MAI GAI

MAI PARTY TIME!

FUNCTIONS & EVENTS PACKAGES

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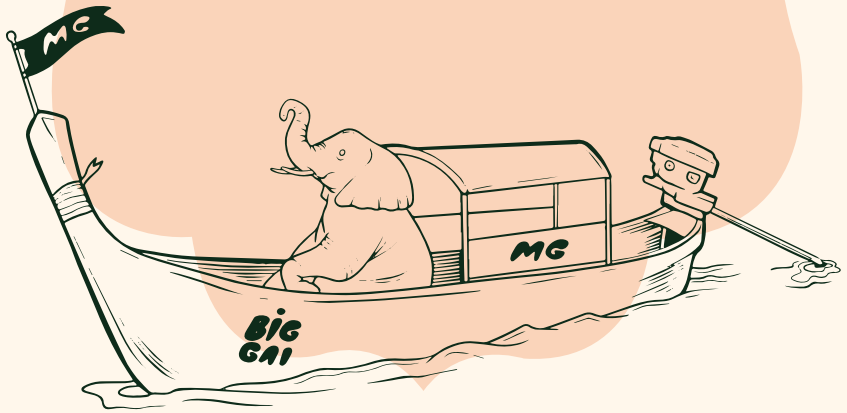


YOUR ADVENTURE BEGINS HERE

ABOUT MAI GAI

Oh Mai Goodness, get ready for an adventure to Southeast Asia!

Prepare to be transported to paradise through the cuisines of Thailand, Laos, Cambodia, Indonesia and Vietnam.

From markets and tuk-tuks, to monkeys and motorbikes, let Our Gai's take you on an adventure to the streets of Bangkok and beyond. Dripping with exotic flavours, let your taste buds be tantalised with the sweet, salty, sour and spicy flavours of Southeast Asia.

Relax in an immersive dining experience with stunning interiors laced with hanging greenery, weathered timbers, green brushed concrete, and an open kitchen and bar for a more intimate dining experience.

We invite you to sit back, relax and experience the atmosphere of Southeast Asia while we transport you to an island far, far away where you can sip on delicious cocktails and go loco over our Signature Cocktail range, featuring concoctions inspired by long summer days under the island palm trees.

mai cai

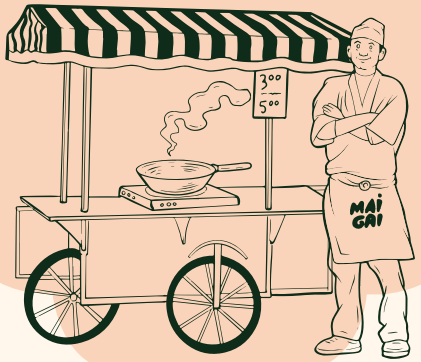
YOUR ADVENTURE

If it's a taste of adventure you are after (as well as a little jungle boogie atmosphere, of course!) then you have landed at the right destination.

From intimate sit-downs to all-out cocktail parties, Our Gai's will bring your event to life with enticing menus that celebrate fresh quality produce and deep flavours, balancing the sweet, salty, sour and spicy flavours and aromas into harmoniously tasty dishes. The skilled cooking process is certainly one of celebration, and we pass on the rich and joyous experience to guests with every bite.

Our Gai's cater to all dietary needs with full-course & menu-sharing options available, accompanied by classic and island-inspired drinks packages to select from.

CHOOSE YOUR PARTY PACKAGE



GET IN MAI BELLY

5 COURSE BANQUET - 60PP
minimum 2 people, bookings of 7 or more required to select this set-menu

KING FISH SASHIMI (GF)
chilli lime dressing, Thai basil, coconut cream

STICKY POPCORN CHICKEN (GFO)
Korean style with Kewpie

VEGETARIAN SPRING ROLLS (V)
baby cos, chilli, nam jim, crispy shallot

STICKY FREE RANGE PORK BELLY (GFO)
master caramel, pineapple, salad mix, nam jim

BRISKET MASSAMAN CURRY (GF)
grass fed Cape Grim beef, rich coconut cream, confit onion, kipfler potatoes, peanuts

STEAMED RICE

HUNGRY GAI'S

6 COURSE BANQUET - 75PP
Add a glass of Verve Cliquot +25PP

SEASONAL OYSTERS
with nam jim

KING FISH SASHIMI (GF)
chilli lime dressing, Thai basil, coconut cream

MORETON BAY BUG ROLL
Moreton Bay bug roll with Sriracha mayo, herb mayo, iceberg lettuce, toasted milk bun

STICKY POPCORN CHICKEN (GFO)
Korean style with Kewpie

STICKY FREE RANGE PORK BELLY (GFO)
free range crispy pork, master caramel, pineapple, fresh onion, bean sprouts, chilli, herbs, nam jim

BRISKET MASSAMAN (GF)
grass fed Cape Grim beef, rich coconut curry, confit onions, kipfler potatoes, peanuts

STEAMED RICE

ULTIMATE HAI CANAPÉ PACKAGE

STANDING CANAPÉS - 35PP
Add seasonal oysters - 5PP

SICHUAN SALTED SQUID
dusted and lightly fried, with lemon and yuzu mayo

CRISPY CAULIFLOWER (GF)
drizzled with creamy Sriracha and sesame

POPCORN CHICKEN BAO
crispy chicken, crunchy cucumber, lettuce, pickled cabbage and Korean style sauce

STICKY POPCORN CHICKEN (GFO)
Korean style with Kewpie

BRISKET MASSAMAN (GF)
grass fed Cape Grim beef, rich coconut curry, confit onions, kipfler potatoes, peanuts

STEAMED RICE

(GFO) Gluten Free Option
(GF) Gluten Free
(VO) Vegetarian Option
(V) Vegetarian
(VEO) Vegan Option
(VE) Vegan
Spicy

DRINKS PACKAGES

2 HOURS 50PP | 3 HOURS 70PP
All tap beer, cider, sauvignon blanc, rosé, shiraz, sparkling wine, soft drink and juice

COCKTAILS

3 HOURS 120PP

ALOE VERA WANG
Beefeater gin, aloe vera, lemon, yuzu & elderflower, soda, thai basil

BLUE ISLAND BOI
Dead Man's Fingers coconut rum, blue curacao, coconut cream, lime, pineapple

WATERMELON HAI
Absolut watermelon vodka, lemon, watermelon syrup, cranberry, watermelon sugar rim

WELCOME DRINK

PINK PONG MAITINI 19
Absolut vodka, lychee, rose syrup, apple, lemon

BANGKOK HIGHBALL 17
Makrut lime infused vodka, ginger liqueur, salted pandan syrup, lime, ginger beer

MANDARIN & YUZU MARGARITA 21
Olmeca Altos Plata, triple sec, mandarin, yuzu infused agave, lime, pepper berry salt

HOUSE LAGER 9PP PER DRINK

SPARKLING WINE 10PP PER DRINK

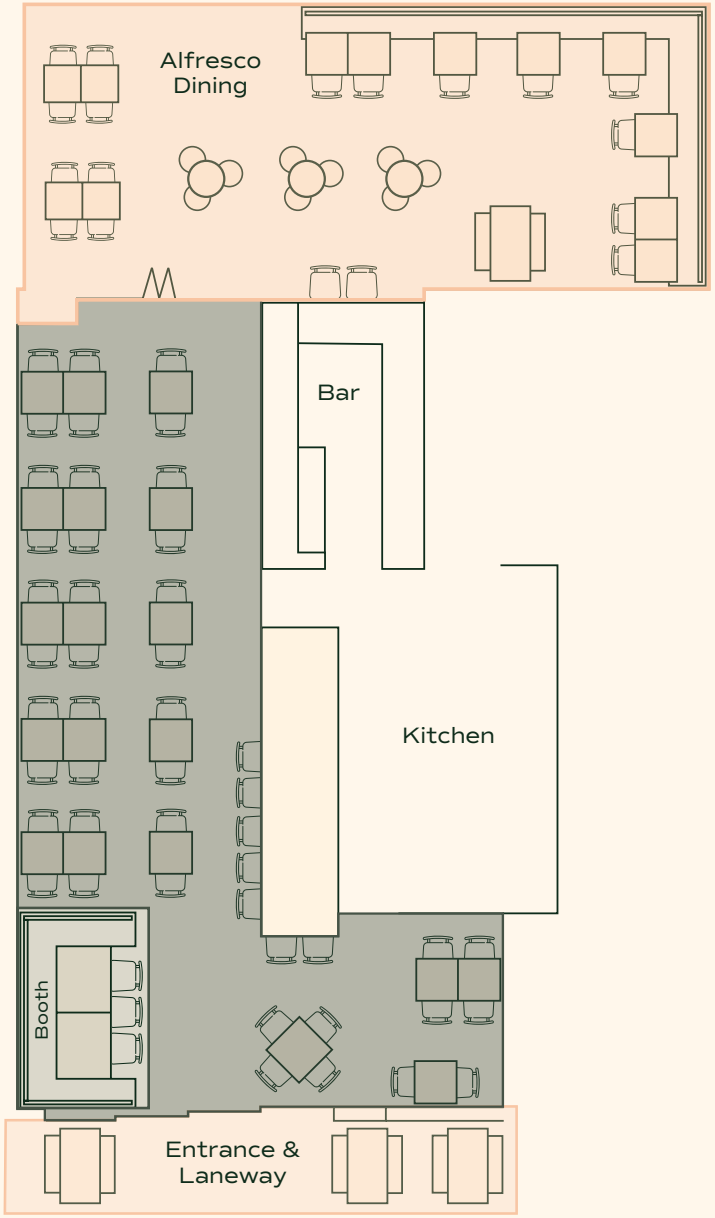
EVENT SPACES

Home to three fresh function areas, Mai Gai offers intimate spaces and larger zones, both indoors and out.

Our indoor dining booth comfortably seats up to 8 guests and is curtained for added luxe and privacy, making it ideal for intimate sit-down lunches and dinners. For larger groups, our Laneway seats 20 for a casual outdoor vibe, our semi-alfresco terrace seats up to 50 guests and the tropical-inspired indoor space also accommodates up to 50 seated guests comfortably.

If roaming freely with roving food and a drink in hand is more your party vibe, host a cocktail event in style with a zoned or venue-exclusive option for up to 250 guests. The designated area for a DJ or live entertainment will ensure your event is one to remember in the unique setting and beautiful Queensland climate.

Whether it’s an event space for a private dinner party, engagement, birthday, special occasion, or corporate event – Our Gai’s will help make finding your ideal space as breezy as a stroll down the beach on Phi Phi Island.



MAI ADVENTURE

We invite you to sit back, relax and experience the atmosphere of Southeast Asia while we transport you to an island far, far away where you can sip on delicious, creative cocktails inspired by long summer days under the island palm trees.

Jungle Juice
$40

BOOK YOUR MAI-GHTY CELEBRATION

For bookings or more information, please call or email Our Gai's

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