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# FUNCTION PACKAGE

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## MYLK BAR





Located in the heart of the city Mylk Bar is a unique space in the heart of the CBD, with black and white awnings and authentic wooden planter boxes giving passers-by a taste of what lies behind the façade in Adelaide. The name Mylk Bar hails from the early 1900's delicatessens throughout Melbourne & Sydney. In those days, anything and 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 or even 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 particularly on Friday, Sundays & Public Holidays.

## CONTACT US



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[www.mylkbar.com.au](http://www.mylkbar.com.au)



[www.facebook.com/mylkbar](https://www.facebook.com/mylkbar)



[www.instagram.com/mylkbar](https://www.instagram.com/mylkbar)





## WHOLE VENUE



Our whole venue can cater from 30-150 people. This room can be used for a variety of events such as birthdays, work functions, quiz nights, hens or bucks shows & social club functions. When hiring the whole venue you get bar facilities, toilets, 2 plasma tv's, capabilities for your own music through DJ decks or audio players and semi-private outside tables.

### Function Capacity

Cocktail	150
Seated Dinner	110

\* We can accommodate for more people with appropriate notice



## BACK OR FRONT AREA

Our semi-private back & front areas caters from 30-55 people.

This area can be used for a variety of events such as:

Birthdays, office & corporate functions, social club events

Even hen's nights

With close access to the bar facilities, toilets & outside

The use of plasma TV's for photo slideshows, Spotify,

Audio players & DJ decks upon request

A great versatile space for you to hold your next event

### Function Capacity

Cocktail	55
Seated Dinner	35







# **COSTS**

## ROOM HIRE & MINIMUM SPENDS FOR EXCLUSIVE USE ARE AS FOLLOWS:

**Whole Venue**                      Room Hire – \$350\*\*  
    Minimum Spend – \$1500

**Back Area**                        Room Hire – \$150\*\*  
    Minimum Spend – \$500

**Front Area**                       Room Hire - \$100\*\*  
    Minimum Spend - \$500

\*Minimum spends are for exclusive use of an area. Prices may vary during peak or low peak times & public holidays.  
 \*\* Can be waived if you are a member

## OTHER COSTS

DJ'S - \$85/hour

USE OF DJ EQUIPMENT - \$35/hour + \$500 bond

PHOTOGRAPHERS – \$125 per hour

SECURITY (needed for 18ths & any function over 100 ppl) – \$65 per hour

CAKEAGE (w Strawberries & Cream) - \$2.5 pp

PROJECTORS –Free

PLASMAS/OWN MUSIC – Free of Charge



## **PLATTER MENU**

Approx. 30 Pieces on each platter unless specified / each platter should suffice 20 guests

### **Hot Platter Selections**

<b>Salt &amp; Pepper Squid</b> w lemon & tartar sauce (GFO)	<b>\$80</b>
<b>Seafood Extravaganza</b> w Panko crumbed prawns, salt & pepper Squid (60) & Fish goujons	<b>\$90</b>
<b>Prawn Twisters</b> w Sweet chilli & soy (50)	<b>\$80</b>
<b>Yum Cha</b> (VO) Spring Rolls, Samosas & Dim Sims w sweet chilli & soy (75)	<b>\$75</b>
<b>Pulled Pork Sliders</b> w coleslaw & chef's special sauce	<b>\$90</b>
<b>Mini Cheese Burgers</b> w cheese, pickled onion, tomato sauce & mustard	<b>\$90</b>
<b>Cocktail Quiches</b> Cheesy chorizo, Florentine (V) & Lorraine	<b>\$70</b>
<b>"Mylk" Fried Chicken</b> w Baconaise dipping sauce	<b>\$80</b>
<b>Zucchini &amp; Corn Fritters</b> (V) w Tzatziki	<b>\$75</b>
<b>Mini Falafel's</b> (V)(VE) w Hummus (40)	<b>\$75</b>
<b>Chicken Skewers</b> (GF) w satay sauce	<b>\$80</b>
<b>Vegetable Skewers</b> (GF) (V) (VEO) w basil dressing	<b>\$75</b>
<b>Pastry Platter</b> w Cocktail Pies, Pasties & Sausage Rolls w a tomato sauce	<b>\$75</b>
<b>Mushroom &amp; Parmesan Arancini balls</b> (V) w a garlic aioli sauce	<b>\$80</b>
<b>Wedges</b> (V) w sweet chilli & sour cream sauce	<b>\$40</b>

### **Cold platter selections**

<b>Assorted Sushi</b> (VO) (VEO) w soy sauce (40)	<b>\$85</b>
<b>Dips Platter</b> (V) w Crudities & Pita bread	<b>\$70</b>
<b>Meat Platter</b> a chef selection of cold & cured meats	<b>\$85</b>
<b>Cheese Platter</b> (V) a chef selection of cheeses, dried & fresh fruit, Quince paste, Nuts & water crackers	<b>\$85</b>
<b>Fresh Sandwich &amp; Baguette platter</b> (VO) w assorted fillings	<b>\$70</b>
<b>Fruit Platter</b> (GF) (V) a chef selection of seasonal fresh fruit	<b>\$70</b>
<b>Antipasto Platter</b> Chefs selection of Premium cured meats, Smoked Salmon, Pickled veg, Breads, Olives, Dips & Crackers	<b>\$150</b>

**MYLK BAR**

57 FLINDERS ST. ADEL



## **COCKTAIL FOOD MENU**

Approx. 1.5 pieces a person per platter

We will also let you know if you have ordered enough or not enough to ensure your guests will be happy

**5 Choices – \$30**

**7 Choices – \$35**

**9 Choices – \$40**

### **Hot Platter Selections**

**Salt & Pepper Squid** w lemon & tartar sauce (GFO)

**Seafood Extravaganza** w Panko crumbed prawns, salt & pepper Squid & Fish goujons

**Prawn Twisters** w Sweet chilli & soy

**Yum Cha** (VO) Spring Rolls, Samosas & Dim Sims w sweet chilli & soy

**Pulled Pork Sliders** w coleslaw & chef's special sauce

**Mini Cheese Burgers** w cheese, picked onion, tomato sauce & mustard

**Cocktail Quiches** Cheesy chorizo, Florentine (V) & Lorraine

**“Mylk” Fried Chicken** w Baconaise dipping sauce

**Zucchini & Corn Fritters** (V) w Tzatziki

**Mini Falafel's** (V)(VE) w Hummus

**Chicken Skewers** (GF) w satay sauce

**Vegetable Skewers** (GF) (V) (VEO) w basil dressing

**Pastry Platter** w Cocktail Pies, Pasties & Sausage Rolls w a tomato sauce

**Mushroom & Parmesan Arancini balls** (V) w a garlic aioli sauce

**Wedges** (V) w sweet chilli & sour cream sauce

### **Cold platter selections**

**Assorted Sushi** (VO) (VEO) w soy sauce

**Dips Platter** (V) w Crudities & Pita bread

**Meat Platter** a chef selection of cold & cured meats

**Cheese Platter** a chef selection of cheeses, dried & fresh fruit, Quince paste, nuts & water crackers

**Fresh Sandwiches & Baguettes** (VO) w assorted fillings

**Fruit Platter** (GF) (V) a chef selection of seasonal fresh fruit



\*Desserts are available on request \*Chef is happy to cater for any dietary requirements

### **MYLK SET MENU 1**

\$45 PP

#### **Two Courses:**

1 x Entrée or Dessert  
2 x Main menu items

### **MYLK SET MENU 2**

\$50 PP

#### **Three Courses:**

1 x Entrée  
2x Main menu items  
1 x Dessert

### **MYLK SET MENU 3**

\$65 PP

#### **Three Courses:**

2 x Entrée  
2 x Main Menu items  
2 x Desserts

\*All items are alternatively dropped \*Deduct \$5 from option 3 to have either 1x dessert or 1x entrée option

### **ENTRÉE OPTIONS**

#### **Soup**

Choose your favourite

#### **Prawn Garden Salad**

Avocado cream topped w crisp prosciutto crumble

#### **Satay Chicken Skewers**

Served w basmati rice & Julian vegetables

#### **Roasted Beetroot & Goats Curd Tart**

Finished with a walnut crumble

#### **Mushroom & Parmesan Arancini balls**

With baby spinach & garlic aioli

#### **Spinach & Ricotta Ravioli**

With Napoli sauce, fresh basil & shaved parmesan

#### **Poached Chicken Salad**

With cherry tomatoes, olives & rocket

#### **Thai Beef Salad**

With glass noodles & Crisp shredded vegetables

#### **Beef Skewers**

Served w currant Cous Cous & tzatziki

#### **Garlic Prawns**

With basmati rice

#### **Gnocchi with Asparagus**

Wild mushroom & burre noisette finished with Roasted hazelnuts

#### **Traditional Prawn Cocktail**

With iceberg lettuce & Thousand Island dressing

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## **MAIN MENU OPTIONS**

### **Lamb Shank**

Slow cooked in red wine, rosemary and garlic served with mashed potato, Broccolini & baby carrots

### **Pork Cutlet**

With roast potatoes, speck, cherry tomatoes, baby spinach & apple sauce

### **Chicken Mignon**

Chicken breast wrapped in bacon served on mashed potato with mushroom sauce & baby vegetables

### **Chicken Kiev**

Wrapped in prosciutto with a potato galette, chefs greens & garlic cream sauce

### **Atlantic Salmon**

Fillet of Atlantic salmon served with roasted chat potatoes, asparagus, Broccolini & hollandaise sauce

### **Barramundi Fillet**

Cashew crusted Barramundi with mashed potato, bok choy & a creamy caper sauce

### **Scotch Fillet**

Cooked medium with roasted cocktail potatoes, baby carrots & broccolini finished with a shiraz sauce \*Add \$5 per a person

## **DESSERT OPTIONS**

### **White Chocolate Pannacotta**

With chocolate ganache & fairy floss

### **Sticky Date Pudding**

Drizzled with butterscotch sauce & finished with whipped cream

### **Salted Caramel Brownie**

With candied hazelnuts & whipped cream

### **Pavlova**

With fresh seasonal fruit & whipped cream

### **Cheese Board**





Assorted local cheeses with mixed nuts, fresh fruit, water crackers & quince paste

## **ANTIPASTO / GRAZING TABLES**

Impress your guests with one of our incredible Mylk Antipasto tables

A selection of Cold & Cured Meats with Chefs selection of Cheeses, Dips, Olives, assorted Pickles, Marinated Veg, Breads & Crackers

20px - \$200

40px - \$380

60px - \$750

80px - \$950



## **OFFSITE CATERING**

FROM 6 TO 100 PEOPLE

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.





## **BEVERAGE OPTIONS**

We offer Beverage Packs for groups with a minimum of 20 people

### **MLYK BAR BEVERAGE PACK**

Our standard & most popular Beverage Pack

#### **WINES**

Chains of Fire Sparkling  
Chains of Fire Sauvignon Semillon Blanc  
Beach Hut Moscato  
Chain of Fire Cabernet Shiraz

#### **BEERS & CIDER ON TAP**

Coopers Pale Ale  
Hahn Super Dry  
Hahn Premium Light (by the bottle)  
Somersby Apple Cider

#### **OTHER**

Soft Drink  
Juices

2 Hours - \$40pp  
3 Hours - \$50pp  
4 Hours - \$60pp

### **MLYK BAR PREMIUM PACK**

Our Premium pack includes all of the options from the standard pack plus

#### **WINES**

Hentley Farm Blanc de noir sparkling  
Hentley Farm Riesling  
Hentley Farm Rose  
Villain & Vixen Shiraz

#### **BEERS & CIDER ON TAP**

Little Creatures Dog days session Ale  
Little Creatures XPA  
Hahn Premium Light (by the bottle)  
Somersby Apple Cider

#### **OTHER**

Soft Drink  
Juices

2 Hours - \$50pp  
3 Hours - \$60pp  
4 Hours - \$70pp

\*Beverage items listed are subject to change

### **OTHER OPTIONS INCLUDE**

**BAR 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.

**SUBSIDISED DRINKS 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.



### 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.

### SECURITY

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

### 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.

### CONFIRMATIONS

Confirmation of an event will occur when a deposit is received within 7 days of initial reservation. 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

### 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.

I have read, understand and agree to the Mylk Bar function terms and conditions.

Name: \_\_\_\_\_ Signature: \_\_\_\_\_ Date: \_\_\_\_\_