

MJÖLNIR



 EVENTS

WELCOME

Mjølnir 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 and bespoke canapé packages.

We specialise in social events that deserve the ultimate celebration as well as corporate soirees 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 are able to 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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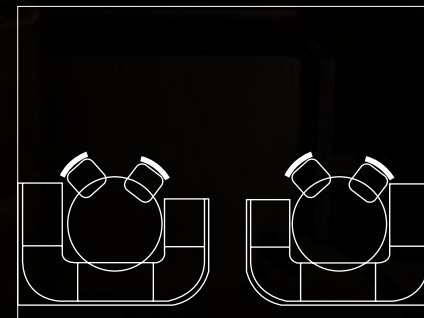
www.mjolner.com.au



PRIVATE BOOTHS

Looking for an intimate affair for a special celebration? We have a private event space with two luxurious booths to make you and your guests feel like royalty. This is an excellent space for your next birthday celebration, engagement party, casual corporate gathering, or sophisticated hens and bucks party.

Seated: 10 - 16 pax



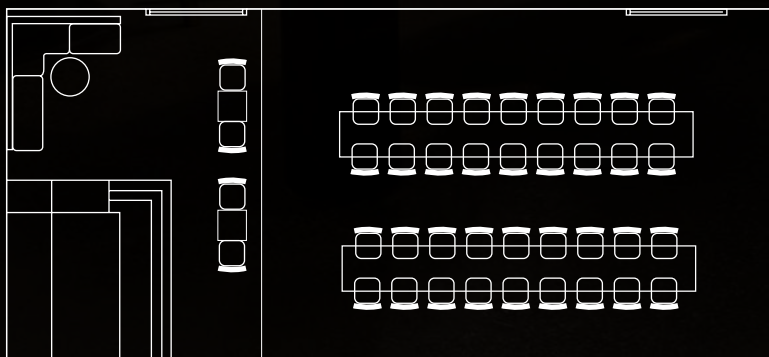
PRIVATE DINING ROOM

Our Feasting Hall aims to deliver events with a unique dining experience offering guests escapism for corporate milestones, birthday celebrations or even engagement parties. This space offers flexibility for a fully private or a semi private experience amongst the bustling atmosphere of Mjølner.

Group Banquet Table: 17 - 20 pax

Semi Private Dining Room: 21 - 28 pax

Full Private Dining Room: 29 - 36 pax

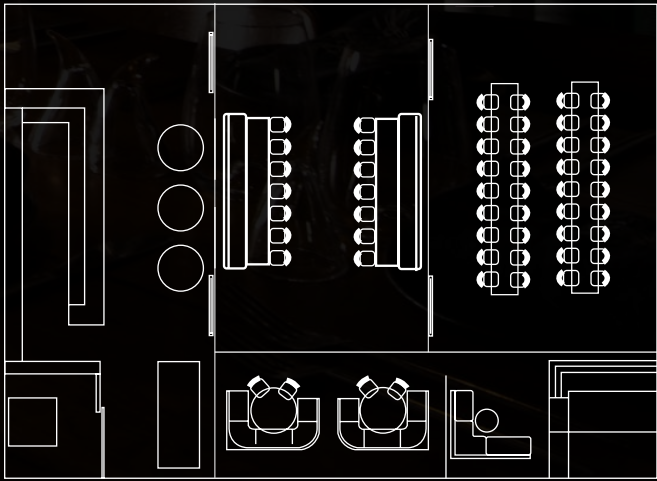




EXCLUSIVE VENUE

Mjølner is available for exclusive hire, and we focus on creating an unforgettable and unique event. Our events team can work with you in creating a personalised room setup to suit your event, offering whisky masterclasses as well as bespoke canapés and set menu feasts with our unique styling.

Seated: 80 pax
Standing: 100 pax



SET MENUS



FREYA

\$95 per person

(sample menu - menu items change regularly)

Entrées – shared

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage

Mains - shared

Whole chicken, swede mash, roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon

Sides for the table

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Dessert

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue
Chocolate brulée, smoked marrow, whisky



THOR

\$115 per person

(sample menu - menu items change regularly)

Entrées – shared

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage

Mains - shared

Whole chicken, swede mash, roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon
Signature beef short rib, whisky glaze, skordalia, garlic crisp

Sides for the table

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Dessert

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue
Chocolate brulée, smoked marrow, whisky



ODIN

\$145 per person

(sample menu - menu items change regularly)

Entrées – shared

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage
Signature roasted bone marrow, morcilla, speck powder, bulls blood

Mains - Shared

Whole chicken, swede mash, roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon
Signature beef short rib, whisky glaze, skordalia, garlic crisp
Daily beast feature

Sides for the table

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Dessert

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue
Chocolate brulée, smoked marrow, whisky

ADDITIONAL ITEMS

Natural Oysters - half doz \$40 / doz \$75

Sunrise lime vinaigrette

Bone Marrow Course (serves 2) - \$29

Served between entree and main

Roasted bone marrow, morcilla, speck powder, bulls blood

1.2kg Tomahawk Steak - \$220

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

Prices start from \$24 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



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

We boast an impressive range of whiskies and craft beer and mead on tap, a variety of bottled meads 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.





DRINK PACKAGES



VALHALLA BEER PACKAGE

\$60 per person

Horn of Lager

Glass of Ale

Glass of Dark Beer

Traditional Mead

VALKYRIE WINE PACKAGE

\$70 per person

White or Sparkling

Light Red

Bold/Full Bodied Red

Traditional Mead

NIFLHEIM COCKTAIL PACKAGE

\$80 per person

Northern Lights

Shrubbery

Fog of War

Traditional Mead



WHISKY VOYAGES



If you're a lover of whisky and want to explore the distinct varieties that are available, incorporate a whisky experience as part of your private event.

With Mjølner having a selection of over 400 whiskies, learn to appreciate the rare and unique blends.

Entertain friends, clients or colleagues and share with them a great experience while tasting some spectacular whiskies from diverse regions.

Please speak with your event manager on ways that you can enhance your event experience and enjoy our wide selection of whiskies.





VIKING MODE



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 bag from your guests with pieces from our entire Viking Mode range. Speak with your event manager to create something special just for your event.





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.





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, subject to availability. 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 labeled.

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. Please advise your event manager of any dietary requirements for you and your guests so that our chefs can accommodate accordingly.

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 per person service fee, capped at \$150.

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 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 or for a partial venue event.