



BAR
RESTAURANT
CELLAR

EVENT CATERING

Malt has several options to give you the confidence that you are getting the beverage and food package that best suits your requirements.

BAR

A step up from street level on Market St, provides you with a snapshot of what Malt has to offer. A ten meter solid timber bar top, exposed rafters and a wall of Whisky any connoisseur would be proud of draws you in. The space shows the modern touches applied caringly to this 160 year old working class building.

- Level: Ground floor
- Space size: 120m²
- Capacity: [Inside 34 pax seated / 60 pax standing]
[Outside 24 pax seated / 80 pax standing]

CELLAR

At the rear of the bar exists a speakeasy staircase that leads down to a treasure trove of back vintage wines and private dining room. With a low set ceiling and exposed columns this space provides the perfect ambiance for a private dinner or corporate event with the added element of full privacy.

- Level: Below ground basement
- Space size: 80m²
- Capacity: [Seated 20 pax / Standing 40]

ATTIC

Spanning the entire top floor, the Attic Restaurant has transformed from fresh produce storage to high end dining. Featuring degustation dining this space soars with vaulted ceiling and exposed red brick. The surrounding windows show the passage of time and frame this beautiful restaurant as you nestle in for a night of fine wine, delicious food and classic service.

- Level: Top floor
- Space up to 200m²
- Capacity ½ Space : 30 pax seated/ 50 standing
- Full space: 65 seated / 150 standing

ENTIRE VENUE

Your event will be held across three levels with exclusive use. This means you will have access to the Attic, Bar, Cellar and Alfresco area. There is no limit to your creativity and you would like to showcase this with an event to remember.

- 350m² inside
- 100m² Outside
- Capacity 250 guests spread across all levels.



BAR
RESTAURANT
CELLAR

BEVERAGES

Option 1: Consumption

This is the most popular approach for flexibility on numbers attending. You run a consumption tab (of your preferred beverages) secured with your credit card and charged at the conclusion of your event. You may nominate an amount or time that you would like to start and finish the tab and the flexibility of being able to extend/finalize the account remains your decision. Wine selection should be pre-arranged to ensure stock volumes meet your requirements

Option 2: Beverage Package \$49 pp (2 hours)

Premium Wine: 1 Sparkling, 2 White and 2 Red wines
Beer: on draft, 2 Craft beer on tap plus 1 Light Beer Other: Soft drinks and juice
\$20 per person for each additional hour.
Spirits can be purchased on consumption in conjunction with the beverage package

Pizzini Prosecco
3 Drops Chardonnay
Catalina Sands Sauvignon Blanc
Bass Line Shiraz
Bouchard Pinot Noir
Brewdog XPA (Full Strength)
Peroni Ligerra (Mid Strength)
Brewdog Nany State (Light Strength)
Soft Drinks & Juices

FOOD

IMPORTANT NOTE : *Please note that to ensure we are providing the best ingredients for our guests, our menus are seasonal and subject to change.*

Option 1: Canapes

For groups from 20 to 200 guests

\$25 for 5 choices
\$35 for 8 choices
\$45 for 12 choices

Served Cold

Leek, Potato, Cod
Veggie Daikon Rolls
Tomato, Anchovy Crostini
Bresaola, Artichoke



BAR
RESTAURANT
CELLAR

Served Hot

Prawn, Lemon, Corn Pancake
Petite Tender, Salsa Verde
Marinated Chicken, Spring Onion
Maple Bacon, Pear

Sweets & Cheese

Farmhouse Cheddar, Lavash, Espresso
Macaroons
Malt Brownie Bites

Option 2: Shared Group Grazing Table (Seasonal Menu) \$25pp

This is a selection of snack dishes available on the restaurant menu that are plated on large sharing plates, great for a large standing event. Dietary requirements will be catered for individually by either altered or substituted dishes. Small plates, cutlery & napkins are provided.

Standard Example

Sourdough, EVO, Black Vinegar
Olives & House Pickles
Stracciatella, Rockmelon, Bresaola
Smoked Leg Ham & Pineapple
Farmhouse Cheddar, Honey, Espresso

Option 3: 3 Course Plated Menu

Pre-Selected Set Menu \$89pp (Choose One dish from each course for the event prior to the day)

Please note that any and all dietary requirements will be catered for with an alternative meal

Choice Menu \$109pp (Order taken at the table on the night)

Freshly baked bread & sides are included in both menus

Dishes served individually; Dishes are selected from the current menu, but are decided on the day to ensure the best quality product. Please let us know of any dietary requirements so that we can best cater for your event on the day. Below is an example of a set menu.

Please advise of Dietary Requirements 5 business days prior to the event to ensure that guests are specially catered for.

To Start

Sourdough, EVO, Black Vinegar df

Entrée

Market Fish Ceviche, Fermented Tomato, Daikon, Avocado gf df
Beef Tartare, Egg, Wattle seed, Sourdough

Main

MB6+ Wagyu Beef Brisket, Onion, Miso Mustard, Jus gf df
Fish of the Day, Almond, Seaweed Butter



BAR
RESTAURANT
CELLAR

Sides

Charred Broccolini, Romesco, Chili, Almonds gf df
Crispy Potatoes, Sour Cream, Chilli Oil gf

Dessert

Roasted Coconut Sorbet, Mango, Kiwi, Meringue gf df
Malt Dining Brownie

Option 4: Chefs Feast Sharing Menu

Chefs Feast \$79pp (Choose One Protein)

Premium Chefs Feast \$99pp (Includes Two Proteins & Cheese)

This is a share-style menu & the dishes are chosen by our head Chef & are the best representation of what our restaurant offers seasonally. Choose from our two bespoke, special menu that is curated on the day. You can make requests as to what you would like included on the menu, but we cannot always guarantee this due to produce availability.

Please advise of Dietary Requirements 5 business days prior to the event to ensure that guests are specially catered for.

Below is an example of what your feast menu would look like & a bespoke menu will be created for your event.

"Menu Example"

1st Course

Natural Tasmanian Oysters, Watermelon & Cayenne Hot Sauce gf df
Sourdough, Evo, Black Vinegar df
Stracciatella, Candy Melon, Bresaola gf
Smoked Leg Ham, Pineapple gf df

2nd Course

Wagyu Brisket, Veal Jus gf df
Roasted Ocean Trout, Seaweed Butter gf

Served with

Sugarloaf Slaw, Sesame Dressing gf df
Crispy Chats gf df

3rd Course

Macaroons
Malt Brownie
Farmhouse Cheddar, Honey, Espresso, Lavosh (Premium Feast Only)*



BAR
RESTAURANT
CELLAR

Booking Terms and Conditions

- All food and specific dietary requirements must be confirmed over 5 business days in advance of the event.
- No group booking is guaranteed until credit card information is provided.
- Malt does not offer credit and all payment must be settled on or before the event.
- Cancellations within 5 days of the event will incur a \$50pp charge
- If guest numbers reduce on the night the previously confirmed number will be charged.
- Any event impacted by a forced lock down due to COVID will receive a full refund

Frequently Asked Questions

Does Malt Dining have wheelchair access?

Yes, it does for the 1st floor for the Bar.

We unfortunately do not have lifts to allow guests to travel to Cellar or Attic spaces

Do you cater to dietary requirements?

Yes, we do cater to dietary requirements. These requirements need to be clearly communicated to us no later than 5 Business Days before the event. Any Dietary requirements we are informed about within 5 days of the event we will do our best to cater towards but may be limited.

Does the space have AV capabilities?

Yes, with prior notice. We can have a TV with HDMI cord ready for your event

Can I choose the beverages on my beverage package?

The beverage package is a set selection but with prior notice we can organise a alternative option in replacement of the current option

There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I choose a different food option on my set menu?

The food options are a set selection but with prior notice we can organise an alternative option in replacement of the current option. These alternative options need to be organised and finalised 7 days before the event.

There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I listen to my own music and if so how do I set this up?

Malt Dining uses a Spotify account. For full attic & full venue hires, we can offer our Spotify account. If you create a playlist on your account, we can follow this playlist and play this at the event.

Do you allow BYO?

"We are a license venue and rely on our beverage revenue for our business to survive, as such BYO wines is not an option. However if you would like to work with a particular supplier or have a preference on wine styles, please let us know and we can provide you a package price for your event"



BAR
RESTAURANT
CELLAR

Payment for events

Malt Dining Offers a range of different payments for your event. You can do the following:

- Pay on the night; Credit transactions do occur a 1.5 processing fee
- Pre-Event Payment; We can send you an invoice before the event that can be paid by bank transfer. This option is not available once the event is within 5 days of as we need payment before the event.

Cancellations

Upon cancellations, our policy states if an event is cancelled within 5 days of the organised event, the organiser would incur a fee of \$50 per person from the provided credit card.

Covid Policy

Any event affected by a mandated government lock down will receive a full refund regardless of timing

Final Numbers

The final number for guests in attendance at the 5-day mark is the amount of people that we charge food costs for as we have already ordered and prepped much of the food at this stage. If these numbers go up within the 5-day period, we are required to charge for this and if the numbers go down again then we are required to charge for the bigger number given. This is because stock needs to be express delivered and prepped.

Terms and Conditions

Your booking deposit or credit card authorisation must be completed to reserve your booking. By providing these details, you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

Responsible Service of Alcohol

Malt Dining is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from a licensed premises. We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.