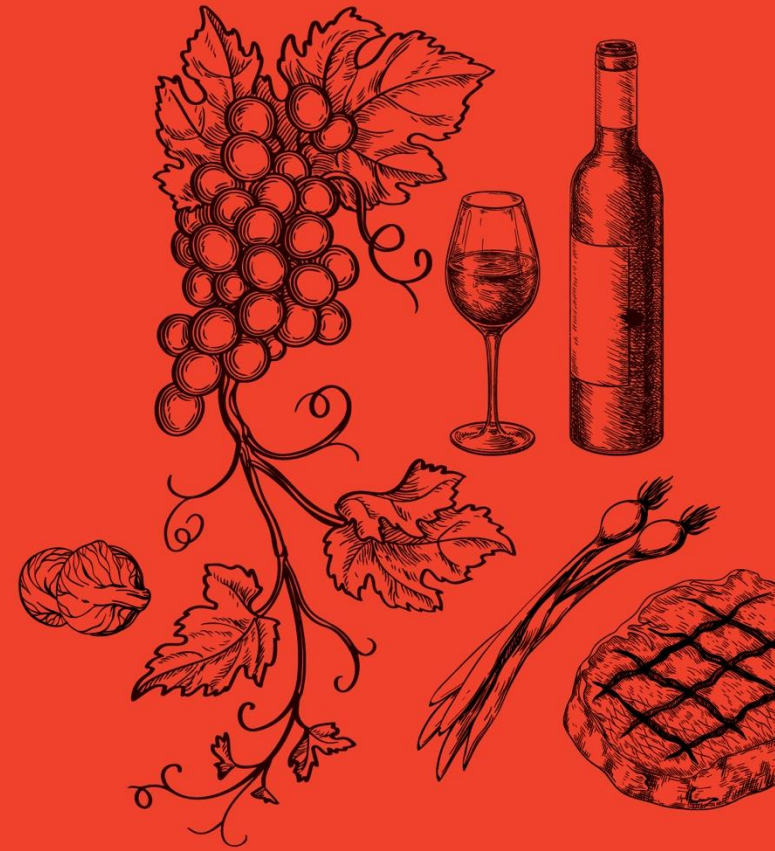


# FUNCTION & EVENTS PACKAGES



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](mailto:functions@modarestaurant.com.au)  
form more information.





## SOLE USE OF MODA

Transform your event into an unforgettable experience by booking Moda Restaurant for sole use. Ideal for hosting up to 200 guests for a cocktail-style event or up to 150 guests for a sit-down affair, our venue offers the perfect blend of elegance and functionality.

Start your event with pre-dinner drinks and canapés in our inviting Alfresco Terrace and Wine Room. This allows your guests to mingle and enjoy the ambiance before transitioning to the Main Dining area for the main event.

Exclusive use of Moda Restaurant is perfect for a variety of special occasions, including anniversaries, birthday celebrations, Christmas parties, end-of-financial-year events, and more. With our sophisticated setting and top-notch service, your event will be a memorable success.



## PRIVATE DINING – THE WINE ROOM

Welcome to our Wine Room, where elegance meets practicality, perfect for hosting private events and meetings. Whether you're planning a lunch gathering or an evening celebration, our space is designed to cater to your needs with top-notch AV options and exclusive amenities.

Your Wine Room booking includes dedicated waitstaff, a handheld microphone for presentations, and the guarantee of a private and exclusive space for your event. Enjoy the perfect blend of ambiance and functionality in our Wine Room for your next event.





## 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.

### Sit Down

Up to 40 Guests

### Cocktail

Up to 60 Guests





## MAIN DINING

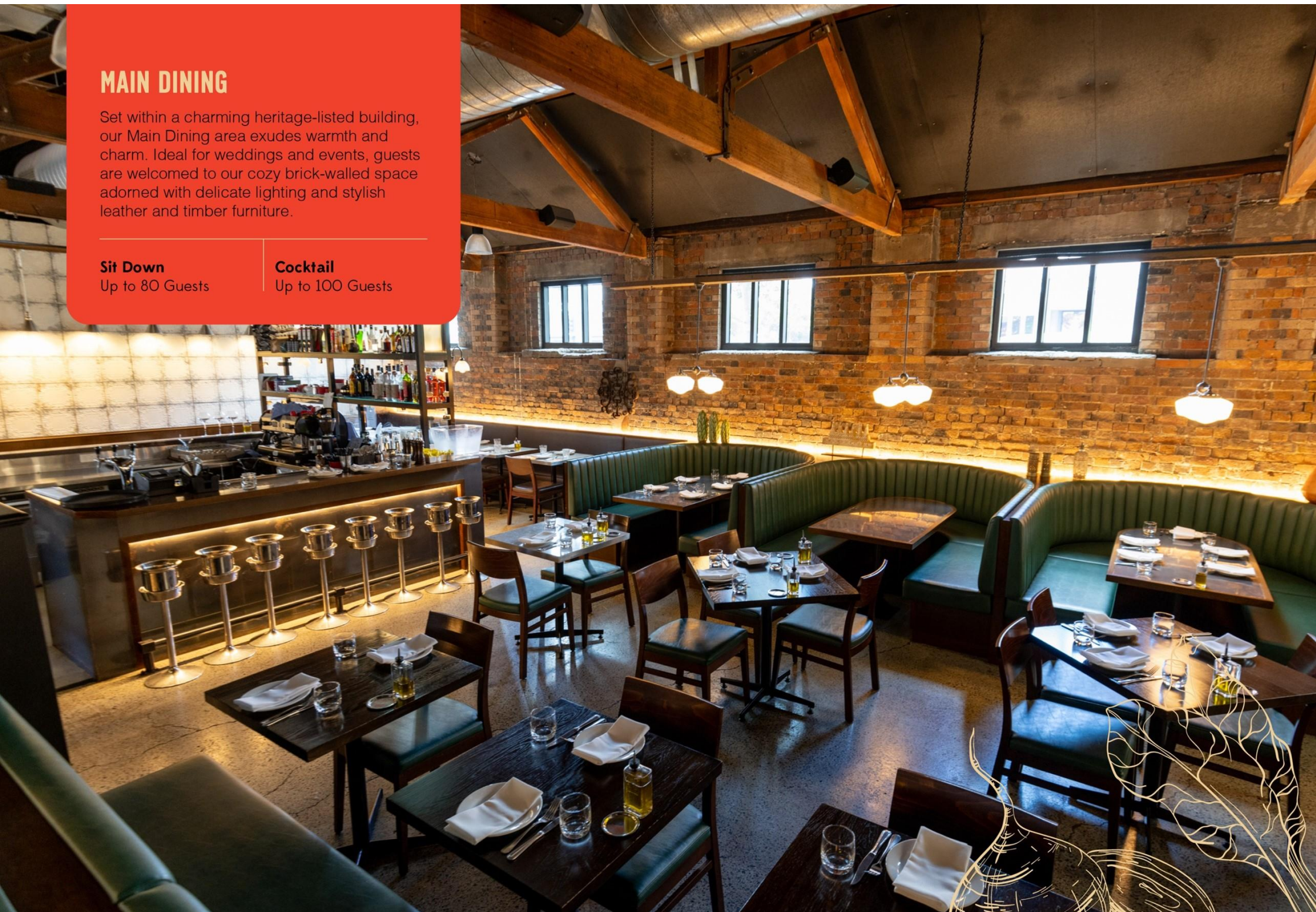
Set within a charming heritage-listed building, our Main Dining area exudes warmth and charm. Ideal for weddings and events, guests are welcomed to our cozy brick-walled space adorned with delicate lighting and stylish leather and timber furniture.

### Sit Down

Up to 80 Guests

### Cocktail

Up to 100 Guests





## 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





## CANAPE MENU PACKAGES

<b>PRE-DINNER CANAPES</b>	<b>25PP</b>
Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks	
<b>LIGHT CANAPE MENU</b>	<b>75PP</b>
Select - 5 Canapes + 1 Fork Dish	
<b>MODA CANAPE MENU</b> <small>(LIVE STATION MINIMUM 25 GUESTS)</small>	<b>99PP</b>
Select 8 Canapes + Action Station (e.g Paella) + 1 Fork Dish	
<b>PREMIUM CANAPE MENU</b> <small>(LIVE STATION MINIMUM 25 GUESTS)</small>	<b>119PP</b>
Chef selection of 8 Canapes + Premium Action Station (e.g Paella with Premium Seafood) + 1 Premium Fork Dish	

## OPTIONAL EXTRAS

<b>EXTRA CHEF ACTION STATION</b>	<b>32PP</b>
Additional 1 Hour	
<b>EXTRA FORK DISHES</b>	<b>20-24PP</b>
Depending on menu selection	

## SIT DOWN PACKAGES

<b>MODA'S TAPAS BANQUET</b>	<b>69PP</b>
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.	
<b>MODA'S TAPAS BANQUET + DESSERT</b>	<b>84PP</b>
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.	
<b>GRAZING PLATTER + MODA'S TAPAS &amp; BRASA MENU</b>	<b>89PP</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.	
<b>THREE MODA TAPAS &amp; ANGUS STEAK + PETIT FOURS</b>	<b>99PP</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.	
<b>JAVIER'S TABLE EXPERIENCE</b>	<b>109PP</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	
<b>SEAFOOD PLATTER + THREE TAPAS + MIBRASA MEAT SELECTION + DESSERT TAPAS.</b>	<b>149PP</b>
This feasting menu features an array of 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	

# MODA BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours	7OPP
4 Hours	8OPP
5 Hours	9OPP
5.5 Hours	95PP

## 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

2023 CANTARRANAS VERDEJO RUEDA CASTILLA  
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)

BALTER CERVEZA 330 ML  
XPA (MID) AETHER BREWING 375ML  
MEXICAN LAGER AETHER BREWING 375ML  
ESTELLA GALICIA 'O.O' ALCOHOL FREE BEER  
SOFT DRINKS AND JUICES

# COCKTAILS

ADD COCKTAILS TO ANY BEVERAGE PACKAGE	35PP
Aperol Spritz	
Espresso Martini	

# PREMIUM BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours	9OPP
4 Hours	10OPP
5 Hours	11OPP
5.5 Hours	115PP

## ON ARRIVAL

TRADITIONAL SPANISH SANGRIA - Available On Request  
**SPARKLING**

2021 PREMIUM CAVA ORGANIC BRUT Penedès Catalunya  
AUSTRALIAN SPARKLING WINE - Available on Request

## WHITE WINE

2018 SIDEWOOD MAPPINGA CHARDONNAY Adelaide Hills SA  
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)

BALTER CERVEZA 330 ML  
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

# OPTIONAL EXTRA

ADD TO ANY OF THE ABOVE PACKAGES	10PP
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



# 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**
- SALT & PEPPER CALIMARI | Avocado Aioli
- FRIED JALAPEÑOS | Goat's Cheese **V**
- SPANISH COCA | Escalibada | Anchovies **V**

## COLD

- LOCAL PRAWN TOASTIE | Yarra Valley Caviar
- JAMON SERRANO MONTADITO | Pan Con Tomato
- DUCK BREAST | Beetroot Tapenade **GF**
- SPANISH TORTILLA (SPANISH OMELETTE) **V GF**
- NATURAL OYSTER | Mignonette Dressing | Lemon
- WA OCTOPUS | Tropical Flavours **GF**
- CAULIFLOWER PANNA COTTA | Avruga Caviar **(V ON REQUEST) GF**
- DUCK LIVER PARFAIT | Homemade Chutney **GF**

## DESSERT

- MINI PAVLOVAS | Lemon Curd **GF**
- MILK CHOCOLATE MOUSSE | Fresh Berries **GF**
- SPANISH CHURROS | Chocolate Sauce
- VANILLA BEAN PANNACOTTA | Seasonal Fruit
- SWEET EMPANADA | Orange Custard
- SPANISH "HEAVENS BACON" CRÈME CARAMEL **GF**

# OPTIONAL EXTRAS

## CHEESE PLATTERS

- 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
- ROASTED QUAIL | Escabeche **GF** 24
- 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

## ACTION STATION | 1 HOUR **(LIVE STATION MINIMUM 25 GUESTS)**

- TRADITIONAL SPANISH PAELLA **GF** 39
- FIDEUA | Qld Seafood 39
- SQUID INK RICE | Qld Scallops | Garlic Aioli **GF** 39
- MOOLOOLABA PRAWNS DE GLACE | Pernod | Garlic **GF** 39
- PACIFIC OYSTERS FRESHLY SHUCKED | Lemon | Cava Dressing **GF** 39
- SPANISH CHORIZO | Capsicums | Onion | Bread 39
- BORLOTTI BEANS CAZUELA | Spanish Chorizo 39



## 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 (60G) | 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 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 | 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)