



THE MIX BAR

FUNCTION

Package

private and corporate events

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FUNCTIONS

Located in the heart of Woolloongabba, The Mix Bar offers a unique and stylish setting for private functions and special events. Housed within the historic 1904 Post & Telegraph Office building, the venue beautifully blends heritage charm with a modern cocktail bar atmosphere.

The Mix Bar is the ideal location for a wide range of events, including birthday celebrations, engagement parties, corporate functions, networking events, product launches and private gatherings.

Our experienced and dedicated team is here to assist you every step of the way — from the initial planning stages through to ensuring everything runs seamlessly on the day. We pride ourselves on delivering exceptional service so you and your guests can relax and enjoy a truly memorable experience.

You can explore the venue via our virtual tour here: <https://my.matterport.com/show/?m=y6B4H6SkqWN>. Should you wish to arrange a site visit, please let us know and we would be delighted to show you through our facilities.

The Heritage Room



Step back in time and indulge in the timeless charm of our largest function space, located within the heritage-listed former Post and Telegraph Office dating back to 1904.

Surrounded by warm details and rich features, this unique room blends historic character with modern comfort for an unforgettable event setting.

The Heritage Room accommodates up to 74 seated guests or 100 for cocktail-style events, making it perfect for weddings, celebrations, corporate occasions and product launches. Its private bar adds an inviting, exclusive feel, while the room's natural warmth creates a welcoming atmosphere for gatherings both big and small.

Our audio system allows you to play your own music, and the room includes access to a screen for presentations, slideshows or visual displays, making it easy to tailor the space to your needs.

Use of the Heritage Room incurs a \$400 cleaning, maintenance and reset fee. No minimum bar spend is required to secure this space.

The Laneway



Introducing The Laneway — a bright outdoor space designed for relaxed, memorable celebrations.

With fresh astro-turf and an easygoing feel, it suits both casual get-togethers and stylish events.

The Laneway holds up to 44 guests seated or 70 for a cocktail-style event, perfect for birthdays, engagements, work functions and private parties.

With its own bar, high tables and room to move, guests can enjoy a modern, comfortable setting. Music and audio-visual options are available to help you set the right mood.

The space can be personalised with room for easels, balloon displays and tables for food, cakes and gifts.

Use of the Laneway Bar incurs a \$250 hire and cleaning fee. No minimum bar spend is required to secure this space.

Level One



“Level One” is our sophisticated upstairs function space located on the second floor.

This versatile room features a private bar and flexible layout, with a combination of high and low tables that can easily be arranged to suit your event style.

Designed as a blank canvas, the space can be customised with decorations, themed setups and personalised touches to bring your event vision to life. Audio-visual connections are also available, making it ideal for both social celebrations and corporate gatherings.

Level One can accommodate up to 20 guests seated or 50 guests for cocktail-style events, offering a stylish and adaptable setting for birthdays, corporate functions and private celebrations.

Use of Level One incurs a \$300 hire, cleaning and reset fee. No minimum bar spend is required to secure this space.

THE MIX BAR

The Boardroom



Our private Seminar Room is ideal for small meetings, workshops and presentations, accommodating up to 12 guests boardroom style.

Two large windows fill the room with natural light, creating a bright and comfortable environment while offering a pleasant outlook.

Room hire includes audio-visual projector, whiteboard, lectern, water and mints, with access to our full bar facilities as well as tea and coffee on request.

Perfect for businesses seeking a professional and private setting for meetings or small events.

Use of the Boardroom incurs a \$200 hire and cleaning fee. No minimum bar spend is required to secure this space.

Authentic Italian *Pizza*

What We Offer

At Il Mescolare, we proudly serve traditional Italian pizzas, prepared using authentic methods and cooked in our special oven for that distinctive flavour and perfectly crisp base. Our pizzas are made fresh in-house using quality ingredients and are ideal for sharing at events.

Our kitchen operates for private functions and select days open to the public.

Each pizza is approximately 12 inches in diameter and cut into 6 slices, making them perfect for group dining and event catering.

While we are happy to offer vegan pizza options, we are unfortunately unable to guarantee a completely gluten-free base, and therefore cannot accommodate requests for gluten-free pizza bases.

Additional Catering Options

As our pizzas are freshly prepared and served from our own kitchen, all pizza catering must be arranged through us and external pizza catering is not permitted.

However, external or self-catering is welcome for other food options, giving you the flexibility to complement our pizzas with additional catering if desired.

We've worked hard to keep our packages flexible, with low venue fees, no minimum spend, and self-catering options available — something not many venues offer. When guests choose to order through our kitchen, it helps us continue to provide that flexibility while ensuring a seamless and high-quality experience for your event. If you'd like to take the pressure off and let us handle the food, our team would be delighted to assist.



Pizza Menu

Signature Pizzas

Margherita (V) — 22

Tomato base, Fior di latte cheese, Basil

Quattro Formaggi — 24

Fior di latte cheese base, Buffalo Mozzarella, Gorgonzola & Parmesan

Diavola — 27

Tomato base, Fior di latte cheese, Salami, Spicy Pork Nduja, Chiodini Mushrooms & Basil

Capricciosa — 27

Tomato base, Fior di latte cheese, Ham, Artichokes, Sundried Tomatoes, Kalamata Olives & Mushrooms

Ortolana (V) — 27

Tomato base, Eggplant, Zucchini, Artichokes, Mushrooms, Sundried Tomatoes & Mozzarella

Tartufo (V) — 28

Fior di latte cheese base, Portobello Mushrooms, Arugula, Shaved Parmesan & Truffle Oil

Prosciutto e Rucola — 28

Tomato base, Prosciutto, Fresh Mozzarella, Arugula & Shaved Parmesan

Speciale Della Casa — 30

Tomato base, Prosciutto, Ham, Salami, Sundried Tomato, Artichoke, Mushrooms, Kalamata Olives & Buffalo Mozzarella
Suggested Add-on: Spicy Pork Nduja

Classic Pizzas

Cheesy Garlic — 18

Cheese base with freshly crushed Garlic & Mozzarella

Hawaiian — 20

Tomato base with Ham, Pineapple & Mozzarella

Pepperoni — 22

Tomato base with Pepperoni & Mozzarella

Aussie — 22

Tomato base with Mozzarella, Ham, Bacon & Egg

Dessert Pizzas

Biscoff Pizza — 22

Ricotta & Biscoff stuffed crust pizza topped with banana and custard, drizzled with Biscoff spread & topped with Lotus biscuit crumble.
Suggested Add-on: White Chocolate

Nutella Pizza — 18

Nutella spread base topped with toasted marshmallows & white chocolate.
Suggested Add-on: Banana

Specialty Dips

(Perfect for dipping pizza crusts)

Garlic & Rosemary Infused Olive Oil — 3

Caramelised Balsamic — 3

Ranch — 3

Extras

Salami — 5

Specialty Cheese — 4

Nduja (Spicy Italian Salami Paste) — 3

Olives — 3

Anchovies — 3

Fresh Garlic — 2

Banana — 3

White Chocolate — 3

Honey — 2

Planning an event or group booking?

Our pizzas are 12 inches and cut into 6 slices, perfect for sharing

Our pizzas are made using traditional Italian wheat dough and we do not currently offer gluten-free bases.



Pizza Drop

Our Pizza Drop is perfect for cocktail-style events, where pizzas are served progressively throughout your function so guests can enjoy fresh, hot slices straight from the oven as the evening unfolds.

This relaxed style of service keeps the food flowing and encourages guests to mingle while sampling a variety of our traditional pizzas.

10 Pizza Drop – \$230

15 Pizza Drop – \$335

20 Pizza Drop– \$440

Additional Chef's Selection pizzas can be added for \$22 per pizza.

Our team will coordinate the timing of each drop to ensure your guests are well catered for throughout the event.



Grazing Boxes

*Our grazing boxes are a beautiful and convenient catering option.
Each box is carefully curated with a selection of premium meats, artisan cheeses and
antipasto designed for sharing.*

Grazing Box Packages

Small — \$85 (serves 2–3 guests)

Medium — \$130 (serves 4–6 guests)

Large — \$180 (serves 6–10 guests)

Extra Large — \$200 (serves 10–12 guests)

Grazing boxes may include a selection of:

Cured meats such as hot soppressa, mild soppressa, prosciutto and triple-smoked ham

Artisan cheeses including triple cream brie, Meredith goat's cheese, assorted cheddars, cream
cheeses, balsamic Bellavitano and Danish blue

House dips and spreads such as capsicum, cashew and eggplant, hummus and olive tapenade

Antipasto vegetables including olives, stuffed bell peppers, marinated mushrooms and sun-dried
tomatoes

Crackers, baguette and artisan breads

Fresh and dried fruit, vegetable sticks, quince paste and pickles

Nuts and sweet treats, including chocolate pretzels

Items may vary slightly depending on seasonal produce and availability.

Grazing boxes are a great addition to cocktail-style events, allowing guests to enjoy a
selection of premium bites while mingling before pizzas are served throughout the
evening.



Savoury *Tables*

Our grazing tables create a beautiful centrepiece for your event, offering an abundant spread of premium meats, artisan cheeses, antipasto and accompaniments designed for sharing. Carefully styled and visually impressive, they are perfect for cocktail-style events, corporate functions, celebrations and weddings.

Grazing Table Packages

All grazing tables are approximately 50cm wide with the following lengths available:

- 1 metre grazing table – \$750 (serves up to 30 guests)**
- 1.5 metre grazing table – \$1,125 (serves up to 50 guests)**
- 2 metre grazing table – \$1500 (serves up to 80 guests)**

Each grazing table is thoughtfully curated and may include a selection of cured meats such as soppressa, prosciutto and fennel cacciatore, artisan cheeses including triple smoked brie, gorgonzola and Meredith goat's cheese, antipasto vegetables, house dips and spreads, crackers, fresh baguettes and breads, fresh and dried fruits, vegetable sticks, pickles, nuts, fresh honeycomb and sweet treats such as chocolate pretzels.

Items may vary depending on seasonal produce and availability.

Our grazing tables are the perfect way to welcome guests on arrival and pair beautifully with our pizza service, offering a relaxed, generous and easy dining experience for any event.



Canape *Platters*

Perfect for cocktail-style events, our Italian-inspired canapé platters offer a selection of small bites designed for easy sharing while guests mingle and enjoy the event.

Platters are available as either Chef's Selection or Customer Selected.

Chef's Selection

Our chef selects a variety of canapés using seasonal ingredients to ensure a balanced selection and smooth service.

30 pieces — \$75

60 pieces — \$125

Additional platters — \$60

Ideal for larger functions and cocktail events.

Customer Selected

Choose your preferred canapé items to create a customised platter tailored to your event.

30 pieces — \$90

60 pieces — \$165

Additional platters — \$80

Perfect for events with dietary requirements or specific menu preferences.

Options May Include

Arancini (various flavours) • Caprese skewers • Bruschetta • Whipped ricotta crostini • Smoked salmon focaccia • Mushroom truffle crostini • Antipasto skewers

Items may vary depending on seasonal availability.



Hot Finger Food *Platters*

Our hot finger food platters are perfect for cocktail-style events and casual functions, offering a selection of warm bites that are easy to enjoy while guests mingle.

Platters are available as either Chef's Selection or Customer Selected.

Chef's Selection

A curated assortment prepared by our kitchen using available menu items and seasonal ingredients..

30 pieces — \$75

60 pieces — \$125

Additional platters — \$60

Ideal for larger functions and cocktail events.

Customer Selected

Choose your preferred items to create a customised platter for your event.

30 pieces — \$90

60 pieces — \$165

Additional platters — \$80

Perfect for events with dietary requirements or specific menu preferences.

Recommended Serving Guide

Light function — 4–6 pieces per person

Substantial catering — 8–10 pieces per person

Options May Include

*Thai fish cakes • Gourmet pies • House made sausage rolls • Chicken satay skewers •
Mini beef dim sims • Vegetable spring rolls • Potato croquettes*

Items may vary depending on seasonal availability.



Sandwich & Wrap *Platters*

Perfect for corporate meetings, seminars, training days and casual catering. All platters are freshly prepared and served ready to share.

Classic Sandwich Platter (Wedges)

\$70 — approx. 40 pieces

Fillings may include:

- Ham & salad
- Salami & salad
- Ham, cheese & tomato
- Salami & tomato
- Cheese & tomato (V)
- Garden salad sandwich (V)
- Egg & lettuce (V)

Modern Wrap Platter

\$90 — 10 wraps per platter

Options may include:

- Ham, Swiss cheese, green tomato relish & mesculin
- Turkey breast, cranberry & mesculin salad
- Chicken & avocado
- Avocado, spinach, tomato & rocket (V)

Gourmet Panini Sandwich Platter

\$100 — available as 10, 20 or 30 bite-size portions

Options may include:

- Chicken, aioli, dukkah & rocket
- Smoked salmon, cream cheese, pickled cucumber & lettuce
- Pulled chicken, rainbow slaw & rocket
- Tomato, cucumber, beetroot, alfalfa, hummus & mesculin (VG)

A variety of fillings ensures there is something for everyone, making these platters an easy and popular catering choice.

Items may vary depending on seasonal availability.



Slider *Platters*

Our slider platters offer a delicious selection of mini burgers, perfect for cocktail-style events, casual functions and shared catering. Served fresh and easy to enjoy, sliders are a popular option that guests can grab while mingling.

Slider Platter — \$75

10 sliders per platter

One flavour per platter

Options May Include

- Pizza Slider — spicy pepperoni, cheese & Napoli sauce
- Pulled Chicken Slider — pulled chicken with rainbow slaw
- Grilled Eggplant Slider — grilled eggplant, caramelised onion & hummus (V)

A simple and satisfying catering option that pairs perfectly with our pizza and grazing selections.



Q & A TIME

Can I bring my own alcohol (BYO)?

No. Due to our liquor licensing requirements, BYO alcohol and external beverages are not permitted at The Mix Bar. Our fully licensed bar offers a wide range of beer, wine, spirits and cocktails, and bar tabs can be arranged for your event.

Is parking available?

Parking is unmetered and free after 7pm on weekdays and free on weekends. Parking is available on Hubert Street and surrounding streets including Gibbon Street, Hawthorne Street and Reid Street, just a short walk from The Mix Bar. Please note that parking restrictions apply on Gabba game days or major events at The Gabba.

Can I use the TV or screens?

Yes. Our spaces allow laptops to connect for slideshows, videos or presentations, perfect for birthdays, speeches, photo slideshows or corporate events.

Is there a PA system available?

Yes. We have a PA system available with both a roaming wireless microphone and a corded microphone, perfect for speeches, presentations and announcements.

Can I play my own music?

Yes.

We only use Spotify and require you to make your playlist public or shareable so our staff can easily access and play it during your event.

Can I open a bar tab?

Yes. You may open a bar tab with a nominated limit. A credit card and ID will be held behind the bar and we will notify you once your limit has been reached.

Can I bring my own decorations?

Yes — you are welcome to decorate the space yourself. However sticky tape, nails or glue are not permitted on walls or fixtures. We do encourage use of blutack. All decorations must be removed at the end of the event or collected the following morning.

Can I bring my own catering?

Yes. We keep things flexible and external or self-catering is welcome for non-pizza food items. However, all pizza served at The Mix Bar must be prepared by our in-house kitchen. We keep our room hire and venue fees low, so if you enjoy great food without the fuss, we always appreciate guests supporting our kitchen by ordering from our in-house catering options.

Can I bring a cake?

Absolutely! Celebration cakes are welcome. Guests are welcome to bring their own cake; however plates, utensils and serving equipment must be provided by the host. Alternatively, ask us about our house cheesecakes and cheesecake towers as a delicious dessert option.

TERMS AND CONDITIONS

RESPONSIBILITY:

The Mix Bar will not accept any responsibility for damage or loss of any client's property in the venue prior to, during or after a function. Organisers are responsible for any damage caused to any function area, furniture or surroundings by their guests, delegates, employees or agents before, during and after the function.

CLEANING FEES:

A surcharge of \$250 applies to cleaning of any embellishments used in the rooms such as confetti, rose petals or table scatters, if no prior notice of such items is communicated. This also includes the use of smoke, candle sparklers, fog and bubble machines.

CATERING:

While we are proud to serve up our delicious pizzas on-site, please note that all pizza catering must be booked through us. External pizza venues are strictly prohibited without prior approval. External or self-catering is still welcomed for all other food options.

For all catering ordered through The Mix Bar kitchen (including pizza, platters, grazing tables and desserts), final food orders must be confirmed at least 5 days prior to the function.

MINORS:

The Mix Bar practices Responsible Service of Alcohol in accordance with Queensland licensing laws. The Mix Bar must be made aware of minors attending functions. Minors must be under constant and strict supervision by their legal guardian while on premises at all times. Persons under the age of 25 may be asked to show valid and current identification for proof of age. If proof of age cannot be provided, the person will be deemed a minor and cannot be served alcohol.

TERMS AND CONDITIONS CONTINUED

SECURITY GUARDS:

Management reserves the right to employ security for your event if deemed necessary and you can also request a security guard to exclusively serve your function, with both options at your cost. Management or security reserves the right to refuse entry to any person for any reason.

SET UP & PACK DOWN:

Reasonable early access can be arranged for set-up. No items are to be attached, pinned or glued to any of the wall surfaces without prior approval from management. All items and decorations are to be collected by the organisers within normal trading hours.

PRICE VARIATIONS:

While we will endeavour to maintain our prices, management reserves the right to vary any quotes in the event of price increases for liquor, food or services supplied by The Mix Bar in accordance with Queensland State Law

PAYMENT:

Final payment can be finalised on the day of your booking, either prior to or following your event unless otherwise arranged with management.

FINAL DETAILS:

The Mix Bar is required to be informed of final numbers at least 5 days prior to the function date. You are more than welcome to open a Bar Tab with your credit card and valid identification held. We will advise you once your nominated beverage amount has been reached. Your credit card and identification will be returned to you after final payment has been made. Liquor charged on a consumption basis may be settled by way of cash or credit card at the conclusion of the function.

TERMS AND CONDITIONS CONTINUED

LIQUOR LICENSING REQUIREMENTS

As part of our licensing conditions, we do not offer BYO. All outside liquids, including alcoholic beverages, are strictly prohibited on the premises.

The Mix Bar practices Responsible Service of Alcohol in accordance with the Liquor Act of Queensland. Management reserves the right to refuse service to intoxicated patrons and to exclude or remove any person from a function where required. Management reserves the right to refuse admission to any or all areas of the venue in accordance with the Liquor Act of Queensland.

DAMAGE BOND:

The Mix Bar may require a refundable damage bond for certain events. This bond is held to cover any damage to the venue, furniture or equipment, or additional cleaning required as a result of the function. Provided no damage or excessive cleaning is required, the bond will be refunded following the event.

AGREEMENT

I hereby acknowledge and agree to the above terms and conditions.

Name: _____

Signature: _____

Date: _____