


FUNCTIONS





We pride ourselves in creating the perfect atmosphere for any event. Lighting management and music have always played a major part in our identity and feel. Our resident DJs entertain multiple nights a week and will ensure the perfect background mix for your event.

We understand different occasions require different needs, and as such, we'll tailor any package exclusively to your liking.

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

La Maschera Prosecco *Angaston, SA*
HâHâ 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
Mountain Goat Hazy Apple Cider
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 your guests
choose their 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

La Maschera Prosecco *Angaston, SA*
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*
Tarrawarra Estate Barbera - *Yarra Valley, VIC*
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) - \$55pp

9 pieces (all selections including 2 substantial) - \$70pp

"Substantial" canapés may be added to any of the packages at an additional \$10 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
- Mushroom & lotus root rice pancakes, sweet potato & tofu cream, green chilli
- Smoked chicken rice paper rolls, mint, pickled carrots, peanuts, tamarind sauce
- Mini Thai beef salad, nam 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 satay skewers, satay sauce, crushed peanuts
- Kra pow beef on rice, Thai basil, chilli
- Mushroom, tomato, basil, Laughing Cow cheese roti
- Crispy eggplant bao buns

SWEET

- Assorted mini gelato cones
- Sticky rice & seasonal fruit cup

STATIONARY PLATTERS

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

Please enquire with your event manager for more information.

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.



WE LOVE BANQUETS

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

\$70 pp / \$80 pp / \$90 pp

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 \$80 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

Mozzarella curried rice balls
Coriander, avocado sauce

Pulled sticky beef bao
Chilli caramel, green oak

Lotus root & tapioca dumplings
Pickled turnip, peanuts

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‘Som Tum’ Salad
Green papaya, yard beans, avocado, tomato, peanuts

‘Falling Water’ Grass fed scotch Fillet
Hot tamarind sauce, rainbow slaw

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Drunken noodles
Ground pork, tomatoes, egg, chilli, Thai basil

Lamb shank
Dry yellow curry, sweet potato

Chinese broccoli, bok choy & garlic

Steamed jasmine rice

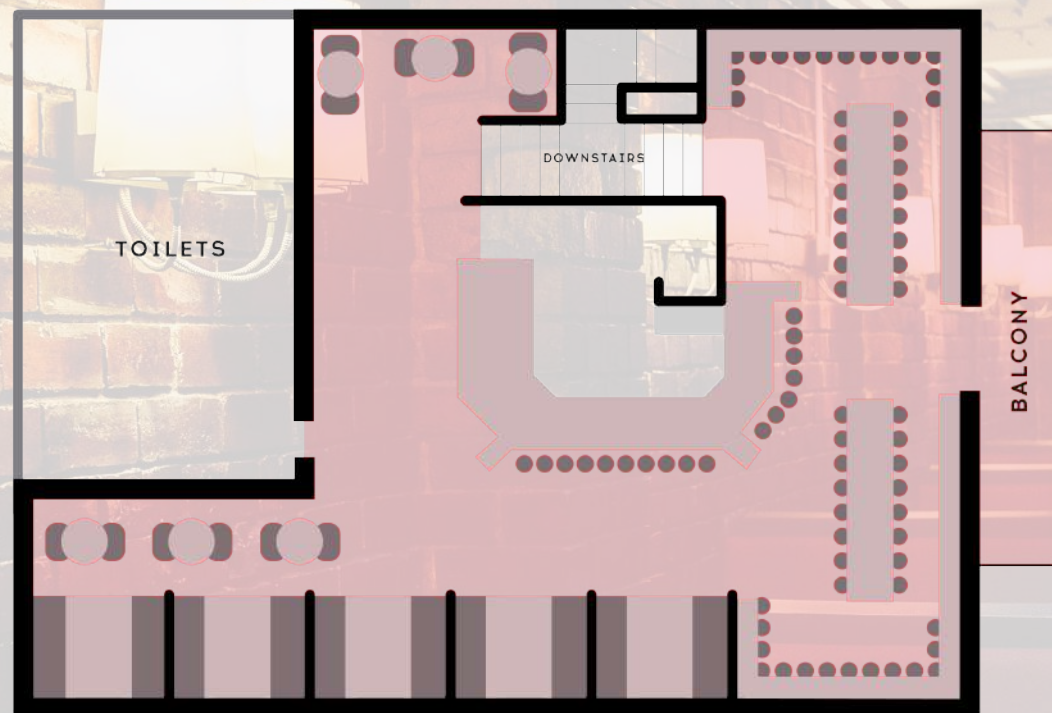
If you have any allergies or food requirements please advise Events Manager.

\$80

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.



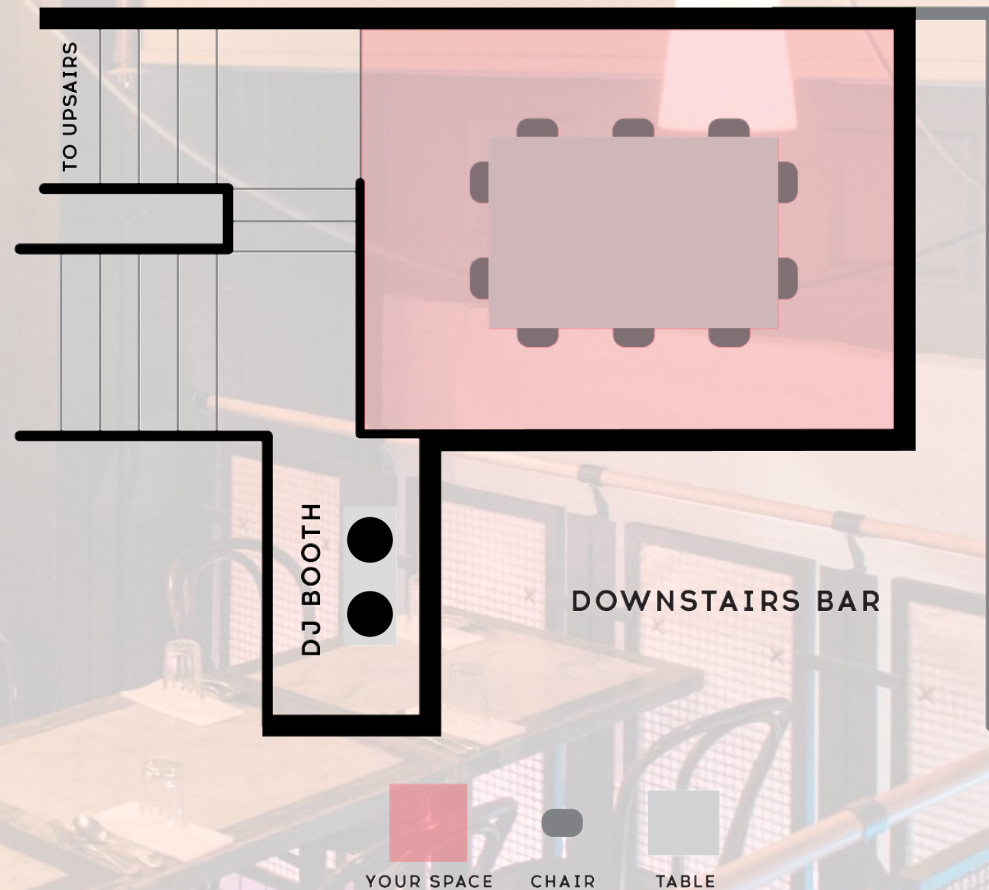
YOUR SPACE TABLE & CHAIR 6 SEATER BOOTH STOOLS TABLE / BENCH



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. The Mezzanine also offers you front-row seats to our resident DJs - ask nicely, they might just be taking requests.

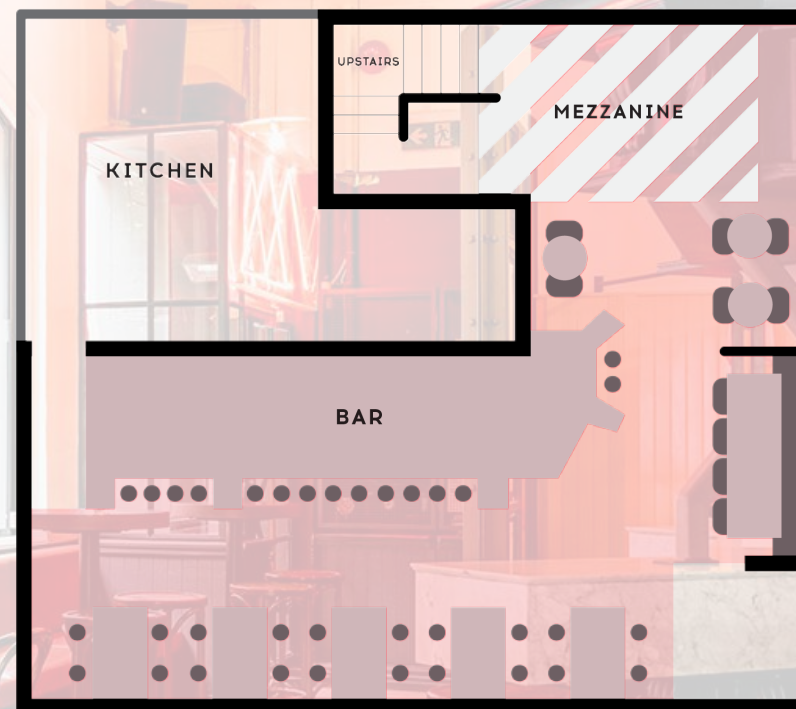
We would suggest The Mezzanine level for up to groups of 10 guests.



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



A man with a red cap and a dark apron over a light-colored shirt stands in a doorway with his arms crossed, smiling. Above him is a large window with a neon sign consisting of two overlapping triangles. The scene is lit with warm, reddish-orange light from the interior and cooler blue light from the exterior. To the left of the man, there are several posters or notices posted on a wall. The text "WE'LL SEE YOU THERE..." is superimposed over the image, following the curve of the doorway.

WE'LL SEE YOU THERE...