



# MIINE

*FUNCTIONS & EVENTS*

13 Darby Street, Newcastle

# CANAPÉ PACKAGES

\*Minimum 20 guests

## SNACKS

5 x hot & cold canapés  
55 per person

## APPETIZER

5 x hot & cold canapés  
1 x substantial canapés  
80 per person

## DINE

7 x hot & cold canapés  
2 x substantial canapés  
119 per person

**ADD** dessert +6pp per canapé



# CANAPÉS



## COLD

- whipped ricotta crostini, lemon oil (v)
- smoked fish crostini, chives, chilli
- beef carpaccio, truffle cream, parmesan, fried potato
- mushroom tartare (vg)
- mini mortadella + mozzarella bun, pistachio
- tuna tartar, blood orange ponzu (df, gf)
- goats curd, hot honey canoli (v)

## SUBSTANTIAL

- spicy bug roll, calabrian chilli, lemon mayo
- mini tart, blue swimmer crab, black pepper tart,
- artichoke, caviar
- foie gras, pedro ximenez crostini

## HOT

- cacio de pepe arancini (v)
- salumi xo + four cheese croquettes
- zucchini fritti, sauce verde (vg, df, gf)
- gnoco fritto, parmesan custard
- crispy eggplant, sauce agro dolce (vg, df, gf)

## DESSERT

- mini tiramisu
- caramelised white choc, passionfruit + olive oil ice cream sandwich (gf)
- ricotta and yuzu mini canoli
- lemoncello + lemon thyme cheese cake (df, gf)

gf (gluten free) df (dairy free) v (vegetarian) ve (vegan)

# FUNCTION SET 1

72 per person

Dietary alterations available upon request.  
Menu may be subject to seasonal change.

gf (gluten free) df (dairy free)  
v (vegetarian) vg (vegan)

ADD 14pp

**BBQ GARLIC KING PRAWNS**  
jalapeno verde GF, DF

SWAP 3pp

**FOR GARLIC PIZZA BREAD**

*UPGRADE TO STEAK*

**PLEASE SPEAK TO OUR TEAM**

## PUFFED BREAD

rosemary & garlic oil, sea salt V

## VANELLA STRATCIATELLA

charred leek & hazelnut dressing GF, V  
AND

## VANELLA BUFFALO MOZZARELLA

smashed cucumber & eschalot salad GF, V

## LP SMOKED MORTADELLA

agrodolce pineapple DF, GF

## WAGYU CARPACCIO

horseradish cream, burnt eschalot dressing,  
radish, parmesan GF, DFo, Gfo

## ZUCCHINI FLOWERS

goat curd, green goddess sauce V

## CHOICE OF PASTA OR PIZZA

please see a la carte menu for options

## TIRAMISU

savoiardi, mascarpone, espresso,  
coffee liqueur, Frangelico, chocolate V



# FUNCTION SET 2

92 per person

Dietary alterations available upon request.  
Menu may be subject to seasonal change.

gf (gluten free) df (dairy free)  
v (vegetarian) vg (vegan)

ADD 14pp

**BBQ GARLIC KING PRAWNS**  
jalapeno verde GF, DF

SWAP 3pp

FOR GARLIC PIZZA BREAD

UPGRADE TO STEAK

PLEASE SPEAK TO OUR TEAM

## PUFFED BREAD

rosemary & garlic oil, sea salt V

## SKORDALLIA

potato, almond, confit garlic, lemon GF, DF, VG  
AND

## WHIPPED RICOTTA

mandarin oil, fennel pollen, black pepper GF, V

## VANELLA STRATCIATELLA

charred leek & hazelnut dressing GF, V  
AND

## VANELLA BUFFALO MOZZARELLA

smashed cucumber & eschalot salad GF, V

## SCALLOP CRUDO

yuzu kosho dressing, basil, buttermilk & dill  
oil GF, DFo

## LP SMOKED MORTADELLA

agrodolce pineapple DF, GF

## WAGYU CARPACCIO

horseradish cream, burnt eschalot dressing,  
radish, parmesan GF, DFo, GFo

## ZUCCHINI FLOWERS

goat curd, green goddess sauce V

## CHOICE OF PASTA, PIZZA,

## SPATCHCOCK OR PORK COTOLETTA

please see a la carte menu for options

## CHOICE OF DESSERT

please see a la carte menu for options



# SPACES

## FULL VENUE EXCLUSIVE



Make Miine entirely yours. Take over the whole space and create an unforgettable event with the ultimate level of exclusivity.

**Standing canapé:** up to 150 guests

**Sit-down shared dining:** up to 110 guests

## SECTIONED OFF AREA



Perfect for medium-sized gatherings. Enjoy your own dedicated area within Miine. Room to mingle, move, and make it your moment.

**Standing canapé:** up to 45 guests

**Sit-down shared dining:** up to 20 guests

## LONG TABLE RESTAURANT DINING

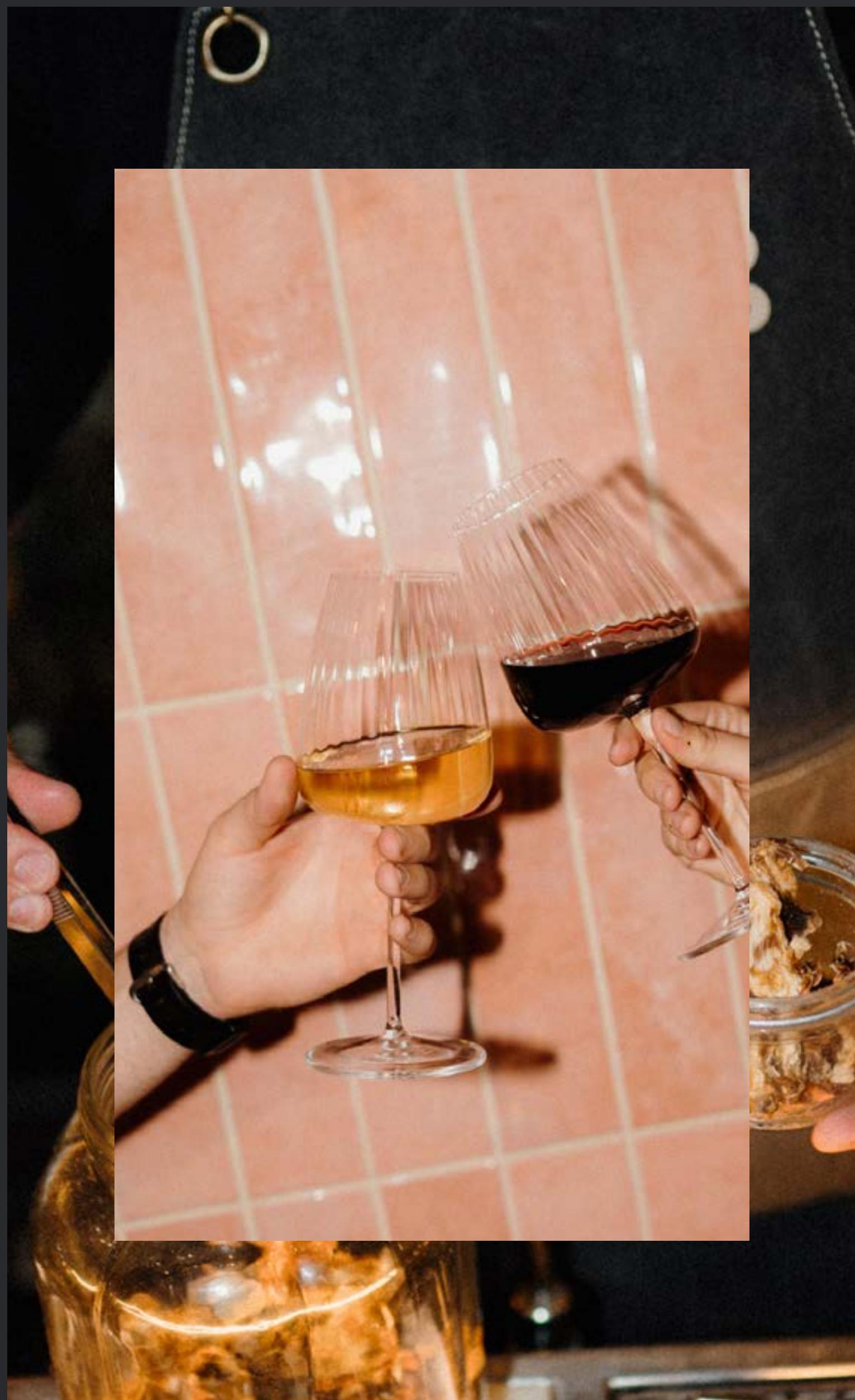


Ideal for intimate celebrations. Host your group along our long tables, with multiple tables available for larger bookings.

**Sit-down shared dining:** up to 10 guests per table

## BEVERAGE PACKAGES

\*Minimum 20 guests. Our beverage packages are optional.  
Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.



### SILVER

btw pinot noir  
btw rosé  
btw prosecco  
btw pinot grigio  
philter super cool lager (tap)  
peroni red  
peroni nastro azzurro 3.5%  
peroni nastro azzurro 0.0%  
heaps normal quiet xpa  
soft drinks

2 hours: 45pp  
3 hours: 65pp  
4 hours: 75pp

### GOLD

astoria butterfly prosecco  
hungerford hill fiano  
villa trasqua vermentino  
carillion rosé  
castello di querceto sangiovese  
collefrisio montepulciano d'abruzzo  
philter super cool lager (tap)  
young henry's newtowner pale ale (tap)  
peroni red  
peroni nastro azzurro 3.5%  
peroni nastro azzurro 0.0%  
heaps normal quiet xpa  
soft drinks  
elysian dream spritz mocktail

2 hours: 65pp  
3 hours: 85pp  
4 hours: 100pp

*upgrade any package to include 2 hours of unlimited*  
basic spirits: 30pp      french Champagne: 56pp



## TERMS & CONDITIONS

Sitting groups of 16 or more guests will be required to dine from one of our function set menus. Canape options are exclusively for sit/standing reservations of 20 or more. Children under 12 are exempt from the set menu and can opt for kids' menu items, however, they will still be counted in the total guest count, and the adult portion of the group will still be required to dine from a chef selection menu.

We can accommodate most dietary requirements. Please make sure to note these in your group booking reservation. For any complex situations, please contact us to discuss in advance as some dietaries may not be catered for. Please note, all credit card payments incur a 1.5% surcharge. Depending on the day you dine there may be additional surcharges, please refer to venue T&Cs.

A booking guarantee will be required to confirm the booking. This is a credit card pre-authorisation and it may be charged in case of no-shows, late cancellations, or significant reductions in guests without prior notice. We offer full table service and issue one bill per table at the end of the meal. While we can accommodate a split payment, it will be up to individual guests to advise the dollar amount that they would each like to pay.