

A photograph of a modern, multi-story bar or lounge. The interior is bathed in a warm, reddish-orange glow from various spotlights and ambient lighting. The ceiling is high and features large, angular, light-colored panels. A massive glass wall on the right side offers a clear view of a city skyline at night, with various buildings and a prominent sign visible through the glass. The bar area is filled with people, and the overall atmosphere is lively and sophisticated.

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.

E-mail us at events@magicmountainsaloon.com.au
or call 0418 766 275 to organise a tour.

Magic Mountain Saloon



10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.4% surcharge applies to all merchant card transactions.

DRINKS PACKAGES

THE PEAK

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

Rothbury Sparkling Cuvee *Hunter Valley, NSW*

HáHá 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

Pirate Life South Coast Pale Ale

Heaps Normal Quiet XPA 0.05%

Soft drinks

ADD A WELCOME DRINK

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

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

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
- Spiced Peking duck rice pancakes, chilli jam
- Fried lotus, watercress, sweet potato salad
- Smoked chicken rice paper rolls, mint, pickled carrots, peanuts, tamarind sauce
- 'Galloping 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
- Mozzarella curried rice balls, avocado sauce

SUBSTANTIAL

- BBQ chicken skewers, satay sauce
- Individual Thai prawn salad, coriander, cucumber, chilli
- Spiced Thai fish cake, cucumber & coriander pickle
- 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.

For further canapé add-on options, see our Curry Station 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.



CURRY STATIONS

\$30pp (minimum 30 people)

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

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

GARNISHES

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





WE LOVE BANQUETS

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

\$59pp / \$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, *weet 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 scotch fillet

Hot tamarind sauce, crushed potatoes, rainbow slaw

'Som Tum' Green papaya salad

Yard beans, tomato, avocado, peanuts

Thai tea profiteroles

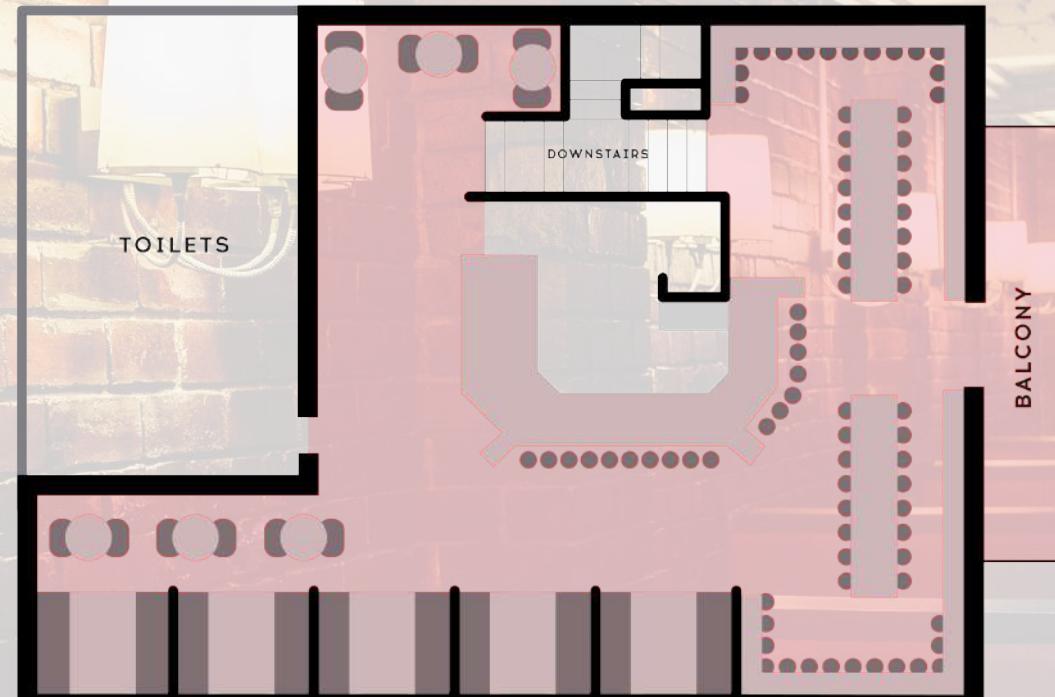
Lemongrass caramel, coconut ice cream



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 overlooking 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.

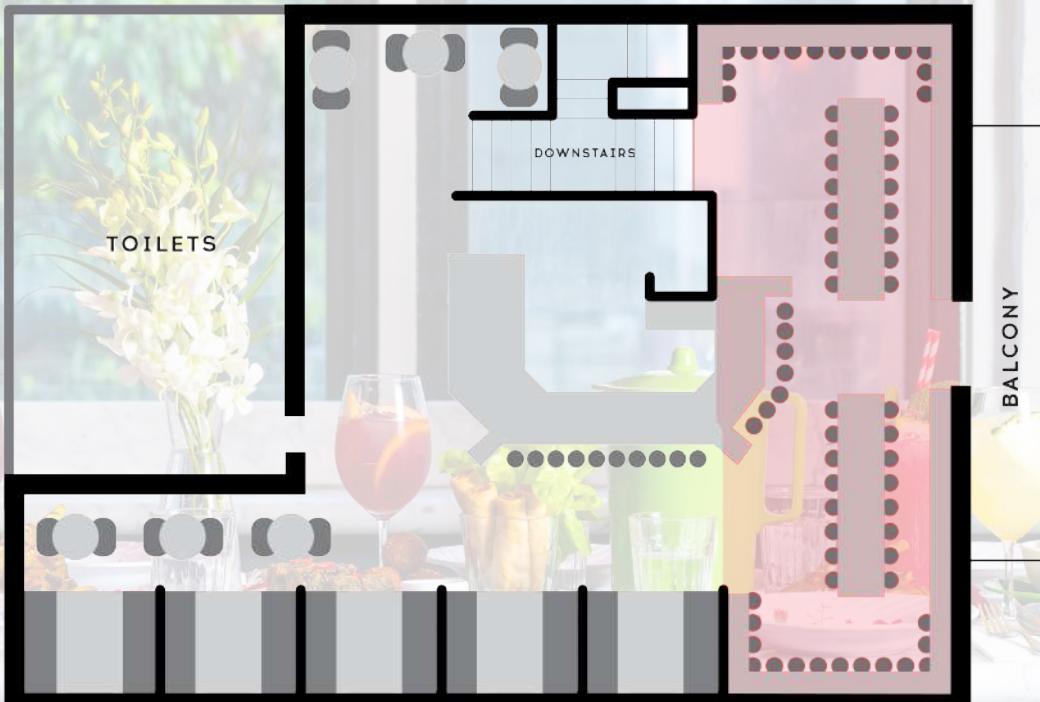
The Mountain Top can be hired exclusively for up to 120 guests.



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.

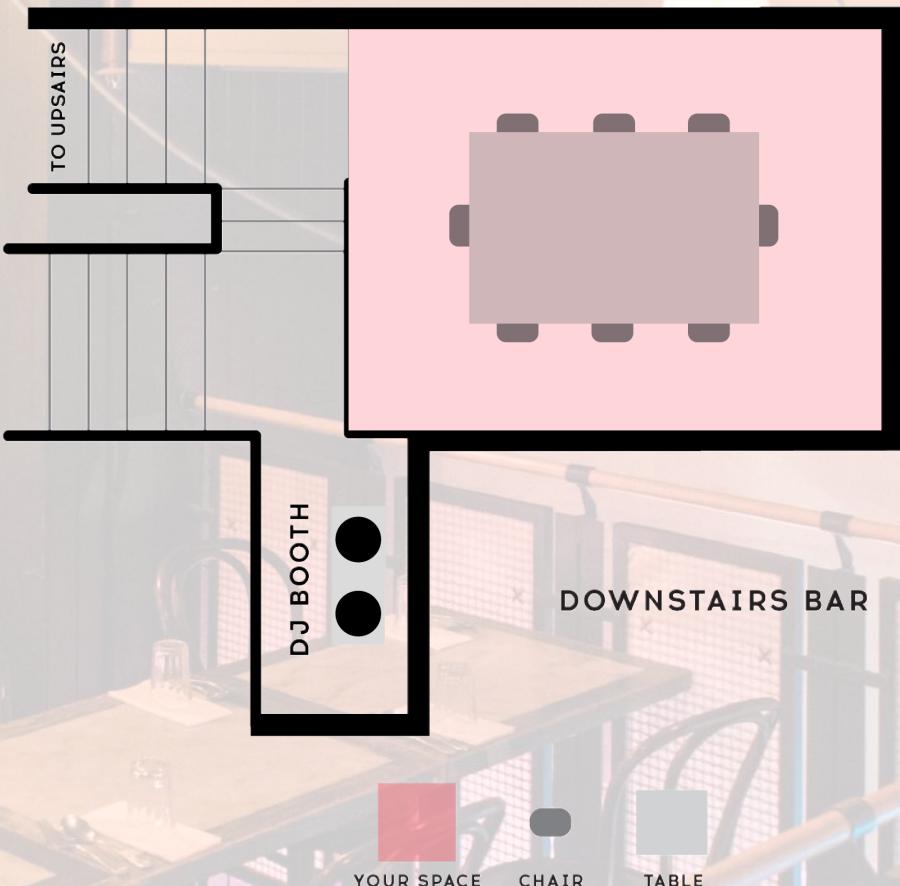


YOUR SPACE TABLE & CHAIR 6 SEATER BOOTH STOOLS TABLE / BENCH

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.

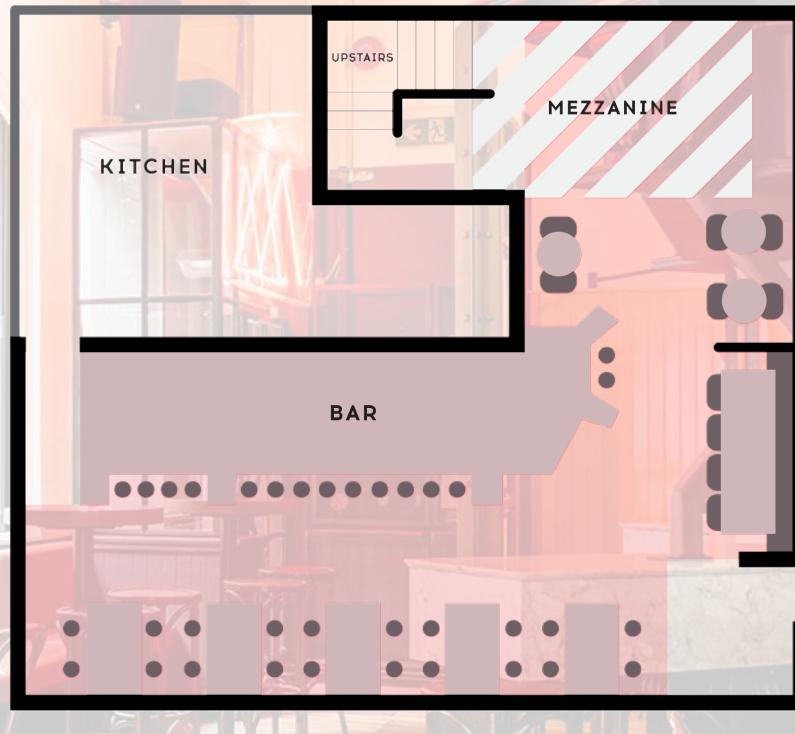
We would suggest The Mezzanine level for up to groups of 8 guests.



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.



YOUR SPACE STOOLS TABLE / BENCH TABLE & CHAIR





WELL SEE YOU THERE...