

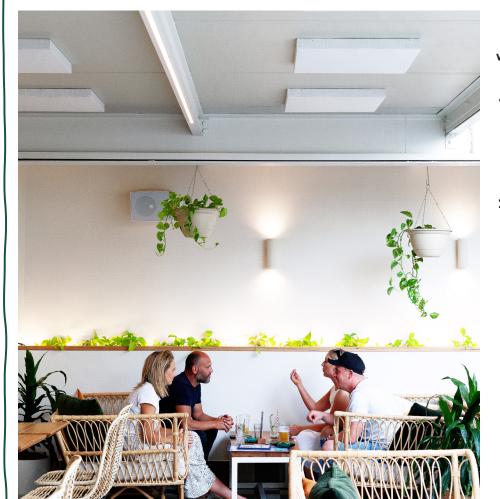
we've taken over an iconic moonee ponds building and transformed it into the mighty. a place where all of the community can to come together to experience the world of craft beverages and celebrate.

be among the first to sample some of the finest the craft world has to offer.

there's a lot to love!



# any occasion, we've got you



# celebrating love

we've hosted engagements, receptions, vowel renewals and even a wedding! whatever the reason we've got spaces to celebrate love. we take the hard work out with an easy peasy booking & ordering process all you have to do is show up.

# celebrating life

21sts, 40ths, 50ths, 100ths and everything in between. no matter the age we can cater to a wonderful evening. from sit down lunches, cocktail events, or canape dinner parties with our own in house DJ, we've got you covered.

it's your party, your way.

# celebrating ceremony

baptisms, confirmations, bar mitzvahs and everything else. our spaces are large enough to organise your photo walls, cake stands, mini play grounds, photo booth and anything else your party needs!

# a little bit extra

if you're wanting to mix up your next work meeting or hens night we can arrange a personalised gin tasting, blend your own bottle or beer tasting class. our in house pro's have workshops that we can tailor to any group.

# the mighty venue space

we have a heaps of spaces designed to fit any occasion. if you can't find what you're looking for give us a buzz or walk in and we can show you what's available.

# greenhouse:

#### perfect for 25 guests standing

a great spot for casual indoor / outdoor dining with big open windows, high ceilings and olive trees. situated to the right of the entrance with access to the verandah, the greenhouse is perfect for groups coming in for drinks and nibbles.

# public bar:

### great for groups of 10-50 seated or standing

2 long high tables and a few cocktail rounds, situated to the left of the entrance with lots of natural light and a TV. casual dining and drinking with lots of room.

# almost-PDR:

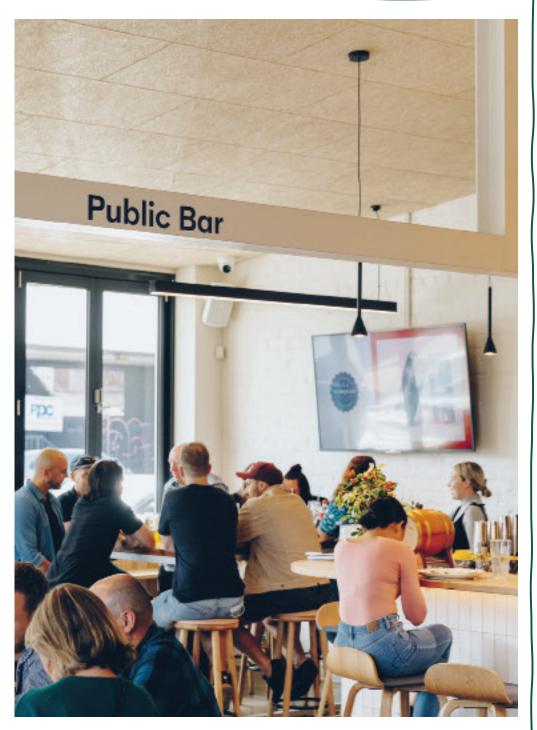
### 16 guests, seated

whether you want to book for a large celebration dinner with friends or a luncheon with the guys & gals, the semi-private dining room sits elevated above the bistro and is an intimate space where you can enjoy our set menu options with table service

# bistro:

### 40 guests, long tables

the bistro sits at the heart of our venue and is the perfect setting for a sit down lunch or dinner. great for family gatherings, wine dinners and every celebration. we can accommodate groups of up to forty over two long tables and you will have full access to all our craft beverages, cocktails and keen hospitality.



# the mighty function space

our second story is built for large functions, day time get togethers and late night celebrations. great for groups of 40 - 100 with canape style food and access to our cocktail bar

# good drinks bar:

step up into our palm springs styled bar and be transported to another world of fine drinks and beautiful decor. the crisp, bright and funky aesthetic is the perfect setting for after work drinks, first dates and cocktail parties. we can look after a great mix of seated & standing groups. best suited for canape style food served on platters.

## terrace:

just beyond good drinks bar is the mighty terrace. we've taken the roof off to bring you a drinking space like no other. great for large parties and milestone celebrations. the space is open to all and perfect for that big birthday or engagement party.

the good drinks bar & terrace are available for group bookings and exclusive functions with a minimum spend.





please note that we like to keep it fresh and so menu items may change due to the seasonal availability of produce and ingedients

# the mighty canapes

groups of 10+ min 7 days notice / not available for bistro dining

# cold:

antipasto platter \_\_\_\_\_ \$39 cured meats x 3, cheese x 2, babaganoush, olives, pickles, chutney, charred sourdough, lavosh (GFO) mini flatbread \_\_\_\_\_ \$4 ea - tomato, bocconcini, basil, pesto (VEG, VO) - olive & fig tapenade (VEG, VO, DF) - babaganoush & pickled eggplant (VEG, VO, DF) smoked salmon\_
with creme fraiche & chives on rosti or blini (DFO) \$5 ea gourmet tartlets \_\_\_\_\_ \$5 ea roasted beetroot, caramelized onion & feta (VEG) prawn & lobster roll\_ with kewpie mayonnaise, lemon & herbs \$10 ea

dietary options

DF – dairy free GFO – gluten free option DFO – dairy free option VEG – vegetarian VO – vegan option

GF - gluten free

# the mighty canapes

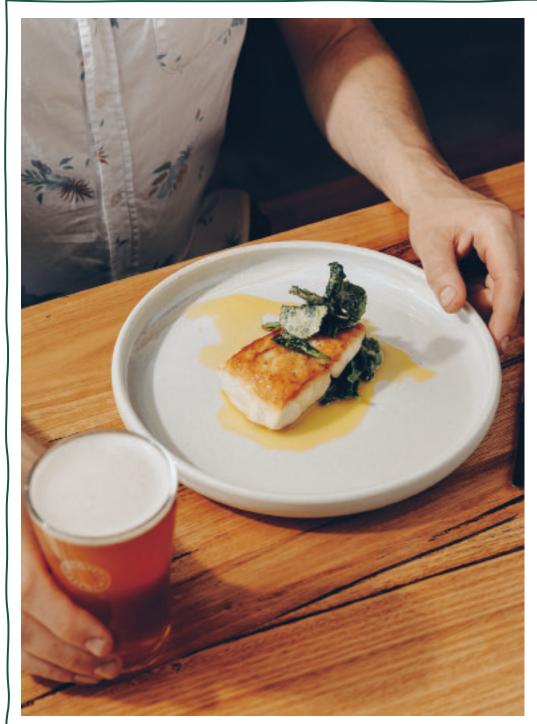
hot:

\$4 ea - sweet potato and peas (VEG) chicken wings \_\_\_\_\_\_with honey & soy marinade \$4 ea kofta skewers \_\_\_\_\_\_lamb kofta with sumac yoghurt (GF, DFO) \$6 ea crispy calamari with charred onion puree. served in boats (GF) \$5 ea \$7 ea - classic beef - falafel (VEG) pumpkin gnocchi \_\_\_\_\_\_\_\$8 ea zucchini, peas, shaved broccoli, myrtle infused beurre noisette, pecorino. served in boats (VEG) \$8 ea quinoa & roasted veg salad \_\_\_\_\_\_\$8 ea with chicken or halloumi (VEG) sweet: tartlets\_\_\_\_\_ \$4.5 ea - chocolate mousse with strawberries - lemon curd with blueberries - banoffee with banana chips grazing board \_\_\_\_\_ \$28

fresh fruit, mixed cheese and lavosh. min 3 orders (VEG)







# the mighty \$45 set menu

groups of 10+ set menu served in an alternate drop format vegetarian option available

# entrée:

### crispy calamari

7 spiced calamari, charred onion puree, coriander, & eschalot petite salad (GF)

#### chorizo croquettes

potato, chorizo & mancego croquettes with grilled corn salsa & chipotle aioli

# main:

### humpty doo barramundi

with crushed potato, chives & capers round, sauteed greens and bercy sauce

# 220g sirloin steak

with mashed potato, broccolini & red wine jus DFO, GF

## sides: served to share

#### french fries

with wood smoked aioli DF, GF, VEG, VO

### green garden salad

cruncy iceberg & cos lettuce, spinach, cucumber, sugar snap peas & vinaigrette DF, GF, VEG, VO

# additional dessert: (add \$10 per guest)

#### lemon curd tart

with raspberry meringue & strawberry V

# the mighty beverage

supporting passionate local makers, distillers and brewers, the mighty moonee ponds is home to the best craft the beverage world has to offer. here we celebrate local, home grown drinks made by local people for local people — your event will be truly unique with the selection you make and the different experiences we can provide.

## beer

we proudly support small breweries with big flavours. we have a core range of beers from jetty road, slipstream, ballistic, foghorn & sparkke. pots start from \$6.

# cocktails

all created by our team of bartenders we have a great range of inhouse cocktails and can knock up most traditional requests. we can do a delicious kangaroo island spritz on arrival with mulberry gin, elderflower, prosecco & orange. cocktails start from \$16.

# spirits

focusing on gin, we have a great range of in-house spirits. from classic, everyday drinking spirits to an old tom's gin. house spirits start from \$10.

### wine

proudly all australian and mostly victorian we have a great wine list. glasses start from \$10.



# frequently asked questions

### How do I pay for drinks on the night?

Bar tabs can be set from the start time of your event and will be required to be paid at the end of your event. You may choose to increase your limit on the day, or additionally have the option to switch to a cash bar once your limit is reached.

#### What about a drink package?

We are happy to recommend a few cracking wines, beers and gin for you and your guests to be paid for on consumption.

### Can I bring extra decorations?

We're okay with a couple of balloons at the table but we ask that decorations do not impede on the experience of other guests in the venue. Please confirm with management when making your booking

### Can we bring floral's and hanging items?

We believe we have beautiful spaces that will delight your guests. If you would like to bring in flowers for the table, we're more than happy to accommodate. Please confirm with management when making your booking

#### Can we host a conference?

Yes you can! We have AV facilities on hand and we'd be happy to host a conference, meeting or what-have-you. It's a short walk downstairs for lunch and a beer.

easy as this function pack covers everything, for every guest, for every occasion.

we aim to make it as easy as possible

give us a call, email or pop in to chat about and lock in your big event

#### Can I bring a cake?

At The Mighty we have two wonderful dessert options which we can present with a candle. If you would like to bring a cake you're more than welcome to do so but please note there is a \$3 per person cakage charge. This includes presenting and portioning the cake.

### Do you cater for dietary requirements?

Here at The Mighty Moonee Ponds we pride ourselves on being able to cater to most dietary requirements, however we must be given sufficient notice in order to prepare. Please list the requirements prior to the function on the booking agreement below. We suggest asking your guests on their invitations to let you know of any dietary requirements. We require a minimum 48 hours notice to navigate dietary needs. On the night if there are any extras, we will do our best to accommodate and ensure everyone is catered for.

#### How do the menu's work?

In accordance with the Victorian Government's covid-safety guidelines, our canapes are on platters for individual portions. Our set-menu is not designed to share so each guest will receive an entrée, main & dessert in anternate drop format.

### Can I play my own music?

The Mighty Moonee Ponds is a space where all are welcome and so we must be considerate of all guests in the venue. If you have booked the Terrace for a private event we will be more than happy to accommodate.

## Can I bring a DJ?

As with your own music, happy to accommodate if you have privately booked out the Terrace for an event.

# terms and conditions

Here at The Mighty Moonee Ponds we want to make your celebration easy breezy for you.

We want to keep you safe and keep our staff safe, so we're complying with the Victorian Government's guidelines regarding COVID-safety and ask that our guests do the same.

Conditions of entry include requirements that all guests must wear masks upon entry, check in and are adhering to the latest mandates on vaccination regulation.

Large events will require credit card pre-authorisation in order to secure the date. In the event that a booking is not honoured or is cancelled with less than one week's notice, a \$500 cancellation fee will be applied.

If your booking cannot eventuate or needs to change a little due to government mandated restrictions or closure, our management team will be in touch to help you reschedule or adapt where possible. If we have to cancel, you won't be charged.

We may contact you regarding your reservation, so please ensure your email and phone number are up to date. Reservations are subject to availability.

Public Holidays incur a 15% service surcharge on food & beverage items.



