



Weddings By Moda



Moda Wedding Complementary Inclusions:

Venue hire for the duration of your beverage package
Tables set with white napkins and cutlery. White linen tablecloths available on request
Clothed gift table and cake table with cake knife
Large Easel Blackboard for guest seating chart (Printing size for seating chart - A0 or A1)
Personalised Welcome Signage at Restaurant entrance
Printed menus on each guest tables
Handheld microphone available * Sole Use Only
In house audio visual for via laptop or iPhone with lightning connections
Four LCD Screens available for Photo Slideshows or Presentations with HDMI or VGA connections.
Discounted Parking with Secure Parking, validation available at the front desk.
Wheelchair friendly venue
Experienced Food and Beverage Manager dedicated to you for your wedding reception with us
Moda Wedding Coordinator to assist with your reception planning
Wine Room + Terrace for Pre dinner drinks and Canapés for you and your guests * Sole Use Only
Separate Dance Floor in the Wine Room * Sole Use Only
Multiple options for bookings to suit groups from 8 up to 150 for sit down or up to 200 for cocktail style events.
Beverage Packages and 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

Onsite Ceremonies

We are able to offer onsite ceremonies, in our Wine Room with our beautiful green wall as a backdrop. Making it the perfect all in one wedding venue for you. The guests will enjoy drinks on our Alfresco Terrace while the room is transformed to a wedding oasis.



Bar Area

Sit Down: up to 20 Guests or Cocktail Style: up to 40 Guests. 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 special occasion will be unforgettable.



Alfresco Terrace

Sit Down: up to 20 Guests or Cocktail Style: up to 40 Guests. 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, suitable for up to 20 guests seated, more for cocktail style.



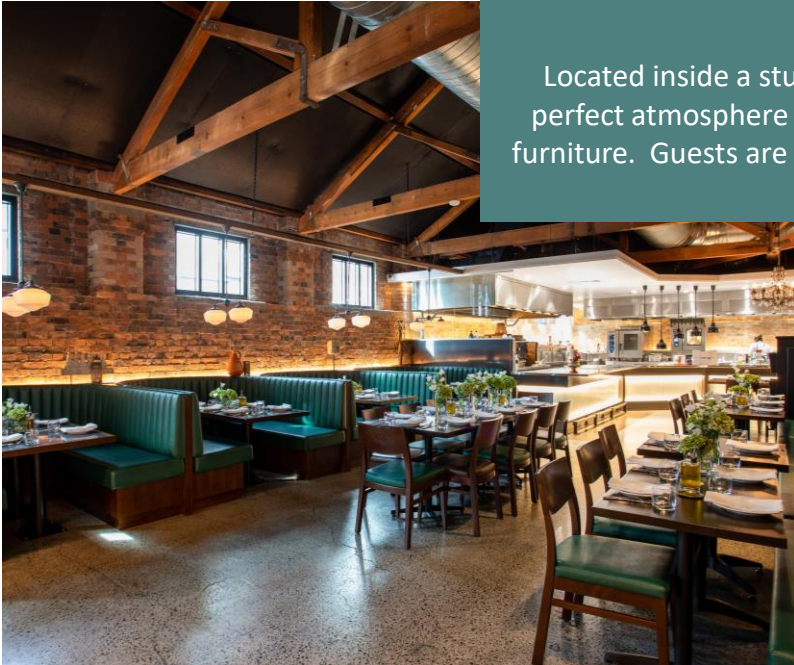
Wine Room

The Wine Room graces the light-filled space for an experience where privacy is at a premium. Seats up to 40 guests comfortably at long tables and is an enchanting dining space. This area is warm and intimate, that can be transformed to suit your ideal wedding reception.



Main Dining

Located inside a stunning heritage listed building on Petrie Terrace, is the gorgeous former Police Barracks Stable. The perfect atmosphere for a Spanish feast Wedding Reception 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.



Exclusive Use

With exclusive use of our gorgeous Restaurant, we can accommodate 150 guests seated and 200 standing. 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.





Our signature Javier's Table Experience Wedding Menu

The Javier Table Experience is a share style feasting menu. Our chef and owner Javier Codina design our menus with the seasonal produce he has selected at the market each week. This is the best way for your guests to experience an extensive array of flavours that Moda has to offer.

The share style menu is nicely portioned based on the number of guests seated at each table. All the guests will be able to taste, each of the delicious offerings from each course. The menu is served in stations down the table, for the guests to help themselves.

We will arrange a one-on-one meeting to design the perfect menu with both of you. Our couples will sit down with our wedding team and create a wedding menu that everyone will be raving about. The best time for this meeting is once you have your RSVP's from the 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**

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**

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

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 & ENTREMESSES BANQUET

Javier's Selection of 5 Tapas & a Ración to share
selected by the chef for the entire table.

69pp or 84pp with Dessert Tapas

"Ración" • A substantial Tapas, the perfect way to end our Tapas Banquet

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.

109pp

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**

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

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



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)

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)

Menu subject to change, similar replacements will be offered / Reference Menu Only



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 Cataluña

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 Cataluña

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 Reinoso '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 'Coupagne' 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*



Deliveries

Convenient parking at The Barracks with over 400 undercover car spaces over 4 levels underground. Simply turn into the centre off Petrie Terrace and proceed down the ramp & take a parking ticket. From these levels we have easy & flat direct access to cafes, stores, Coles supermarket and movies via large lifts or travelators. There is also a loading dock located onsite.

Event Duration

Lunch time events from 11:45 am to 4:00 pm

Evening events from 5.00pm to 11.30pm

Due to liquor licensing and house policy, beverage service and entertainment must cease at midnight. All guests are required to start vacating the venue at this time.

Damage, Theft and extra cleaning

The client is responsible for the conduct of their guests and is liable for the replacement cost for any loss, destruction or damage to any property of the Restaurant caused by their suppliers or guests. Security Cameras are fitted throughout the venue to ensure safety of you guests.

Audio Visual Equipment and Microphones

AV can be organized through the supplier of your choice. We have a state-of-the-art sound system perfect for creating your own wedding playlist for background or dancing music, or you are welcome to select a band or DJ for your celebration. Moda is equipped with a handheld microphone, four LCD screens (connected throughout the venue for any slideshows and presentations).

Final Guests Number

We ask for final guest numbers **1 week** prior to your event along with the final set up requirements. Please note the final charge will be based on the final guest's number supplied. Any last minute set up or catering changes may incur an additional fee.



Booking Confirmation and Deposit

A signed wedding agreement and a \$1000 deposit is required within 7 days in order to secure your date and confirm your booking. The total amount of food and beverages consumed are to be paid upon departure.

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 \$1,000.00. 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 1 week prior to the event.

Cancellations

The client must advise Moda Restaurant of a cancellation 3 month before the event. If the event is cancelled within less than 3 months of the event, the client agrees on the payment of the \$1,000.00 cancellation fee.

Sunday and Public Holiday Surcharges

A surcharge of \$500 will apply for events held on a Sunday and \$750 for event held on a Public Holidays. Credit Card Surcharge Applies.

We recommend payments by EFT for Wedding Receptions at Moda Restaurant.

Payment

A deposit of \$1000 is required to secure your date at the time of booking.

The remaining balance can be paid by direct deposit a minimum of 3 days prior to the event.

Any additional charges such as drinks on consumption above the amount paid prior will be required on the date of the event and can be paid on the night by cash, credit card or eftpos.

Final Payment

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

EVENT :	
EVENT SPACE	
DATE OF BOOKING	
ARRIVAL TIME	
GUEST NUMBER :	
BRIDES NAME	
CONTACT NUMBER	
EMAIL	
BRIDES SIGNATURE	
GROOMS NAME	
CONTACT NUMBER	
EMAIL	
GROOMS SIGNATURE	
MINIMUM SPEND	\$ As Advised by your Event Manager

<p><u>Wine Room</u></p> <p>\$1000 (TUES -THUR) <input type="checkbox"/> \$5000 (SUN-MON) <input type="checkbox"/></p> <p>Minimum Spend for the Sole Use of the Wine Room (Excluding Suncorp Stadium Events)</p> <p>\$2,000 (FRI-SAT) <input type="checkbox"/> \$3,000 (FRI-SAT – DEC) <input type="checkbox"/></p> <p>Minimum Spend for the Sole Use of the Wine Room (Including Suncorp Stadium Events)</p> <p>\$10,000 (SUN-THUR) <input type="checkbox"/></p> <p>(Excluding Suncorp Stadium Events)</p>	<p><u>Wine Room + Alfresco Terrace</u></p> <p>\$3500 (SUN-MON) <input type="checkbox"/> \$2000 (TUES-THUR) <input type="checkbox"/></p> <p>- Minimum Spend for the Sole Use of The Wine Room + Alfresco Terrace (Excluding Suncorp Stadium Events)</p> <p>\$4,000 (FRI-SAT) <input type="checkbox"/> \$5,000 (FRI-SAT - DEC) <input type="checkbox"/></p> <p>Minimum Spend for the Sole Use of The Wine Room + Alfresco Terrace (Including Suncorp Stadium Events)</p> <p>Sole Use of Moda Restaurant</p>	<p><u>Main Dining</u></p> <p>\$6,500 (SUN-THUR) <input type="checkbox"/></p> <p>Minimum Spend for Main Dining (Excluding Suncorp Stadium Events)</p> <p>\$10,000 (FRI) <input type="checkbox"/> \$15,000 (SAT) <input type="checkbox"/> \$18,000 (FRI -SAT - DEC) <input type="checkbox"/></p> <p>Minimum Spend for Main Dining (Excluding Suncorp Stadium Events)</p> <p>\$18,000 (FRI) <input type="checkbox"/> \$25,000 (SAT) <input type="checkbox"/> \$28,000 (SAT - DEC) <input type="checkbox"/></p> <p>(Excluding Suncorp Stadium Events)</p>
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SELECT	PRICE	OPTIONS
Cocktail Style Events		
<input type="checkbox"/>	\$69 PP	Light Lunch Cocktail Reception – Five Canapes + One fork dish
<input type="checkbox"/>	\$89 PP	Cocktail Reception - Eight canapés + Live cooking paella + One fork dish
Sit Down Style Receptions		
<input type="checkbox"/>	\$69 PP	Moda’s Tapas Banquet - Javier’s Selection of six Tapas Javier’s Selection of 5 Tapas & a Ración to share. Selected by the chef for the entire table. To share selected by the chef for the entire table and your wedding cake served as a dessert station. “Ración” • A substantial Tapas, the perfect way to end our Tapas Banquet.
<input type="checkbox"/>	\$89 PP	Four Pre-Dinner Canapes + Moda’s Tapas Banquet - Javier’s Selection of six Tapas Javier’s Selection of 5 Tapas & a Ración to share. Selected by the chef for the entire table and your wedding cake served as a dessert station. “Ración” • A substantial Tapas, the perfect way to end our Tapas Banquet.
<input type="checkbox"/>	\$99 PP	Three Course Menu - Individually Plated Set Three Course Menu, including breads, sides and your wedding cake served as a dessert station.
<input type="checkbox"/>	\$100 PP	Four Pre Dinner-Canapes + Two Courses Menu + BYO Cake. Four canapés per person + Two courses, including breads, sides and your wedding cake served as a dessert station.
<input type="checkbox"/>	\$109 PP	Javier’s Table Experience – Four canapés per person and Three Signature courses from the menu and dishes created from fresh seasonal produce are selected by the chef for all guests at your table. BYO wedding cake served as a dessert station. (includes BYO cakeage).
<input type="checkbox"/>	\$129 PP	Four Pre Dinner-Canapes + Javier’s Table Experience – Four canapés per person and Three Signature courses from the menu and dishes created from fresh seasonal produce are selected by the chef for all guests at your table. BYO wedding cake served as a dessert station. (includes BYO cakeage).
<input type="checkbox"/>	\$149 PP	Premium Seafood Platter + Three Tapas + MIBRASA Meat Selection + Dessert Tapas. 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"/>	3 Hours - \$60.00 pp	Moda Beverage Package (Select One Sparkling, White and Red Wine)
<input type="checkbox"/>	4 Hours - \$65.00 pp	
<input type="checkbox"/>	5 Hours - \$70.00 pp	
<input type="checkbox"/>	6 Hours - \$75.00 pp	
<input type="checkbox"/>	3 Hours - \$80.00 pp	
<input type="checkbox"/>	4 Hours - \$85.00 pp	
<input type="checkbox"/>	5 Hours - \$90.00 pp	Premium Beverage Package – (Select One Sparkling, White and Red Wine)
<input type="checkbox"/>	6 Hours - \$95.00 pp	
<input type="checkbox"/>		
Optional Extras		
<input type="checkbox"/>	\$20 PP	Four Canapes per person
<input type="checkbox"/>	\$17 PP	Cheese Platters – Local Cheese, Homemade Chutney, Lavosh Crackers
<input type="checkbox"/>	\$5 PP	Still and Sparkling Mineral Water
<input type="checkbox"/>	FREE OF CHARGE	Audio Visual Equipment – Handheld Microphone, LCD Screen (HDMI and VGA Connectivity) and iPod / iPhone Lightening Connection. Please tick if AV is required. Available for Wine Room or Sole Use Of Moda Restaurant.
<input type="checkbox"/>	\$750	Onsite Ceremonies – WINE ROOM. Subject to availability. Our Wine Room with our beautiful green wall as a backdrop, guests seating for up to 30 guests, signing table, handheld microphone, Bose Sound System.

CREDIT CARD PAYMENT AUTHORISATION

Payment: A signed wedding agreement and a \$1000 deposit is required within 7 days in order to secure your date and confirm your booking. 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 \$1,000.00. 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 1 week prior to the event.

Cancellations

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 3 month before the event. If the event is cancelled within less than 3 months of the event, the client agrees on the payment of the \$1,000.00 cancellation fee.

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

Bankcard	Visa	Mastercard	Diners Club	American Express	JCB	Other...
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 functions@modarestaurant.com.au						