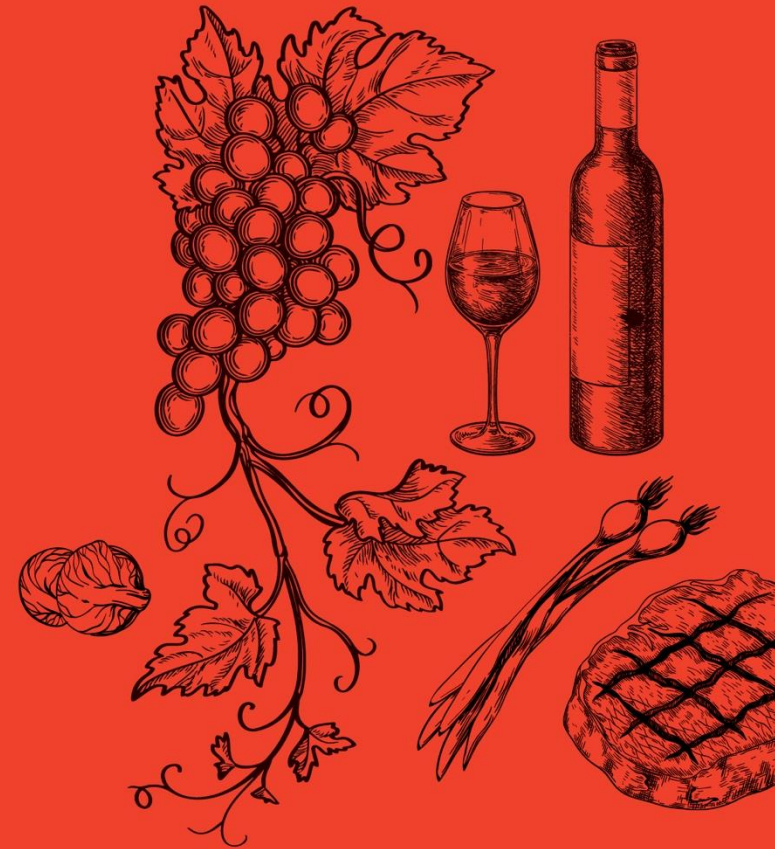


FUNCTION & EVENTS PACKAGES



EST  2010

MODA

STEAK . TAPAS . SEASONS





FUNCTIONS & EVENTS

Experience unparalleled spanish hospitality at Moda Restaurant.

Elevate your special occasions with an unforgettable dining experience at Moda. Whether you're celebrating an anniversary, birthday, corporate gathering, Christmas party, or any other event Moda our versatile venue offers the perfect solution. Let us immerse you in the essence of Spanish culinary artistry amidst the vibrant ambiance of Brisbane's historic Barracks.

Exclusive Privileges

For the ultimate celebration, opt for exclusive use of our restaurant. Start your evening in style with pre-dinner drinks and canapés in our inviting bar and alfresco terrace before transitioning to the main event. Dance the night away in our fabulous Wine Room as you savor the delights that Moda has to offer. Experience the new era of Moda and elevate your celebrations to new heights. Your unforgettable dining experience awaits at Brisbane's premier Spanish restaurant.

Contact Juliette to start planning your extraordinary event!
Call 07 3221 7655 or email functions@modarestaurant.com.au form more information.



ALFRESCO TERRACE

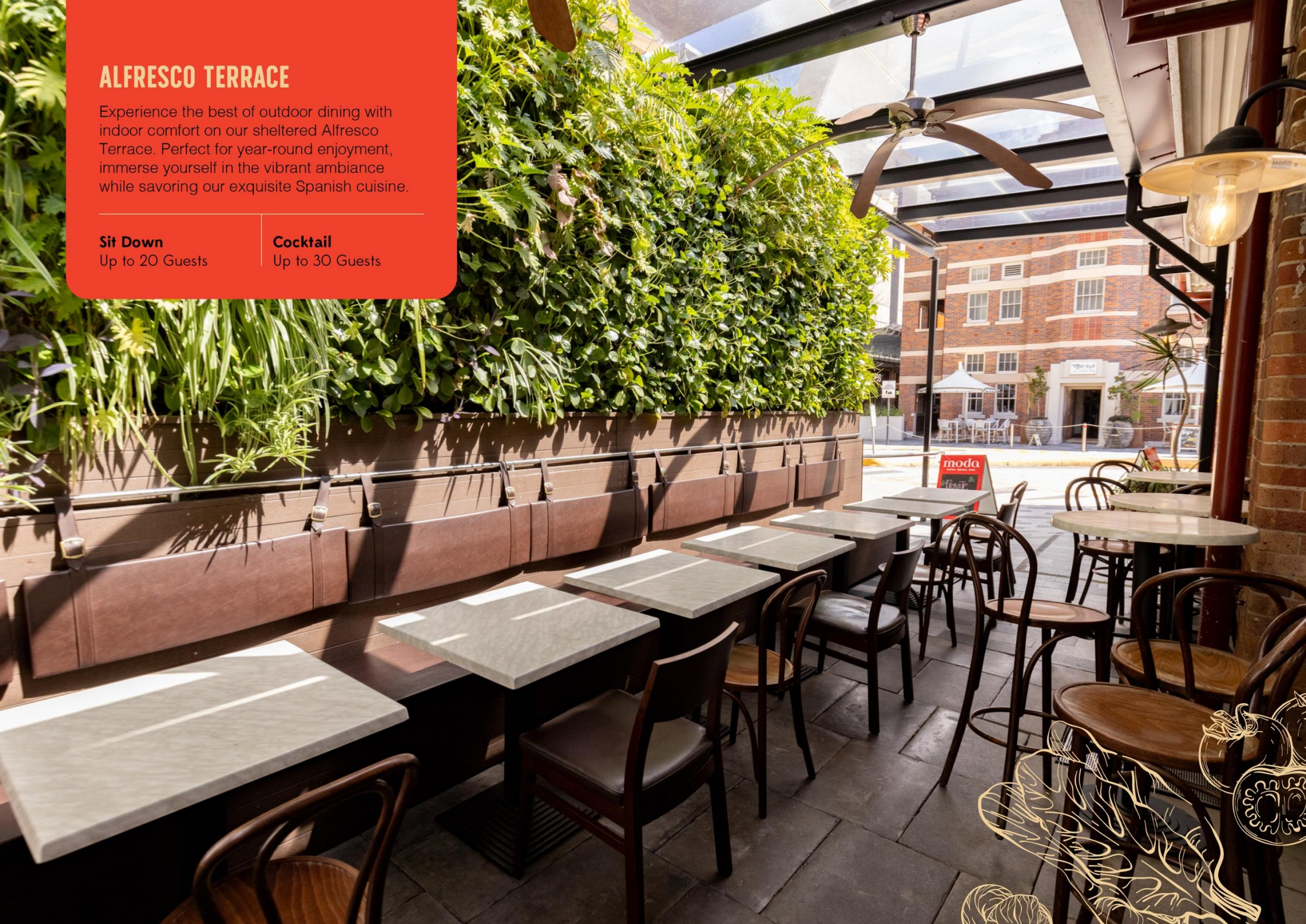
Experience the best of outdoor dining with indoor comfort on our sheltered Alfresco Terrace. Perfect for year-round enjoyment, immerse yourself in the vibrant ambiance while savoring our exquisite Spanish cuisine.

Sit Down

Up to 20 Guests

Cocktail

Up to 30 Guests



DEDICATED SPACES

Experience the best of outdoor dining with indoor comfort on our sheltered Alfresco Terrace. Perfect for year-round enjoyment, immerse yourself in the vibrant ambiance while savoring our exquisite Spanish cuisine

Semi-private dining in our Restaurant



MAIN DINING

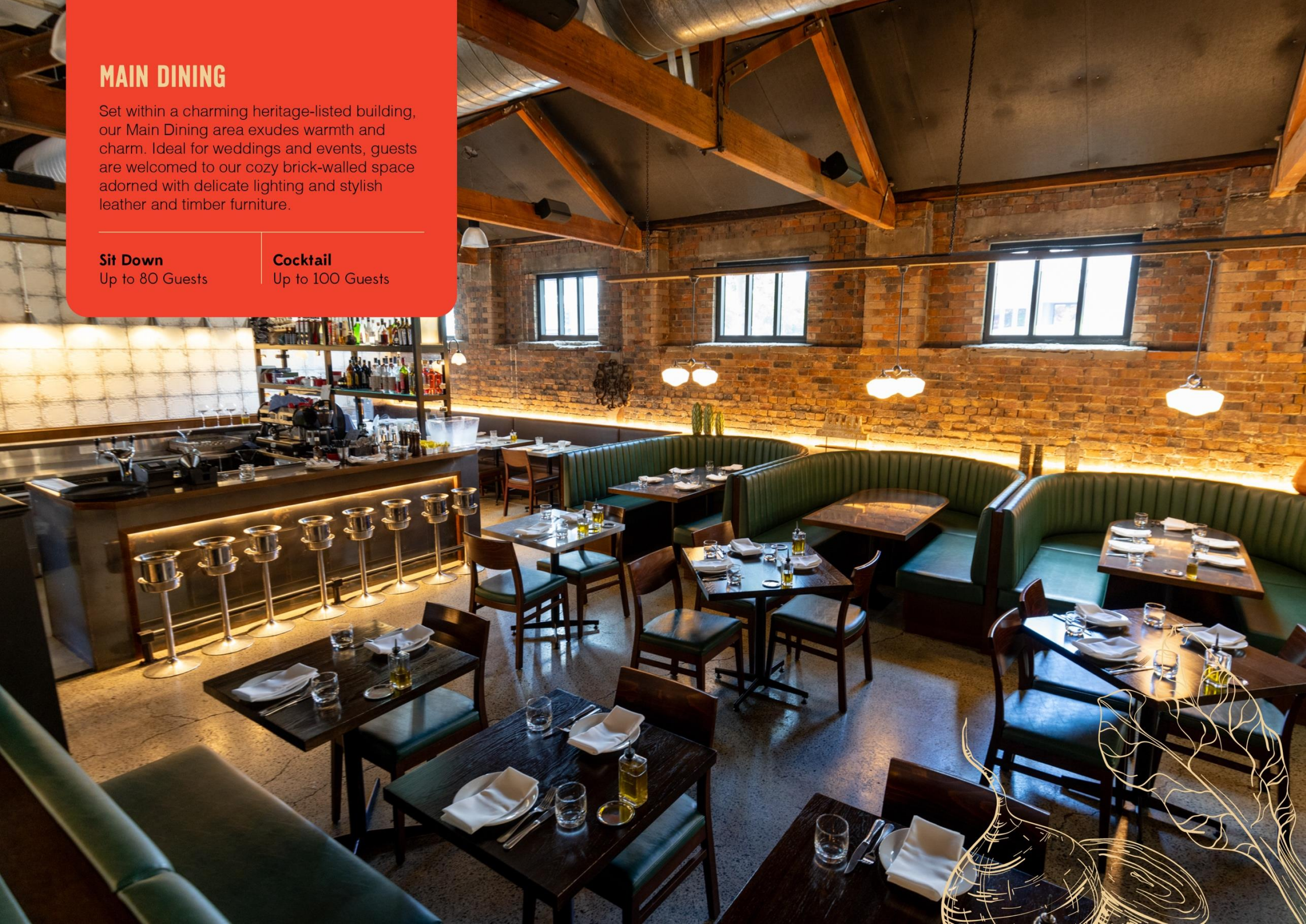
Set within a charming heritage-listed building, our Main Dining area exudes warmth and charm. Ideal for weddings and events, guests are welcomed to our cozy brick-walled space adorned with delicate lighting and stylish leather and timber furniture.

Sit Down

Up to 80 Guests

Cocktail

Up to 100 Guests





CANAPE MENU PACKAGES

PRE-DINNER CANAPES Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks	20PP
LIGHT CANAPE MENU Select - 5 Canapes + 1 Fork Dish	69PP
MODA CANAPE MENU Select 8 Canapes + Chef Action Station (e.g Paella) + 1 Fork Dish	89PP
PREMIUM CANAPE MENU Chef selection of 8 Premium Canapes + Premium Chef Action Station (e.g Paella) + 1 Premium Fork Dish	119PP

OPTIONAL EXTRAS

EXTRA CHEF ACTION STATION Additional 1 Hour	32PP
EXTRA FORK DISHES Depending on menu selection	20-24PP
CHEESE PLATTER For 10 Guests	180

SIT DOWN PACKAGES

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.	69PP
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.	84PP
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.	89PP
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.	99PP
JAVIER'S TABLE EXPERIENCE Equivalent to Three Course Menu - 3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (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	109PP
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	149PP

MODA BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours	60PP
4 Hours	65PP
5 Hours	70PP
6 Hours	75PP

ON ARRIVAL

Traditional Spanish Sangria - available on request

SPARKLING WINE

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 'O.O' Alcohol Free Beer

COCKTAILS

ADD COCKTAILS TO ANY BEVERAGE PACKAGE

35PP

Aperol Spritz

Espresso Martini

PREMIUM BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours	80PP
4 Hours	85PP
5 Hours	90PP
6 Hours	95PP

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 'Coupage' Dark Beer 7.2% Alc

Estrella Galicia Red Vintage 'La Colorada' 8% Alc

Cascade Light Tasmania

Estrella Galicia 'O.O' Alcohol Free Beer

OPTIONAL EXTRA

ADD TO ANY OF THE ABOVE PACKAGES

10PP

Aqua Vital Still and Sparkling Mineral Water
& T2 Tea and Espresso Coffee

CANAPE MENU

HOT

CARAMELISED ONION TARTLET | Heirloom Tomatoes **V**

SPANISH CHORIZO | Padron Peppers Pintxo **GF**

PORK BELLY | Maple Syrup **GF**

CHICKEN CROQUETTE | Romesco Sauce

SPANISH SOBRASADA | Homemade Ciabatta **GF**

SPINACH CROQUETTE | Tomato Chutney

ARANCINI BALLS | Parmesan Cheese **V**

FRIED STUFFED GREEN OLIVES **V**

COLD

LOCAL PRAWN TOASTIE | Yarra Valley Caviar

JAMON SERRANO MONTADITO | Pan Con Tomato

MANCHEGO CHEESE | Apple & Walnut Chutney **V GF**

MUSSELS | Escabeche Dressing **V GF**

SPANISH TORTILLA (SPANISH OMELETTE) **V GF**

PRAWN & AVOCADO RILLETTE | 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**)

SPANISH CHURROS | Chocolate Sauce

VANILLA BEAN PANNACOTTA | Seasonal Fruit

SWEET EMPANADA | Orange Custard

SPANISH "HEAVENS BACON" CRÈME CARAMEL **GF**

OPTIONAL EXTRAS

CHEESE PLATTERS (MINIMUM OF 10 GUESTS)

AUSTRALIAN & EUROPEAN CHEESES | Condiments | Lavosh (**GF ON REQUEST**) 22PP

FORK DISHES

HEIRLOOM TOMATO SALAD | Stracciatella | 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**

SALT & PEPPER CALIMARI | Avocado Aioli | Potato Crisps **GF** 22

ZUCCHINI FLOWERS | Goat's Cheese | Sweet Corn Salsa **V** 22

PORK BELLY | Celery Rémoulade | Apple Chutney **GF** 22

CATALAN PIZZA | Smoked Garlic | Confit White Onions | Black Pudding 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

PACCHERI PASTA | Porcini Mushrooms | Truffle Oil **V** 32

SQUID INK RICE | Qld Scallops | Garlic Aioli **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

TAPAS

HOMEMADE CIABATTA BREAD

ARANCINI BALLS | Black Garlic Aioli (3) **V**

CHICKEN CROQUETTES | Romesco Sauce

MARINATED MANCHEGO | Smoked Garlic | Charred Bread **V**

CAULIFLOWER PANNA COTTA | Avruga Caviar **GF**

24 MONTH IBERICO JAMÓN (6OG) | Pan con Tomate

DUCK LIVER PARFAIT | PX Jelly

CONFIT TOMATOES | Stracciatella | Smoked Tomato Dressing **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**

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**

MARINATED MANCHEGO | Smoked Garlic | Charred Bread **V**

OCEAN TROUT GRAVLAX | Avocado Bavarois **GF**

BULLHORN PEPPERS | Smoked Eggplant | Olive Salsa **GF V**

CHARRED GRILLED CALAMARI | Avocado Aioli | Potato Crisps **GF**

SMOKED DUCK BREAST | Persimmon | Fennel Purée **GF**

CATALAN PIZZA | Smoked Garlic | Confit White Onions | Black Pudding

WAGYU BEEF SHORT RIB | Winter Vegetables | Horseradish Cream **GF**

MODA'S TAPAS & ENTREMESSES BANQUET

69PP OR 84PP WITH DESSERT TAPAS

Javier's Selection of 5 Tapas & a Ración to share selected by the chef for the entire table. "Ración" A substantial Tapas, the perfect way to end our Tapas Banquet

JAVIER'S TABLE EXPERIENCE

109PP

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (7 Tapas followed by 1 Brasa, then 3 Desserts). Selected by the chef for the entire table. 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.

PURE PRIME PETIT TENDER MB 3+

PURE PRIME GRAIN FED RUMP MB 4+

PURE PRIME ANGUS SIRLOIN MB 3+

ROASTED FREE RANGE CHICKEN

MARKET FISH | Tomatillo Salsa

FRIED BRUSSEL SPROUTS | Sweet Paprika **GF V**

SMASHED SPANISH POTATOES **GF V**

SEASONAL GREENS | Marinated Feta **GF V**

FRIES | Marinated Feta **GF V**

DESSERTS

VALRHONA CHOCOLATE MOUSSE | Berries

VANILLA PANNA COTTA | Seasonal Fruit

SWEET EMPANADA | Orange Custard

SPANISH CHURROS | Chocolate Sauce

HOMEMADE PAVLOVA | Lemon Curd | Raspberries

SPANISH CRÈME CARAMEL | Lemon Gel | Strawberries

CAFE GOURMAND

ADD PETITS FOURS TO YOUR FAVOURITE COFFEE OR TEA

FROMAGES

SELECTION OF FINE CHEESE | Homemade Chutney | Bread

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 CAPRICHIO DE GOYA MUSCAT | Navarra | Spain

10 MONTBAZILLAC 'CUVÉE DES ANGES' | France (375ml)

16 BEAUME DE VENISE MUSCAT | France (375ml)

ALVEAR PEDRO XIMÉNEZ (60ML)