

Canapé menu

Your selection of 5 items from the menu, **\$19.00 per head**

Your selection of 7 items from the menu, **\$23.00 per head**

\$3.50 per extra item (minimum 30 items)

Menu

Coffin Bay oysters natural with shallot vinegar & fresh lemon (GF)

Brioche toasted rounds with 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

Mushroom & tallegio arancini with aioli (V)

Pork, veal & fennel meat balls with tomato sugo (GF)

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)

Larger Items

\$6.00 per item (minimum 20 items)

Beef brisket slider, Swiss cheese & slaw

Pumpkin & feta risotto cup (V)

Spiced calamari with lime aioli cone

Beer battered fish & chips cone

Share Platters

\$38 each designed to suit 5-6 people

A selection of dips with warm bread

Traditional antipasto platter

A selection of gourmet & local cheeses with fruit, preserves & lavosh crackers

Set Menu

2 course (entrée & main or main & dessert) **\$48 per head**

3 course **\$57 per head**

(Served alternatively 50/50 minimum 20 guests)

Entrée (Please select two of the following)

Smoked trout & beetroot salad, fennel, snow peas, goats cheese (GF)

Pork belly, apple slaw, cider jus (GF,DF)

'Wild Clover' lamb rump, pea puree, micro salad, jus (GF)

House made gnocchi, confit cherry tomatoes, pesto (V,GF)

Main (Please select two of the following)

Panfried Atlantic salmon with zucchini & soy bean salad, fried capers, saffron sauce, fresh lemon (GF,DF)

Trio of mushroom risotto, artichoke & pinenut pesto, parmesan, crispy sage (V,GF)

Char grilled Hopkins River scotch fillet steak, rosemary roasted potatoes, green beans, bordelaise (GF,DF)

Crispy skinned chicken breast, pumpkin mash, Brussels sprouts, jus (GF)

Dessert (Please select two of the following)

Dark chocolate brownie, whipped vanilla cream, berries (V,GF)

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)

Premium BBQ

(Select 3 to be served \$27.90 per head)

(Select 5 to be served \$33.90 per head)

BBQ Items

Tasmanian Salmon fillet with lemon and herb butter

Victoria market Gourmet BBQ sausage (sausages may contain pork)

Char grilled Wagyu beef burger

Sweet soy chicken breast skewers

Zucchini and carrot falafel burger (v)

Grilled Corn on the cob with lime butter (v)

Char grilled lamb cutlets with chimichurri

Salads

Green leaf salad (complementary)

(Please select 2 additional salads)

New season potato salad with cherry tomatoes and chive dressing (v)

House made coleslaw (v)

Quinoa, green bean, rocket and parmesan salad (v)

Greek salad (v)

Breads and condiments also included

***Gluten Free bread on request**

Terms & Conditions

Catering

The Mint Bar can design a menu to suit your needs and budget whether it is one, two or three courses, stand-up cocktail canapés or casual BBQ.

All special dietary requirements can be catered for with prior notice. Menu choice and tentative final numbers are required ten (10) working days prior to the date of the function and final chargeable numbers are required five (5) working days prior.

Minimum spend for Catering is \$540.00

Please note: no outside food catering permitted.

Beverage

We offer an extensive range of tap and bottled beers, red, white and sparkling wine, spirits and non-alcoholic beverages including soft drink and juices.

You may choose to have a beverage package, bar tab or pay on consumption.

Minimum Spend

\$3000 (for Saturday)

\$4000 (for Sunday)

Venue Hire

\$400.00 is required for exclusive venue use. Set up of venue, cleaning costs and security for the duration of the event, are included in this price.

Tentative Bookings

The Mint Bar will accept a tentative booking on a preferred date and hold for 14 days.

Deposit

The Mint Bar requires a deposit of \$500 as confirmation for your booking. This payment also acts as a bond and is held against wilful damage to The Mint Bar property including crockery, glassware, furniture and infrastructure. The deposit will be used as a part payment on the night if no damage occurs.

Cancellation

Deposit will be forfeited if cancellation is 14 days or less, prior to the date of the function.

50% of the minimum spend is forfeited if cancellation is 48 hours or less, prior to the date of the function. (Peak period October-March requires 28 days notice to retain deposit)

Payment

Settlement of your account is required at the conclusion of your function.

The Mint Bar accepts Cash, EFTPOS, Visa, MasterCard, Bankcard, AMEX, Diners & cheque (if pre-arranged with management.)

Please note: All Credit Card transactions incur an additional 3% charge and all prices are GST included.

Weather Conditions

The Mint Bar is primarily an outdoor venue. Whilst most of our rear courtyard and decking areas are undercover and heated, they can be susceptible to change in weather conditions. The Mint Bar does not take responsibility if this occurs, although we will try our best to accommodate your event to another space in our venue if available.

Entertainment

We encourage entertainment for your function at The Mint Bar! We provide complimentary background music or we can arrange other options to suit your requirements. Alternatively you can provide your own entertainment (subject to management approval)

Decorations

Decorations are very welcome and will be discussed prior to your event. If you wish for us to quote or for us to source your decorations, we require 21 days notification prior to your event. Decorations can be delivered to The Mint Bar the day of your event. Please organise with the functions coordinator prior to your event. Unfortunately we do not allow glitter & confetti; use of these will incur a \$250 cleaning fee.

Responsible Service of Alcohol (RSA)

All staff are trained in 'Responsible Service of Alcohol' & by law will refuse to serve alcohol to anyone that is deemed intoxicated or is under the age of 18 years of age.

Minors

Patrons under the age of 18 by law are permitted if accompanied by their parent or legal guardian.

Loss of Property

The Mint Bar 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 external food & beverages

We do not allow external catering or beverage to be consumed at The Mint Bar. However, celebratory cakes are welcome and can be cut and served at your event at no additional cost.

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

Please retain a signed copy of the deposit.

Name

Contact number

Contact email

Date of function

Number of people

Minimum spend

Sign

Date

Manager sign

Date
