



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 | 25 Cocktail

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

DAY DELEGATE PACKAGE

FULL DAY - \$75PP

Includes:

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning AND afternoon tea
- Chef's selection of whole fruit
- Chef's selection of sweet or savoury item
- Working lunch (Chef's selection of sandwiches, salad, desserts and fruit salad)
- Individual soft drinks and juice

HALF DAY - \$65PP

Includes:

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning OR afternoon tea
- Chef's selection of sweet or savoury item
- Working lunch (Chef's selection of sandwiches, salad, desserts and fruit salad)
- Individual soft drinks and juice

MORNING/AFTERNOON TEA

Please select 2 items for each service

Sweet

- Coconut Chia Pudding
- Mini Muffins (Chocolate, Blueberry, White Chocolate)
- Banana Bread with Maple Butter
- Mini Danish Selection (Pain Au Chocolate, Cinnamon Swirl, Apple Sultana, Apricot and Cherry)
- Cookie Selection (Yoyos, Jam Hearts, Anzac Biscuits, Jam, Chocolate Coconut, Honey and Almond)

Savoury

- Mini Ham and Cheese Croissant
- Mini Tomato and Cheese Croissant
- Scones (Cheese, Buttermilk) Served with Cream and Spreads
- Moroccan Cauliflower with House Made Tomato Relish
- Smashed Sweet Potato Sliders
- Egg Bene Sliders
- Mini Quiches (Quiche Lorraine and Tomato and Feta Caramelised Onion)

WORKING LUNCH

Please select 2 items for lunch

Chef's Selection of Sandwiches, Wraps and Rolls

- Silverside Beef, Swiss Cheese, Onion Jam, Rocket, Seeded Mustard
- Egg, Mayo, Butter Lettuce
- Smoked Salmon, Crème Fraiche, Red Onion, Baby Capers, Rocket
- Roast Pumpkin, Hummus, Dukkah, Goats Cheese (Goats Cheese optional)
- Shredded Chicken, Celery, Dijonaise, Iceberg Lettuce
- Salami, Mortadella, Swiss Cheese, Tomato, BBQ Sauce, Lettuce

DESSERTS

Chef's selection of petit cakes and fruit salad

BEVERAGES

Assorted soft drinks and juices

All menus must be confirmed 5 days prior to the event.

Menu subject to change. Dietary options available.

DAY DELEGATE PACKAGE

UPGRADES

- Espresso coffee upgrade \$10pp
- Hot buffet lunch upgrade \$20pp

NETWORKING PACKAGE - \$35PP

Includes:

- Two chef's selection canapés
- One hour classic beverage package

To be conducted after Day Delegate Package



HOT BUFFET UPGRADE

Please select 2 mains, 2 salads and 2 desserts

Main

- Harissa Chicken Thigh
- Porterhouse Medallions
- Roast Salmon
- Pork Neck with Crackle
- Spinach and Ricotta with Pumpkin Cream

Sides

- Duck Fat Potato
- Roast Sweet Potato
- Steamed Broccolini
- Green Beans
- Honey Roasted Carrots

Salads

- Potato Salad
- Moroccan Couscous and Pumpkin
- Butter Lettuce and Baby Radish
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef's Selection of Cakes

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BREAKFAST PACKAGES

PLATED BREAKFAST - \$40PP

Includes:

- Selection of herbal tea, freshly brewed coffee and fresh juices

BUFFET BREAKFAST - \$32PP

Includes:

- Selection of herbal tea, freshly brewed coffee and fresh juices



PLATED BREAKFAST

Please select 2 dishes for alternate drop

Pre-set Shared

- Share Platters of Mini Muffins, Danish Pastries and Croissants
- Bircher Muesli with Whole Fruit
- Assorted Jams and Preserves

Main Dishes

- Cheese and Chive Omelette with Ciabatta
- Eggs on Toast (Choice of Scrambled, Poached or Fried) with Roasted Tomato, Mushrooms and Hash Brown
- Smashed Avocado, Ciabatta, Feta, Watercress
- Breaky Burger with Bacon, Fried Egg, Cheese, Tomato Relish, Aioli, Hash Brown
- Full English Breakfast (Choice of Scrambled, Poached or Fried Egg) with Bacon, Chicken Sausage, Mushroom, Roast Tomato, Spinach, Ciabatta (extra \$5)

Add fruit platter for extra \$5pp.

BUFFET BREAKFAST

Hot Items

- Crispy Smoked Bacon
- Free Range Scrambled Eggs
- Slow Cooked Tomato
- Grilled Chipolatas
- Hash Browns
- Roasted Mushrooms

Cold Items

- Warm Mini Muffins
- Mini Danish Croissants
- Greek Yoghurt
- Seasonal Fruit
- Selection of Cereals

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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

- Pumpkin Salad (VG) (GF)
- Smoked Salmon Tartines
- Caramelised Onion & Mushroom Tartlets (VG)
- Ratatouille and Hommus Tartley (V) (DF)

HOT

- Moroccan Fried Cauliflower with Herb Yoghurt
- Panko Prawn with Lemon Aioli
- Beef Wellington
- Lamb and Rosemary Pie
- Chicken Karaage with Sweet Chili Sauce
- Pumpkin and Mozzarella Arancini with Herb Mayo
- Mac and Cheese Croquettes with Cheese Sauce Dip
- Chicken and Leek Pie
- Satay Chicken Skewers
- Samosa and Spring Roll with Sweet Chili Sauce
- Pumpkin Sausage Roll

SUBSTANTIAL

- Fish and Chips
- Calamari and Chips
- Cheeseburger Slider
- Roast Pork Bao Bun
- Glass Noodle Salad
- Pulled Pork Slider
- Mini Hotdogs with Cheese, Tomato Sauce and Mustard

DESSERT

- Profiteroles
- Lemon Curd Tarts
- Lamington Boutique
- Rocky Road
- Petits Fours Tartlet Selection
- Macarons with Chantily Cream

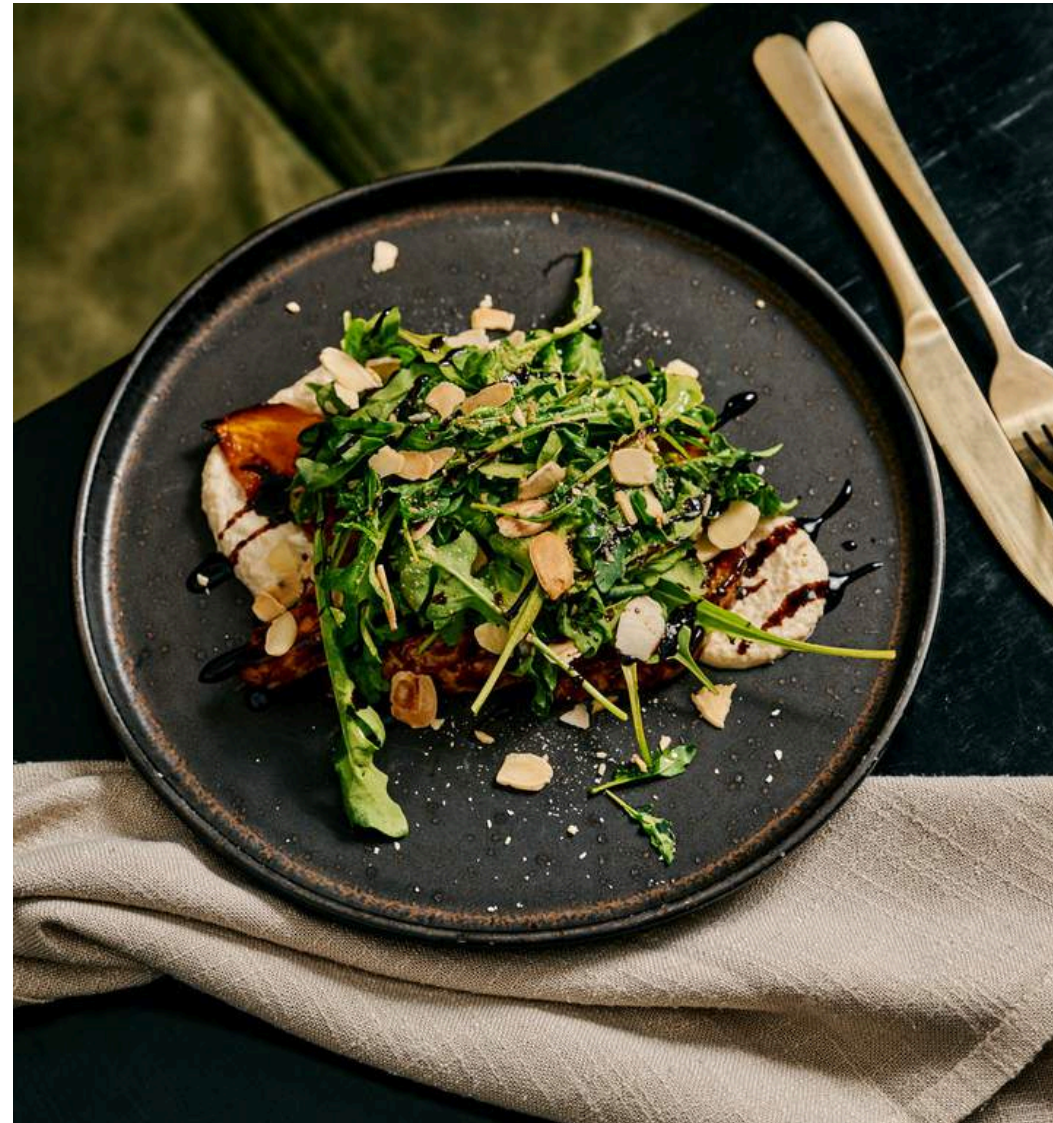
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HOT LUNCH/DINNER BUFFET

HOT BUFFET - \$75 PP

Includes:

- Coffee station
- Soft drinks



HOT BUFFET MENU

Please select 2 mains, 2 salads and 2 desserts

Main

- Harissa Chicken Thigh
- Porterhouse Medallions
- Roast Salmon
- Pork Neck with Crackle
- Spinach and Ricotta with Pumpkin Cream

Sides

- Duck Fat Potato
- Roast Sweet Potato
- Steamed Broccolini
- Green Beans
- Honey Roasted Carrots

Salads

- Potato Salad
- Moroccan Couscous and Pumpkin
- Butter Lettuce and Baby Radish
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef's Selection of Cakes

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ALTERNATE DROP MENU

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

- Spinach & Ricotta Ravioli, Burnt Butter, Black Kale, Walnuts, Pecorino
- Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze
- Salmon Gravlox, Lemon Crème Fraiche, Baby Capers
- Four Cheese Arancini, Tomato Sugo, Baby Basil
- Chicken Karaage. Green Onion Sauce

MAIN

Please select 2 dishes

- Lamb Rump, Harissa Eggplant, Jus
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus
- 200g Porterhouse Steak, Pomme Puree, Jus
- Salmon, Cauliflower Puree, Salsa Verde
- 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 Brulee
- 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

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GROUP MENU PACKAGES

2 COURSE - \$69PP

3 COURSE - \$79PP



ENTRÉE

Please select 3 dishes

- Arancini, Pumpkin and Mozzarella Cheese with Herb Aioli (V)
- Chicken Karaage
- Buddha Dumplings (GF) (VG) (V)
- Salt and Pepper Calamari
- Roast Pumpkin Salad

MAIN

Please select 2 dishes

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

SIDE DISHES

- French Fries with Aioli (GF) (V)
- Seasonal Steamed Greens (GF) (VG) (V)
- Crispy Baby Potatoes (GF)
- Garden Salad (GF) (V)
- Rocket Salad (GF) (V)

DESSERT

- Chef's Selection of Mini Cakes served with Strawberry, Coulis and Chantilly Cream

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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
- Ghiran Billi Billi Pinot Gris
- Ross Hill Maya 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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