

MISTER MUNRO

RESTAURANT & BAR

PRIVATE DINING

EVENTS GUIDE





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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 neighbourhood. Honouring 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?

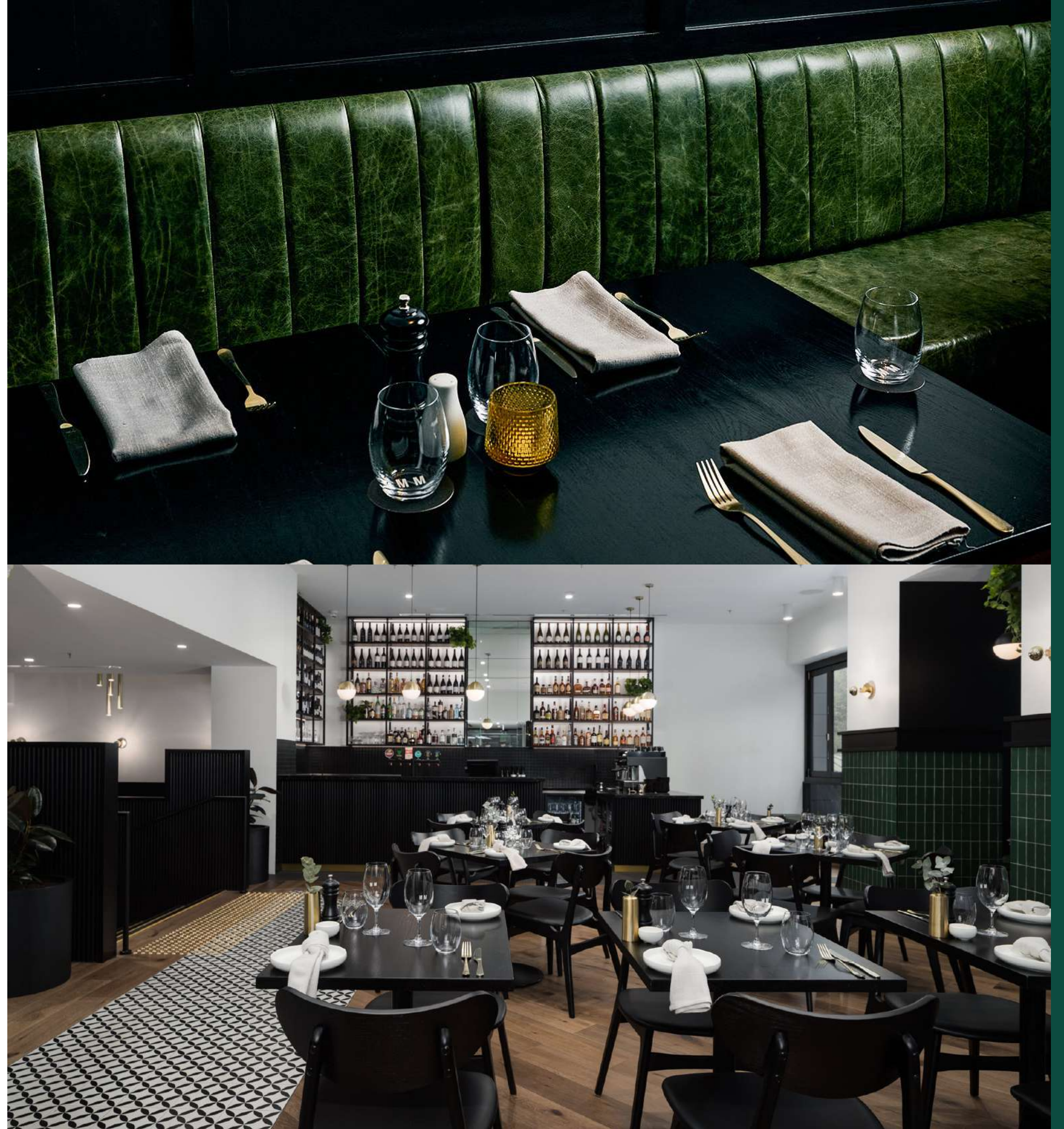
MISTER MUNRO

MISTER MUNRO

120 Cocktail
70 Seated

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.

Features: Private Bar

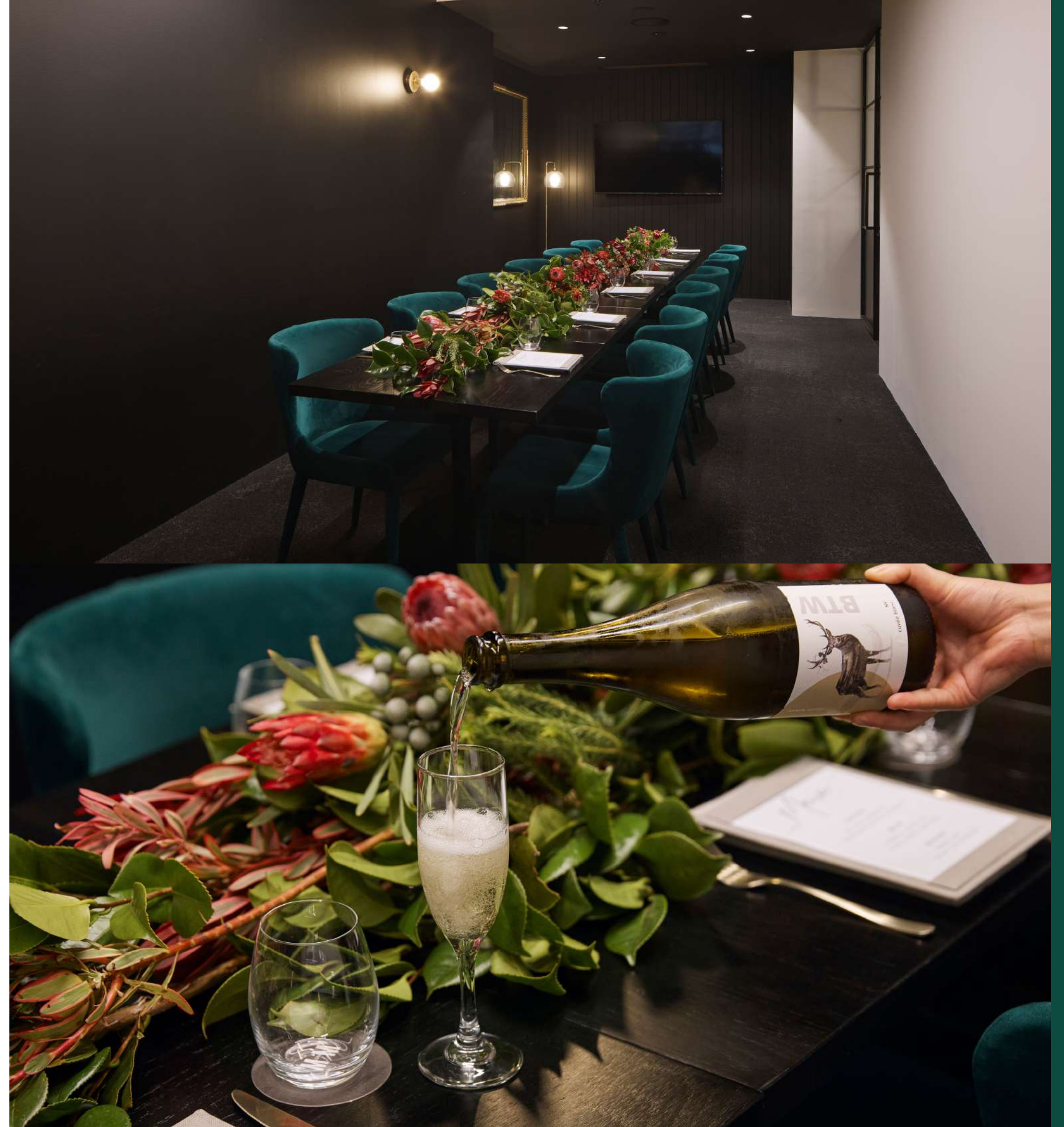


MISS MILEY

16 Seated

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.

Features: Wi-Fi | LCD TV | HDMI Connectivity





MISS MORGAN

24 Seated 15 UShape
30 Cocktail 30 Theatre

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





REAR DINING BOOTH

40 Two Long Tables

50 Cocktail

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.



PRIVATE DINING MENU

Set style | 2 course \$69pp | 3 course \$79pp
Max 24 Guests
Please select 3 dishes from each course and
2 sides to be shared on the table.

Alternate drop | 2 course \$65pp | 3 course \$75pp
24 + Guests
Please select 2 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 Fraîche, 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 Purée, Jus (*gnr*)
Salmon, Cauliflower Purée, 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
Double Cooked Potato, Rosemary Salt
Steamed Vegetables, EVOO, Flake Salt
Butter Lettuce, Lemon Dressing, Baby Radish

ADD ONS

Welcome canapés, \$15pp for two standards
Oysters, \$50 for a dozen served with lemon
and mignonette
Shared seafood platter, \$40pp
Shared charcuterie platter, \$25pp

EXTRA SPECIAL

You bring the guests, we bring the Jerry's Basque
Cheesecake, Strawberry Compote and cream!
Full cake, serves 8 people \$36

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

*Dietary requirements are catered for separately providing appropriate notice of 72h is provided.

CANAPÉ PACKAGES

1 HOUR PACKAGE - \$30PP

Choose 3 standard canapés and
1 substantial or dessert canapé

2 HOUR PACKAGE - \$45PP

Choose 4 standard canapés and 2 substantial
or dessert canapés

3 HOUR PACKAGE - \$59PP

Choose 6 standard canapés and 2 substantial
or dessert canapés

4 HOUR PACKAGE - \$79PP

Choose 8 standard canapés and 2 substantial
or dessert canapés

ADD TWO DESSERT CANAPÉS FOR \$8PP

CANAPÉ MENU

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 Chilli 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 Chilli Sauce
- Pumpkin and Chickpea Roll (gnr, vegan)
- Peking Duck Crêpes

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

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

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



GRAZING PLATTERS

CHARCUTERIE	\$85
Chef' Selection of Meats, Paté, Pickles and Sourdough	
MEZZE PLATTER	\$45
Crudités of Carrot, Celery and Capsicum, Hummus & Flatbread	
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	
SMALL DESSERT DANISHES & MUFFINS	\$70
Chef' Selection	
FRUIT PLATTER	\$60
Seasonal Fruit	

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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

If a bar tab suits your group best, we're happy to help.
Let us tailor a drinks offering that complements your event just right.

Beverage packages must be booked alongside a food package and apply to the entire group.

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.

MISTER MUNRO





ENQUIRIES

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