



MISTER MUNRO

RESTAURANT & BAR

PRIVATE DINING KIT

PRIVATE EVENTS

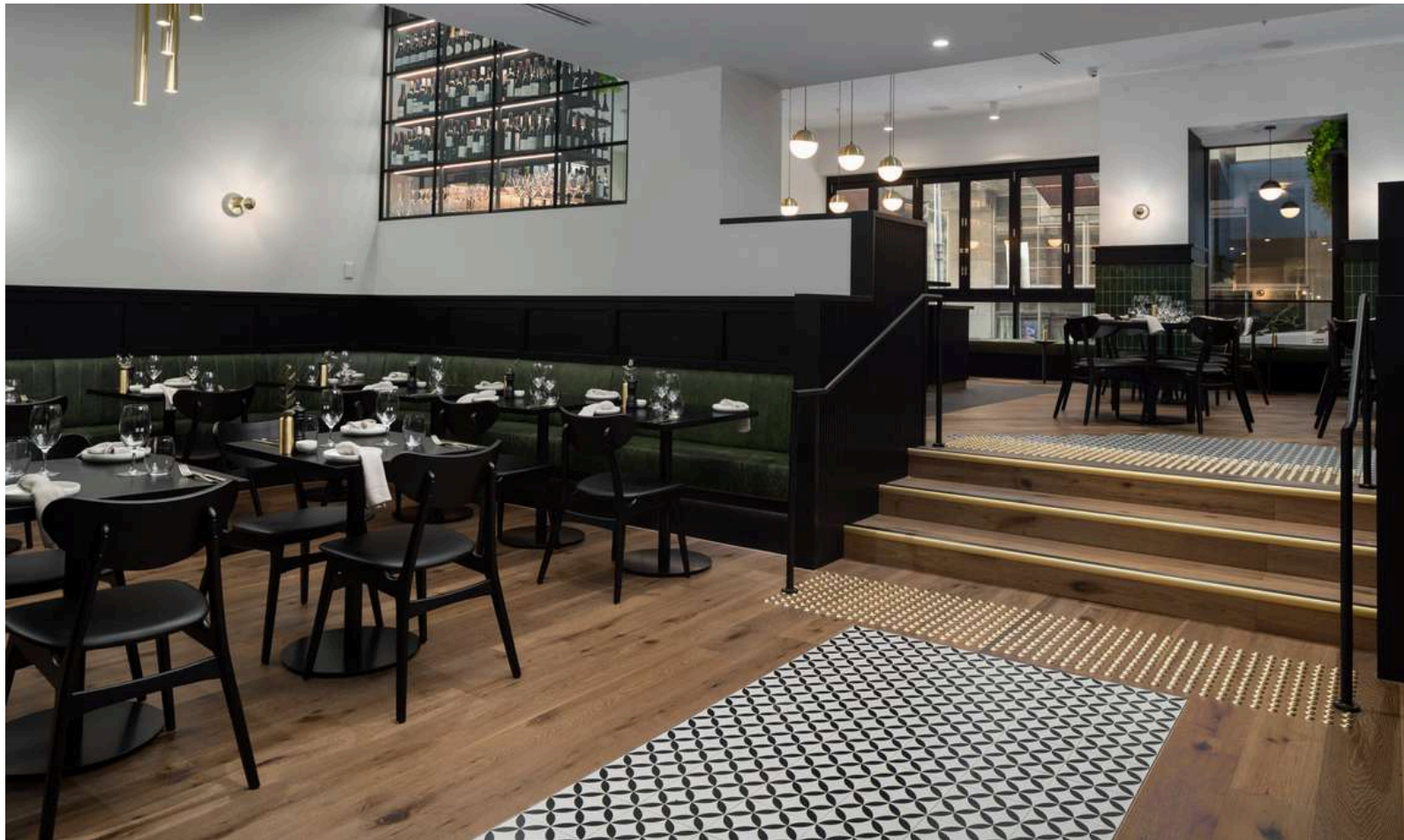
For those cherished moments that deserve to be celebrated in style, MISTER MUNRO presents the perfect backdrop for every occasion. Whether it's a milestone birthday extravaganza or an intimate sit down dinner, we're dedicated to enveloping your event in the sophistication and elegance it deserves.

Let us tailor our range of spaces to match the vision of your event, crafting an ambiance that's just right for you. For a lavish soiree, the entire restaurant can be reserved for an exclusive evening, or for a more intimate gathering, opt for one of our two private dining rooms, MISS MILEY or MISS MORGAN.

Equipped with state-of-the-art technology and high-speed WIFI, complemented by a dedicated team of event specialists poised to bring your vision to life, MISTER MUNRO invites you to mark your special occasion with us.



MISTER MUNRO



Make your celebration truly exceptional by booking out the entire venue. MISTER MUNRO is suitable for parties of all sizes, from big birthday bashes to lavish galas. Located in the heart of Melbourne's CBD, you can tailor the space to suit your vision, creating a truly memorable atmosphere for your event.

FEATURES: Private Bar
CAPACITY: 200 Cocktail | 50 Seated

REAR DINING BOOTH



Host an exclusive and private event in the Rear Dining Booth at MISTER MUNRO. It's the perfect setting for celebrating your next birthday party, wedding reception or private dinner. The space offers a cosy and secluded atmosphere, making it ideal for special occasions.

CAPACITY: 40 Boardroom | 50 Cocktail

MISS MILEY



Step into the intimate and inviting atmosphere of MISS MILEY, one of our private dining rooms. With its elevated ceilings, stunning pendant lighting, and deep charcoal finishes, this space is perfect for intimate private functions. Paired with a menu that celebrates locally grown produce, you'll experience an unforgettable event.

FEATURES: Wi-Fi | LCD TV | HDMI Connectivity | Flip Chart | Whiteboard
CAPACITY: 16 Seated

MISS MORGAN



MISS MORGAN is the perfect venue for contemporary private celebrations. With its modern art deco-inspired dining room, elegant emerald green chairs and luxurious pendant lighting, it sets a sophisticated tone for your celebration. Customise the space to your liking, and pair it with a menu that celebrates locally sourced ingredients for an extraordinary dining experience.

FEATURES: Wi-Fi | LCD TV | HDMI Connectivity | Flip Chart | Whiteboard
CAPACITY: 24 Seated | 40 Cocktail | 15 Ushape | 30 Theatre

SET MENU PACKAGES

For groups under 25 pax. Order on the day from a reduced selection.

2 COURSE - \$69PP

3 COURSE - \$79PP

ADD ONS

- Shared seafood platter \$40pp
- Shared charcuterie platter \$25pp
- Shared cheese board \$15pp
- Welcome canapés \$15pp
 - Two standard canapés



ENTRÉES

Please select 3 dishes

- Arancini, Pumpkin and Mozzarella Cheese with Herb Aioli (v)
- Chicken Karaage
- Vegetable Dumplings (v, vegan)
- Salt and Pepper Calamari
- Roast Mushroom Salad

MAINS

Please select 3 dishes

- Lamb Rump, Harissa Eggplant, Jus (gnr)
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus (gnr)
- 200g Porterhouse Steak, Pomme Puree, Jus (gnr)
- Salmon, Cauliflower Puree, Salsa Verde (gnr)
- Roasted Beetroot & Red Onion Tart (vegan)

SIDE DISHES

- French Fries with Aioli (gf, v)
- Seasonal Steamed Greens (gf, v, vegan)
- Crispy Baby Potatoes (gf)
- Garden Salad (gf, v)
- Rocket Salad (gf, v)

DESSERT

Please select 2 desserts

- Crème Brûlée
- Jerry’s Basque Cheesecake, Strawberry Compote
- Sticky Date Pudding, Toffee Sauce
- Lemon Tart, Italian Meringue, Berries
- Cheeseboard, 2 Chef’s Selection of Cheese, Grapes, Fig Jam, Crackers, Walnuts

All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.

ALTERNATE DROP MENU

For groups of 25 pax or more.

2 COURSE - \$65PP

3 COURSE - \$75PP

ADD ONS

- Shared seafood platter \$40pp
- Shared charcuterie platter \$25pp
- Shared cheese board \$15pp
- Welcome canapés \$15pp
 - Two standard canapés



ENTRÉE

Please select 2 dishes

- Potato Gnocchi, Mushroom, Tomato, White Wine Cream Sauce (*gnr, v*)
- Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze
- Salmon Gravlax, Lemon Crème Fraiche, Baby Capers
- Four Cheese Arancini, Tomato Sugo, Baby Basil
- Chicken Karaage, Citrus Aioli (*gnr*)

MAIN

Please select 2 dishes

- Lamb Rump, Harissa Eggplant, Jus (*gnr*)
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus (*gnr*)
- 200g Porterhouse Steak, Pomme Puree, Jus (*gnr*)
- Salmon, Cauliflower Puree, Salsa Verde (*gnr*)
- Roasted Beetroot & Red Onion Tart (*vegan*)

SIDES

Please select 2 dishes for sharing

- Fried Chips, Chicken Salt
- Double Cooked Potato, Rosemary Salt
- Steamed Vegetables, EVOO, Flake Salt
- Butter Lettuce, Lemon Dressing, Baby Radish

DESSERT

Please select 2 desserts

- Crème Brûlée
- Jerry’s Basque Cheesecake, Strawberry Compote
- Sticky Date Pudding, Toffee Sauce
- Lemon Tart, Italian Meringue, Berries
- Cheeseboard, 2 Chef’s Selection of Cheese, Grapes, Fig Jam, Crackers, Walnuts

All menus must be confirmed 3 weeks prior to the event.
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CANAPÉ PACKAGES

1 HOUR PACKAGE - \$30PP

Includes:

- Three standard canapés
- One substantial or dessert canapés

2 HOUR PACKAGE - \$45PP

Includes:

- Four standard canapés
- Two substantial or dessert canapés

3 HOUR PACKAGE - \$59PP

Includes:

- Six standard canapés
- Two substantial or dessert canapés

4 HOUR PACKAGE - \$79PP

Includes:

- Eight standard canapés
- Two substantial or dessert canapés

Add two dessert canapés for \$8pp.

COLD

- Roasted Mushroom Salad (vegan, df)
- Smoked Salmon Tartines
- Caramelised Onion & Mushroom Tartlets
- Ratatouille and Hummus Tartlet (v, df)
- Sushi Selection (Vegetable, California, Teriyaki Chicken and Fresh Salmon)

HOT

- Moroccan Fried Cauliflower with Herb Yoghurt (gnr, df, vegan)
- Panko Prawn with Lemon Aioli
- Lamb Kofta with Toasted Cumin Yoghurt
- Beef Burgundy Pies
- Chicken Karaage with Sweet Chili Sauce
- Pumpkin and Mozzarella Arancini with Herb Mayo
- Mac and Cheese Croquettes with Queso Dip
- Chicken and Leek Pie
- Satay Chicken Skewers
- Samosa and Spring Roll with Sweet Chili Sauce
- Pumpkin and Chickpea Roll (gnr, vegan)
- Peking Duck Crepes

SUBSTANTIAL

- Fish and Chips
- Calamari and Chips
- Cheeseburger Slider
- Roast Pork Bao Bun
- Glass Noodle Salad
- Pulled Pork Slider
- Haloumi Slider

DESSERT

- Chocolate Eclairs
- Lemon Curd Tarts
- Lamington Boutique
- Rocky Road
- Petits Fours Tartlet Selection
- Macarons with Chantilly Cream

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Menu subject to change. Dietary options available.*



BEVERAGES

CLASSIC

- Two hours \$30pp
- Three hours \$40pp
- Four hours \$60pp

PREMIUM

- Two hours \$38pp
- Three hours \$46pp
- Four hours \$64pp

SPIRITS (ADD ON)

- Per hour \$10pp

- CLASSIC**
- NV Zilzie Sparkling
 - NV Zilzie BTW, Cabernet Merlot
 - NV Zilzie Sauvignon Blanc
 - Cascade Premium Light
 - Sydney Brewery Lager
 - Sydney Brewery The Original Cider
 - All Soft Drinks & Juices

- PREMIUM**
- Dal Zotto Prosecco
 - Petal & Stem Sauvignon Blanc
 - Turkey Flat Rosé
 - Laneway Chardonnay
 - Woodstock Deep Sands Shiraz
 - Luna Estate Pinot Noir
 - Cascade Premium Light
 - Corona
 - Crown Lager
 - Sydney Brewery The Original Cider
 - All Soft Drinks & Juices

- SPIRITS**
- Skyy Vodka
 - Gordons Gin
 - Espolon Tequila
 - Pampero Blanco
 - Johnnie Walker Red Label
 - Bulleit Bourbon

Note: Beverage packages must be booked in conjunction with a food package.



ACCOMMODATION

Whether you're staying for business or leisure, The Victoria Hotel, located next door, stands out as the ideal choice when looking for contemporary accommodation in Melbourne. Featuring 370 guest rooms, the hotel is perfectly suited to cater to your residential event needs.

Nestled just a stone's throw away from Melbourne's Town Hall, Flinders Street Station, Federation Square and the Free Tram Zone, The Victoria Hotel is the perfect starting point for you to explore the city's cultural tapestry of landmarks, galleries, theatres and museums. Top-notch bars, restaurants and cafés line every nearby street, so you can immerse yourself in the best of Melbourne's food and wine anytime you like.

As you plan your upcoming event at MISTER MUNRO, our dedicated events team is ready to provide you with special accommodation rates tailored to your needs.



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ENQUIRIES

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