

MJÖLNIR



EVENTS



WELCOME

Mjølner is a place where sophistication and decadence are paired with exceptional service and attention to detail, to deliver a truly unique and unprecedented bar and dining experience.

The venue combines historic Viking features with contemporary Scandinavian design. We offer delicious set menu options including our signature dishes in addition to our a la carte menu.

We specialise in social events that deserve the ultimate celebration as well as corporate soirées to impress the most discerning of guests, clients and media.

Whether you're planning a casual meeting or high-end conference, an exciting product launch, large scale corporate event, team-building activity, birthday or social engagement our events team can work with you to collaborate on truly memorable experiences for you and your guests.

Ask our event managers for their advice on the perfect space for your next event or celebration.

CONTACT

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www.mjolner.com.au

PRIVATE DINING ROOM

Our private dining room delivers exceptional feasting-style banquets offering guests the enjoyment of fine food and world-class beverages matched with the signature Mjølner style.

This space is ideal for corporate dinners, networking events, conference meetings, team-building experiences, EOFY or end-of-year celebrations as well as exclusive birthday or social dining experiences.

Seated: 18 - 20 pax





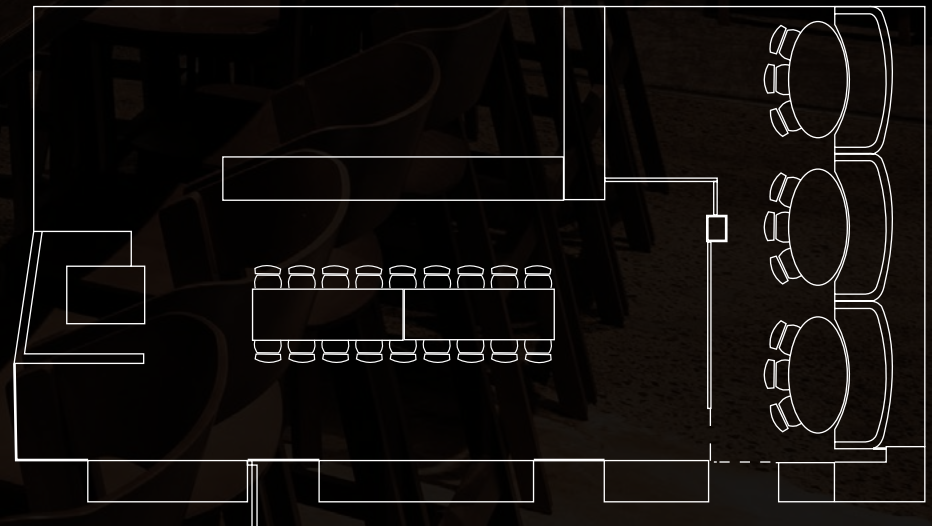
EXCLUSIVE BASEMENT



Looking for an intimate affair for a special celebration? We have a private event space including booth seating, private hosts and the option of your own private bar to make you and your guests feel like royalty. This is an excellent space to enjoy an exclusive VIP experience in the heart of the Melbourne CBD.



Seated: 40 pax



EXCLUSIVE VENUE

Mjølner is available for exclusive hire and focuses on creating unforgettable and bespoke events.

Our events team can work with you to create a very personalised event, offering versatility in the spaces available as well as whisky voyages, Viking gifts and bespoke menu creation, all delivered with our unique styling.

Seated: 80 pax



SET MENUS



FREYA

\$95 per person

(sample menu - menu items change regularly)

Entree – shared

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled
cucumbers, smoked caciotta, fiskepudding
Charred cauliflower tartare, wild garlic dressing, taro
chips

Mains - shared

Grilled barramundi, smoked velouté, charred tomato oil,
sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed
apple, pickled mushrooms, nasturtium

Sides for the table

Surkål, braised cabbage, green apple, caraway seeds
Creamed polenta, red wine jus, chives

Dessert

Deer milk ice cream sandwich, honeycomb, hazelnut



THOR

\$115 per person

(sample menu - menu items change regularly)

Entree – shared

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled
cucumbers, smoked caciotta, fiskepudding
1/2 shell scallops, beef tallow butter, apple and dill caviar,
pea shoots

Mains - shared

Grilled barramundi, smoked velouté, charred tomato oil,
sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed
apple, pickled mushrooms, nasturtium
Braised short rib, pickled golden beetroot, oxtail and
beetroot sauce, pennywort

Sides for the table

Surkål, braised cabbage, green apple, caraway seeds
Creamed polenta, red wine jus, chives

Dessert

Deer milk ice cream sandwich, honeycomb, hazelnut



ODIN

\$145 per person

(sample menu - menu items change regularly)

Entree – shared

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled
cucumbers, smoked caciotta, fiskepudding
Lamb cutlets, black garlic chimichurri, red vein sorrel
Bone marrow, caramelised onion glaze, charcoal dust,
seeded rye bread

Mains - shared

Grilled barramundi, smoked velouté, charred tomato oil,
sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed
apple, pickled mushrooms, nasturtium
Braised short rib, pickled golden beetroot, oxtail and
beetroot sauce, pennywort
Rotisserie duck, cherry bourbon glaze, sage stuffing

Sides for the table

Surkål, braised cabbage, green apple, caraway seeds
Creamed polenta, red wine jus, chives

Dessert

Deer milk ice cream sandwich, honeycomb, hazelnut

OTHER ADDITIONAL ITEMS

Bone Marrow Course (serves 2) - \$32

Served between entree and main

Bone marrow, caramelised onion glaze, charcoal dust, seeded rye bread

Tomahawk Feature

\$180 per 1kg steak

Enhance your Viking experience with a Tomahawk steak. Crafted from the finest quality beef, our Tomahawks are hand-cut and prepared medium rare to ensure maximum flavour and tenderness.



The Mjølner Bone Luge

Presented by Talisker Whisky

(added to the bone marrow) - \$16 per person

Bring the honour of the Vikings with our signature experience: the Mjølner Bone Luge, presented by Talisker!

When you order our deliciously unctuous bone marrow you are invited to add the Talisker 10 Year Old Single Malt Scotch Whisky to your order and drink it through the hollowed out bone. Fat washing at it's finest.

Channel your inner Viking, and enjoy this one-of-a-kind experience at your next event.



Meet Mjølner

Presented by The Balvenie

\$20 per person

Here at Mjølner, we drink Whisky from our very namesake - The Balvenie Whisky Hammer! A pleasure we were bestowed by our friends at The Balvenie, enjoy their incredible whiskies poured directly from our Hammer tableside.

The Balvenie offers a range of expressions, each with its own unique character and flavour profile. Pre-order this with your next event experience.





BEVERAGES



We take great pride in our beverage offering, extending from our signature cocktail list to our whisky, wine and beer offerings. We boast an impressive range of 400 whiskies and 9 craft beers on tap, a variety of mead and more to quench the thirst of you and your guests.

Our beverage menu has been developed to suit all palates and take you on a journey from the start with an arrival drink, to the height of the party, through to the end-of-the-evening night cap. Create your own beverage selection with us and make the most of our diverse options.

At Mjølner we pride ourselves on showing you and your guests a unique experience and offer on-consumption beverages for all of our events.





DRINK PACKAGES



ASGARD BEER PACKAGE

\$50 per person

Horn of Lager

Glass of Ale

Glass of Dark Beer

Australian Native Mead

NIFLHEIM COCKTAIL PACKAGE

\$80 per person

Northern Lights

Heimdallr's Horn

Battle-axe

Australian Native Mead

VALKYRIE WINE PACKAGE

\$65 per person

White or Sparkling

Light Red

Bold/Full Bodied Red

Australian Native Mead



WHISKY VOYAGES



Embark on a Viking journey like no other with one of our Whisky Voyages!

Devour drams from the Highlands of Scotland all the way to the rolling fjords of Sweden. Whisky selection subject to availability, liaise with your event coordinator.

KARVE - \$60

Glendronach 12yo
Talisker 10yo
Balvenie 12yo Double Wood
Ardbeg 5yo Wee Beastie

SNEKKJA - \$90

Balvenie 12yo Double Wood
Highland Park Valfather
Lagavulin 16yo
North Star Orkney 17yo

DRAKKAR - \$120

Mackmyra Limousin Swedish Single Malt
Highland Park Mjolner
Ardbeg Corryvreckan
Glenmorangie Signet





PHOTOGRAPHY & FILMING



Mjølnir provides a sophisticated Scandinavian backdrop and is available for exclusive hire for filming, photography & media purposes. We can accommodate large commercial projects, feature films, documentaries, fashion photography and portrait shoots. Our helpful and experienced staff are happy to advise you on further details and will endeavour to make your shoot as smooth as possible.





 VIKING MODE
BY MJØLNER



Take home your own piece of Valhalla with a hand-crafted drinking horn, all packaged up in a branded tote - the perfect memory for your guests to take home!



Alternatively, customise a personal gift per person from our entire Viking Mode range. Speak with your event manager to create something special just for your event.



EVENT FAQ



What time can I access the venue?

Access times will be listed on your event proposal. Please liaise with your Event Manager if you require extra time, as additional room hire may occur. If you would like to stay on after the formalities have ceased, you are more than welcome to do so on a casual basis. If extra time is a necessity for your event, additional charges will apply.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled.

Can I leave items at the venue post event?

Following your event you may leave items overnight with Management. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post event.

Can I transfer the remainder of my minimum spend?

The total minimum spend amount is to be utilised within the event space and the event booking time frame that you have confirmed.

Do you cater for dietary requirements?

Yes. For all seated events, please advise your Event Manager of any dietary requirements so our chefs can accommodate accordingly. If you are hosting a canape style event your guests can liaise directly with your Event Host on the day.

Can I bring a cake to my event?

You are more than welcome to bring a cake and candles along to your special event. We will provide plates and cutlery. There is a \$5.00 per person service fee up to \$150.00.

What AV equipment is available at the venue?

AV is not included in the event spaces hire or minimum spends. Any AV requirements must be approved by your event manager prior to your event. It is our recommendation that you query any AV requirements before contractually agreeing to your event.

Will I have access to a microphone for speeches?

Microphone speeches are available for hire only when the venue or basement is hired exclusively. When booking a section or private room within the venue no microphone speeches are available.

Can I supply my own music for my event?

You are able to provide your own music if you have hired a venue exclusively with pre-approval from your Event Manager. The playing of separate playlists or soundtracks is not permitted in private event spaces or private dining events.

Do you have a smoking area at the venue?

Mjølner is a non-smoking venue, we ask patrons to vacate the venue if they wish to smoke.

Do you allow children in your venue?

Children are welcome to attend Venue Exclusive events, however we do not have high chairs or a children's menu and have minimal space for pram access. Please discuss with your event manager if you plan to have a pram at your event. Please note we do not allow children aged under 10 years old to dine in the main dining room.

