

PRIVATE DINING

MISTER MUNRO

RESTAURANT & BAR





MISTER MUNRO PRIVATE DINING

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PRIVATE DINING, PARTIES & CELEBRATIONS

If you have a reason to celebrate, we have a private event venue to pair to the occasion. From big birthday parties to intimate weddings, we'd love to play host at MISTER MUNRO.

MISTER MUNRO Restaurant & Bar serves locally-sourced delights in a historic Melbourne neighborhood. Honoring James Munro, former Premier of Victoria and founder of the original Victoria Hotel site, this venue combines echoes of the past with a modern Art Deco ambiance.

If dinner is in order, go big with an exclusive hire of MISTER MUNRO Restaurant & Bar or opt for a more intimate affair in MISS MILEY or MISS MORGAN private dining rooms within.

With a dedicated events team ready to make your dream a reality, why not set a date to host at MISTER MUNRO?





MISTER MUNRO

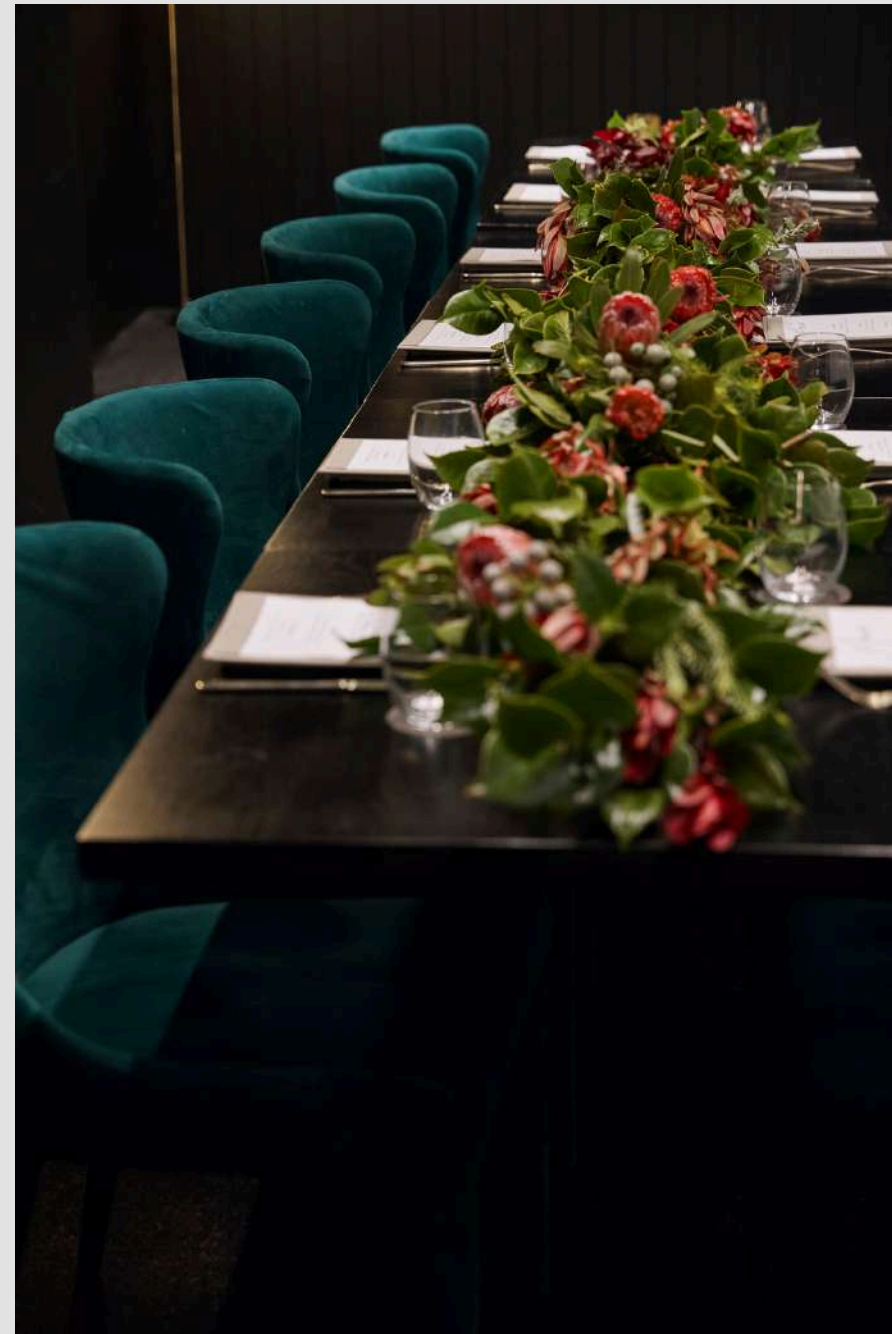
Make your celebration truly exceptional by booking out the entire venue at MISTER MUNRO. This versatile space is suitable for parties of all sizes, from big birthday bashes to chic celebrations. Located in the heart of Melbourne's CBD, you can tailor the space to suit your vision, creating a truly memorable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

120 COCKTAIL

70 SEATED

FEATURES: PRIVATE BAR





MISS MILEY

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

16 SEATED

FEATURES: WI-FI | LCD TV | HDMI CONNECTIVITY



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.

24 SEATED

30 COCKTAIL

15 USHAPE

30 THEATRE

FEATURES: WI-FI | LCD TV | HDMI CONNECTIVITY



REAR DINING BOOTH

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

40 TWO LONG TABLES

50 COCKTAIL



PRIVATE DINING MENU

SET STYLE | GROUPS OF MAX 24 GUESTS | 2 COURSE \$69PP | 3 COURSE \$79PP

Delight your guests with a curated menu of three preselected dishes to order on the night for each course and two sides to be shared on the table.

ALTERNATE DROP | GROUPS OR EVENTS OF 25+ GUESTS | 2 COURSE \$65PP | 3 COURSE \$75PP

Delight your guests with two delicious dishes per course, served alternating.

ENTRÉES

- 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*)

MAINS

- 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*)

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

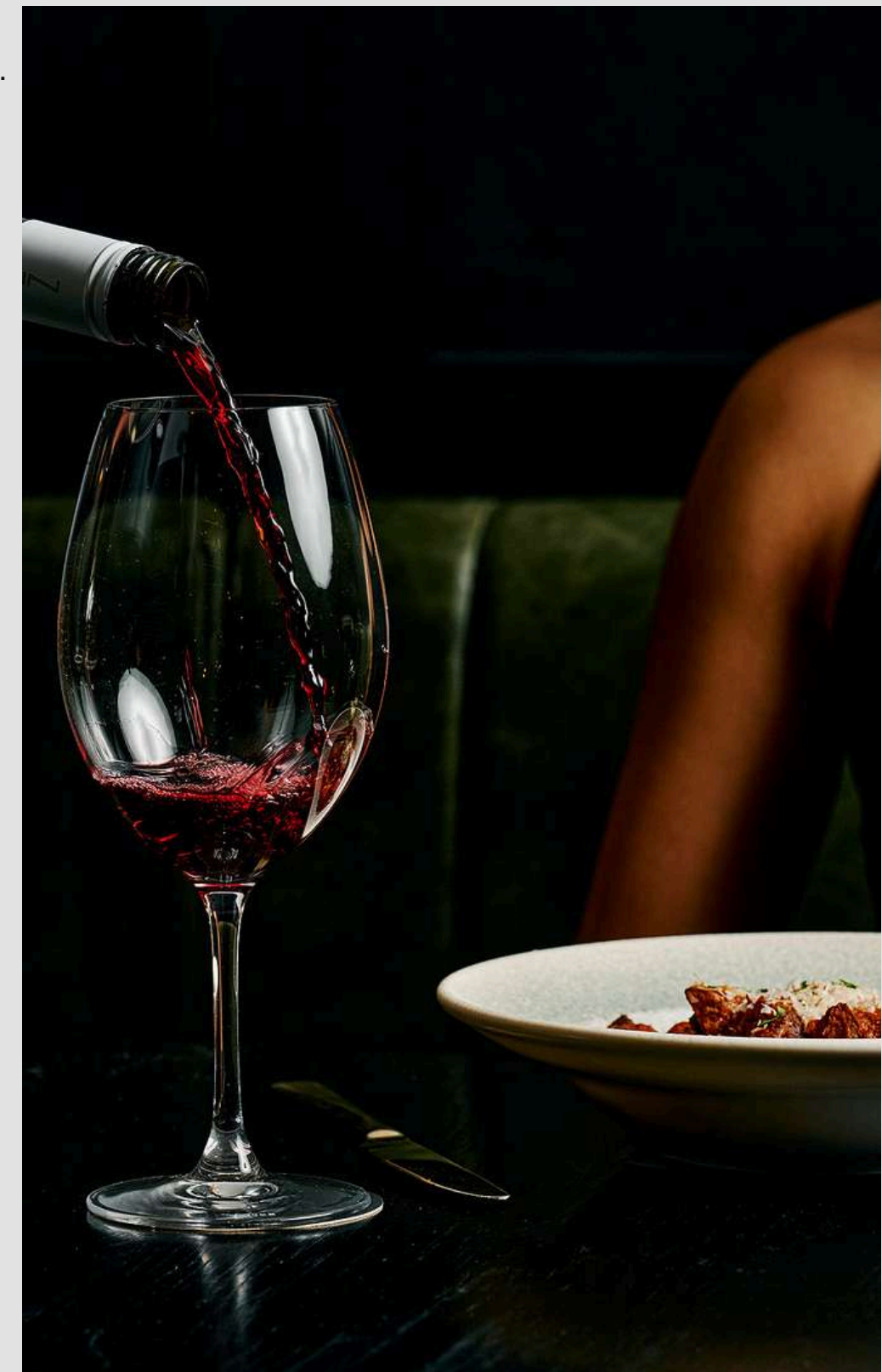
SIDE DISHES

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

ADD ONS

- Welcome canapes, \$15pp for two standards
- Oysters, \$50 for a dozen served with lemon and mignonette
- Shared seafood platter, \$40pp
- Shared charcuterie platter, \$25pp
- You bring the guests, we bring the cake! \$36: Jerry's Basque Cheesecake, Strawberry Compote and cream

gnr - gluten not in recipe v - vegetarian df - dairy free



CANAPÉ PACKAGES

1 HOUR PACKAGE - \$30PP

Choose three standard canapés and one substantial or dessert canapé

2 HOUR PACKAGE - \$45PP

Choose four standard canapés and two substantial or dessert canapés

3 HOUR PACKAGE - \$59PP

Choose six standard canapés and two substantial or dessert canapés

4 HOUR PACKAGE - \$79PP

Choose eight standard canapés and two substantial or dessert canapés

ADD TWO DESSERT CANAPÉS FOR \$8PP.

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

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)

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





GRAZING PLATTERS

CHARCUTERIE	\$85
Chef' Selection of Meats, Pate, Pickles and Sourdough	
CHEESEBOARD	\$75
Chef' Selection of Cheeses, Fig Jam, Dried Fruits, Nuts, Lavosh	
SEAFOOD PLATTER	\$120
Tempura Prawns, Oysters, Green Mussels, Smoked Salmon, Calamari	
MIXED SANDWICHES	\$90
A Selection of Meat and Vegetarian Sandwiches Cut in Fingers	
FRIED PLATTERS	\$55
Samosas, Spring Rolls, Arancini, Pakora	
SAVORY PLATTER	\$70
Sausage Rolls, Quiches and Mini Pies	
SMALL DESSERT	\$65
Chef' selection of Small Cakes, Cream, Fresh Berries	
DANISHES & MUFFINS	\$70
Chef' Selection	
FRUIT PLATTER	\$60
Seasonal Fruit	

BEVERAGES

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

2 HOURS - \$30PP

3 HOURS - \$40PP

4 HOURS - \$60PP

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

2 HOURS - \$38PP

3 HOURS - \$46PP

4 HOURS - \$64PP

SPIRITS

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

SPIRITS (ADD ON)

Per hour \$10pp

IS A BAR TAB MORE SUITABLE FOR THE GROUP? EASILY DONE!

TALK TO OUR EVENTS TEAM TO TAILOR THE PERFECT DRINK OFFERING FOR THE OCCASION.



ACCOMMODATION

Whether you're staying for business or leisure, The Victoria Hotel 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.

Situated in close proximity to Melbourne 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.

To make your next event even more memorable, our events team is ready to provide you with special rates tailored to your needs.



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MISTER MUNRO

www.mistermunro.com.au

215 Little Collins Street, Melbourne, VIC 3000

ENQUIRIES

+61 9669 0000

functions_thevictoriahotel@evt.com