



MAGGIE'S

SNACKS AND LIQUOR

FUNCTIONS PACKAGE



Maggie's Snacks and Liquor is a place where everything's seriously good, but not too serious, with all the familiarity of your aunt's living room and the unpredictability of your wildest night out

Champagne and martinis, flips, sours and thirst quenching ales, Maggie's is a neighbourhood bar and restaurant offering a playful, approachable menu.

Our team highlights seasonal, local produce with some hints of nostalgia thrown in for good measure.

Our beverage offering centres on a seasonal cocktail menu that prioritises local ingredients. This is backed up by a wine and beer list of local suppliers, with a few international guests.

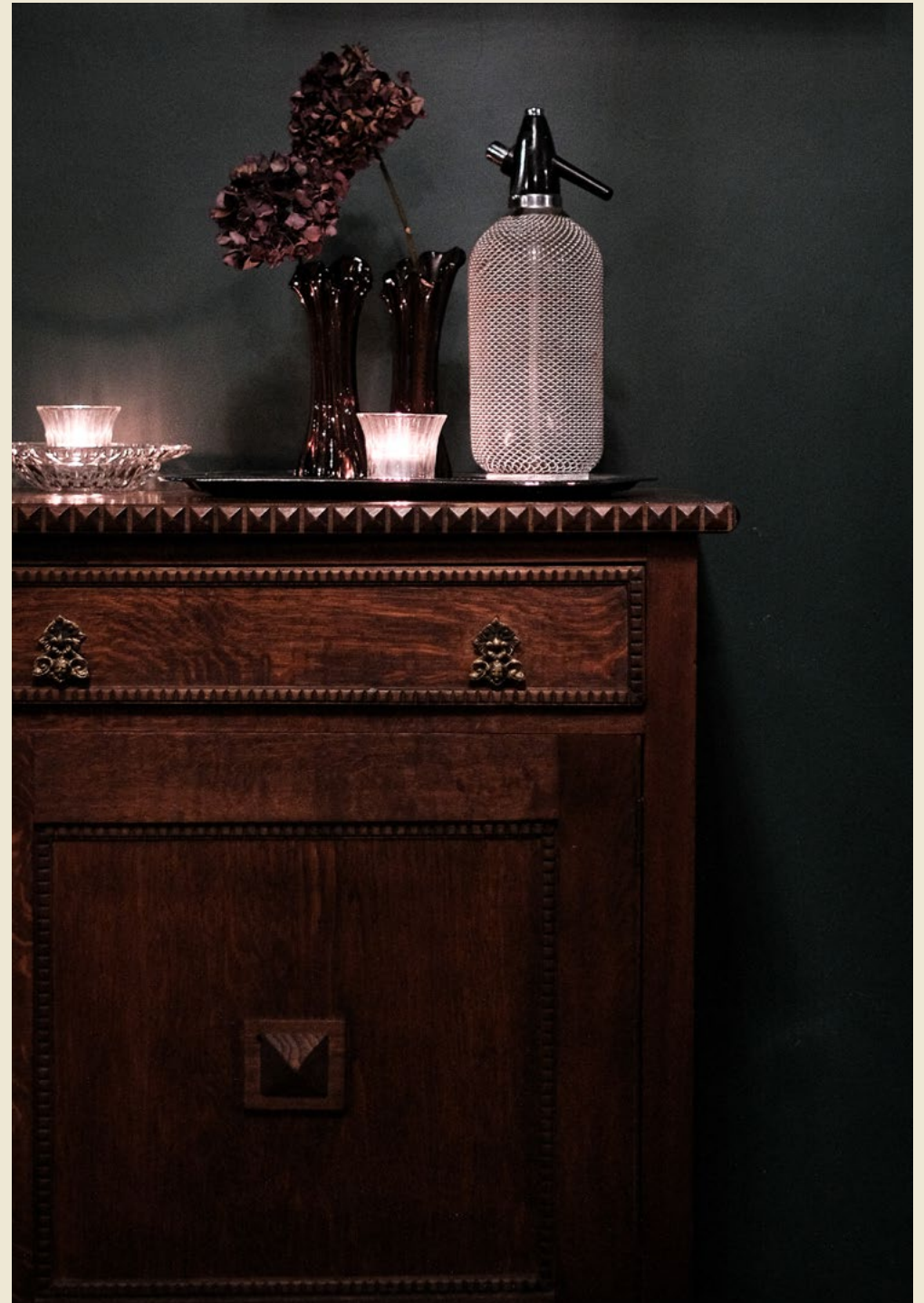
OUR VENUE

Maggie's takes over the former site of The Alehouse Project, now unrecognisable, after undergoing a major facelift to breathe new life into the space. Reclaimed materials and restored mid-century furniture items underscore an air of vintage charm.

The rejuvenated Victorian-era building is fully accessible, offering a shady courtyard, a luxurious cocktail parlour and an Australian reclaimed timber bar. Original details have been lovingly restored including a pressed metal ceiling and natural wood fireplace.

Art deco lighting and exposed brick walls are adorned with early 1920s era liquor posters. Polished terrazzo and exposed concrete floors are completed with warm vintage carpets and classic Thonet bentwood dining chairs.

Parties for birthdays or life celebrations, long lunches, engagements and weddings, treat your staff, treat yourself - whatever the occasion, Maggie's has a number of gorgeous spaces available for hire.



ENTIRE VENUE



Entry is via the iconic Lygon Street, directly into our front dining room. '100 Lygon', also to the front of the building, enjoys sunsets from the west and features our stunning C-Shaped green velvet lounge and natural wood fireplace. Walking past our extensive bar, guests are treated with an abundance of predominantly Australian spirits and our impressive wine collection.

Past the kitchen, the rear of our venue is a real hidden treat. Our 'Parlour' is perfect for secret cocktail gatherings, surprise whiskey dens and long lunches and for a little more space, the Parlour can be

booked alongside our Courtyard. Our Courtyard features festoon lighting, a decades old olive tree, offering plenty of shade for those sunny afternoons, green and white garden furniture and stunning red brick paving under foot.

Featuring four well thought out areas, all are available for private hire for small to large groups. You are also welcome to hire our entire venue exclusively.

Please note: we are licensed for up to 110 guests, larger groups can be accommodated upon request.



'100' LYGON

Our cosy sister room to the main bar, 100 Lygon comes complete with its own natural wood fireplace and a lush, green velvet 12 seater lounge.

Perfect for ceremonies, cocktail parties and long table feasts, this light filled space features an original white, pressed metal ceiling and plenty of candles for that night time vibe.

Seated: 60 / Standing: 80

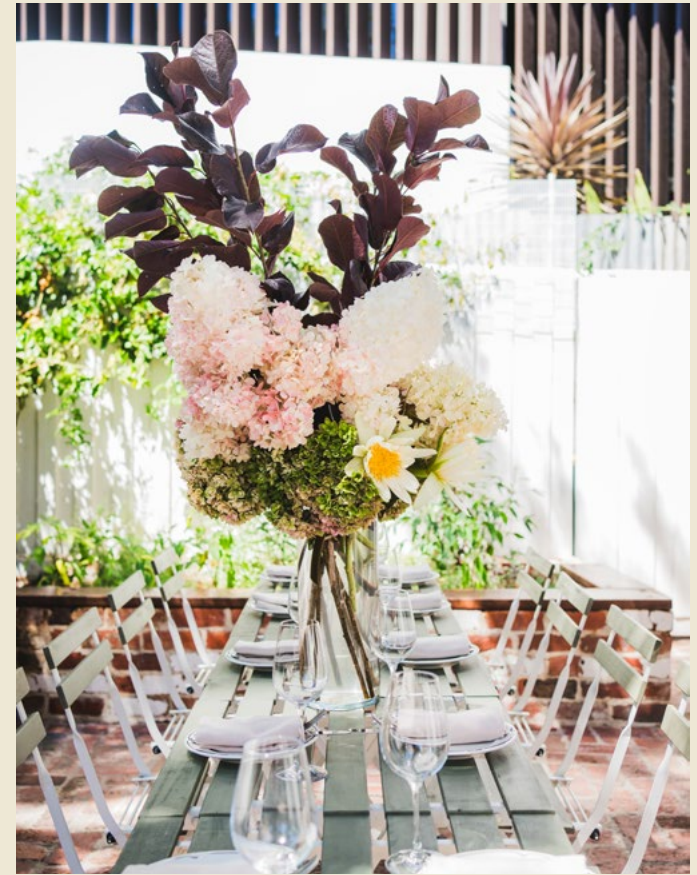


PARLOUR

Purpose built for a rip-roaring, exclusively luxurious time, with your own personal waiter to take care of all your needs.

Perfect for cocktail parties and secret whiskey dens, long lunches and late dinners, our Parlour can also come with your own personal cocktail professional.

Seated: 20 / Standing: 30



COURTYARD

Have your own private courtyard for the night or day! Dappled lighting, lush greenery and romantic festoon lighting.

The Courtyard can be reserved for your own exclusive use with or without the use of the Parlour.

*Note: our Courtyard closes at 10pm.

Seated: 26 / Standing: 40

SAMPLE FOOD MENU

At Maggie's, we want our guests to enjoy what we love, in their own way. That's why all our food and beverage packages are customised to suit each event. We offer everything from grazing tables and oyster bars to canapes, three course shared menus and degustations. Dietaries and allergies are always considered and pricing starts from as little as \$30pp. An example of our Chefs four course set menu is below, best enjoyed shared, for just \$90pp.

NIBBLISH

Oyster natural or warmed w/ hot sauce beurre blanc
House baked nori sourdough w/ marmite butter

SNACKISH

Zucchini tart, citrus, mushroom dashi cream cheese, miso
Māori fried bread, pickled mussels, chorizo, pickled fennel

PECKISH

Ika mata, (Cook Island ceviche) coconut milk, lime, tomatoes, cassava crackers

FAMISHED

Ora King Salmon, Summer veg, roasted bone cream espuma
Iceberg lettuce, macadamia cream, radish pickle, shio koji
Hangi Potato smashies, boiled egg mayo, wakame

DESSERT

Mum's apple short cake, kiwi fruit sorbet, L&P snow, Chantilly, compressed apple; *or*
Banana beignet, bread and butter ice-cream, brandy snap, warm choc mousse; *or*
Ice-cream Sandwich





LIQUOR

Fancy a martini? A glass of Champagne perhaps? Or maybe one of our crispy Table Beers? Maggie's beverage offering centres on a seasonal cocktail menu that prioritises local ingredients. This is also backed up by a wine and beer list of local suppliers, with a few international guests.

When hosting an event with us, there are two beverage options to choose from:

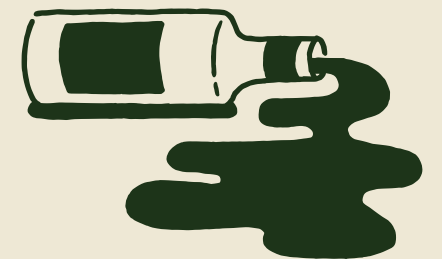
OPTION ONE

Everything is charged on a consumption basis. We can work with you to curate a beverage selection based on your preferences, the experience you're after and budget.

OPTION TWO

Alternatively, we can curate a custom beverage package with a per person price for you. All packages include a selection of wine, Maggie's Table Beer and no to low alcohol options.

Whether it's a cocktail on arrival, a hidden whiskey den, a Champagne tower or your own private cocktail professional, let us curate for you an unforgettable event.





CONTACT US

WE WOULD LOVE TO MEET YOU AND SHOW YOU AROUND
OUR VENUE! TO BOOK A WALK THROUGH PLEASE SEND
AN EMAIL TO HELLO@MAGGIESBAR.COM.AU

T'S AND C'S

Maggie's is available for your event every day of the year excluding Christmas Day, Boxing Day and New Years Day.

We are licensed from 10am to midnight Sunday to Thursday and 10am to 1am the following day Friday and Saturdays. Last drinks are called 30 minutes prior to the end of your reserved finishing time. Due to licensing requirements, we cannot allow any beverages or food to be brought onto our premises without prior approval. You are however welcome to bring your own celebration cake, the service charge for this is \$5pp.

Management reserves the right to determine the security required for any function. A 20% surcharge will apply on all functions held on Public Holidays, whether or not the Public Holiday is gazetted at the time of confirmation. A 20% surcharge will

apply to functions held on New Year's Eve with a 15% surcharge for events held on a Sunday.

While we have minimum spends, we don't charge for our staff or any venue hire. In lieu of a bond, we simply ask to hold credit card details. Nothing is charged without notice, it's just a safety net in the event a guest may get a little rowdy and break some furniture or the like.

Your minimum spend can be spent however you wish! Across food and beverages, cocktails, oyster bars, gorgeous desserts - you name it! Maybe even a hidden cocktail bar or whisky den?! Outside of your food and beverage cost, the only other charge would be to cover a security guard which is a condition of our licence for private events. A security guard will also help to

keep out the riff raff! This will be charged at an hourly rate, approx \$50-70 per hour, for a minimum of 4 hours and can form part of your minimum spend. Maggie's will book a guard on your behalf. Each guard must be contracted for the duration of your event, plus 30 minutes prior to guest arrival and 30 minutes post event.

Each private event requires a minimum spend, this varies depending on your preferred time and date. Please email us for more information regarding available dates and minimum spends.