

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

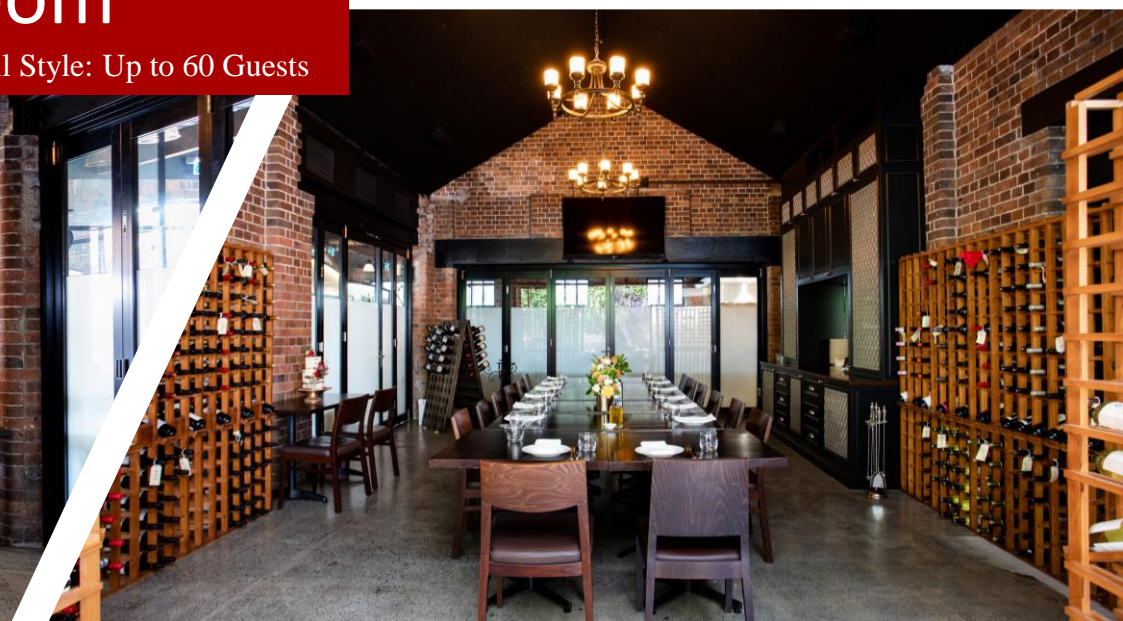
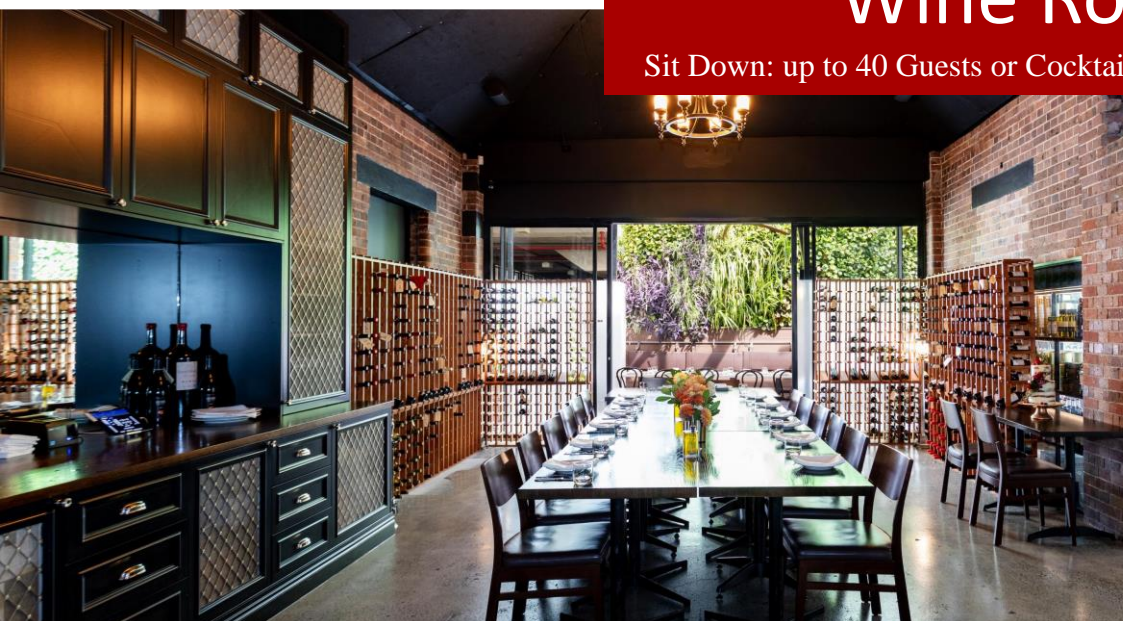
Sit Down: up to 80 Guests or Cocktail Style: Up to 100 Guests





Wine Room

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



Tapas •

Homemade Ciabatta Bread

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

Cheese & Jamón Croquettes • Tomato Ketchup (3)

Arancini Balls • Black Garlic Aioli (3) **V**

Marinated Manchego • Smoked Garlic • Charred Bread **V**

Cauliflower Panna Cotta • Avruga Caviar **GF**

24 Month Iberico Jamón (60 g) • Pan con Tomato

Globe Artichoke • **Spanish Jamón** • Truffle Emulsion **GF**

Yellow Fin Tuna Montadito • Avocado (2)

Duck Liver Parfait • PX Jelly

Fries • Aioli **GF V**

Wild Victorian Pine Mushrooms • Garlic • Parsley **GF V**

Fresh Burrata • Heirloom Tomato Salad **GF V**

Scenic Rim Young Carrots • Chickpea & Honey Dressing **GF**

Baked Figs • Jamón • Orange & Hazelnut Butter **GF**

Roasted Baby Cauliflower • Saffron Sauce **GF V**

Paellita By Javier • Queensland Seafood **GF**

NZ Hake • Paris Mash • Red Wine Sauce **GF**

WA Octopus • Tropical Flavours **GF**

QLD Scallops • Jamón • Saffron & Cauliflower **GF**

Manolete Chorizo • Bundaberg Peppers **GF**

Suckling Pig Pork Ribs • Chipotle • Pineapple Salad **GF**

Brisbane Valley Quail • Jamón • Parsnip Purée **GF**

Venison Loin • Sweet Potato Ecrassé • Pickled Cherries **GF**

Wagyu Beef Cheek • Winter Vegetables • Horseradish Cream **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

All dietary requirements will be catered for.

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.

Full Blood Wagyu Beef Sirloin MB 8+ **GF**

Pure Black Angus Sirloin MB 3+ **GF**

Heritage Chicken **GF**

1 KG Fiorentina T-Bone (for 2) **GF**

John Dee Premium Tomahawk (3 to 4 guests) **GF**

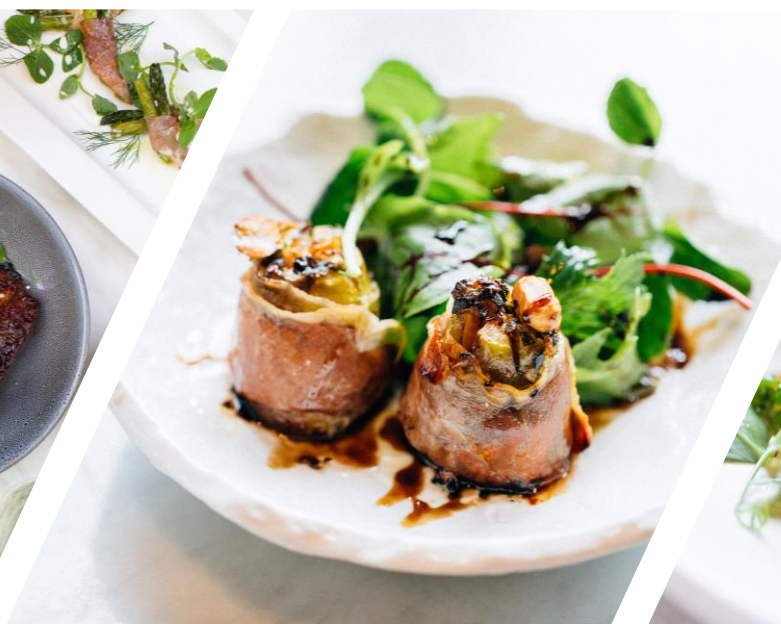
Fried Brussel Sprouts • Sweet Paprika **GF V**

Smashed Spanish Potatoes **GF V**

Seasonal Greens • Marinated Feta **GF V**

Sample Menu Only, Bookings for 8 or more Must Have Banquet or Javier's Table
CC Surcharge applies / 1 Bill per Table /
Grazing more than 2 hours?

Please ensure you validate your car park upon departure to redeem your discount.



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



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 **\$18pp**
(**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

\$69pp - LIGHT CANAPE MENU

Select - 5 Canapes + 1 Fork Dish

\$89 – MODA CANAPE MENU

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

\$119 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)

\$180 - 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



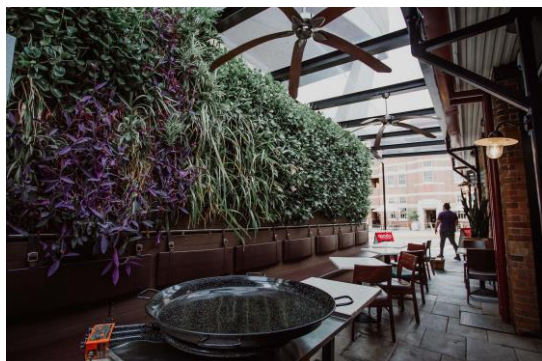
COCKTAILS

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*



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TAPAS • BRASA • BAR

Event Spaces and Minimum Spends – please select

EVENT NAME:		EVENT STYLE :	
EVENT DATE		MEAL PERIOD :	
CONTACT :		TIME OF ARRIVAL :	
E-MAIL ADDRESS:		TIME GUESTS SEATED:	
TELEPHONE:		TIME OF DEPARTURE:	
NUMBER OF GUESTS :			

SELECT	PRICE	OPTIONS
<u>Cocktail Style Events</u>		
<input type="checkbox"/>	\$69 PP	LIGHT CANAPE MENU - 5 Canapes + 1 Fork Dish
<input type="checkbox"/>	\$89 PP	CANAPE MENU - 8 Canapes + Chef Action Station (e.g Paella) + 1 Fork Dish
<input type="checkbox"/>	\$119 PP	CANAPE MENU – Chef Selection of 8 Premium Canapes + Premium Chef Action Station (e.g Paella) + 1 Premium Fork Dish
<input type="checkbox"/>	\$32 PP	EXTRA CHEF ACTION STATION – Additional 1 Hour
<input type="checkbox"/>	\$20-\$24 PP	EXTRA FORK DISHES (depending on menu selection)
<input type="checkbox"/>	\$18 PP	CHEESE PLATTER (Minimum 10 Guests)
<u>Sit Down</u>		
<input type="checkbox"/>	\$69 PP	MODA’S TAPAS BANQUET (Equivalent to Two Course Menu) - Javier’s Selection of 5 Tapas & a Ración to share, selected by the chef for the entire table. “Ración” is a substantial Tapas, the perfect way to end our Tapas Banquet.
<input type="checkbox"/>	\$84 PP	MODA’S TAPAS BANQUET + DESSERT (Equivalent to Three Course Menu) - Javier’s Selection of 5 Tapas & a Ración to share, selected by the chef for the entire table + Shared Dessert for your guests to enjoy. “Ración” is a substantial Tapas, the perfect way to end our Tapas Banquet.
<input type="checkbox"/>	\$89 PP	GRAZING PLATTER + MODA’S TAPAS & BRASA MENU (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"/>	\$99 PP	THREE MODA TAPAS & ANGUS STEAK + PETIT FOURS (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"/>	\$109 PP	JAVIER’S TABLE EXPERIENCE - (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"/>	\$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"/>	\$20 PP	PRE-DINNER CANAPES - Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks
<input type="checkbox"/>	FREE OF CHARGE	DEDICATE SPACE in the Restaurant (Semi Private in the Restaurant)
<input type="checkbox"/>	FREE OF CHARGE	Audio Visual Equipment (available for Sole Use or Wine Room) – Wall Mounted LCD Screen, Microphone & Ipod Connection. Please tick if AV is required. Must provide your own Laptop with a HDMI Connection.

Event Spaces & Minimum Spends (Excluding Suncorp Stadium Events)

Wine Room	Wine Room + Alfresco Terrace	Main Dining	Main Dining + Bar Area
Minimum Spend for the Wine Room	Minimum Spend The Wine Room + Alfresco Terrace	Minimum Spend for Main Dining	Minimum Spend for Main Dining
\$1000 (TUES –THUR DINNER) <input type="checkbox"/>	\$5000 (SUN - MON) <input type="checkbox"/>	\$6,500 (SUN-THUR) <input type="checkbox"/>	\$8,500 (SUN-THUR) <input type="checkbox"/>
\$5000 (TUESDAY LUNCH) <input type="checkbox"/>	\$2500 (TUES-THUR) <input type="checkbox"/>	\$8,000 (FRI-SAT) <input type="checkbox"/>	\$15,000 (FRI-SAT) <input type="checkbox"/>
\$2,000 (FRI-SAT) <input type="checkbox"/>	\$4,000 (FRI-SAT) <input type="checkbox"/>	\$10,000 (FRI-SAT LUNCH - DEC) <input type="checkbox"/>	\$15,000 (FRI-SAT LUNCH - DEC) <input type="checkbox"/>
\$3,000 (FRI-SAT – DEC) <input type="checkbox"/>	\$5,000 (FRI-SAT - DEC) <input type="checkbox"/>	\$15,000 (FRI-SAT - DEC) <input type="checkbox"/>	\$20,000 (FRI-SAT - DEC) <input type="checkbox"/>
Sole Use of Moda Restaurant - (Excluding Suncorp Stadium Events)			
\$10,000 (SUN-THUR) <input type="checkbox"/> (Excluding Suncorp Stadium Events)		\$18,000 (FRI) <input type="checkbox"/> \$25,000 (SAT) <input type="checkbox"/> \$30,000 (SAT – DEC) <input type="checkbox"/> (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: To ensure precise meal preparation and accurate billing, kindly provide the final guest count to the restaurant no later than 48 hours prior to the event. This information will allow us to serve the exact number of meals and ensure accurate charges for your event.

Saturday / Sunday Surcharge: 8% Weekend surcharge (15% on public holidays).

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 functions@modarestaurant.com.au	