

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 with contemporary Scandinavian design. We offer delicious set menu options including our signature dishes in addition to our a la carte menu for group bookings of up to 20 guests. For larger group events we can arrange bespoke set menu and canapé packages.

We specialise in social events that deserve the ultimate celebration, host an exclusive event or hire a semi private section. Ask our event managers for their advice on the perfect space for your next birthday party, engagement party or sophisticated hens or bucks celebration.

Our corporate events are set to impress clients, colleagues, suppliers or savvy media. Whether you are planning a casual meeting or conference space, an exciting product launch, large corporate event or team- building activities, our events team are able to work with you to build your unique experience.

CONTACT

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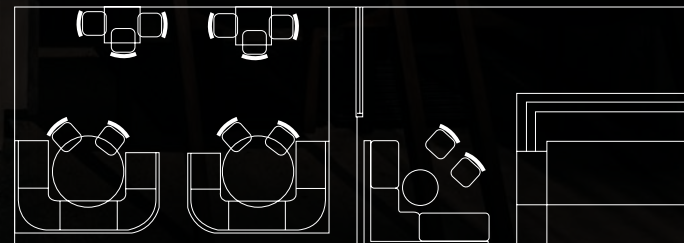
EVENT SPACES

From business lunches to corporate dinners whether you are planning a private event, networking event, conference meeting, team building experience, engagement party, wedding celebration, launch party or birthday celebration our event spaces at Mjølner are remarkable.

BOOTHS & PRIVATE BAR

Looking for an intimate affair for a special celebration? We have a private event space including booth seating and the option of your own private bar to make you and your guests feel like royalty. This is an excellent space for your next birthday celebration, engagement party, casual corporate gathering and sophisticated hens and bucks party.

Seated: 10 - 16 pax
Standing: 30 pax



PRIVATE DINING ROOM

Our Feasting Room aims to deliver events with a unique dining experience offering guests escapism with the enjoyment of fine food and world class beverages. This space is ideal for business lunches corporate dinners whether you are planning a private event, networking event, conference meeting, team building experience or a special celebration with the option of having your own private bar.

Semi Private Seated: 16 - 24 pax

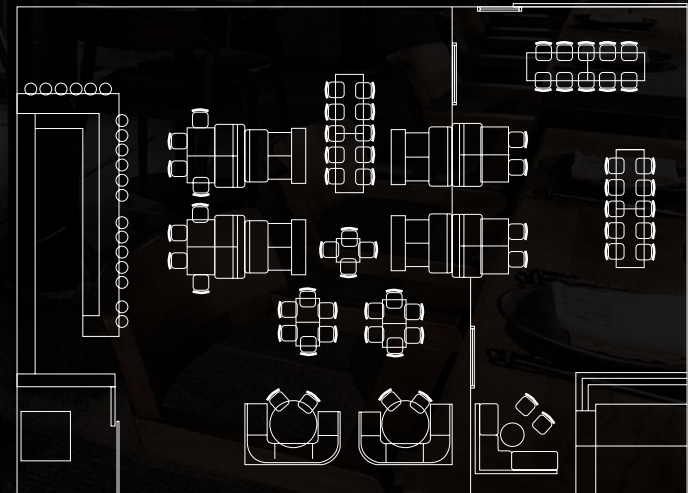
Fully Private Seated: 25 - 36 pax



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 canapé and set menu packages with our unique styling.

Seated: 70 pax
Standing: 120 pax



CANAPÉ EVENTS



Canapé events are available for
exclusive hire and Booth & Private Bar
events



Please speak with your event manager
for details and menus.



SET MENUS



FREYA

\$90 per person

(sample menu - menu items change regularly)

Entree – shared

Gravalax, fennel cream, beetroot, preserved lemon

Charred venison, malt crumb, spiced honey, walnut, sprouts

Roasted celeriac, cottage cheese & farro porridge, macadamia

Mains - shared

Rotisserie chicken, charred cavolo nero, grapes, parsnip, jus

Pork belly, leek & ale, speck, sauerkraut, shallot, cherry jus

Rainbow trout, fermented bullhorn pepper, black garlic

Sides for the table

Baby potatoes, horseradish, sour cream

Charred broccoli, almond puree, cured egg yolk

Dessert

Riskrem, cinnamon meringue, berries, almond

Chocolate brulée, smoked marrow, whisky



THOR

\$105 per person

(sample menu - menu items change regularly)

Entree – shared

Gravalax, fennel cream, beetroot, preserved lemon

Charred venison, malt crumb, spiced honey, walnut, sprouts

Roasted celeriac, cottage cheese & farro porridge, macadamia

Mains - shared

Rotisserie chicken, charred cavolo nero, grapes, parsnip, jus

Pork belly, leek & ale, speck, sauerkraut, shallot, cherry jus

Rainbow trout, fermented bullhorn pepper, black garlic

Signature beef short rib, whisky glaze, maple mustard

Sides for the table

Baby potatoes, horseradish, sour cream

Charred broccoli, almond puree, cured egg yolk

Dessert

Riskrem, cinnamon meringue, berries, almond

Chocolate brulée, smoked marrow, whisky



ODIN

\$140 per person

(sample menu - menu items change regularly)

Entree – shared

Gravalax, fennel cream, beetroot, preserved lemon

Charred venison, malt crumb, spiced honey, walnut, sprouts

Roasted celeriac, cottage cheese & farro porridge, macadamia

Signature roast bone marrow, rye bread, morcilla crumb

Main Course - Shared

Rotisserie chicken, charred cavolo nero, grapes, parsnip, jus

Pork belly, leek & ale, speck, sauerkraut, shallot, cherry jus

Rainbow trout, fermented bullhorn pepper, black garlic

Signature beef short rib, whisky glaze, maple mustard

Daily beast feature

Sides for the table

Baby potatoes, horseradish, sour cream

Charred broccoli, almond puree, cured egg yolk

Dessert

Riskrem, cinnamon meringue, berries, almond

Chocolate brulée, smoked marrow, whisky

ADDITIONAL ITEMS

Arrival Canapés - \$30 per person

Eggplant crisp with cheese curd & shiso
Grilled prawn, iceberg lettuce, seaweed butter
Venison tartare, blueberries, nasturtium & rye crisp
Duck ham, horseradish & rye cracker

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

Sunrise lime vinaigrette

Bone Marrow Course (serves 2) - \$35

Served between entree and main

Roasted bone marrow, rye bread, morcilla crumb,
speck powder, bullsblood



The Talisker Bone Luge

Presented by Talisker Whisky

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

Bring the honour of the Vikings to your next event with our signature experience: the Whisky Luge!

This one-of-a-kind cocktail is not for the faint of heart, just like the fearless Vikings of old. Watch as the bone is flamed before your eyes, and indulge with 11 Year Old Special Release Single Malt Scotch Whisky is poured down the hollowed-out bone.

This unique and exciting experience is sure to be a hit with any group of adventurous individuals who are ready to channel their inner Viking.



Meet Mjølner

Presented by The Balvenie

Prices start from \$24 per person

Here at Mjolner, 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



Along with our wine list, we take great pride in our signature cocktail list, whisky and beer offerings. We deliver exquisite signature cocktails, an impressive range of 400 whiskies and 9 craft beers on tap, 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 suggest you work with our events team on building your desired drinks list for the evening via on-consumption beverages.





DRINK PACKAGES



ASGARD MEAD PACKAGE

\$70 per person

Horn of Sparkling Mead

Dry Mead

Semi Sweet Mead

Sweet Mead



NIFLHEIM COCKTAIL PACKAGE

\$80 per person

Horn of Sparkling Mead

Northern Lights

Shrubbery

Fog of War



VALHALLA BEER PACKAGE


\$60 per person

Horn of Sparkling Mead

Loki Red Ale

Freya Tropical IPA

Obsidian Black IPA



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.



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 per person from our entire Viking Mode range. Speak with your event manager to create something special just for your event.





PHOTOGRAPHY & FILMING



Mjølner 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 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.

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.

