

MYLK BAR

MB

CORPORATE
EVENTS,
MEETINGS &
CONFERENCES.



WELCOME

Conveniently located in the heart of Adelaide's CBD on Waymouth Street, Mylk Bar offers the ideal venue for your next corporate event in Tolley's Room.

Our versatile function space accommodates events ranging from 10 to 150 guests, making it perfect for a variety of occasions.

WHY CHOOSE TOLLEY'S ROOM?

- **Catering Options:** Enjoy delicious food from our renowned kitchen, with customisable menus to suit your event needs.
- **Private bar:** Giving you and your guests convenience and high-levels of service.
- **Barista Coffee:** Add a touch of sophistication with freshly brewed coffee prepared by our expert baristas.
- **Audio-Visual Support:** Equipped with full AV capabilities, including two projectors, two microphones, whiteboard and lectern as well sound and visual input capabilities to ensure a seamless event.

At Mylk Bar, we're committed to making your conference a success. For more information or to discuss your specific requirements, please contact our friendly Functions Manager at functions@mylkbar.com.au.

We look forward to hosting your event!



FOOD & BEVERAGE OFFERINGS



DRINKS BREAKS

Barista-made coffee - \$6 per serve.

Juice - \$6 per serve.

Soft drinks - \$6 per serve.

Continuous filtered coffee and tea - \$6pp half day / \$12pp full day.

BREAKFAST

Platters of Danishes and Pastries

Platters of Various Croissants

Granola and Yoghurt glasses

Fresh Fruit Platters

Pancakes - butter, maple syrup and berry compote

Bacon and Egg Slider

Eggs Benny - ham, hollandaise served on sourdough

Mini hash browns

Mushroom and Haloumi on sourdough

Smashed avo served with fetta and scrambled eggs on sourdough

3 choices - \$28 per person

5 choices - \$40 per person

7 choices - \$55 per person

FOOD OFFERINGS



MORNING, AFTERNOON TEA & LUNCH BREAKS

Sweet.

Assorted Cookies - \$55

Sliced Banana Bread & Butter - \$60

Assorted Mini Muffins - \$55

Carrot Cake - \$60

Chocolate Brownies - \$60

Warm Scones with Condiments - \$55

Freshly Cut Fruit Platter - \$75

Warm Danish Pastries - \$65

Savoury.

Chef's Assorted Gourmet Dips with Warm Pita - \$45

Mini Pies, Pasties & Sausage Rolls with Tomato Sauce - \$45

Spinach and Fetta Pastries - \$40

Assorted Finger Sandwiches - \$100

Vegetarian Cocktail Samosas with Chutney - \$45

Assorted Mini Quiches - \$40

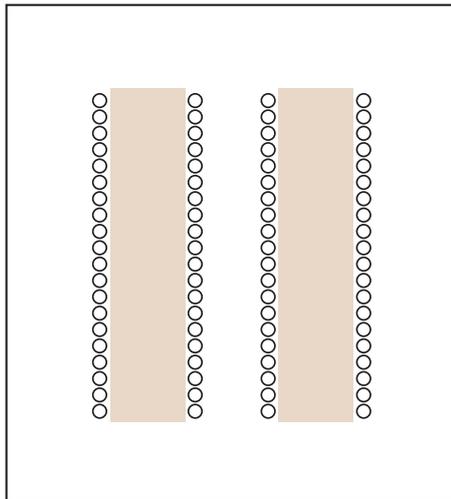
Warm Ham & Cheese Croissants - \$75

Australian Cheese Platter with Dried Fruit & Nuts - \$85

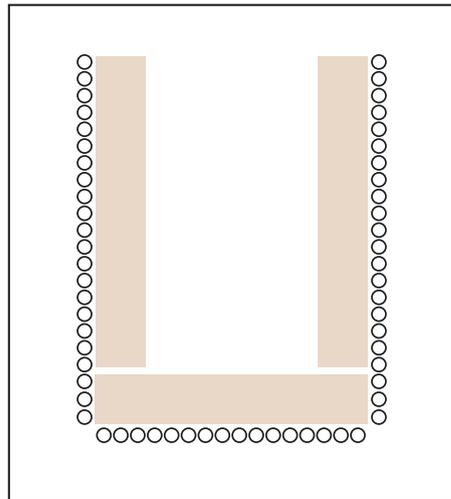
All platters cater for approximately 10 guests.

CONFIGURATIONS

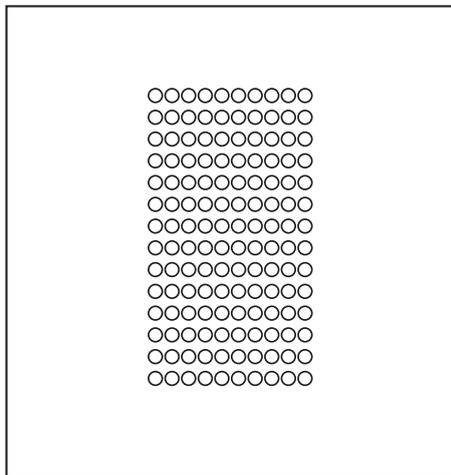
Boardroom - 80 guests.



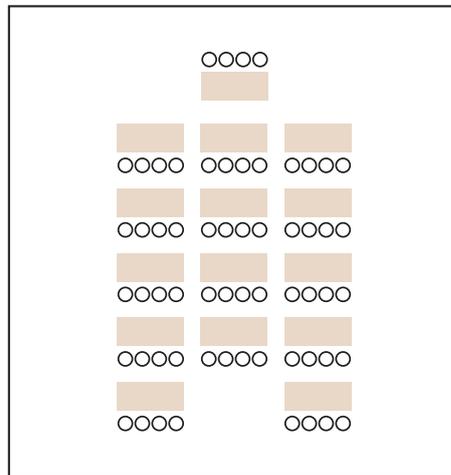
U-Shape - 40-60 guests.



Theatre - 140 guests.



Classroom - 60 guests.



Up to 14 individual tables, seating 8-10 guests

Room hire - \$400 half day / \$600 full day.

INCLUSIONS



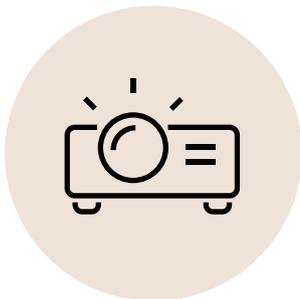
Whiteboards



Lectern, PA system with wireless microphone



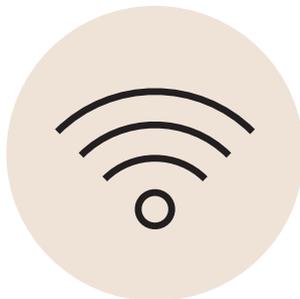
Water station



Projector and TV Screens



Attentive Service



Free Wifi