

moda  
TAPAS • BRASA • BAR

# FUNCTION AND EVENTS PACKAGES



## FUNCTIONS AND EVENTS

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.

**WINE ROOM** - The Wine Room graces the light-filled space for an experience where privacy is at a premium. Seats up to 40 guests comfortably at two long tables and is an enchanting dining space. This area is warm and intimate, that can be transformed to suit your ideal events. You will enjoy complementary access to our Presentation HD TV, sound system and handheld microphone. A wall mount connectivity for seamless streaming from your laptop with both HDMI and VGA connection. **Wine Room Inclusions – free of charge** - Private use of the Wine Room. LCD Screen and Sound System for Private Presentations, Laptop Connection or iPhone with lightening connection to play your own Background Music, Dedicated Waitstaff

**MAIN DINING** - Located inside a stunning heritage listed building on Petrie Terrace, is the gorgeous former Police Barracks Stable. The perfect atmosphere for a Weddings and Events with its cozy brick walls, delicate lighting, leather, and timber furniture. Guests are welcomed in our stunning bar for pre-dinner drinks and canapes before taking their seats in the main dining space.

**ALFRESCO TERRACE** - Our gorgeous sheltered alfresco terrace is perfect all year round. We offer outdoor vibe with indoor comfort. Our Alfresco Terrace offers outdoor dining at its best.

**BAR AREA** - Our Bar Area offers a selection of versatile spaces that will best reflect your special occasion and impress your guests. Complemented by the cosmopolitan casual elegance of our space in the Palace Barracks, and our renowned welcoming service, your event will be unforgettable.

**EXCLUSIVE USE** - With exclusive use of our gorgeous Restaurant, is the best way to have everything that Moda has to offer. By starting the evening in the bar and alfresco terrace with canapés and beverages, before moving to their seats is the perfect way to celebrate at Moda. Guests can make use of our fabulous Wine Room for dancing as the night progresses. Exclusive use is the best way to enjoy everything that Moda has to offer.

*(Locations and format subject to final guest numbers)*

The New Moda has a 2hr Free Car Park facility (discount applies after 2 hrs – max fee is \$15) for the convenience of your guests





## Alfresco Terrace

Sit Down: up to 20 Guests or Cocktail Style: up to 40 Guests







## Semi Private Dining

Sit Down: up to 20 Guests or Cocktail Style: Up to 40 Guests



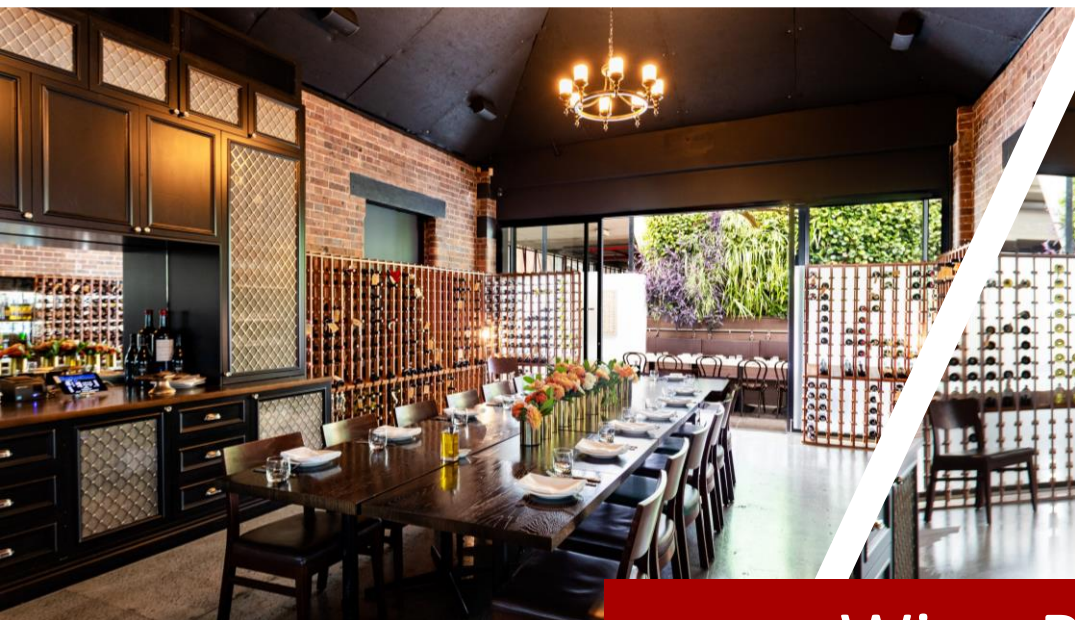


## Main Dining

Sit Down: up to 80 Guests or Cocktail Style: Up to 100 Guests

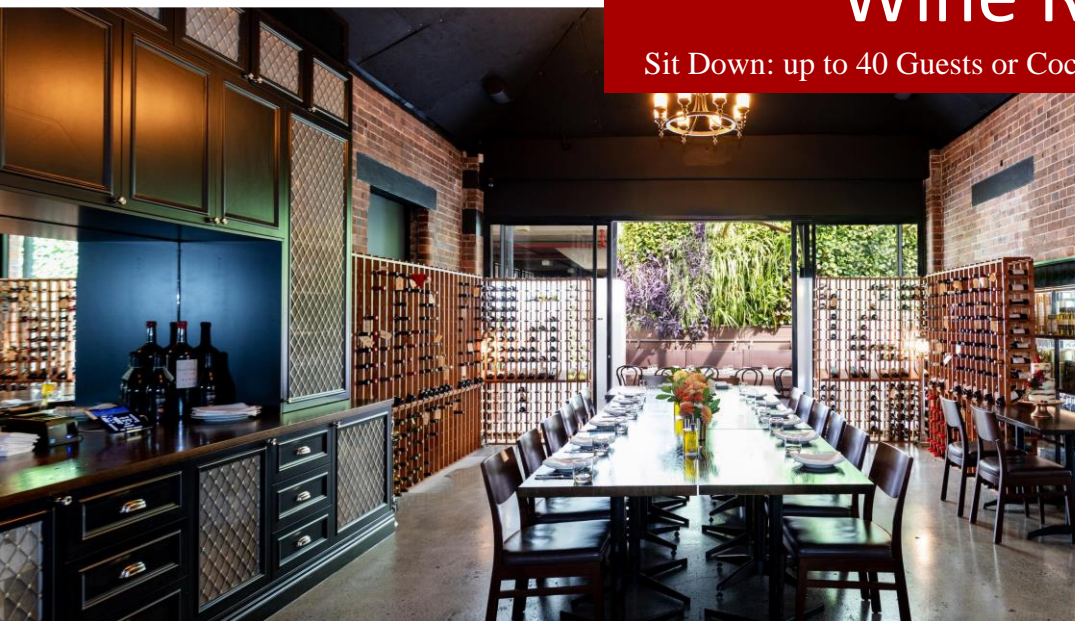






## Wine Room

Sit Down: up to 40 Guests or Cocktail Style: Up to 60 Guests





**Tapas •**

**Homemade Ciabatta Bread**

**Chicken Croquettes •** Romesco Dressing

**Arancini Balls •** Porcini Aioli **V**

**Black Pudding Pintxos •** Caramelised Onion • Mushroom **GF**

**Salumi Australia Charcuterie Plate**

**Duck Liver Parfait •** PX Jelly

**Fries •** Sea Salt **GF V**

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**Jerusalem Artichoke Soup •** Truffle Oil **V GF**

**Fresh Burrata •** Heirloom Tomatoes • PX Vinegar **V GF**

**Bundaberg Jalapeños •** Goat's Cheese • Avocado Purée **V**

**Organic Beans Salad •** Quail Eggs • Truffle Emulsion **GF**

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**Paellita By Javier •** Queensland Seafood **GF**

**Crab & Avocado Rillettes •** Hazelnut Oil **GF**

**Tempura Monkfish •** Passionfruit Aioli

**WA Octopus •** Tropical Flavours **GF**

**Lobster Raviolo •** Blood Orange & Crayfish Vinaigrette

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**Manolete Chorizo •** Padron Peppers **GF**

**Brisbane Valley Quail •** Cabernet Sauvignon Vinaigrette **GF**

**Te Mana Lamb Shoulder •** Bravas Potatoes **GF**

**Duck Breast •** Salsa Agresto • Roasted Grapes **GF**

**Pork Cheeks •** PX Sauce • Catalan Potatoes **GF**

**MODA'S TAPAS & ENTREMESES BANQUET**

Javier's Selection of 6 Tapas & Entremeses to share  
selected by the chef for the entire table  
59.00pp

**JAVIER'S TABLE EXPERIENCE**

3 Courses with signature dishes from the menu and dishes created from fresh  
seasonal produces (7 Tapas followed by 1 Brasa, then 3 Desserts).  
Selected by the chef for the entire table.  
All dietary requirements will be catered for.  
99pp

**Brasa • Mains**

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.**

**Maleny Buffalo Tomahawk for 2** **GF**

**Wagyu Beef Sirloin Marble Score 4** **GF**

**Yardstick 16hr Short Rib MB 2+** **GF**

**Moreton Bay Bugs (3) •** Zarzuela Style

**Heritage Half Chicken** **GF**

**Fried Brussel Sprouts •** Paprika Salt **GF V**

**Seasonal Greens •** Marinated Feta **GF V**

**Heirloom Cauliflower •** Manchego **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





**Desserts •**

**Valrhona Chocolate Mousse •** Berries

**Paris Brest •** Choux Pastry • Hazelnut & Praline

**Apple Tarte Tatin •** Crème Chantilly

**Musician •** White Chocolate Ganache • Orange & Cinnamon

**Lemon Meringue Tart**

**Spanish Crème Caramel •** Lemon Gel • Strawberries

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**Café Gourmand •** Add Petits Fours to your favourite Coffee or Tea

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**Fromages •** Served with Homemade Chutney and Bread

**Maffra Cheddar •** Hard • Cow Milk • Victoria

**L'Artisan Le Rouge •** Wash Rind • Cow Milk • Victoria

**Nottingham Shire •** Blue • Cow Milk • England

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**Liqueurs & Affogato •** On Ice Affogato

**Licor 43 -** Anis Asturiana Dulce (60ml)

**Martin Codax** Licor de Hierbas or Café (60ml)

**Served as a 3 Spanish Liqueurs flight – 30ml each**

**Frangelico, Bailey's, Amaretto, Galliano, Kahlua (30ml)**

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**Dessert Wines & Sherry**

**NV Capricho de Goya** Muscat • Navarra • Spain

**10 Montbazillac 'Cuvée des Anges' •** France (375ml)

**16 Beaume de Venise** Muscat • France (375ml)

**Alvear Pedro Ximénez (60ml)**

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## CANAPE MENU

### HOT

**Caramelised Onion Tartlet** • Heirloom Tomatoes **V**

**Spanish Chorizo** • Padron Peppers Pintxo **GF**

**Pork Belly** • Maple Syrup **GF**

**Chicken Croquettes** • Romesco Sauce

**Salted Cod Brandade** • Tomato Confit

**Arancini Balls** • Parmesan Cheese **V**

**Fried Stuffed Green Olives** **V**

### COLD

**Spanner Crab Toastie** • Yarra Valley Caviar

**Jamon Serrano Montadito** • Pan Con Tomato

**Manchego Cheese** • Apple & Walnut Chutney **V GF**

**Pear, Goats Curd & Walnut Salad** **V GF**

**Spanish Tortilla** (Spanish Omelette) **V GF**

**Prawn & Avocado Rillettes** • Herb Vinaigrette **GF**

**Natural Oyster** • Mignonette Dressing • Lemon

**WA Octopus** • Tropical Flavours **GF**

**Cauliflower Panna Cotta** • Avruga Caviar (**V on request**) **GF**

**Duck Liver Parfait** • Rhubarb Chutney **GF**

### Dessert

**Mini Pavlovas** • Kiwi Berries **GF**

**Milk Chocolate Mousse** • Fresh Berries (**GF on request**)

**Musician** • White Chocolate Ganache • Orange & Cinnamon

**Chocolate Dacquois** • Valhronha Chocolate • Raspberry

**Spanish "Heavens Bacon" Crème Caramel** **GF**

## OPTIONAL EXTRAS

### CHEESE PLATTERS (Minimum of 10 Guests)

**Australian & European Cheeses** • Condiments • Lavosh **\$17pp**  
(**GF on request**)

### FORK DISHES

**Heirloom Tomato Salad** • Mozzarella • Sherry Vinegar **GF V** **\$20**

**Manolete Chorizo** • Bundaberg Capsicums **GF** **\$20**

**Risotto Primavera** • Seasonal Vegetables **V GF** **\$20**

**WA Octopus** • Tropical Flavours **GF** **\$20**

**Roasted Quail** • Escabeche **GF** **\$22**

**Zucchini Flowers** • Goat's Cheese • Sweet Corn Salsa **V** **\$22**

**Pork Belly** • Celery Rémoulade • Apple Chutney **GF** **\$22**

**Lamb Shoulder** • Red Wine Sauce **GF** **\$24**

**Market Fish** • Sauce Vierge **GF** **\$24**

**Confit Duck Leg** • Roasted Pears **GF** **\$24**

**Pork Cheek Ragoût** • Paccheri Pasta **\$24**

### CHEFS ACTION STATION – 1 hour

**Traditional Spanish Paella** **GF** **\$32**

**Mooloolaba Prawns de Glace** • Pernod • Garlic **GF** **\$32**

**Pacific Oysters Freshly Shucked** • Lemon • Cava Dressing **GF** **\$32**

**Spanish Chorizo** • Capsicums • Onion • Bread **\$32**

**Menu subject to change, similar replacements will be offered**

**Reference Menu Only**







## **CANAPE MENU PACKAGES**

### **\$59pp - LIGHT CANAPE MENU**

*Select - 5 Canapes + 1 Fork Dish*

### **\$85 – MODA CANAPE MENU**

*Select 8 Canapes + Chef Action Station (e.g Paella) + 1 Fork Dish*

### **\$115 PREMIUM CANAPE MENU**

*Chef selection of 8 Premium Canapes + Premium Chef Action Station (e.g Paella) + 1 Premium Fork Dish*

## **OPTIONAL EXTRAS**

**\$32 pp - EXTRA CHEF ACTION STATION – Additional 1 Hour**

**\$20 - \$24 pp - EXTRA FORK DISHES (depending on menu selection)**

**\$170 - CHEESE PLATTER (For 10 Guests)**

*Menus are subject to change based on availability,  
similar replacements will be offered*







### **Moda Beverage Package**

#### **Select One Sparkling, White and Red Wine**

3 Hours - \$60.00 pp  
4 Hours - \$65.00 pp  
5 Hours - \$70.00 pp  
6 Hours - \$75.00 pp

#### **On Arrival**

Traditional Spanish Sangria – available on request

#### **Sparkling**

Cava Mas Pere Brut Penedès Catalunya  
Australian Sparkling Wine available on request

#### **White Wine**

2020 Las Reñas Macabeo Bullas Murcia  
2019 Terroir (Tehr-Wahr) Sauvignon Blanc Marlborough NZ

#### **Rose Wine**

2020 Ramón Bilbao Dry Rosado Rioja Spain

#### **Red Wine**

2018 Baluarte Roble Tempranillo Bodegas Chivite Navarra  
2018 Ingram Road Single Vineyard Pinot noir Yarra Valley VIC  
2018 Soul Growers 'Provident' Shiraz Barossa Valley SA

#### **Boutique Beers & Ciders (330ml)**

Estrella Galicia Lager

Cascade Light Tasmania  
Estrella Galicia '0.0' Alcohol Free Beer

Soft Drinks and Juices

### **Premium Beverage Package**

#### **Select One Sparkling, White and Red Wine**

3 Hours - \$80.00 pp  
4 Hours - \$85.00 pp  
5 Hours - \$90.00 pp  
6 Hours - \$95.00 pp

#### **On Arrival**

Traditional Spanish Sangria – available on request

#### **Sparkling Wine**

N.V. Cava René Barbier Brut Reserva Penedès Catalunya  
Australian Sparkling Wine available on request

#### **White Wine**

2018 Sidewood Chardonnay Adelaide Hills SA  
2019 Martín Codáx 'Torques Do Vento' Albariño Rías Baixas Galicia

#### **Rose Wine**

2019 Hacienda López de Haro Dry Rosado Rioja Alta Spain

#### **Red Wine**

2018 Reinos 'Abtole' Crianza Tempranillo Baja Rioja  
2013 Patrick Joanna Shiraz Coonawarra SA

#### **Boutique Beers & Ciders (330ml)**

Estrella Galicia Lager  
Ambar 1900 Pale Ale La Zaragozana  
1906 Estrella Galicia 'Reserva' Amber Beer 6.5% Alc  
Estrella Galicia Black 'Coupage' Dark Beer 7.2% Alc  
Estrella Galicia Red Vintage 'La Colorada' 8% Alc  
Cascade Light Tasmania  
Estrella Galicia '0.0' Alcohol Free Beer

Soft Drinks and Juices





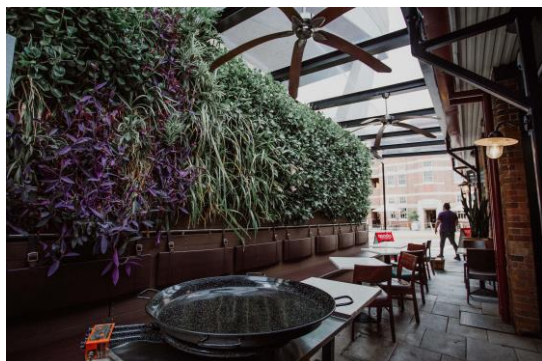
### COCKTAILS

**Add Cocktails to Any Beverage Package**

**\$35 pp**

Aperol Spritz

Espresso Martini



### OPTIONAL EXTRA

**Add to any of the above packages**

**\$10 pp**

Aqua Vital Still and Sparkling Mineral Water

&

T2 Tea and Espresso Coffee



*Beverage Packages are subject to change based on availability,  
similar replacements will be offered*







# moda

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## Event Spaces and Minimum Spends – please select

<b>EVENT NAME:</b>		<b>EVENT STYLE :</b>	
<b>EVENT DATE</b>		<b>MEAL PERIOD :</b>	
<b>CONTACT :</b>		<b>TIME OF ARRIVAL :</b>	
<b>E-MAIL ADDRESS:</b>		<b>TIME GUESTS SEATED:</b>	
<b>TELEPHONE:</b>		<b>TIME OF DEPARTURE:</b>	
<b>NUMBER OF GUESTS :</b>			
<b>SELECT</b>	<b>PRICE</b>	<b>OPTIONS</b>	
<b><u>Cocktail Style Events</u></b>			
<input type="checkbox"/>	<b>\$69 PP</b>	<b>LIGHT CANAPE MENU</b> - 5 Canapes + 1 Fork Dish	
<input type="checkbox"/>	<b>\$89 PP</b>	<b>CANAPE MENU</b> - 8 Canapes + Chef Action Station (e.g Paella) + 1 Fork Dish	
<input type="checkbox"/>	<b>\$119 PP</b>	<b>CANAPE MENU</b> – Chef Selection of 8 Premium Canapes + Premium Chef Action Station (e.g Paella) + 1 Premium Fork Dish	
<input type="checkbox"/>	<b>\$32 PP</b>	<b>EXTRA CHEF ACTION STATION</b> – Additional 1 Hour	
<input type="checkbox"/>	<b>\$20-\$24 PP</b>	<b>EXTRA FORK DISHES</b> (depending on menu selection)	
<input type="checkbox"/>	<b>\$17 PP</b>	<b>CHEESE PLATTER</b> (Minimum 10 Guests)	
<b><u>Sit Down</u></b>			
<input type="checkbox"/>	<b>\$69 PP</b>	<b>MODA’S TAPAS BANQUET</b> (Equivalent to Two Course Menu) - Javier’s Selection of 5 Tapas & a Racion to share, selected by the chef for the entire table. “Ración” • A substantial Tapas, the perfect way to end our Tapas Banquet.	
<input type="checkbox"/>	<b>\$84 PP</b>	<b>MODA’S TAPAS BANQUET + DESSERT</b> (Equivalent to Three Course Menu) - Javier’s Selection of 5 Tapas & a Racion to share, selected by the chef for the entire table + Shared Dessert for your guests to enjoy.	
<input type="checkbox"/>	<b>\$89 PP</b>	<b>GRAZING PLATTER + MODA’S TAPAS &amp; BRASA MENU</b> (Equivalent to Two Course Menu) – Grazing Platter on arrival & Javier’s Selection of 4 Tapas & Brasa Option to share, selected by the chef for the entire table + for your guests to enjoy.	
<input type="checkbox"/>	<b>\$99 PP</b>	<b>THREE MODA TAPAS &amp; ANGUS STEAK + PETIT FOURS</b> (Equivalent to Three Course Menu) - Javier’s Selection of 3 Tapas (to share) + Individually plated Angus Steak and shared petit fours for your guests to enjoy.	
<input type="checkbox"/>	<b>\$109 PP</b>	<b>JAVIER’S TABLE EXPERIENCE</b> - (Equivalent to Three Course Menu) 3 Courses with signature dishes from the menu and dishes created from fresh seasonal produces (7 Tapas followed by 1 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"/>	<b>\$149 PP</b>	<b>PREMIUM SEAFOOD PLATTER + THREE TAPAS + MIBRASA MEAT SELECTION + DESSERT TAPAS.</b> This feasting menu features an array of premium seafood and wagyu meat. 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"/>	<b>\$20 PP</b>	<b>PRE-DINNER CANAPES</b> - Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks	
<input type="checkbox"/>	<b>FREE OF CHARGE</b>	<b>DEDICATE SPACE</b> in the Restaurant (Semi Private in the Restaurant)	
<input type="checkbox"/>	<b>FREE OF CHARGE</b>	Audio Visual Equipment (available for Sole Use or Wine Room) – Wall Mounted LCD Screen, Microphone & Ipod Connection. Please tick if AV is required. Must	
<b><u>Wine Room</u></b>		<b><u>Wine Room + Alfresco Terrace</u></b>	
\$1000 (TUES-THUR) <input type="checkbox"/> \$5000 (SUN-MON) <input type="checkbox"/>		\$5000 (SUN - MON) <input type="checkbox"/> \$2500 (TUES-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)	
\$2,000 (FRI-SAT) <input type="checkbox"/> \$3,000 (FRI-SAT – DEC) <input type="checkbox"/>		\$4,000 (FRI-SAT) <input type="checkbox"/> \$5,000 (FRI-SAT - DEC) <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)	
		<b><u>Main Dining</u></b>	
		\$6,500 (SUN-THUR) <input type="checkbox"/>	
		Minimum Spend for Main Dining (Excluding Suncorp Stadium Events)	
		\$8,000 (FRI-SAT) <input type="checkbox"/> \$10,000 (FRI-SAT LUNCH - DEC) <input type="checkbox"/>	
		\$15,000 (FRI-SAT - DEC) <input type="checkbox"/>	
		Minimum Spend for Main Dining (Excluding Suncorp Stadium Events)	
<b><u>Sole Use of Moda Restaurant</u></b>			
\$10,000 (SUN-THUR) <input type="checkbox"/>		\$15,000 (FRI) <input type="checkbox"/> \$20,000 (SAT) <input type="checkbox"/> \$25,000 (SAT – DEC) <input type="checkbox"/>	
(Excluding Suncorp Stadium Events)		(Excluding Suncorp Stadium Events)	



**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 (up to 50 guests) \$1000 (over 50 guests)**.

*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...
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EVENT NAME	
CREDIT CARD number	
EXPIRY DATE	
4 digit ID number (AMEX, Diners Club only)	
3 digit ID number (VISA & MASTERCARD)	
Cardholder name:	
GUEST / CONTACT Name:	
Cardholder Authorisation	<input checked="" type="checkbox"/>
Please email receipt	<input type="checkbox"/>
PLEASE, ONCE COMPLETED, PLEASE email to <a href="mailto:functions@modarestaurant.com.au">functions@modarestaurant.com.au</a>	