

MJØLNER



EVENTS



WELCOME

Mjølner is a place where sophistication and decadence is 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 and artefacts with contemporary Scandinavian design and offers delicious set menu options including signature dishes of bird, beast and fish 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

106 Hardware Street, Melbourne 3000

E: melbourne@mjolner.com.au T: 03 8393 9367

www.mjolner.com.au

PRIVATE DINING ROOM

Our private dining rooms deliver 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: 20 pax

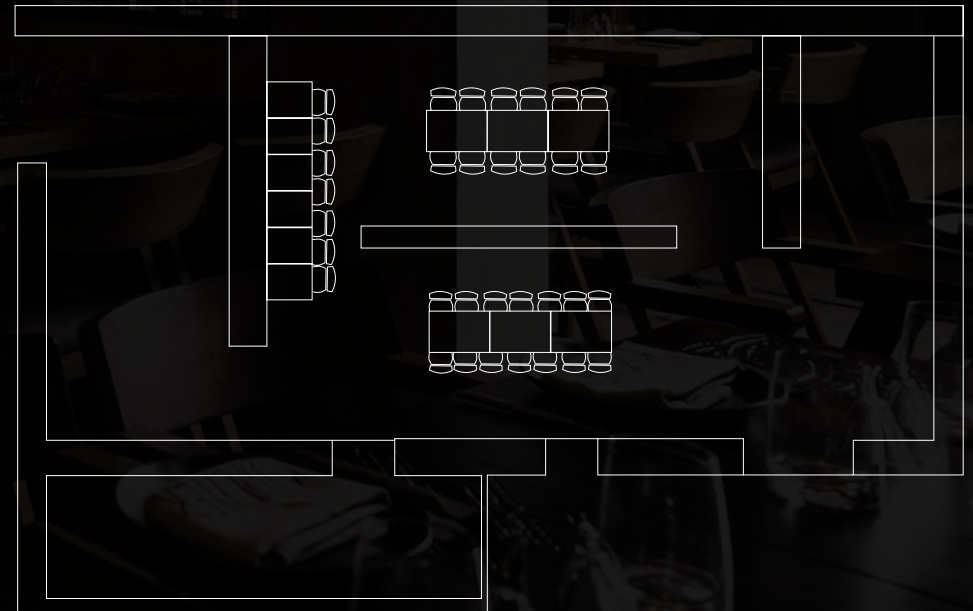




EXCLUSIVE VENUE

Mjølner is available for exclusive hire and focuses on creating an unforgettable and bespoke event. Our events team can work with you to create a very personalised event, offering versatility in the spaces available as well as customizable canapé selections, food stations and whisky tasting activations all delivered with our own unique styling.

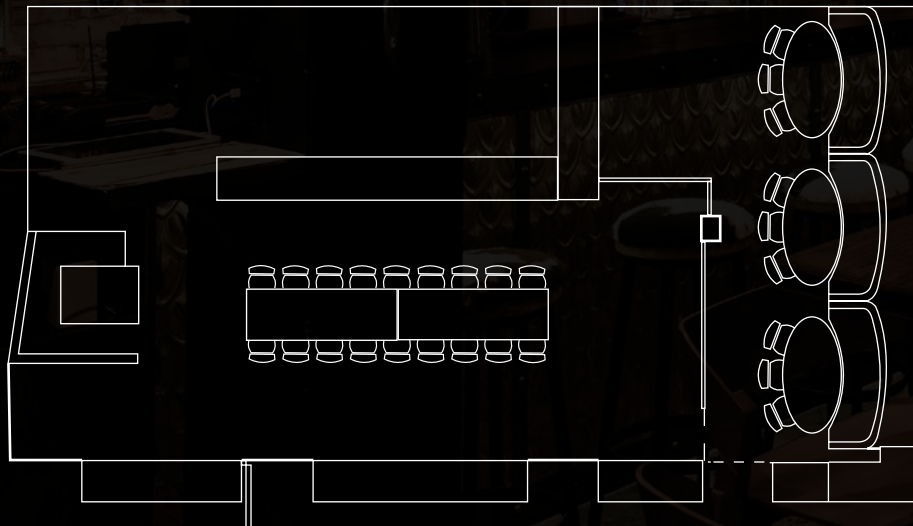
Seated: 80 pax



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. Excellent spaces to enjoy your very own exclusive VIP experience in the heart of the Melbourne CBD.

Seated: 40 pax



<CANAPÉ EVENTS



Canapé events are available for exclusive hire and basement exclusive events.

Please speak with your event manager for details and menus.



MENUS

Offering a large range of catering packages for your next event, let us work with you to create grazing, canapé or set menu options to suit all your needs.

Specialising in seasonal Scandinavian inspired fare our carefully crafted set menus are designed to be shared by the table and include bird, beast, fish along with generous vegetable sides.

For standing style canapé events we can work with you to create indulgent grazing stations paired with bespoke canapé packages all served with the signature Mjølner style.



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, caramelized 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

ON ARRIVAL STATIONS

Smorgasbord Station - \$15 per person

Artisan selection of cheeses and charcuterie, condiments and bread from our one of a kind meat and cheese bar. Beautifully presented as a centrepiece for your event, a lovely grazing style addition to your set menu.

Add Fresh Shucked Oysters to your smorgasbord station. \$20 per person

Seafood Station - \$30 per person

Selection of fresh and traditional Scandinavian cured seafood with accompaniments served as a beautiful station for your guests to indulge in on arrival.

OTHER ADDITIONAL ITEMS

Fresh Shucked Oysters

Served with hibiscus granita, sea grapes, dill
1/2 Dozen - \$38

Bone Marrow Course (serves 2) - \$32

Served between entree and main

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

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 \$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



The Speakeasy Group have a reputation for innovative, creative and quality beverage menu's and Mjølner is no exception.

Delivering exquisite cocktails with the Speakeasy Group's acclaimed flair and expertise alongside an extensive range of craft beers and 400+ whiskies all of which will be sure to please the most discerning of guests.

Our beverage menu has been developed to suit all types of events and take you on a journey from arrival cocktail through to your end-of-the-evening night cap.

We pride ourselves on showing you and your guests a unique experience and suggest you work with our events team to create a menu. All beverage menus are charged on a consumption basis.





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

\$50 per person

White or Sparkling

Light Red

Bold/Full Bodied Red

Australian Native Mead



EXPERIENCES



If you're a lover of whisky and want to explore the distinct varieties that are available why not incorporate a whisky masterclass 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.

The team at Mjølner thoroughly enjoys sharing their knowledge while hosting masterclasses so please speak with our event manager for anything specific you would like to arrange.



WHISKY MASTERCLASS PACKAGES

Whisky Masterclasses include 5 x 15ml tastes and light snacks and prices begin from \$80.00 per person

Whisky 101 – Highlands to Islay

A beginner's basic introduction to the wonderful world of whisky. Explore the basics of production from grain to glass with an overview of the main regions of Scotland and all the ins and outs of tasting and drinking etiquette.

Whiskies of the World

Do the Scots do it best? We'll explore the wonderful world of whisky as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese or two.

Sweet & Fruity

We take a look at the lighter side of whisky that Scotland have to offer. Speyside is the most famous region for its fruit driven malts but we did out some fruit bombs from the Highlands to the Islands for this session.

Big & the Bold

For some whisky lovers big is not only beautiful but better. Expect the powerful peat monsters, smoke stacks and punchy cask strengths.



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.





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 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. 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.

