



Mylk Bar

Function Pack





Mylk Bar - Flinders St

Located in the heart of the city Mylk Bar is a unique space, with black & white awnings with authentic wooden planter boxes giving passer-by a taste of what lies behind the façade in Adelaide.

Our Flinders St location is the original Mylk Bar before our expansion to Tynte St, North Adelaide & Waymouth St, Adelaide.

The name Mylk Bar hails from the early 1900's delicatessens throughout Melbourne & Sydney. In those days anything & everything could be purchased at Milk Bars - from the morning newspaper to oil for the family car.

At Mylk Bar we offer coffee & mylkshakes to beer, wine & cocktails, we even have lolly bags for the kids (or big kids!)

The venue can be hired 7 days a week, however some days may have higher minimum spends or room hire charges, in particular Friday, Sundays & Public Holidays. We can cater functions to your needs, cant see something in our function pack that you are envisioning - let us know!



57 Flinders St, Adelaide



8223 5500



www.mylkbar.com.au



flinders@mylkbar.com.au

Whole Venue



Our whole venue can cater from 30-150 people. When hiring the whole venue you get bar facilities, toilets, 2 plasma screens, projector use & can play your own music

The use of the tables out the front are also included.

This area can be used for a variety of events such as birthdays, engagements, work functions, quiz nights & social club functions.

Amenities

- Cocktail Capacity - 150
- Sit-down Capacity - 100
- Private Bar
- Plasma TV's
- Toilets
- Projector
- Party lights
- Audio connectivity & microphone
- Wheelchair accessible

Minimum Spends

- Room Hire: \$450
- Min Spend: \$1500

*Peak times/public holidays may incur higher charges

Back Area



Our back area is a semi-private space which can be used for a variety of options such as group booking lunches & dinners, birthdays & social gatherings.

With close access to bar facilities, toilets & outside as well as use of plasma TV or projector for photos

Minimum Spends

- Room Hire: Free
- Min Spend: \$500

Front Area



Our front area is a large space which can be used for a variety of options such as group booking lunches & dinners, birthdays, social clubs & large gatherings.

With close access to bar facilities, toilets & outside as well as use of plasma TV for photos

Minimum Spends

- Room Hire: Free
- Min Spend: \$500

*Peak times/public holidays may incur higher charges

Other Costs

- DJ'S - \$125/hour
- PHOTOGRAPHERS - \$150 per hour
- SECURITY (needed for 18ths & any function over 100 ppl) - \$65 per hour
- CAKE FEE - \$20
- CAKEAGE (cut, plated & garnished) - \$2.5 pp
- PROJECTORS - Free
- PLASMAS / OWN MUSIC - Free of Charge



Grazing Tables

Impress your guests with one of our incredible grazing tables

- Savoury Grazing Table - variety of cheeses, cold & cured meats, dips, olives, dried & fresh fruits, crudities & crackers (gfa)(vea)
- Sweet Grazing Table - variety of cakes, slices, sweets & fresh fruit

20 pax - \$320

40 pax - \$600

60 pax - \$840

80 pax - \$1040



Offsite Catering

Bring the fine dining experience to your next dinner party, office lunch, corporate event, birthday or wedding. Let our friendly and professional staff bring the best of Mylk Bar to you. We will organize everything from start to finish for you and your guests. While you sit back relax and enjoy freshly cooked food from our talented chefs, as well as exceptional service by our wonderful wait and bar staff.

(Minimum 6 people)

*prices are ex-gst



Platter Menu

Each platter approx 30 pieces unless specified

Meat/Fish Platters

S&P Squid lemon & tartare sauce (gf)	\$85
Fish Tacos corn salsa	\$90
Prawn Skewers marinated & served w lemon (gf)	\$90
Smoked Salmon Blini cream cheese & dill	\$90
Asian Pork Belly Bites asian salad	\$90
Pulled Pork Sliders coleslaw & chefs special sauce	\$95
Cheeseburger Sliders tomato sauce & mustard	\$95
Chicken Skewers choice of satay, honey bbq or herb garlic (gf)	\$90
"Mylk" Fried Chicken baconnaise dipping sauce	\$80
Mini Chicken Tacos corn relish	\$90
Lamb Kofta Skewers tzatziki	\$90
Yum Cha (60) dim sims, spring rolls & samosas	\$80
Cocktail Pastries pies, pasties & sausage rolls (45)	\$80
Mini Quiches cheesy chorizo, lorraine & florentine (v)	\$75
Meat Platter chef selection of cold & cured meats	\$85

Veg/Vegan Platters

Zucchini & Corn Fritters tzatziki (v)	\$80
Mini Falafel hummus (gf)(v)(ve) (40)	\$80
Pumpkin Arancini aioli (gf)(v)(vea)	\$80
Mushroom & Leek Arancini aioli (v)	\$85
Sweet Potato Croquettes aioli (gf)(v)(vea)	\$85
Katsu Eggplant Fingers satay sauce (v)(ve)	\$75
Salt & Pepper Tofu asian dipping sauce (v)(ve)	\$70
Mini Bruschetta assorted toppings (gfa)(v)(ve)	\$65
Wedges sweet chili & sour cream	\$50
Dips crudities & pita bread (v)(vea)	\$70
Cheese Platter chef selection of cheeses, dried & fresh fruit, quince paste, nuts & crackers (v)	\$85
Fruit Platter chef selection of seasonal fresh fruit (gf)(v)(ve)	\$75

Can't Decide?

Build your own package

5 Choices	\$38pp
7 Choices	\$42pp
9 Choices	\$46pp

*prices are ex-gst

approx 1.5 pieces per person



Set Menu

Option 1

\$50pp - 2 Courses
1 x Entrée or Dessert
2 x Main items

Option 2

\$55pp - 3 Courses
1 x Entrée
2 x Main items
1 x Dessert

Option 3

\$70pp - 3 Courses
2 x Entrée items
2 x Main items
2 x Dessert items

SAMPLE OPTIONS

ENTREE OPTIONS

Satay Chicken Skewers - w Basmati Rice & Julian Vegetables
Roasted Beetroot & Goats Curd Tart - Finished w a Walnut Crumble
Poached Chicken Salad - w Cherry Tomatoes, Olives & Rocket
Beef Skewers - w Currant Cous Cous & Tzatziki
Traditional Prawn Cocktail - w Iceberg Lettuce & Thousand Island Dressing

MAIN MENU OPTIONS

Lamb Shank - Slow Cooked in Red Wine, Rosemary & Garlic w Mashed Potato, Broccolini & Baby Carrots
Chicken Mignon - Chicken Breast Wrapped in Bacon served on Mashed Potato w Mushroom Sauce & Baby Vegetables
Atlantic Salmon - Fillet of Atlantic Salmon served w Roasted Chat Potatoes, Asparagus, Broccolini & Hollandaise Sauce

DESSERT OPTIONS

White Chocolate Pannacotta - w Chocolate Ganache & Fairy Floss
Salted Caramel Brownie - w Candied Hazelnuts & Whipped Cream
Pavlova - w Fresh Seasonal Fruit & Whipped Cream

*all items are alternatively dropped

*some items may change due to availability

*prices are ex-gst



Beverage Packages

Mylk Bev Pack

Chain of Fire Sparkling
 Chain of Fire Sauv Blanc
 Chain of Fire Shiraz
 Moscato
 Coopers Pale
 Mylk Lager
 Light Beer
 Soft Drinks

2hrs - \$40
 3 hrs - \$50
 4 hrs - \$60

Premium Mylk Bev Pack

Howard's Vineyard Sparkling
 The Lane Pinot Gris
 The Lane Rose
 Moscato
 Mothers Milk Shiraz
 Choice of 3 local tap beers
 Light Beer
 Soft Drinks

2hrs - \$55
 3 hrs - \$65
 4 hrs - \$75

Add to any package

Base spirits	\$20pp
Signature cocktail	\$15pp

*minimum of 20 people for beverage packages

*all guests must be on a beverage pack if you choose this option

Beverage Tab

Run an open account throughout the course of your event or pre-select an amount you would like to spend. This gives you the freedom to choose the products available to your guest. We will keep a close eye on your tab & let you know when you are close to reaching your spending limit.

Subsidized Bar Tab

Perfect for those who would like to minimize their overall cost but still have something to offer their guests. You choose how much you would like your guests to spend on each drink, with the remaining amount charged to your tab.

*beverage items listed are subject to change

Terms & Conditions

CONFIRMATIONS

Confirmation of an event will occur when a deposit as specified by the venue is received within 7 days of initial reservation. There is a 2% surcharge for Visa/Mastercard, 3% for Amex, whilst cash or direct deposit have no surcharges. Tentative bookings will be held for 7 days after which the space reserved becomes available again. Final details including numbers & food & beverage selections must be made 10 days prior to event including any dietary requirements. Any decreases after could still incur charges. No BYO is permitted.

SECURITY

Any 18ths require a guard or any functions over 100 people will require a security guard at the cost of the organizer.

LIQUOR LICENSING

Mylk Bar reserves the right to remove any person from the venue in accordance to the Liquor Licensing Act. A respectable amount of food needs to be purchased to meet liquor licensing requirements for a private event. All guests must have photo ID to be served alcohol, any guests under 18 years of age must be accompanied by a parent or guardian and may not be on premise after 10pm. Mylk Bar takes no responsibility or liability for any events or acts which may cause effect on any event.

DRESSCODE

All clothes must be neat & clean, irrespective of current trends. Shoes must be worn at all times.

DECORATIONS & SIGNAGE

Decorations are allowed provided they are not screwed, nailed or adhered to any wall, door or surface. Signage must be approved by Mylk Bar prior to event. No Scatters or Glitters can be used, otherwise extra charges will apply.

DAMAGES

The organizers are financially responsible for any breakages/damages sustained to Mylk Bar by the organizer or their guests attending the event. We do not accept responsibility for the damage or loss of merchandise left prior to, during & after the event.

CANCELLATIONS

If given 30 days' notice of your cancellation 100% deposit will be returned. If within 15-29 days you will receive 50% back & if less than 14 days' notice we will keep deposit due to loss of business.