



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 30]

ATTIC/ATTIC PDR

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/ 35 standing
- Full space: 65 seated / 90 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 200 guests spread across all levels.



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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)

House 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.

Option 3: Premium Beverage Package \$80 pp (2 hours)

Premium Wine: 1 Sparkling, 2 White, 1 Rose and 2 Red wines

Beer: on draft, 2 Craft beer on tap plus 2 Canned Beer Other: Soft drinks and juice

\$35 per person for each additional hour.

NOTE: Spirits can be purchased on consumption in conjunction with the beverage package



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Option 3: 3 Course Plated Menu

A) Pre-Selected Single/Alternate Drop Set Menu \$89pp - Please pre-select 1 OR 2 options per course

B) Limited A La Carte Options Menu \$109pp (Order taken at the table on the night) - Please pre-select 2 x options per course *Please note that any and all dietary requirements will be catered for with an alternative meal*

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.

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

To Start

Malt bread, brown butter labna

Entrée

Hervey bay scallop crudo, jalapeno, pineapple gf,df

Marinated zucchini, stracciatella, black lentil, watercress gf,v

Lamb ribs, broadbean, fenugreek, crispy onion gf, df

Main

Almond fed pork, spring vegetable barigoule, soft egg gf, df

Bbq quail, roasted beetroot, almond cream, blackberry vinaigrette gf,df

Black onyx sirloin, urban valley mushroom, black garlic, horseradish gf,df

Roasted Carrot, chickpea, sprouts, tahini v gf df

Sides - Shared

New potatoes, capers, lemon and parmesan gf,dfo,v

Iceberg salad, sesame dressing, pumpkin seed gf,df,v

Dessert

Brownie, malted milk, pecan gf

Peach granita, raspberry, verjus gf, df

Roasted mango, milk jam, ginger beer, short cake



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Option 4: Chefs Feast Sharing Menu

Chefs Feast \$79pp (Choose One Protein from the 2nd Course)

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.

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

"Menu Example"

1st Course

*Malt bread, brown butter labna
Appellation oyster, mignonette df,gf
Lamb ribs, hot honey, gf,df
Marinated zucchini, stracciatella, black lentil, watercress gf,v*

2nd Course - please select one of the below proteins to be served for the Chefs Feast

*Almond fed pork, spring vegetable barigoule, soft egg gf, df
Bbq quail, roast beetroot, almond cream, blackberry vinaigrette gf,df
Black onyx sirloin, urban valley mushroom, black garlic, horseradish gf,df
Roasted organic lamb, freekah, pinenut, date df
Roasted Carrot, chickpea, sprouts, tahini v gf df*

Served with

*New potatoes, capers, lemon and parmesan gf,dfo,v
Iceberg salad, sesame dressing, pumpkin seed gf,df,v*

3rd Course

*Macaroons
Malt Brownie Malted Milk, Pecan gf
Australian Cheese board, Lavosh* gfo (Premium Feast Only)*



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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 business days of the event will incur a \$50pp charge (under 23pax) or ½ of the agreed minimum food and beverage spend for the private space (over 23pax).
- 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 5 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"



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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.
- Events over 25-guests must pre-pay for their food component of the bill

Cancellations

Upon cancellations, our policy states if an event is cancelled within 5 business 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 business 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 business 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.