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Founded in 2013 by two best mates with a craving for Japanese food (on this side of town), Mr. Miyagi is a love letter to modern Japan.

A sensory dining experience, a seriously 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 that can cater groups of 20-90 guests.

From milestone dinners, social celebrations, corporate functions and cocktail events, Mr. M looks forward to hosting your next shin-dig.



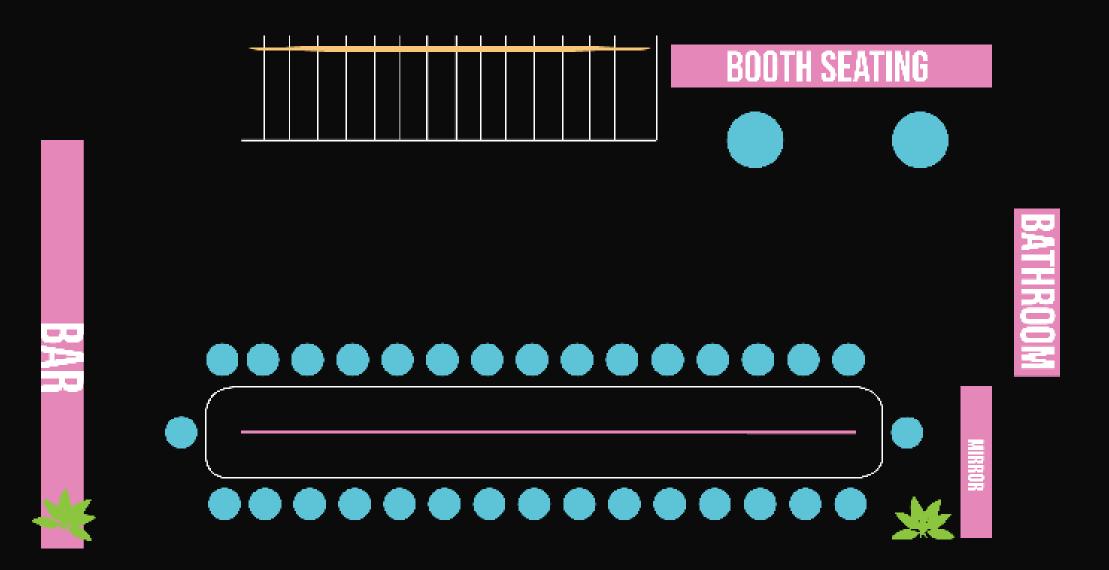
# 1010 (110) EVENT SPACE UPSTAIRS AT Mr. Miyagi

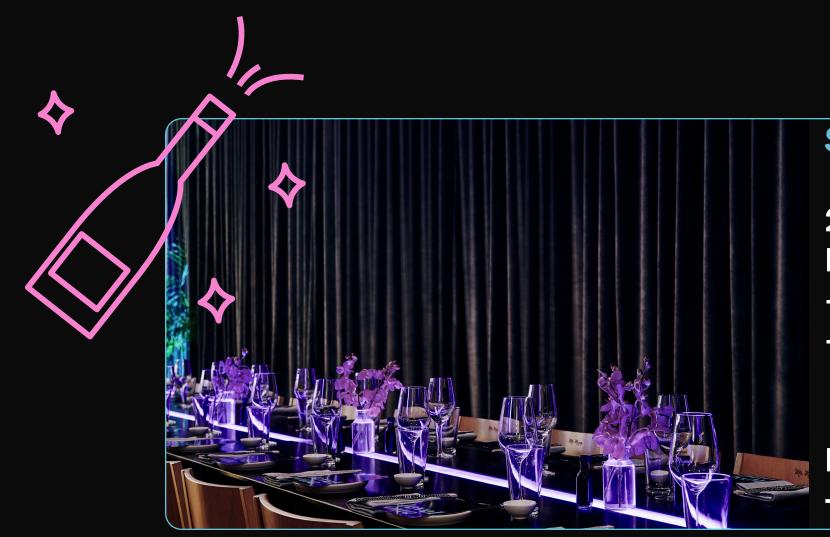
Think you're a fancy pants?
Have too many friends for the restaurant?
Want your own private bar and legendary bartenders?

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.





### **SEATED EVENTS:**

23-32 Guests
Food & Beverage Package \$150PP

- 5 Course Sharing Menu
- 3 Hour Beverage Package

Food Only Package \$105PP + + + Pair with a bar tab

### **STANDING EVENTS:**

**30-70 Guests** 

Food & Beverage Package \$135PP

- 8 Course Canapé Menu
- 3 Hour Beverage Package

Food Only Package \$90PP + + + Pair with a bar tab





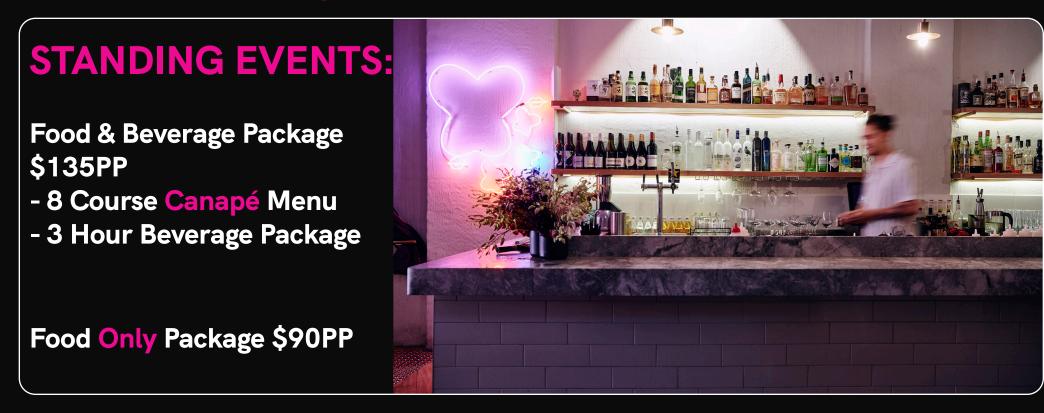


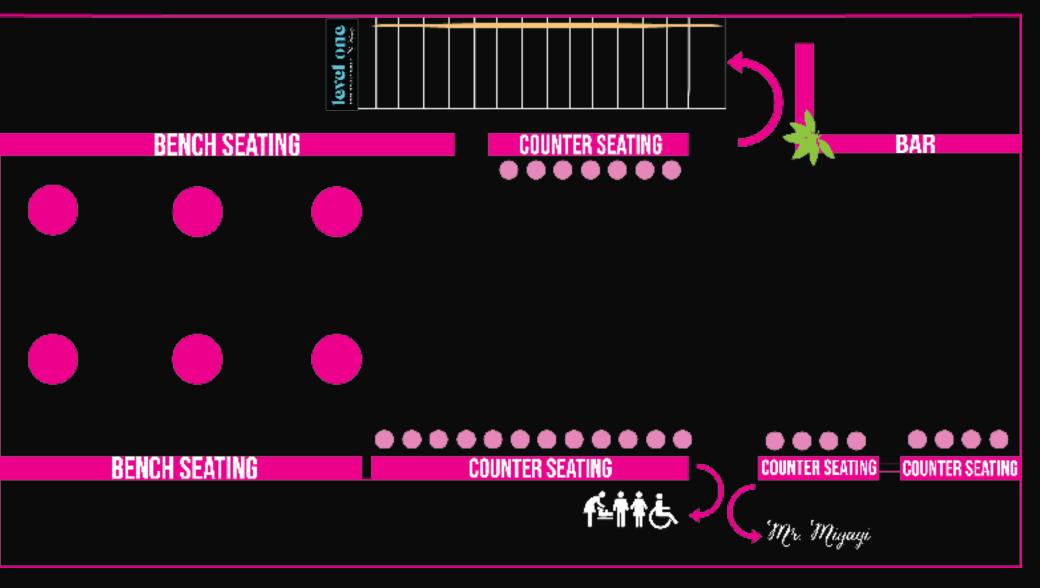


Removed but still a part of the hustle and bustle of Mr. Miyagi, enjoy your own private bar whilst looking out over the famous street art Artists Lane has to offer.

Nestled at the rear of Mr. Miyagi, awaits Yukie's Snack Bar - where everything comes undone.

This premium space is suitable for social and corporate standing events.





### **SHARING MENU**

#### **COURSE ONE**

**Edamame** *v, gf, nf, df* — Blanched soybeans, shiso salt

Miso Milk Bread, Whipped Miso Butter v, nf — Sweet shiso miso glazed milk bread with whipped cultured miso butter, shiso salt

#### **COURSE TWO** (Select Two)

**Oysters** *nf, df* — Locally sourced, served with shiso-ponzu shallot dressing

Wagyu Brisket Betel Leaf *df* — Peanut satay, red chili, coconut, lime

**Bang Bang Cracker** gf, df — Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice crackers

**Korean Beef Cigar** *df* — 7+ wagyu beef, peanut butter, ssamjang, capers, sesame, spring roll pastry

**Silken Tofu** *v, gf, df* — Pressed silken tofu, exotic wok-tossed oriental mushrooms, chilli, sesame oil

#### COURSE THREE (Select One)

Salmon Nori Taco gf, df — Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil

**Smoked Chicken Cone** *df* — Smoked chicken, apple, toasted walnuts, mustard mayo, rice paper cone

**Corn Ball** *v, nf, df* — Tempura corn ball, BBQ corn, buttery popcorn, corn biscuit mayo

**Japanese Beef Curry Puff** *nf* — Crispy puff pastry, wagyu beef brisket curry, molten cheese, curried mayo

#### **COURSE FOUR** (Select Two)

**MFC** gf, nf, df — 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

**Soba Noodz** *v, nf, df* — Green tea soba noodle salad, edamame, shaved vegetables, sesame dressing

Saucy Sashimi nf, df — Huon Valley salmon, sweet pickled persimmon, whipped miso tofu, wasabi & yuzu marinade, crispy rice noodles, shiso nori seasoning

#### COURSE FIVE (Select One)

**Chocolate Mess** — Rich Valrhona chocolate panna cotta, salted almond chocolate soil, miso-chocolate fudge

**Yuzu Cheesecake** gf, nf — Yuzu cream, shortbread pastry, pistachio sugar, candied zests

White Chocolate And Sake Chawanmushi gf, nf — Baked white chocolate and sake custard, salty miso shortbread crumble, mandarin gel



## **BEVERAGE PACKAGE**

Villa Fresco Frizzante - NV Prosecco, King Valley, VIC

Reschke R-Series - Pinot Gris, SE Region, AUS

Reschke R-Series - Rosé, SE Region, AUS

Reschke R-Series - Shiraz, SE Region, AUS

Sapporo Draft Lager Tap Beer

Colonial Brewing Co. Bertie Apple Cider

Soft Drinks

Subject to change



# **BEVERAGE UPGRADES**



Add premium wines +\$10pp per hour



Add spirits +\$10pp per hour



▲ Add spirits and cocktails +\$15pp per hour

3 hour package minimum Must accompany the food and beverage package See details on beverage (page 5)



gf - gluten free v - vegetarian nf - nut free df - dairy free



# **CANAPÉ MENU**

#### SAVOURY CANAPÉS (Select Seven)

Bang Bang Cracker gf, df — Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice cracker

Fire Cracker Tofu Sambal v, gf, df — Tumeric carrot, snake bean sambal, firm tofu, black sesame rice cracker

**The Hulk Hand Roll** *v, gf, nf, df* — Takuwan pickle, asparagus, cucumber, avocado

Sesame Seaweed Tuna Tataki gf, nf, df — Chukka sesame seaweed, akami saku tuna tataki, shiso dressing

Mini Salmon Nori Taco gf, df — Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil

Mini Eggplant Katsu Nori Taco v, gf, nf, df — Spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato, pumpkin relish

Corn Ball v, nf, df — 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

**Shiitake Dumplings** *v, af* — Soy pickled shiitake mushrooms, young coriander, chilli bean oil

Mini Japanese Beef Curry Puff nf — Crispy puff pastry, wagyu beef brisket curry, molten cheese, curried mayo

Mini MFC Gua Bao nf, df — Marinated boneless chicken, MFC seasoning, Japanese mayo, soft bao

Korean Cauliflower Gua Bao v, nf, df — Sweet and sour Korean cauliflower, soft bao

#### **DESSERT CANAPÉ**

**Bao Donut** *v, nf, df* — Crispy sugar coated dessert bao bun, chocolate ganache



# **BEVERAGE PACKAGE**

Villa Fresco Frizzante - NV Prosecco, King Valley, VIC

Reschke R-Series - Pinot Gris, SE Region, AUS

Reschke R-Series - Rosé, SE Region, AUS

Reschke R-Series - Shiraz, SE Region, AUS

Sapporo Draft Lager Tap Beer

Colonial Brewing Co. Bertie Apple Cider

Soft Drinks

Subject to change



# **BEVERAGE UPGRADES**



Add premium wines +\$10pp per hour



Add spirits +\$10pp per hour



Add spirits and cocktails +\$15pp per hour

3 hour package minimum

Must accompany the food and beverage package

See details on beverage (page 5)



gf - gluten free v - vegetarian nf - nut free df - dairy free



# BEVERAGE UPGRADES

# **ADD ON PREMIUM WINES**

#### SELECT 4 WINES TO BE POURED ON AN UNLIMITED BASIS

CHANDON NV BRUT King Valley, VIC

OCEAN EIGHT PINOT GRIS Mornington Peninsula, VIC

VINTERLOPER CHARDONNAY Adelaide Hills, SA

CRITTENDEN 2020 Fume Blanc, Mornington Peninsula, VIC

ÉTÉ ROSÉ - Languedoc-Roussillon France

ROB DOLAN 2020 Sangiovese, Yarra Valley, VIC

ATR MAN JACK SHIRAZ Grampians, VIC

# **ADD ON SPIRITS**

#### SPIRITS LISTED BELOW POURED ON AN UNLIMITED BASIS

**BELVEDERE** Vodka

**BEEFEATER** Gin

ROOSTER ROJO REPOSADO Tequila

**OLD FORESTER** Bourbon

**CHIVAS REGAL 12YO** Scotch

**BACARDI BLANCA** Rum

# ADD ON COCKTAILS & SPIRITS

#### SELECT 5 COCKTAILS TO BE POURED ON AN UNLIMITED BASIS

**SLIP ON, SLIP OFF** Stache House Melon, Cointreau, melon saké, tangerine saké, yuzu, lemon

**YUKIE MAKES A PORNO** Gin, blood orange liqueur, Stache House Passionfruit, white chocolate, aquafaba

CHARLIE DOES TOKYO Sloe gin, umeshu, apricot liqueur, yuzu, lime

**SANCHEZ DOES KYOTO** House infused chilli tequila, yuzu, lime, agave

**PONYO PALOMA** Reposado tequila, Pampelle, Montenegro, Comet grapefruit, quandong, grapefruit soda, orange sherbet

**HELLO KITTY SOUR** Vodka, Stache House Lychee, rose, pomegranate, lemon, aquafaba

**COLD DRIP MARTINI** Shochu, vodka, Stache House Black Label, cold brew coffee, white chocolate foam

MR. M'S FROSÉ Frozen rosé, love, secrets

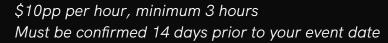
OSAKA COLADA Bacardi, Malibu, umeshu, pineapple, lime, coconut

Price includes spirits listed \$15pp per hour, minimum 3 hours





\$10pp per hour, minimum 3 hours



# 



#### Booking

Reservations require a deposit of \$500 at the time of booking.

We require all event information 14 days prior to your event date and final payment three days prior to your event.

Mr. M's Event Spaces have a minimum spend for lunch and dinner.

All prices are subject to change.

Private lunch events commence any time after 12pm and must conclude by 4.30pm with last drinks being served at 4pm.

Private dinner events commence any time after 6pm and must conclude by 11pm, with last drinks being served at 10.30pm.

Our private events offering changes seasonally and frequently, the food and beverage offering may change from the time of your original booking. Mr. Miyagi cannot guarantee that the menu or pricing will be the same as shown during the booking process.

Please Note: A 10% surcharge will occur for Sunday events.

#### Cancellation/Changes Policy

In the event of a cancellation, we require a minimum of 30 days notice prior to your event to ensure a 100% refund of deposit.

Any change of date requests will be happily fulfilled depending on availability, as long as at least 30 days' notice is given.

Mr. Miyagi has the right to refuse any event that may not be suitable for the venue. We are unable to accommodate 18th and 19th birthday parties. Please make sure you are clear on briefing Mr. Miyagi on your event details to avoid disappointment.

#### **Catering Requirements**

Dietary requirements are important to us, please confirm these along with the menu and beverage package details at least 14 days prior to your event.

Final guest numbers are required three days prior to your event. Changes after this time will incur a fee equivalent to the Food Only price.

Mr. M can assist with dietary changes to Seated Events only. These must be communicated to the Events Manager at least 14 days prior to your event. Guests with dietary requirements will receive alternative dishes for Seated Events.

All guests with allergies must make themselves known to staff at the beginning of the event. If any concerns arise during the event, guests should discuss these with the Mr. Miyagi Management team. Mr. Miyagi will not be held accountable for any dietary issues should they not be made aware at least three days prior to your 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.

Guests will not be allowed to take drinks outside both the Level One Private Dining Room and Yukie's Snack Bar.

#### **Damages**

If extra cleaning is necessary or damages occur, the client will be held responsible for all costs incurred.

#### **Dress Code**

Mr. M reserves the right to refuse entry if the client and their guests are not dressed appropriately. We observe a fun but smart dress code. Work-gear, active wear, singlets and thongs are not permitted.

#### 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.

Level One Private Dining Room is located on the first level of Mr. Miyagi. Level One is only accessible via a stairwell, unfortunately there are no ramps/elevators. Should any guests need assistance entering the Private Dining Room please contact us. Where possible, Mr. Miyagi staff will assist guests who require assistance up the stairs.

Yukie's Snack Bar is located towards the rear of Mr. Miyagi and is wheelchair accessible.

#### **External Suppliers**

Mr. M does not allow any external food or drink to be brought into the venue with the exception of approved birthday cakes. These must be pre organised prior to your event date with the Events Manager and delivered after 3pm on the day of your event. A cakeage fee of \$3.50 per person will apply.

Extra decorations such as flowers or balloons must be discussed with the Events Manager prior to the confirmation of booking. Confetti and candles are not permitted. All external companies/suppliers must be approved by management.

Should external suppliers be approved, it is the responsibility of the client to ensure that all external items are removed at the end of the event. Storage of items overnight is not permitted, unless discussed with the Events Manager.

DJ's, amplified music and microphones not are not permitted. Music must be played through Mr. Miyagi's sound system via a Spotify playlist.

Adult entertainment is not permitted.



# (2)

#### It's my birthday, can I bring in a cake?

Mr. M does provide a delicious dessert as part of your set menu or you can bring in your own cake, \$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.

#### Is there a room hire fee?

If you meet the minimum spend we don't charge a room hire fee. More money for tacos and cocky t's ;)

#### Can I choose my own music?

Yes! Create a public Spotify playlist and send the link to info@mrmiyagi.com. au prior to the event.

#### Can I have less than 23 guests for my event?

In Level One, you sure can, 20 guests is the absolute minimum and the minimum spend must be met and prepaid. Email us to discuss minimum numbers for Yukie's.

#### Can I party when the event finishes?

For Level One celebrations, the party can be continued downstairs at Yukie's Snack Bar, which is open until late! Otherwise, you can head out on Chapel Street – if you need any post dinner suggestions we'll send through a list of our favourite places!

#### Are you open on public holidays?

Mr. Miyagi is closed on public holidays but for a very special occasion we might open the doors. Email us to discuss.

#### How long can my function run for?

Lunch bookings can run anytime from 12pm - 4:30pm, with last drinks being served at 4pm. Dinner anytime from 6pm - 11pm, with last drinks served at 10.30pm.

#### 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 need to bring identification?

Yes, all guest who look under the age of 25 will be ID checked.

#### Do I have a private bar?

Private bar with your own legendary bartenders.

#### Do I have a private bathroom?

There are two private bathrooms in Level One. Yukie's Snack Bar is in close proximitiy to our unisex bathrooms.

#### 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

