Mr. Miyagi



FUNCTIONS
INFORMATION PACK

For all enquiries, write to us at events@mrmiyagi.com.au

OUR STORY

Founded in 2013 by two mates with a craving for Japanese food,
Mr. Miyagi is a love letter to modern Japan.
A sensory dining experience, a good night out and a restaurant all in one.

Mr. Miyagi is our spin on tradition, featuring a menu
of good time fare and a curated list of sweet, sour
and saucy cocktails.

Experimental with flavour, and die-hard for quality,
our misson is to ensure everything you see on
the plate is made from ingredients sourced
sustainably - from both local Australian providores
and growers, and our friends in Japan, who do things
in a way we simply can’t.

Mr. Miyagi offers a range of dining options, including Private Event Spaces.

LEVEL ONE

MR. MIYAGI'S

level one

PRIVATE DINING SPACE

Want something a bit fancy? Have too many friends for the restaurant?

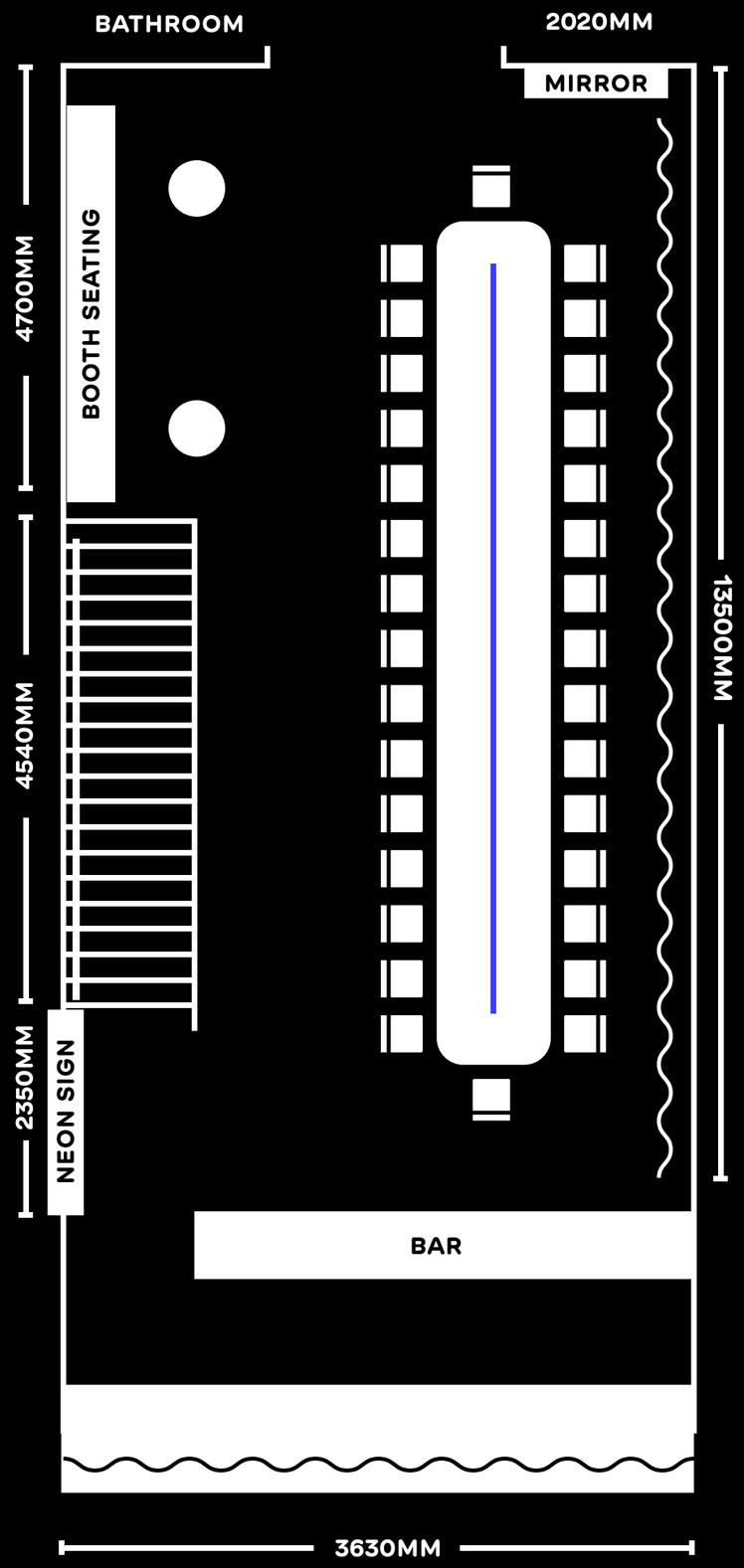
Want your own private bar and bartenders? Mr. M will look after you.

Level One is Mr. M's Private Dining Room. This premium space is suitable for social and corporate events, both Cocktail style or seated.

STANDING | 30-70 GUESTS

SEATED | 23-32 GUESTS





MIYAGI BACKROOM







Miyagi BACKROOM

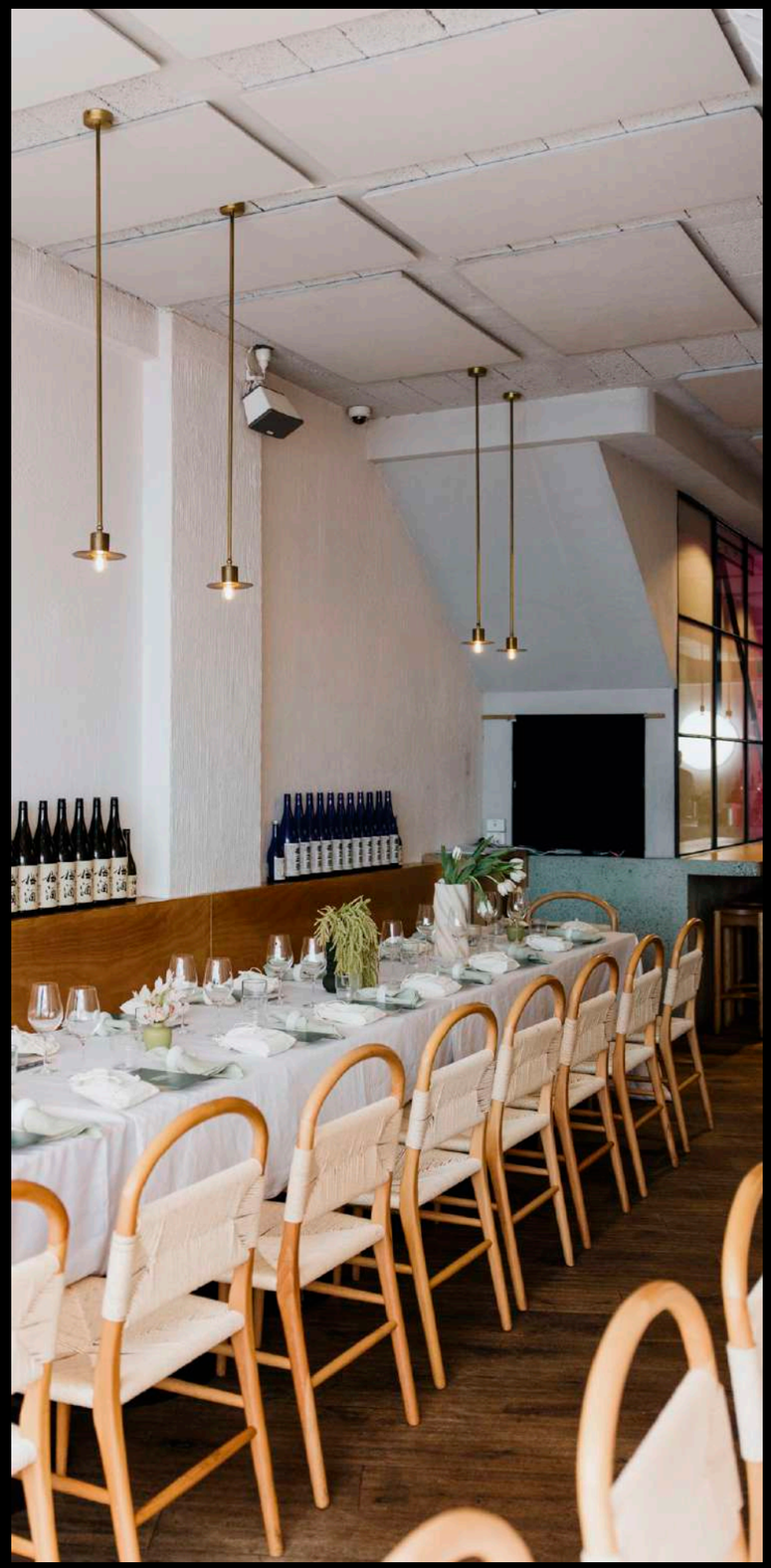
Removed but still a part of the hustle and bustle of Mr. Miyagi, the Miyagi Backroom offers the freedom to personalise and curate the space to suit your vision.

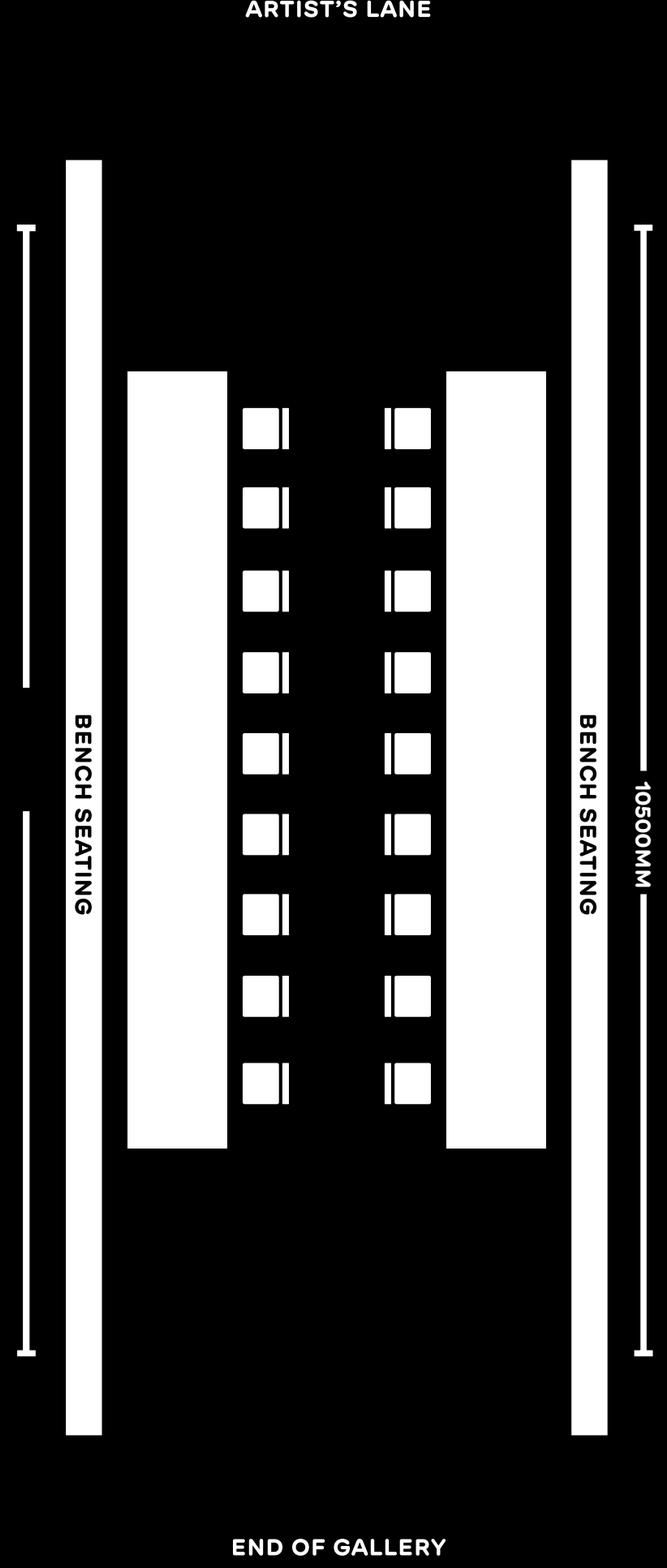
Enjoy your own private bar whilst looking out over the renowned street art that Artists Lane has to offer.

This premium space is ideal for social and corporate events.

STANDING | 50-90 GUESTS

SEATED | 23-36 GUESTS





SEATED MENU 1

23 – 32PAX | $115pp

EDAMAME
Blanched soybeans, shiso salt

DUCK BETEL LEAF
Shredded five spice peking duck, sweet hoisin plum sauce, golden fried shallots, fresh chilli on a betel leaf

BANG BANG CRACKER
Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice crackers

WAGYU TATAKI
Phoenix wagyu beef, puffed rice, sesame ponzu, wasabi sesame, Asian herb salad

MFC
Miyagi Fried Chicken, Mr. M's secret seasoning, Japanese mayo

PORKY PARCELS
Mr. M's handmade pork dumplings, chives, black bean chilli, young coriander, sesame, soy and black vinegar dipping sauce

CHOC MESS
Rich Valrhona chocolate panna cotta, salted almond chocolate soil, miso-chocolate fudge

SEATED MENU 2

23 – 32PAX | $130pp

EDAMAME
Blanched soybeans, shiso salt

MISO BUTTER FOCACCIA
House baked golden focaccia with sweet miso glaze, whipped cultured miso butter and shiso salt

BANG BANG CRACKER
Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice crackers

KOREAN BEEF CIGAR
wagyu beef, peanut butter, ssamjang, capers, sesame, spring roll pastry

SALMON NORI TACO
Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil

MFC
Miyagi Fried Chicken, Mr. M's secret seasoning, Japanese mayo

PORKY PARCELS
Mr. M's handmade pork dumplings, chives, black bean chilli, young coriander, sesame, soy and black vinegar dipping sauce

SESAME SALAD
Mixed asian greens, creamy sesame dressing, cucumber, salted ricotta

CHOC MESS
Rich Valrhona chocolate pannacotta, salted almond chocolate soil, miso chocolate fudge

EVENT UPGRADES

CANAPES ON ARRIVAL
(3 items served for first half hour)
$20pp

OYSTERS
$6.50ea

COCKTAIL ON ARRIVAL
$22.5pp

MR. MIYAGI 75" TV HIRE
(Level One only)
$75

CANAPÉ MENU A

40 – 90PAX | $99PP

BANG BANG CRACKER
Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice cracker

SESAME SEED TUNA TATAKI
Chukka sesame seaweed, akami saku tuna tataki, shiso dressing

MINI EGGPLANT TACO
Spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato, pumpkin relish

CORN BALL
Tempura corn ball, BBQ corn, buttery popcorn, corn biscuit mayo

PORKY PARCELS
Mr. M's handmade pork dumplings, chives, black bean chilli, young coriander, sesame, soy and black vinegar dipping sauce

MINI CURRY PUFF
Crispy puff pastry, wagyu beef brisket curry, molten cheese, curried mayo

MINI MFC GUA BAO
Marinated boneless chicken, MFC seasoning, Japanese mayo, soft bao

BAO DONUT
Crispy sugar coated dessert bao bun, chocolate ganache

CANAPÉ MENU B

40 – 90PAX | $119PP

OYSTERS
Locally sourced, served with shiso-ponzu shallot dressing

BANG BANG CRACKER
Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice cracker

HULK HANDROLL
Takuwan pickle, asparagus, cucumber, avocado

MINI SALMON NORI TACO
Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil

CORN BALL
Tempura corn ball, BBQ corn, buttery popcorn, corn biscuit mayo

PORKY PARCELS
Mr. M's handmade pork dumplings, chives, black bean chilli, young coriander, sesame, soy and black vinegar dipping sauce

MINI CURRY PUFF
Crispy puff pastry, wagyu beef brisket curry, molten cheese, curried mayo

MINI MFC GUA BAO
Marinated boneless chicken, MFC seasoning, Japanese mayo, soft bao

BAO DONUT
Crispy sugar coated dessert bao bun, chocolate ganache

UPGRADES

OYSTERS
$6.50ea

COCKTAIL ON ARRIVAL
$22.5 0pp

MR. MIYAGI 75" TV HIRE
(Level One only)

STANDARD

3HR — $55p | 4HR — $70pp | 5HR — $75pp

FRIZZANTE
NV Prosecco, King Valley, VIC

RESCHKE R SERIES
Pinot Gris, SE Region, AUS

RESCHKE R SERIES
Rosé, SE Region, AUS

RESCHKE R SERIES
Merlot, SE Region, AUS

SAPPORO LAGER
Tap Beer

CBCO
Bertie Apple Cider

BAR TAB

Wanna drink the whole bar? Be our guest.

Skip the package and run a bar tab instead.

PREMIUM

3HR — $70pp | 4HR — $85pp | 5HR — $90p

CHANDON
NV Brut, King Valley, VIC

MARNONG ESTATE
Chardonnay, Macedon Ranges, VIC

KŪKŪ SAUVIGNON BLANC
Sauvignon Blanc, Marlborough, NZ

MINUTY M
Rosé, Provence, FR

MARNONG ESTATE
Pinot Noir, Macedon Ranges, VIC

PAXTON
Tempranillo, McLaren Vale, SA

LEEUWIN ESTATE SIBLINGS
Shiraz, Margaret River, WA

SAPPORO LAGER
Tap Beer

YOUNG HENRY
Pale Ale

CBCO
Bertie Apple Cider

PARTY

3HR — $100pp | 4HR — $115pp | 5HR — $120pp

CHANDON
NV Brut, King Valley, VIC

PARINGA ESTATE
Pinot Gris, Mornington Peninsula, VIC

PIZZINI
Riesling, King Valley, VIC

WHISPERING ANGELS
Rosé, Provence, France

MEDHURST
Pinot Noir, Yarra Valley, VIC

PAXTON
Tempranillo, McLaren Vale, SA

PARINGA ESTATE
Shiraz, Mornington Peninsula, VIC

CHOICE OF 2 SIGNATURE COCKTAILS

BELVEDERE
Vodka

BEEFEATER
Gin

OLD FORRESTER
Bourbon

CHIVAS REGAL
Scotch

BACARDI BLANCO
Rum

SAPPORO LAGER
Tap Beer

YOUNG HENRY
Pale Ale

CBCO
Bertie Apple Cider

UPGRADES

WANT TO ADD SOME EXTRA PIZZAZZ?

Additional cocktails? Or perhaps trading out the bubbles for some Veuve?

We can make this happen for you! Just let our functions team know how we can help.

T&CS

BOOKING
- A $500 deposit is required upon booking.
- Event details must be provided 14 days before the event, with final payment due three days prior.
- All private events have a minimum spend requirement which will be detailed whilst quoting.
- Prices are subject to change.
- Private lunch events run anytime from 12pm to 5pm, with last drinks served at 4:30pm.
- Private dinner events run from 6pm to 11pm, with last drinks served at 10:30pm.
- Menu and pricing may vary from the time of booking to the event date.

CANCELLATION/CHANGES
- A 30-day notice is required for a full deposit refund.
- Change of date requests will be accommodated based on availability with at least 30 days' notice.
- The venue reserves the right to refuse events deemed unsuitable, such as 18th and 19th birthday parties.
- Catering Requirements:
- Dietary requirements must be confirmed along with the menu and beverage package details at least 14 days before the event.
- Final guest numbers are needed four days prior to the event, with changes incurring a fee equivalent to the Food Only price.
- Dietary changes for seated events require communication with the Events Manager at least 14 days prior.
- Guests with allergies must inform staff at the beginning of the event.
- Responsible Service of Alcohol:
- Mr. Miyagi adheres to responsible service of alcohol legislation. All staff are trained in the liquor licensing accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who they believe is intoxicated as well as refuse service to underage patrons.
- Staff adhere and trained in responsible service of alcohol.
- Drinks are not permitted outside designated areas.

DAMAGES
- Clients are responsible for any extra cleaning or damages incurred should it be required.

DRESS CODE
- A fun but smart dress code is observed, prohibiting work-gear, activewear, singlets, and thongs.

ACCESS
- Access to both spaces is from 12pm for lunch bookings and from 6pm for dinner bookings. Should you require earlier access, this will be unable to be confirmed until three days prior to your event.
- The Level One Private Dining Room is only accessible by stairs.
- Miyagi Backroom is wheelchair accessible.

EXTERNAL SUPPLIERS
- External food and drink are not allowed at Mr. Miyagi except pre-approved birthday cakes in which a $3.50 cakeage fee applies
- Decorations must be discussed prior to booking confirmation. No confetti or candles are permitted.
- All external suppliers must be approved by management.
- Clients are responsible for removing external items post-event.

ENTERTAINMENT
- DJs, amplified music, and microphones are not permitted.
- Music must be played through the venue's sound system.
- Adult entertainment is prohibited.

FAQS

It's my birthday, can I bring in a cake?
Mr. M's set menu includes a dessert to finish. You're also welcome to bring your own cake if you're celebrating, a $3.50 per person cakeage fee applies.

My friend is a vegan, can they come to my party?
Mr. M loves looking after everyone (even vegans) Just let us know any dietary requirements ahead of time and we will look after you. Please Note: We are unable to cater to dietary requirements for standing cocktail events.

Can I choose my own music?
Yes! If you're booked in **Level One,** just create a public Spotify playlist and email the link to your event organiser before your event. Unfortunately, Miyagi Backroom runs on whatever Mr. M is spinning at that time.

Can I party when the event finishes?
For **Level One** celebrations, the party can be continued downstairs at the Miyagi Backroom which is open until late! Otherwise, you can head out on Chapel Street.

How long can my function run for?
Lunch bookings can run anytime from 12pm - 5pm, with last drinks being served at 4:30pm. Dinner anytime from 6pm - 11pm, with last drinks served at 10.30pm. This can be extended closer to the date depending on availability. Please speak with your event organiser.

Do I have to go on the 3 hour beverage package?
No this is not the only option for beverages. You can choose to put on a bar tab and select drinks to be available, as long as the bar tab amount ensures the minimum spend is met.

Can I have my 18th or 19th birthday party at Mr. Miyagi?
No, unfortunately we are unable to accommodate 18th & 19th birthday parties. Hit us up for your 20th!

Do I have a private bar?
Private bar with your own legendary bartenders in **Level One** only.
While the Miyagi Backroom doesn't have a private bar, you're set up close by to our team who'll make sure to look after you!

Do I have a private bathroom?
There are two private bathrooms in **Level One.**

Can I decorate the room?
Balloons, streamers, photo booths, flowers - YES
Fireworks, strippers, candles, confetti - NO.

Will I have the best night ever?
Yes.

Do you cater functions off site?
We sure do. Send us through the details of your next event to hello@mevents.co

Mr. Miyagi