

A vibrant, red-lit nightclub interior. The scene is dominated by a deep red color palette, likely from stage lighting. In the foreground, the backs of several people's heads are visible as they look towards the bar. The bar area is illuminated with a warm, orange glow, showing shelves stocked with bottles. The ceiling features a large, multi-paned skylight that allows natural light to filter in, contrasting with the artificial red lighting. A prominent circular light fixture with a grid of small lights is visible on the right side of the frame. The overall atmosphere is energetic and modern.

FUNCTIONS

Whatever the occasion, we love hosting functions and we pride ourselves on delivering the perfect event.
Blending great music, amazing Thai food and delicious beverages alongside our outstanding service.
What better place to be in the CBD.

We understand different occasions require different needs so please don't hesitate to ask!
We will always try our best to tailor events and accommodate requests.

**Email us at events@magicmountainsaloon.com.au
or call 0418 766 275 to organise a tour of the mountain.**

Magic Mountain Saloon



10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.7% surcharge applies to all merchant card transactions.

DRINKS PACKAGES

THE PEAK

2 hours - \$60pp
3 hours - \$80pp
4 hours - \$100pp

Rothbury Sparkling Cuvee Hunter Valley, NSW
821 South Sauvignon Blanc Marlborough, NZ
J.Moreau & Fils Les Coches Chardonnay France
Angus & Bremer Rosé Langhorne Creek, SA
Sticks Pinot Noir Yarra Valley, VIC
Rockbare Shiraz Barossa Valley, SA

Melbourne Bitter
Balter XPA
4 Pines Pale Ale
Heaps Normal Quiet XPA 0.05%
Soft drinks

ADD A WELCOME DRINK

Magic Spritz +\$15pp
Magic Cocktail +\$20pp

Alternatively, if you'd
rather choose your
own drinks, we're happy
to start you a bar tab.

Please note:
Minimum spends apply depending on function and group size.
Wines subject to change due to seasonal availability.

THE SUMMIT

2 hours - \$80pp
3 hours - \$100pp
4 hours - \$120pp

Rothbury Sparkling Cuvee Hunter Valley, NSW
Chandon Brut Yarra Valley, VIC
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA
Monte Tondo Soave Classico Veneto, Italy
J.Moreau & Fils Les Coches Chardonnay France
Yangarra Rosé McLaren Vale, SA
M de Minuty Rosé Provence, France
Trediberri Barbera d'Alba DOC Piedmont, Italy
Finca Enguera Tempranillo Valencia, Spain
Rockbare Shiraz Barossa Valley, SA

All first pour spirits
All beers & cider on tap
Soft drinks



COCKTAIL EVENTS

5 pieces (cold / hot / sweet) - \$40pp

7 pieces (cold / hot / sweet) - \$50pp

9 pieces (all selections including 2 substantial) - \$65pp

Substantial canapés may be added to any of the packages at an additional \$8 per piece. We require a booking of 20 guests minimum for standing cocktail events. Menus are subject to change.

COLD

Cured Kingfish, green chilli, micro herbs (A)

Spiced Peking duck rice pancakes,
chilli jam

Fried lotus, watercress,
sweet potato salad

Smoked chicken rice paper rolls,
mint, pickled carrots, peanuts,
tamarind sauce

'Gallopings Horses' Pineapple,
lotus root with peanut & pickle turnip

Mini Thai beef salad, Nahm Jim

HOT

Curried lamb cigars,
sweet chilli sauce

Crispy vegetable spring roll,
sweet plum & chilli

Pan-seared garlic & chive
dumplings, soy, chilli

Prawn & bamboo dumplings,
black vinegar & sesame
dipping sauce (I)

Mozzarella curried rice balls,
avocado sauce

SUBSTANTIAL

BBQ chicken skewers, satay sauce

Individual Thai prawn salad,
coriander, cucumber, chilli (I)

Spiced Thai fish cake, cucumber
& coriander pickle (M)

Crispy eggplant bao buns

SWEET

Assorted mini gelato cones
Thai tea profiteroles, pandan & coconut

STATIONARY PLATTERS

Any canapé option is
available as a stationary
platter of 20 pieces.
Platters are all priced
individually.

See our Curry Station add
on option on the next page ›

Please note: many menu items contain allergens - please advise your event manager at least 7 days prior to your function if you or any guests have any allergies / dietary requirements.

(A)-Australian Seafood (I)-Imported Seafood (M)-Mixed Origin Seafood



CURRY STATION

Introduce an interactive curry station tailored to your event. Exclusive to your guests, we'll set up a curry station within your function space for guests to help themselves.

Curry Station includes a choice of 2 curries, steamed rice and garnishes for guests to add.

\$30pp - Minimum 30 guests

CURRY STATION GARNISHES

- Fresh chilli
- Crispy shallots
- Chopped peanuts
- Bean sprouts
- Fresh coriander
- Fried makrut lime leaf
- Chopped dried chilli
- Pickled mustard greens



WE LOVE BANQUETS

Pick a price point, sit back and let us take care of the rest!

\$69pp / \$79pp

We design banquets exclusively for each group, based upon your preferences, spice tolerance and dietary requirements. Our staff have undertaken specific training to assemble the best sharing options for you. This dining option ensures the best way to experience a variety of the flavours and traditional Thai recipes our menu has to offer.

Take a look at our \$79 sample menu to see what incredible Thai treats could be in store for you!

Please note: At higher price points more premium dishes become available. Banquets are offered to groups of 10 or more requesting a seated event.

SAMPLE MENU

Pan-seared garlic & chive dumplings

Curried lamb cigars, *sweet chilli sauce*

Crispy pork belly bao

Pickled vegetables, sweet dark soy

Chicken green curry

Thai eggplant, baby corn, Thai basil, steamed rice

'Falling Water' Grass fed flank steak

Hot tamarind sauce, crushed potatoes, rainbow slaw

'Som Tam' Green papaya salad

Snake beans, tomato, avocado, peanuts

Thai tea profiteroles

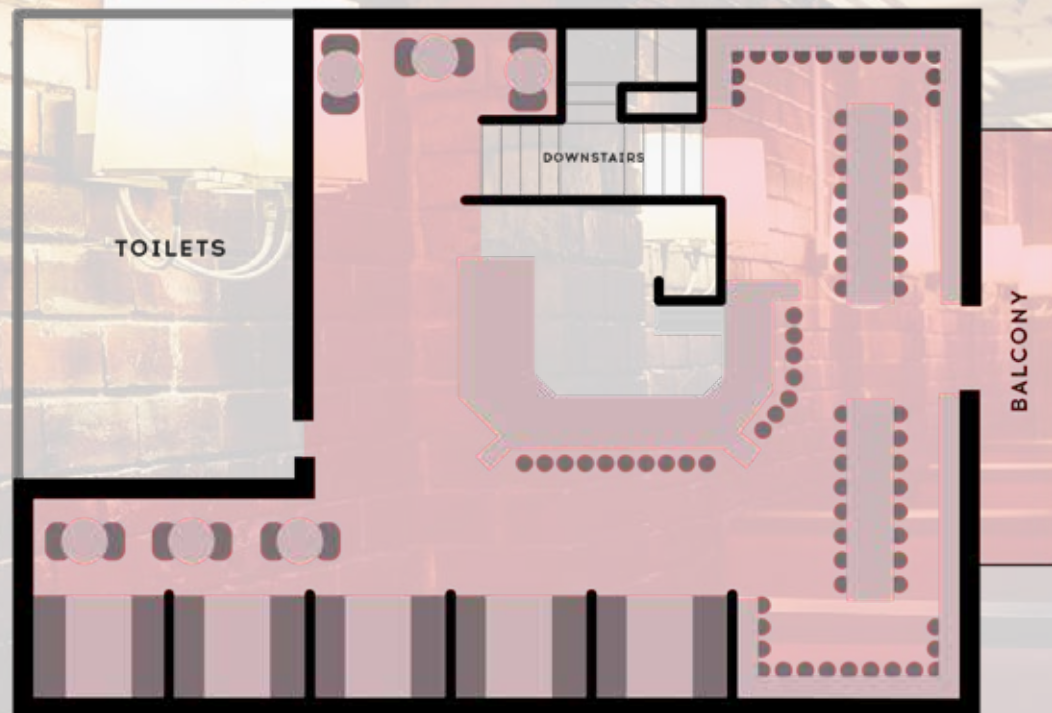
Lemongrass caramel, coconut ice cream



THE MOUNTAIN TOP

Our beautiful top floor is bathed in natural light from our floor-to-ceiling windows and skylights. The exposed bricks and original beams across the high ceilings give the space charm and authenticity. Head out onto the balcony over looking lively Little Collins Street - gaze upward and see the surrounding city skyscrapers towering above you. A large marble bar is conveniently situated in the centre of the space. The seating areas are comprised of cosy, private booths, bar stools around large share benches and intimate tables of 2. There is ample standing space for mixing with your guests.

The Mountain Top can be hired exclusively for up to 100 guests.



THE MARBLES

At the front of our top level, you'll find two long adjacent tables we've coined "The Marbles". The perfect space for a whole scope of functions, think anywhere from boozy brunches, to corporate lunches. These shared tables are fabulous for feasting and socialising. There is ample standing space surrounding The Marbles, ensuring you can stretch your legs in between courses, and say hello to that distant cousin at the other end of the table.

This space allows you direct access to our city balcony, and up to 30 seats for your guests.



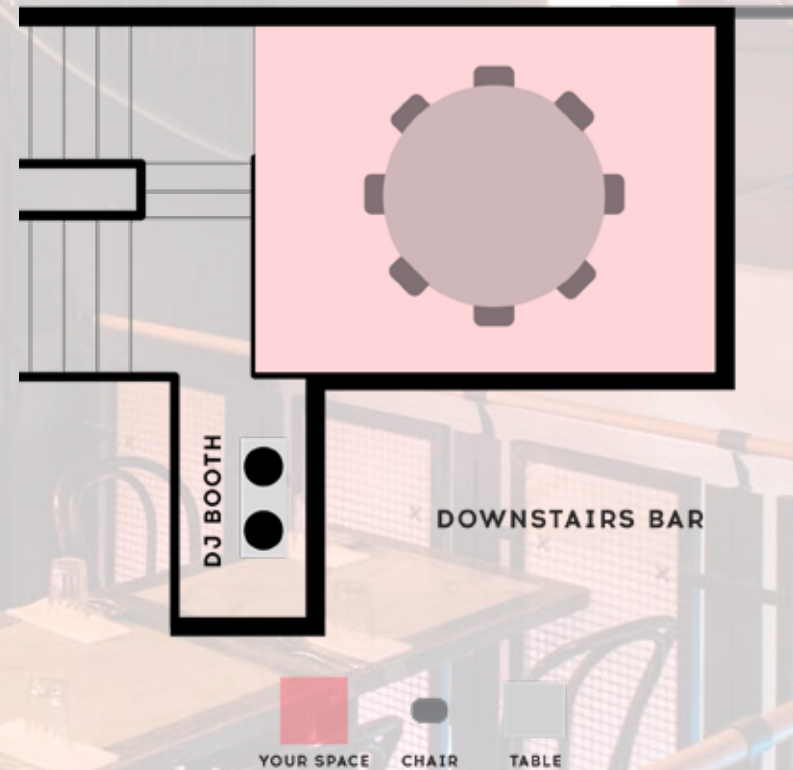
YOUR SPACE TABLE & CHAIR 6 SEATER BOOTH STOOLS TABLE / BENCH



THE MEZZANINE

For a more intimate group dining experience, we present “The Mezzanine”. Our mid-level zone offers the perfect vantage point on the mountain. Whilst remaining tucked away in this semi-secluded space, look out onto the ground floor restaurant and bar below and people watch in privacy.

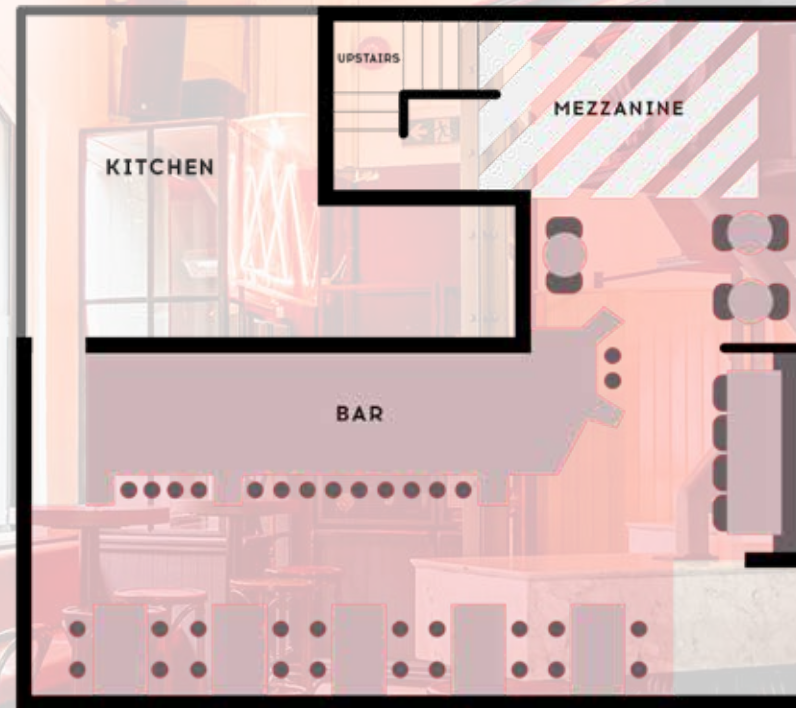
We would suggest The Mezzanine level for up to groups of 8 guests.




BASECAMP

Our ground floor “Basecamp” is an ideal space for cocktail parties. With a range of seating, from booths to high top tables, as well as ample standing (or dancing) space, this really is a fantastic area to host a party. The long bar on this level runs centrally and is easily accessed from many points. Our high ceilings, archways and dramatic murals all play into the unique atmosphere of this space.

Basecamp can comfortably hold up to 50 guests.





WE'LL SEE YOU THERE...