

FUNCTION PACKAGES AT

MR & MRS

To Our Friends,

We welcome you into our home with open arms. Thank you for supporting us. Thank you for connecting with us. Thank you for being a part of our love story! We are so grateful you're here.

We take great pride in all that we create, from the food and drinks, through to the experience itself. All our canapes are made in-house by our wonderful team of chefs. From the sauces to the condiments, we believe that the love that is poured into every dish sets us apart from the rest. We have a strong focus on flavour and have ensured that the decadence from our dine-in menu is shared throughout our function packages.

Our beverage lists have been carefully created with love and local ingredients. We have chosen wines that focus on supporting local as well as sustainability. Our spirit and back bar range are premium brands, and this is complimented by our cocktail menu that boasts 30 signature tipples which can be incorporated into any package.

The Mr & Mrs P mission is simple — to make your event planning simple and stress free.

On the day, we want you to relax, smile and enjoy your guests. We know that all events, big or small, come with a responsibility from us to make it a memorable and seamless experience. We love what we do and creating the perfect day/evening for you is what we do best.

May we long remember the days that turned into nights.
May we all appreciate the beauty in simply sitting together.

Love,
Mr & Mrs P



CANAPÉ PACKAGES



CHOOSE FROM THE FOLLOWING:

COLD – $6 per canape / per person

- Savoury green pea tart, whipped chevre, confit shallot (VG)
- Stracciatella, caramelised onion, white anchovy, lemon, evo (VG, GF)
- Mini foccacia, pork and fennel salami, capsicum cream cheese (DF)
- Smoked salmon rillette, crispbread, crème fraiche
- Marinated tomato & beans, basil pesto, crisp bread (VG, VO)

HOT – $7 per canape / per person

- Chorizo, potato, herbed sour cream (GF)
- Wild mushroom arancini, smoked paprika mayo (GF, V)
- Chicken Caesar croquette, caper sauce (GF)
- Vegetable dumpling, pepper sauce, chilli oil (VG)
- Prawn dumpling, ginger sauce, green oil

PREMIUM COLD – $8 per canape / per person

- Chicken San Choi Bao, wood ear mushroom, mung bean sprouts (GF, DF)
- Hiramasa Kingfish, shiso citrus dashi, pickled shallot, apple (GF)
- Spanner crab & lobster fillet-o, brioche, cheddar, spicy tartare (GFO)

PREMIUM HOT – $9 per canape / per person

- Chicken truffle sausage rolls, bobby john (DF)
- Wagyu hotdogs, teriyaki, togarashi mayo (DF)
- Chicken tare skewers, charred spring onion (GF, DF)
- Scallop, yuzu miso emulsion, chilli & green oil (GFO)

ADDITIONAL BOWLS

- Fries $14
- Savoury chickpeas $9

SWEETS – $6 per canape / per person

- Bloom Coconut Panna Cotta, mango gel, brown coconut crumble
- Banoffee, caramelised white choc, walnut crumble

EXCLUSIVE ADD ONS

- Oyster Station $400
  Freshly shucked oysters served natural on an ice bath at the bar with shallot, vinegar and lemons (120 OYSTERS)
- Charcuterie Station $380
  3 types of cured meats & 3 cheeses presented on large wooden board with all of the trimmings and condiments

GF - gluten free ingredients VG - vegetarian V - vegan
DF - dairy free

Please note: menu is seasonal and subject to change











THE COURTYARD





The courtyard is the perfect intimate dining space for those warm summer days or cosy winter evenings. Equipped with a retractable roof to tailor your experience to the weather, our courtyard is ready to cater all your needs, rain or shine, canape or sit-down.



INCLUSIONS

- Seated 16 pax | Cocktail 30 pax
- Retractable roof
- Heating
- Fans
- Can play own music via Spotify
- Room Hire & Staff
- TV

MIN SPEND

Friday & Saturday $1,000

Min. spend for other days can be quoted.

UPSTAIRS



The upstairs dining space is decorated with beautiful green foliage and has sultry mood lighting in the evenings. Equipped with a private bar, fireplace and air conditioning you will be catered to by our amazing, friendly staff who will ensure you have an event to remember!

INCLUDES

- Seated 35 pax | Cocktail 50pax
- Room Hire & Staff
- Air conditioning
- Fireplace
- Music via Spotify

MIN SPEND

Friday & Saturday $2,800

Min. spend for other days can be quoted.





BEVERAGE PACKAGES





STANDARD BEVERAGE PACKAGE

- 2 hours: $55 pp
- 3 hours: $65 pp
- 4 hours: $75 pp

SPARKLING

- 1 x Standard Sparkling

WHITE

- 2 x Standard White Wines

ROSE

- 1 x Standard Rose

RED

- 2 x Standard Red Wines

ALL TAP BEERS

BOTTLED BEERS

All beers are subject to change, please request list upon enquiry.

SOFTDRINK AND JUICE

VIEW OUR CURRENT DRINKS LIST →



BEVERAGE PACKAGES



V PACKAGE

- 2 hours: $65 pp
- 3 hours: $75 pp
- 4 hours: $85 pp

SPARKLING

- 2 x Premium Sparkling Wines

WHITE

- 3 x Premium White Wines

ROSE

- 1 x Premium Rose

RED

- 2 x Premium Red Wines

ALL TAP BEERS

BOTTLED BEERS

All beers are subject to change, please request list upon enquiry.

ADD ONS

- Add basic spirits for additional $10 pp/ per hour
- Arrival cocktail - $20pp
  Choice of one of the following: Aperol Spritz, Mr & Mrs P, Matcha Made in Heaven, Jack & Miss Gin
- Bar tab on consumption available

VIEW OUR CURRENT DRINKS LIST →










MR&
MRS


#MRANDMRSP




Specials
Welcome to our
home
We hope you enjoy
our Love Story







MR & MRS P FUNCTION TERMS AND CONDITIONS

DEPOSIT

A deposit of $500 is required to secure the function space at the time of booking. The deposit amount will be deducted from the final payment at the completion of your event. Your deposit will contribute toward the minimum spend requirement.

CANCELLATION

Any cancellations must be made in writing and confirmed by Mr & Mrs P. Cancellations received more than 30 days prior to the function date will receive a full refund. Cancellations made within 30 days to 14 days prior will be able to use deposit as a credit for a future booking or reservation. Cancellations made less than 14 days prior to the function date will not be entitled to a refund of the deposit.

PAYMENT

Final payment and all payments owing must be made on the night of the function, on completion of the function.

ROOM HIRE AND MINIMUM SPEND

There is no separate charge for room hire but we do require a minimum spend. If the minimum spend level is not met, the balance must be paid on the day/night of the function.

BYO

No food or drink may be brought into functions, the only exception being celebration cakes unless agreed upon with management.

CAKE

We permit celebration cakes to be brought into your function. Mr & Mrs P will provide cutlery for the serving of the cake at no extra cost. We are also happy to cut and serve your cake for a small cake fee, to be determined at the time of booking your event.

DISABLED ACCESS

Access to the upstairs function room is available via stairs only. Unfortunately, due to the venue being a heritage building, there is currently no disabled access to the upstairs function room. We have disabled access for the downstairs level from the rear of the building.

CONFIRMING FINAL GUEST NUMBERS

Mr & Mrs P requires that final guest numbers be confirmed 72 hours prior to the function date. This number can be decreased or increased however the number confirmed at 72 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

EARLY ACCESS AND DECORATIONS

Mr & Mrs P will make early access to the room available one hour prior to the commencement of the function for any decorations and other set up. If early access is required, Mr & Mrs P requires a minimum of 48 hours' notice to ensure that all necessary arrangements are in place for you to be able to have access to the room. All decorations are the responsibility of the customer.
Nothing is to be nailed, screwed, stapled or adhered to the venue without the prior approval of the Mr & Mrs P manager. If earlier than one hour is required, we will do our best to accommodate those requests.

CLIENT RESPONSIBILITIES

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property, or its staff.

REFUSAL OF ALCOHOL SERVICE AND REMOVAL OF GUESTS FROM THE PREMISES

Management reserve the right to stop the service of alcohol to any function guest at any time in accordance with responsible serving of alcohol policies and licensing arrangements. Guests who display what is deemed to be inappropriate behaviour at any time may be asked to leave the premises.

DAMAGE OR LOSS

We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to Mr & Mrs P property, fixtures or fittings, whether through their own or through actions of their guests.
The client is responsible for delivery and collection of any external props/equipment.

Most Importantly –

- We want your event to be a wonderful and memorable evening, we are always happy to go above and beyond so that we create the perfect event for you. Please feel free to ask us any request in order to make this possible

We look forward to hosting you soon!

We have created these function packages to suit many varied events, in the instance that it appears nothing is suitable, please reach out!

We love tailor making events to suit the individual and can customise any special day.

Love,
Mr & Mrs P

MR & MRS

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Who are Mr & Mrs P? Find out on:

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