

moda

Tapas • Brasa • Bar

Moda Tapas. Brasa Bar **Celebrations**

Our Wine Room is ideal for lunch or dinner celebrations and is fully equipped with a microphone and iPod connectivity. We also have recently installed sound panels to create the perfect environment for dinners to ensure privacy.

A truly wonderful dining experience is the perfect way to celebrate an anniversary, birthday, corporate gatherings, Christmas Parties or special occasion. We offer sophisticated cocktail parties and stunning sit down style events at Moda and are one of the most unique and stylish in Brisbane.

Multiple options for bookings to suit groups from 8 up to 150 for sit down or up to 200 for cocktail style events.

2 Hour Free Parking + discounted parking available (validator available at the front desk)

Cash Bar Available

Areas + Capacities Available for Cocktail Style

(Location Subject to final guests numbers)

Wine Room : Up to 50 Guests

Wine Room + Alfresco Terrace : Up to 70 Guests

Bar Space : Up to 50 Guests

Sole Use of Moda : Up to 200 Guests

Areas + Capacities Available for Sit Down

(Location Subject to final guests numbers)

Wine Room : Up to 40 Guests

Wine Room + Alfresco Terrace : Up to 60 Guests

Bar Space : Up to 40 Guests

Main Dining : Up to 80 Guests

Sole Use of Moda Restaurant : Up to 150 Guests

Wine Room Inclusions – free of charge

Private use of the Wine Room.

iPod Connections for Background Music

Dedicated Waitstaff

Handheld Microphone

Moda Tapas. Brasa. Bar
The Barracks - 61 Petrie Terrace, Brisbane City QLD 4000
Phone: (07) 3221 7655 Fax: (07) 3221 7699
www.modarestaurant.com.au

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Bar Area



Wine Room



Main Dining



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EVENT NAME: Click or tap here to enter text.
EVENT DATE: Click or tap to enter a date.
CONTACT: Click or tap here to enter text.
E-MAIL ADDRESS: Click or tap here to enter text.
TELEPHONE: Click or tap here to enter text.
EVENT STYLE: Choose an item.
MEAL PERIOD: Choose an item.
TIME OF ARRIVAL: Click or tap here to enter text.
TIME GUESTS SEATED: Click or tap here to enter text.
TIME OF DEPARTURE: Click or tap here to enter text.
NUMBER OF GUESTS: Click or tap here to enter text.

SELECT	PRICE	OPTIONS
<u>Cocktail Style Events</u>		
<input type="checkbox"/>	\$75	Chef Action Station (e.g Paella) + 1 Fork Dish + 8 Canapes
<input type="checkbox"/>	\$29	Additional Chefs Action Station – 1 Hour
<input type="checkbox"/>	\$18-\$22	Fork Dishes (depending on menu selection)
<input type="checkbox"/>	\$19	Cheese Platters
<u>Sit Down</u>		
<input type="checkbox"/>	\$55	MODA'S TAPAS & ENTREMESSES BANQUET - Javier's Selection of 6 Tapas & Entremeses to share, selected by the chef for the entire table
<input type="checkbox"/>	\$95	JAVIER'S TABLE EXPERIENCE - 3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (5 Tapas & Entremeses followed by 3 Mains Featuring Brasa, then 3 Desserts). Selected by the chef for the entire table. This share style menu is nicely portioned based on the number of guests seated at each table
<input type="checkbox"/>	\$10 PP	Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks
<input type="checkbox"/>	FREE OF CHARGE	Dedicated Space in the venue
<input type="checkbox"/>	FREE OF CHARGE	Audio Visual Equipment – Screen, Date Projector, Microphone And Ipod Connection. Please tick if AV is required.

All Beverages are charged on Consumption (See Wine & Beverage List)

Event Spaces and Minimum Spends – please select

<u>Wine Room</u>	<u>Wine Room + Alfresco Terrace</u>	<u>Sole Use of Moda Tapas. Brasa. Bar</u>
\$1000 (SUN-THUR) <input type="checkbox"/>	\$3000 (SUN-THUR) <input type="checkbox"/>	\$15,000 (SUN-THUR) <input type="checkbox"/>
Minimum Spend for the Sole Use of the Wine Room (Excluding Suncorp Stadium Events)	- Minimum Spend for the Sole Use of The Wine Room + Alfresco Terrace (Excluding Suncorp Stadium Events)	Minimum Spend for the Sole Use of Moda Tapas. Brasa. Bar (Excluding Suncorp Stadium Events)
\$2,000 (FRI-SAT) <input type="checkbox"/>	\$4,000 (FRI-SAT) <input type="checkbox"/>	\$20,000 (FRI-SAT) <input type="checkbox"/>
Minimum Spend for the Sole Use of the Wine Room (Including Suncorp Stadium Events)	Minimum Spend for the Sole Use of The Wine Room + Alfresco Terrace (Including Suncorp Stadium Events)	Minimum Spend for the Sole Use of Moda Tapas. Brasa. Bar (Excluding Suncorp Stadium Events)

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Booking Terms and Conditions

Payment: The total amount of food and beverages consumed are to be paid upon departure.

Guarantee: The Reservation must be guaranteed with the Client's credit card number. The Client agrees that a no-show fee, if incurred, shall be charged to his/her card for an amount of **\$500.00 (up to 50 guests) \$1000 (over 50 guests)**. The number of covers charged will be the number of guests confirmed and mentioned on the first page of the present document. Amendments to the number of guests can be made by phone no later 48 hours prior to the event.

Cancellation: The client must advise Moda Restaurant of a cancellation 1 Week before the event. If the event is cancelled within less than 1 week of the event, the client agrees on the payment of the **\$500.00 cancellation fee**.

Final numbers: Guests numbers to be advised to the restaurant 48 hour prior to the event.

CREDIT CARD PAYMENT AUTHORISATION

Authorised amount for charging: \$ 500.00

For bookings of less than 30 guests no deposit is required. We just require a credit card number to be held for booking confirmation.

Bankcard Visa Mastercard Diners Club American Express JCB Other...

EVENT NAME

CREDIT CARD number

EXPIRY DATE

4 digit ID number (AMEX, Diners Club only)

Cardholder name:

GUEST / CONTACT Name:

Cardholder Authorisation

Please email receipt

PLEASE, ONCE COMPLETED, PLEASE SUBMIT

SUBMIT

to functions@modarestaurant.com.au

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Tapas • Brasa • Bar

Tapas •

Wild Rabbit Pie • Red Wine Sauce (each)
Trancini Balls • Porcini Aioli (3) **V**
Beef Fish Ceviche • Orange Blossom **GF**
Man Con Tomate • Jamón (3)
Chicken Croquettes • Romesco Sauce (3)
Chiquillo Peppers • Tuna Salad • Persian Feta Salsa (2) **GF**
Chips • Sea Salt **GF V**

Warm Scenic Rim Olives **GF Vegan**
Homemade Ciabatta Bread

Entremeses •

Black Pudding • Roasted Pears **GF**
Manolete Chorizo • Bundaberg Capsicums **GF**
Mervey Bay Scallops • Saffron Cauliflower • Jamón **GF**
WA Octopus • Tropical Flavours **GF**
Mucchini Flowers • Salmon Mousse • Crayfish Vinaigrette **GF**
Duck Liver Parfait • PX Jelly
Lamb Shoulder • Capsicum Chutney **GF**
Binders Island Wallaby • Sweet Potato Ecrasée **GF**
Duck Breast • Red Cabbage **GF**
Quid Ink Rice • WA Scampi **GF**
Southern Ocean Calamari • Chickpea & Rosemary **GF**
Shellita By Javier • Queensland Seafood **GF**
Heirloom Tomato Salad • Mozzarella • Sherry Vinegar **GF V**
Flat Beans • Feta • Garlic Chips **GF V**

MODA'S TAPAS & ENTREMESSES BANQUET

Javier's Selection of 6 Tapas & Entremeses to share
selected by the chef for the entire table
55.00pp

JAVIER'S TABLE EXPERIENCE

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (5 Tapas & Entremeses followed by 3 Mains Featuring Brasa, then 3 Desserts). Selected by the chef for the entire table.
All dietary requirements will be catered for.
95.00pp

Brasa •

Designed and built in Spain, MIBRASA offers users a charcoal oven (or closed charcoal grill) like no other. Made from the best quality steel and crafted with expert hands, MIBRASA is built to deliver a unique over **Embers** taste.

All Steaks served with Mediterranean Vegetables and Rioja Sauce.

Black Onyx Tri Tip **GF**

Wagyu Rib Fillet Marble Score 9 **GF**

Veal Fiorentina for 2 **GF**

Black Onyx Tomahawk for 4-6 guests (45mn cooking time) **GF**

Market Fish • Guanciale • Potatoes **GF**

Roasted Spatchcock • Sweet Corn **GF**

Pork Ribs • Celery Rémoulade • Apple Chutney **GF**

Bravas Potatoes **GF V**

Trinxát Potatoes **GF**

Heirloom Cauliflower • Truffle Pecorino **GF V**

No Bookings for 3 or Less / Bookings for 8 or More Must Have Banquet or Javier's Table
CCs Surcharge applies / 1 Bill per Table. Menu subject to change, similar replacements will be offered / Reference Menu Only

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OPTIONAL EXTRAS

CANAPE MENU

Hot

Caramelised Onion Tarlet • Heirloom Tomatoes
Spanish Chorizo • Padron Peppers Pintxo
Pork Belly • Maple Syrup
Jamon Serrano Montadito • Pan Con Tomate
Chicken Croquettes • Romesco Sauce
Salted Cod Brandade • Tomato Confit
Arancini Balls • Parmesan Cheese
Fried Stuffed Green Olives

Cold

Spanner Crab Toastie • Yarra Valley Caviar
Manchego Cheese • Mandarin Paste
Pear, Goats Curd & Walnut Salad
Spanish Tortilla (Spanish Omelette)
Leek Cannelloni • Prawn Cocktail
Natural Oyster • Mignonette Dressing • Lemon
Carpaccio Octopus • Confit Potatoes
Cauliflower Pannacotta • Avruga Caviar
Duck Terrine • Caper Berries

Dessert

Mini Pavlovas • Kiwi Berries
Milk Chocolate Mousse • Fresh Berries
Vanilla Salted Chocolate Caramel
Spanish “Heavens Bacon” Crème Caramel

CHEESE PLATTERS

Australian & European Cheeses • Condiments • Lavosh \$19

FORK DISHES

Heirloom Tomato Salad • Mozzarella • Sherry Vinegar **GF V** \$18
Manolete Chorizo • Bundaberg Capsicums **GF** \$18
WA Octopus • Tropical Flavours **GF** \$18
Roasted Quail • Escabeche **GF** \$20
Zucchini Flowers • Goat’s Cheese • Sweet Corn Salsa **V** \$20
Pork Belly • Celery Rémoulade • Apple Chutney **GF** \$20
Lamb Shoulder • Red Wine Sauce **GF** \$22
Confit Duck Leg • Roasted Pears **GF** \$22
Wild Rabbit Ragoût • Homemade Gnocchi \$22

CHEFS ACTION STATION – 1 hour

Traditional Spanish Paella \$29
Mooloolaba Prawns de Glace • Pernod • Garlic \$29
Pacific Oysters Freshly Shucked • Lemon • Cava Dressing \$29
Spanish Chorizo, Capsicums • Onion • Bread \$29

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Reference Menu Only