



# WEDDING PACKAGES







**ELEVATE YOUR WEDDING TO UNFORGETTABLE  
HEIGHTS AT MODA.**







## MODA WEDDING COMPLEMENTARY INCLUSIONS:

Printed menus on each guest table

Handheld microphone available \* Sole Use Only

In-house audiovisual for via laptop or iPhone with lightning connections

LCD Screens available for Photo Slideshows or Presentations with HDMI or VGA connections

Discounted Parking with Secure Parking

Wheelchair friendly venue

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 booking options 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 & CAPASITIES

## Cocktail Style

Wine Room : Up to 50 Guests

Wine Room + Alfresco Terrace : Up to 70 Guests

Bar Space : Up to 50 Guests

Exclusive Use : Up to 200 Guests

## Sit Down Style

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

Exclusive Use : Up to 150 Guest





# WEDDINGS AT MODA



## EXPERIENCE UNPARALLELED SPANISH HOSPITALITY AT MODA RESTAURANT

Elevate your wedding day with an unforgettable dining experience at Moda. Whether you're exchanging vows, celebrating your anniversary, or hosting a milestone event, Moda offers the perfect setting. Let us transport you to the heart of Spanish culinary excellence amidst the vibrant backdrop of Brisbane's historic Barracks.

## EXCLUSIVE WEDDING PRIVILEGES

For a truly exceptional celebration, choose exclusive use of our restaurant for your wedding day. Begin your festivities with pre-events drinks and canapés in our inviting bar and alfresco terrace. Then, transition seamlessly to your main event, surrounded by the charm and warmth of Moda. Dance the night away in our fabulous Wine Room while indulging in the culinary delights that Moda is renowned for.

Experience the new era of weddings at Moda and elevate your special day to new heights. Your unforgettable wedding celebration awaits at Brisbane's premier Spanish restaurant. Contact Juliette to start planning your extraordinary wedding! Phone: 07 3221 7655 Email: [functions@modarestaurant.com.au](mailto:functions@modarestaurant.com.au)





## 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





## 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.

**COCKTAIL STYLE**  
UP TO 30 GUESTS

**SIT DOWN**  
UP TO 20 GUESTS





## WINE ROOM

Discover the secluded charm of our Wine Room, designed to accommodate up to 40 guests for sit down events. Equipped with modern amenities including a wall-mounted LCD screen with HDMI connectivity, handheld microphone, and a dedicated sound system with volume control, it's the ideal setting for private events, presentations, or intimate gatherings.

**COCKTAIL STYLE**  
UP TO 30 GUESTS

**SIT DOWN**  
UP TO 20 GUESTS





## 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.

### COCKTAIL STYLE

UP TO 100 GUESTS

### SIT DOWN

UP TO 90 GUESTS





# EXCLUSIVE USE

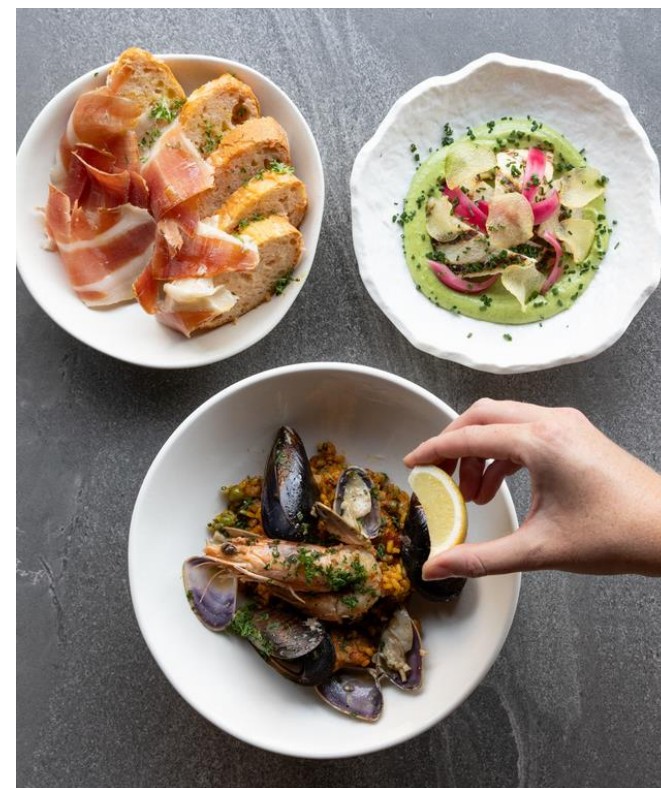
By starting the evening in the bar and alfresco terrace with canapés and beverages, before moving to their seats is the perfect way to celebrate at Moda. Guests can make use of our fabulous wine room for dancing as the night progresses. Exclusive use is the best way to enjoy everything that Moda has to offer.

**COCKTAIL STYLE**  
UP TO 200 GUESTS

**SIT DOWN**  
UP TO 150 GUESTS







# INTRODUCING OUR NEW WEDDING EVENTS PACKAGES FEATURING THE JAVIER'S TABLE EXPERIENCE!



Immerse yourselves and your guests in the culinary magic of our signature Javier's Table Experience Wedding Menu.

Crafted by our esteemed chef and owner, Javier, each dish is a masterpiece meticulously designed with the freshest seasonal produce sourced from the market weekly.







Indulge in a gastronomic journey where every bite unveils a symphony of flavors, showcasing the essence of Moda cuisine.

Our share-style feasting menu ensures that every guest seated at your table experiences the full breadth of our culinary offerings.

Picture a table adorned with an abundance of delectable dishes, served in stations for your guests to savor and share.

But the experience doesn't stop there. We believe in creating moments that are as unique as your love story.

That's why we offer personalized one-on-one consultations with our wedding team to curate a bespoke menu tailored to your tastes and preferences.

Let us bring your dream wedding menu to life. Schedule your consultation today and let the journey to culinary bliss begin.





# 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)

FINE CHEESES | Condiments | Lavosh **(GF ON REQUEST)** 20PP

## FORK DISHES

- HEIRLOOM TOMATO SALAD | Stracciatella | Sherry Vinegar **GF V** 22
- MANOLETE CHORIZO | Bundaberg Capsicums **GF** 20
- RISOTTO PRIMAVERA | Seasonal Vegetables **V GF** 20
- WA OCTOPUS | Tropical Flavours **GF** 22
- ROASTED QUAIL | Escabeche **GF** 22
- 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** 24
- CATALAN PIZZA | Smoked Garlic | Black Pudding 24
- 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

## 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



# TAPAS MENU

## 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 (60g) | Pan Con Tomato
- 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
  - CHARRED GRILLED CALAMARI | Avocado Aioli | Potato Crisps GF

- 
- MARINATED MANCHEGO | Smoked Garlic | Charred Bread V
  - OCEAN TROUT GRAVLAX | Avocado Bavarois GF
  - BULLHORN PEPPERS | Smoked Eggplant | Olive Salsa GF V

- 
- MANOLETE CHORIZO | Bundaberg Peppers GF
  - SUCKLING PIG PORK RIBS | Chipotle | Pineapple Salad GF
  - BRISBANE VALLEY QUAIL | Jamón | Parsnip Purée GF
  - SMOKED DUCK BREAST | Persimmon | Fennel Purée GF
  - CATALAN PIZZA | Smoked Garlic | Black Pudding
  - WAGYU BEEF SHORT RIBS | Winter Vegetables | Horseradish Cream

# MODA’S TAPAS 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

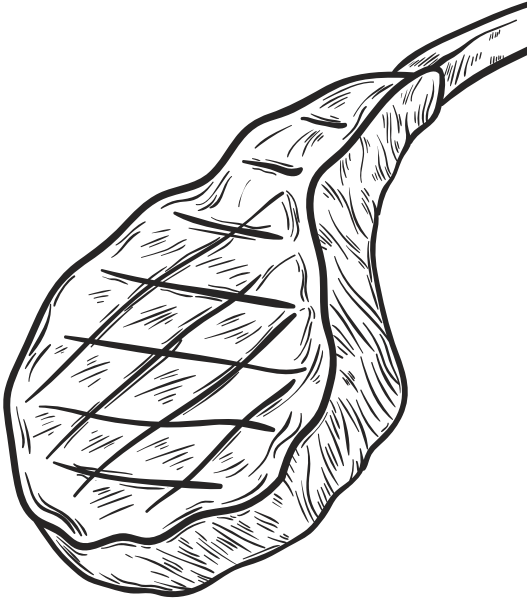
3 courses with signature dishes from the menu and dishes created from fresh seasonal produces (7 tapas followed by 1 Brasa, then 3 desserts). Selected by the chef for the entire table. All dietary requirements will be catered for.

## 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 | Aioli 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

## Café 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 Capricho De Goya Muscat | Navarra | Spain

10 Montbazillac 'Cuvée Des Anges' | France (375ml)

16 Beaume De Venise Muscat | France (375ml)

Alvear Pedro Ximénez (60ml)





## MODA BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours | 70PP

4 Hours | 80PP

5 Hours | 90PP

5.5 Hours | 95PP

### ON ARRIVAL

TRADITIONAL SPANISH SANGRIA (Available On Request)

### SPARKLING

CAVA MAS PERE BRUT PENEDÈS CATALUÑA

AUSTRALIAN SPARKLING WINE (Available On Request)

### WHITE WINE

2020 COME PULPO Y BEBE VINO ALBARIÑO

2022 CRAY POINT SAVUGNON BLANC Marlborough NZ

### ROSE WINE

2022 POINT DE CONVERGENCE GRENACHE Cévennes France

### RED WINE

2021 PALACIO DEL CAMINO REAL TEMPRANILLO Rioja

2022 DOMAINE DE L'HERRÉ 'LES PARCELLAIRES' MALBEC

Bas Armagnac Côtes de Gascogne

2021 BASS LINE SHIRAZ Barossa Valley SA

### BOUTIQUE BEERS & CIDERS (330ML)

CERVEZA SUCASAS LAGER

XPA (MID) AETHER BREWING 375ML

MEXICAN LAGER AETHER BREWING 375ML

ESTELLA GALICIA 'O.O' ALCOHOL FREE BEER

### SOFT DRINKS AND JUICES

## PREMIUM BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours | 90PP

4 Hours | 100PP

5 Hours | 110PP

5.5 Hours | 115PP

### ON ARRIVAL

TRADITIONAL SPANISH SANGRIA (Available On Request)

### SPARKLING

2021 CAVA LACHRIMA BACCHUS

ORGANIC BRUT NATURE Penedès Catalunya

AUSTRALIAN SPARKLING WINE (Available On Request)

### WHITE WINE

2018 SIDEWOOD MAPPINGA CHARDONNAY Adelaide Hills SA

2021 BEAUJOLAIS VILLAGES ANDRÉ GIOCHOT GAMAY Fleurie Beaujolais

2022 CONDES DE ALBAREI ALBARIÑO Rías Baixas Galicia

### ROSE WINE

2022 RIVIERA BISTRO COTEAUX VAROIS SHIRAZ GRENACHE Provence France

### RED WINE

2019 REINOSA 'ABTOLE' CRIANZA TEMPRANILLO Baja Rioja

2022 CURATOR WINE & CO SHIRAZ Barossa Valley SA

### BOUTIQUE BEERS & CIDERS (330ML)

XPA (MID) AETHER BREWING 375ML

MEXICAN LAGER AETHER BREWING 375ML

ALL AUSTRALIAN PA AETHER BREWING 375ML

BLACK XPA AETHER BREWING 375ML

WEST COAST IPA AETHER BREWING 375ML

### SOFT DRINKS AND JUICES







<b>EVENT :</b>	
<b>EVENT SPACE</b>	
<b>DATE OF BOOKING</b>	
<b>ARRIVAL TIME</b>	
<b>GUEST NUMBER :</b>	
<b>BRIDE OR GROOM (MAIN CONTACT)</b>	
<b>CONTACT NUMBER</b>	
<b>EMAIL</b>	
<b>GROOM SIGNATURE</b>	
<b>BRIDE OR GROOM</b>	
<b>CONTACT NUMBER</b>	
<b>EMAIL</b>	
<b>GROOMS SIGNATURE</b>	
<b>MINIMUM SPEND</b>	\$ As Advised by your Event Manager

## Event Space – Minimum Spends

### Wine Room

- ☐ \$1000 (TUES DINNER, WED -THUR)
- ☐ \$2,000 (FRI-SAT)
- ☐ \$3,000 (FRI-SAT – DEC)

- Please contact the events team for Sunday,
- Monday or Tuesday Lunch event enquiries

### Wine Room + Alfresco Terrace

- ☐ \$2000 (TUES DINNER -THUR)
- ☐ \$4,000 (FRI-SAT)
- ☐ \$5,000 (FRI-SAT - DEC)

### Main Dining

- ☐ \$6,500 (TUES-THUR)
- ☐ \$10,000 (FRI)
- ☐ \$15,000 (SAT)
- ☐ \$18,000 (FRI -SAT - DEC)

### Main Dining + Bar

- ☐ \$8,500 (TUES - THUR)
- ☐ \$15,000 (FRI / SAT)
- ☐ \$20,000 (FRI -SAT - DEC)

## Sole Use of Moda Restaurant

- \$10,000 (SUN-THUR) ☐**  
**(Excluding Suncorp Stadium or Special Events)**

- \$18,000 (FRI) ☐ \$25,000 (SAT) ☐ \$30,000 (SAT - DEC) ☐**  
**(Excluding Suncorp Stadium Events)**



SELECT	PRICE	OPTIONS
<u>Cocktail Style Events</u>		
<input type="checkbox"/>	\$69 PP	Light Lunch Cocktail Reception – Five Canapes + One fork dish
<input type="checkbox"/>	\$89 PP	Moda Cocktail Reception - Eight canapés + Chef Action Paella + One fork dish
<input type="checkbox"/>	\$119 PP	Premium Cocktail Reception - Eight canapés + Premium Chef Action Paella + Premium One Fork Dish
<u>Sit Down Style Receptions</u>		
<input type="checkbox"/>	\$69 PP	<b>Moda’s Tapas Banquet</b> - 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	<b>Four Pre-Dinner Canapes + Moda’s Tapas Banquet</b> - 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"/>	\$100 PP	<b>Three Course Menu</b> - Individually Plated Set Three Course Menu, including bread and your wedding cake served as a dessert station.
<input type="checkbox"/>	\$100 PP	<b>Four Pre Dinner-Canapes + Two Courses Menu + BYO Cake.</b> Four canapés per person + Two courses, including breads, sides and your wedding cake served as a dessert station.
<input type="checkbox"/>	\$109 PP	<b>Javier’s Table Experience</b> – 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	<b>Four Pre Dinner-Canapes + Javier’s Table Experience</b> – 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	<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"/>	3 Hours - \$70 pp	<b>Moda Beverage Package</b> (Select One Sparkling, White and Red Wine)
<input type="checkbox"/>	4 Hours - \$80 pp	
<input type="checkbox"/>	5 Hours - \$90 pp	
<input type="checkbox"/>	5.5 Hours - \$95 pp	
<input type="checkbox"/>	3 Hours - \$90 pp	<b>Premium Beverage Package</b> – (Select One Sparkling, White and Red Wine)
<input type="checkbox"/>	4 Hours - \$100 pp	
<input type="checkbox"/>	5 Hours - \$110 pp	
<input type="checkbox"/>	5.5 Hours - \$115 pp	
<u>Optional Extras</u>		
<input type="checkbox"/>	\$20 PP	Four Canapes per person
<input type="checkbox"/>	\$20 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	<b>Audio Visual Equipment</b> – 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"/>	\$850	<b>Onsite Ceremonies – Wine Room.</b> 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 and a valid credit card number is required within 7 days, to secure your reservation. The total amount of food and beverages consumed are to be paid upon departure.

**Final Guest Count:** Please provide the final guest count to the restaurant no later than 48 hours before the event. This allows us to prepare meals accurately and ensure correct billing. Adjustments can be made by phone up to 48 hours before the event. The selected menu will be served and charged based on the final confirmed number of guests.

**Cancellation Policy:** Cancellations must be made in writing. A \$30 per person cancellation fee will apply for any cancellations made with less than 2 weeks’ notice for bookings under 30 guests, or less than 30 days’ notice for bookings over 30 guests or Sole Use Events.

**For Last-Minute Cancellations or No Show (Less than 48 Hours’ Notice):** A cancellation fee will be charged based one confirmed menu selection and the final guest count as provided 48 hours prior to the event.

**Surcharges:** 8% Weekend Surcharge (15% on public holidays).

**Lunch Bookings:** Please note Lunch reservations are available from 11:30 am until 4:30 pm.

Event Spaces & Minimum Spends (Excluding Suncorp Stadium Events)

Wine Room			Wine Room + Alfresco Terrace			Main Dining			Main Dining + Bar Area		
Minimum Spend			Minimum Spend			Minimum Spend			Minimum Spend		
<input type="checkbox"/>	\$1000	Tues – Thur Dinner	<input type="checkbox"/>	\$5000	Sunday – Monday	<input type="checkbox"/>	\$6500	Sunday - Thursday	<input type="checkbox"/>	\$8500	Sunday - Thursday
<input type="checkbox"/>	\$5000	Tuesday Lunch	<input type="checkbox"/>	\$2500	Tuesday - Thursday	<input type="checkbox"/>	\$8000	Friday – Saturday	<input type="checkbox"/>	\$15 000	Friday – Saturday
<input type="checkbox"/>	\$2000	Friday - Saturday	<input type="checkbox"/>	\$4000	Friday - Saturday	<input type="checkbox"/>	\$10 000	Fri – Sat Lunch (Dec only)	<input type="checkbox"/>	\$15 000	Fri – Sat Lunch (Dec only)
<input type="checkbox"/>	\$3000	Fri – Sat (Dec only)	<input type="checkbox"/>	\$5000	Fri – Sat (Dec only)	<input type="checkbox"/>	\$15 000	Fri – Sat Dinner (Dec only)	<input type="checkbox"/>	\$20 000	Fri – Sat Dinner (Dec only)

Sole Use of Moda Restaurant – Excluding Suncorp Stadium Events)

<input type="checkbox"/>	\$10 000	Sunday - Thursday	<input type="checkbox"/>	\$18 000	Friday	<input type="checkbox"/>	\$25 000	Saturday	<input type="checkbox"/>	\$30 000	Saturday (Dec only)
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EVENT NAME:  
CREDIT CARD NUMBER:  
EXPIRY DATE:  
CVV:  
NAME ON CARD:  
CARD HOLDER AUTHORISATION:  
Yes  
Please Email Me Receipt

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