODUCT LAUNCHES

FOR ALL ENQUIRIES PLEASE EMAIL
FUNCTIONS@THEMINT.COM.AU

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!

WHOLE VENUE

Sit down 120 • Cocktail 300

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!



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 spot to celebrate? We also 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



DECK



BEER GARDEN



COCKTAIL & GRAZING

SHARE PLATTERS

Each platter serves 5 - 6 people

A selection of house made dips, warm bread 40.0

Traditional antipasto platter of cold meats, cheese, pickles and seasonal vegetables 50.0

Assortment of local and imported cheeses, fresh fruit, preserves and lavosh 50.0

GRAZING TABLES

ON ARRIVAL

CHARCUTERIE & CHEESE

Serves 40 - 60 people 500.0

Cheese, dip, fresh & dried fruit, crackers, bread, charcuterie, pickles, grilled veg, olives & nuts

Serves 80 - 100 people 850.0

Two cheese, dips, seasonal fresh & dried fruit, crackers, bread, cured & smoked meats and fish, pickles, grilled vegetables and olives

Serves 120+ people 1200.0

Three cheese, dip selection, seasonal fresh & dried fruit, crackers, bread, cured & smoked meats and fish, pickles, grilled vegetables, olives, nuts & assorted condiments

FOR LATER

CHEESE

Serves 40 - 60 people 650.0

Four cheese, dried and fresh seasonal fruit, crackers, breads & fruit pastes

DESSERT

Serves 40 - 60 people 650.0

Three cheese, dried and fresh seasonal fruit, crackers, breads, freshly baked pastries & brownies

CANAPÉ MENU

Your choice of 5 items 22.0 or 7 items 26.0

Extra items 4.0 per piece Minimum order 30

COLD

Mussel bloody mary shot GF,DF

Vegetarian rice paper rolls GF,DF

Cucumber & spiced hummus twist with dukkah GF,DF,VG

House made crostini

- Roasted mushroom, leek & sage V

- Pulled lamb shoulder, goats cheese, pomegranate molasses

- Smoked salmon, horseradish cream, dill GF,DF

-Bocconcini, tomato, basil, balsamic V

HOT

Assorted gourmet pies - Beef, lamb & chicken

House made pork & fennel sausage roll with tomato chutney

Cider braised pork belly & granny smith remoulade DF

Polenta bites, onion jam & black olive GF,V

Pumpkin & feta arancini, pesto aioli V

MFC Mint fried chicken, ranch dressing

Croquettes

-Confit chorizo with salsa bravas

-Manchego cheese with quince aioli V

SWEET

Camembert, candied pear, walnut GF,V

Dark chocolate brownie, chantilly cream, raspberry V

SLIDERS

6.00 per piece Minimum order 20 pieces

Beef brisket slider, Swiss cheese, slaw

Eggplant & haloumi slider, harissa sauce V



SIT DOWN & BBQ

SIT DOWN MENU

Alternate drop -choose two from each course
2 course 48.0 pp / 3 courses 57.0 pp

ENTRÉE

Smoked trout, green bean
& rocket salad, edamame, dill GF

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

Seared lamb cutlet, sweet potato mash,
micro herbs, jus GF

Slow roast cauliflower, smoked
eggplant puree, pine nuts VG,GF,DF

MAIN

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

Seasonal vegetable risotto,
Meredith 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, currants, port jus GF

DESSERT

Dark chocolate brownie, amaretto cream, straw-
berries 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

Choose 3 for 33.0 pp / 5 for 38.0 pp
Minimum 20 people

Tasmanian salmon fillet, lemon & 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, lime butter V,GF

Char grilled lamb cutlets, chimichurri GF

SALADS

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

House made coleslaw GF,V

Quinoa, green bean, rocket salad GF,Ve

Greek salad GF,V



BEVERAGE

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.

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

Punchbowl Station 100.0 per carafe

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

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

PREMIUM PACKAGE

3 hours 55.0 / 4 hours 65.0 / 5 hours 75.0

WINES

Sparkling - Two Doors Sparkling & Pizzini Prosecco

White - Two Doors Bianco, plus your choice of two premium white wines

Red - Two Doors Rosso, plus your choice of two premium red wines

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



FOR ALL ENQUIRIES PLEASE EMAIL
FUNCTIONS@THEMINT.COM.AU

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

25.0 pp / Minimum order 20

House made granola and yoghurt
Seasonal fruit
Freshly baked muffin
Selection of fruit juices
Brewed tea and coffee

ICE CREAM STATION

350.0 Serves approximately 100 people

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

LOLLY BAR

400.0 Serves 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.

OYSTER STATION

150.0 Four dozen oysters

Freshly shucked and served with house made, seasonal dressings

(Additional dozens 40.0 each)

