



Wedding Package

The Mint Bar & Restaurant

318 Williams Street, Melbourne VIC 3000 – 0409 739 828 – functions@themint.com.au

► *Congratulations
On Your Recent
Engagement!*

**THANK YOU FOR CONSIDERING THE MINT BAR &
RESTAURANT FOR YOUR UPCOMING WEDDING
CELEBRATION.**







What an exciting time for you both – our team here at The Mint Bar are passionate in making your dream day come true. Our diverse range in catering options and floor plans offers endless possibilities for your personal vision.

We would love the opportunity to meet with you to showcase our venue and discuss all the amazing details to plan a day that is a perfect reflection of you as a couple. Contact us today at functions@themint.com.au or on 0409 739 828 to make an appointment today. We can't wait to hear from you!

The Mint Bar Team



The Venue

					
300	120	80	✓	✓	✓

Nestled on the corner of Williams Street & La Trobe Street lies The Mint Bar & Restaurant, a heritage listed building which flows into an outdoor beer garden. The beauty of hosting your wedding is the floor plan is flexible so we are able to host your ceremony and reception in one!

The venue offers a versatile indoor and outdoor space for your ceremony, reception and most importantly the dance floor. AV facilitates include a PA system and microphone for all speeches, a live music license to get everyone on their feet and TV screens should you wish to showcase images of your relationship together.

Due to the nature of the venue we are able to keep the theming as is with festoon lighting, planter boxes and walls of greenery or able to decorate it to add your personal touch for your special day.

Packages from
\$100 pp

PACKAGE INCLUSIONS*

- Canapes package inclusive of seven canapes & two substantials
- 4 hour beverage package
- Dedicated wedding coordinator
- 5.5 Hour exclusive venue hire for ceremony & reception
- 2 hour bump in prior to guest arrival
- Furniture and set up for ceremony & reception
- Complimentary menu tasting for the couple
- Personalised menus
- Cake table, knife & gift table with light box
- Welcome chalkboard signage
- Servicing of the wedding cake / dessert
- Microphone & PA system
- Access to festoon lighting & fairy lights
- Weather protection, heating & cooling
- Two plasma screen TV's
- Venue staff & venue security

*minimum spends, terms & conditions apply





Wanting To Customise?

CANAPES PACKAGES

Package One	4 Canapes, 1 Substantial	\$24pp
Package Two	6 Canapes, 1 Substantial	\$30pp
Package Three	7 Canapes, 2 Substantials	\$42pp

SIT DOWN PACKAGES

2 Courses	Entree & Main OR Main & Dessert	\$45pp
3 Courses	Entree, Main & Dessert	\$55pp

BBQ PACKAGES

Package One	3 Grill Items, 3 Salad	\$35pp
Package Two	5 Grill Items, 3 Salads	\$40pp

Sample Menus

CANAPES

Baby Prawn Cocktail (gf)
Vegetarian rice paper rolls (gf,df)
Five spiced fried tofu, onion jam, sprouts (vg)
Smashed green pea and zucchini falafel, tahini sauce (vg)
Assorted gourmet pies (Beef, lamb & chicken)
House made pork & fennel sausage roll
Cider braised pork belly & granny smith remoulade (df)
Pumpkin & feta arancini, pesto aioli (v)
MFC Mint fried chicken, ranch dressing

SUBSTANTIALS

Mini BBQ Cheeseburger OR Mini Haloumi burger
Mac and cheese (v)
Frijole Guacamole tacos (vg,gf)
Spiced calamari cone, house made tartare
Baby hot dog, sauerkraut, American Mustard (gfo)

*seasonal changes apply

Sample Menus

SIT DOWN MENU

ENTREE

Smoked trout, green bean & rocket salad, edamame, dill (gf)

Braised pork belly, apple slaw, jus (gf, df)

Seared lamb cutlet, sweet potato mash, micro herbs, jus (gf)

Turmeric Roasted cauliflower, smoked eggplant, pine nuts (vg, gf)

MAIN

Pan fried Atlantic salmon with raw zucchini & fennel salad, black sesame, salsa verde, fresh lemon 9gf, df)

Char grilled Scotch fillet steak, rosemary roasted potatoes, broccolini, peppercorn sauce (gf)

Crispy skin chicken breast, pearl couscous, spring veg, currants, jus (gf)

Seasonal vegetable risotto, Meredith Goat's Feta (v, vg, gf)

DESSERT

Dark chocolate brownie, amaretto cream, strawberries (v)

Saffron & champagne poached pear, pistachio mascarpone (v, gf)

Vanilla bean panna cotta, raspberry coulis, micro herbs

BBQ BUFFET MENU

FROM THE GRILL

Sausages (beef & tomato OR pork & fennel) (gf)

Chilli soy chicken tenderloin skewers (gf)

Char grilled Wagyu beef burger

Vegie burger (vg)

Grilled corn on the cob, w lime and paprika (vg, gf)

Char grilled lamb cutlets, chimichurri (gf)

Tasmanian salmon fillet, lemon & herb butter (gf)

SALADS

New season potato salad with cherry tomatoes & dijonnaise dressing (vg, gf)

Vietnamese House made coleslaw, chilli, and coriander (vg, gf)

Rocket, white quinoa, and green beans salad (vg, gf)

Greek salad (vg, gf)

Mixed green leaf salad, honey mustard dressing (vg, gf)

Pesto Fusili pasta salad (v)

*seasonal changes apply



Raise Your Glass

BASIC PACKAGE from \$35pp

Two Doors Sparkling
Two Doors Bianco
Two Doors Rosso
Petits Detours Rose
Carlton Draught (on tap)
Bulmers Apple Cider (on tap)
Cascade Light (bottled)
Soft drink & juice

PREMIUM PACKAGE from \$45pp

Two Doors Sparkling
Lana Prosecco
Two Doors Bianco
Farm to Table Chardonnay
821 Sauvignon Blanc
Two Doors Rosso
Small Batch Shiraz
Nintingbool Pinot Noir
Petits Detours Rose
Hartog's Moscato
Assortment of Beers (on tap)
Bulmers Apple Cider (on tap)
Cascade Light (bottled)
Soft drink & juice

*seasonal changes apply



Something Extra Special?

CHEESE & CHARCUTERIE TABLE	\$500 EACH
SEAFOOD STATION	\$MP
ARRIVAL CANAPES	\$8PP
CANDY BUFFET	\$500 EACH
HOUSE SPIRIT ADD ON	\$10PP
SEASONAL COCKTAIL	\$15PP
HOUSE DJ	FROM \$500



We do,
Your Wedding, Your Way.

Every wedding is different – contact us today to chat further on 0409 739 828 or
email at functions@themint.com.au