

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 for 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

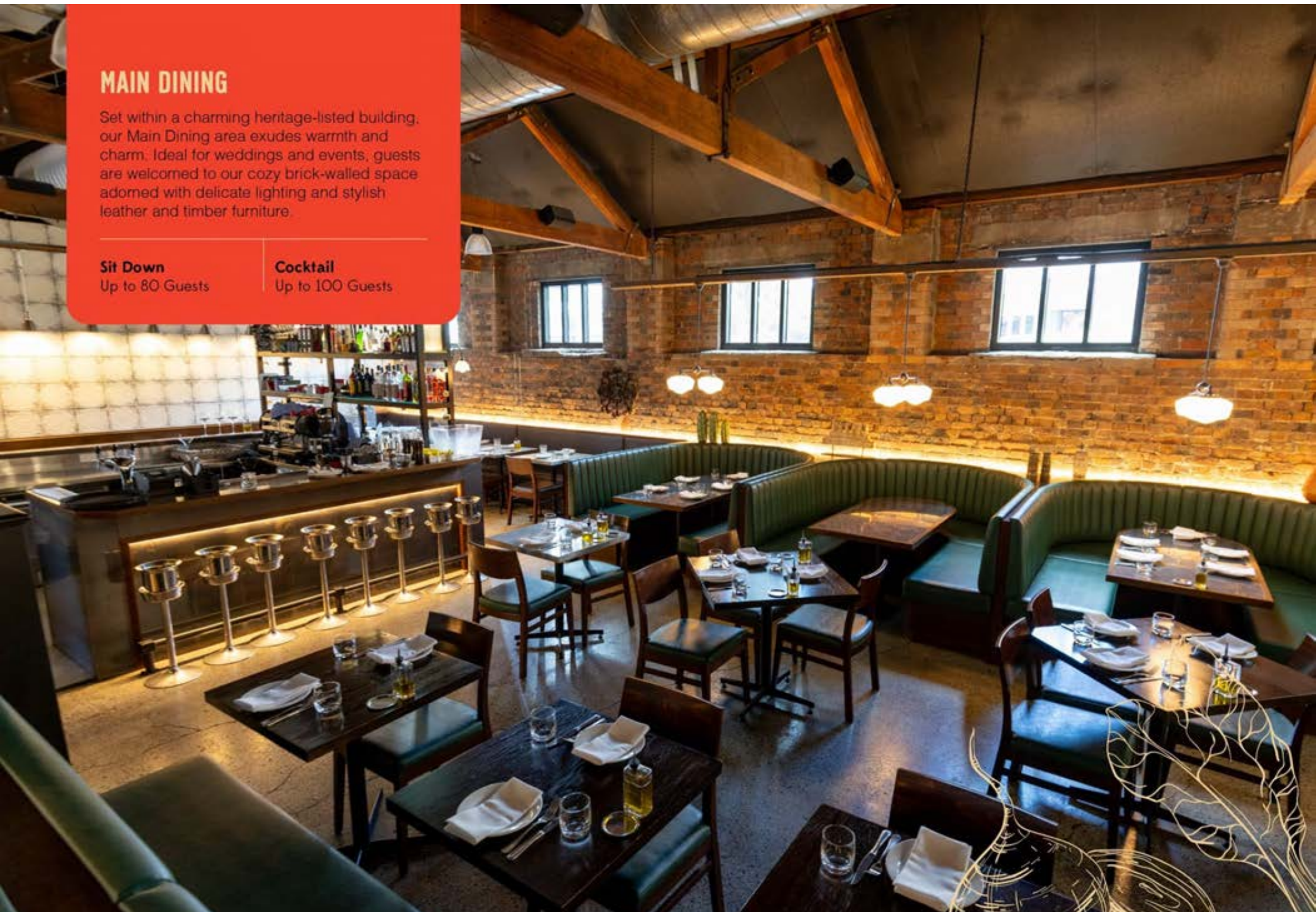
Set within a charming heritage-listed building, our Main Dining area exudes warmth and charm. Ideal for weddings and events, guests are welcomed to our cozy brick-walled space adorned with delicate lighting and stylish leather and timber furniture.

Sit Down

Up to 80 Guests

Cocktail

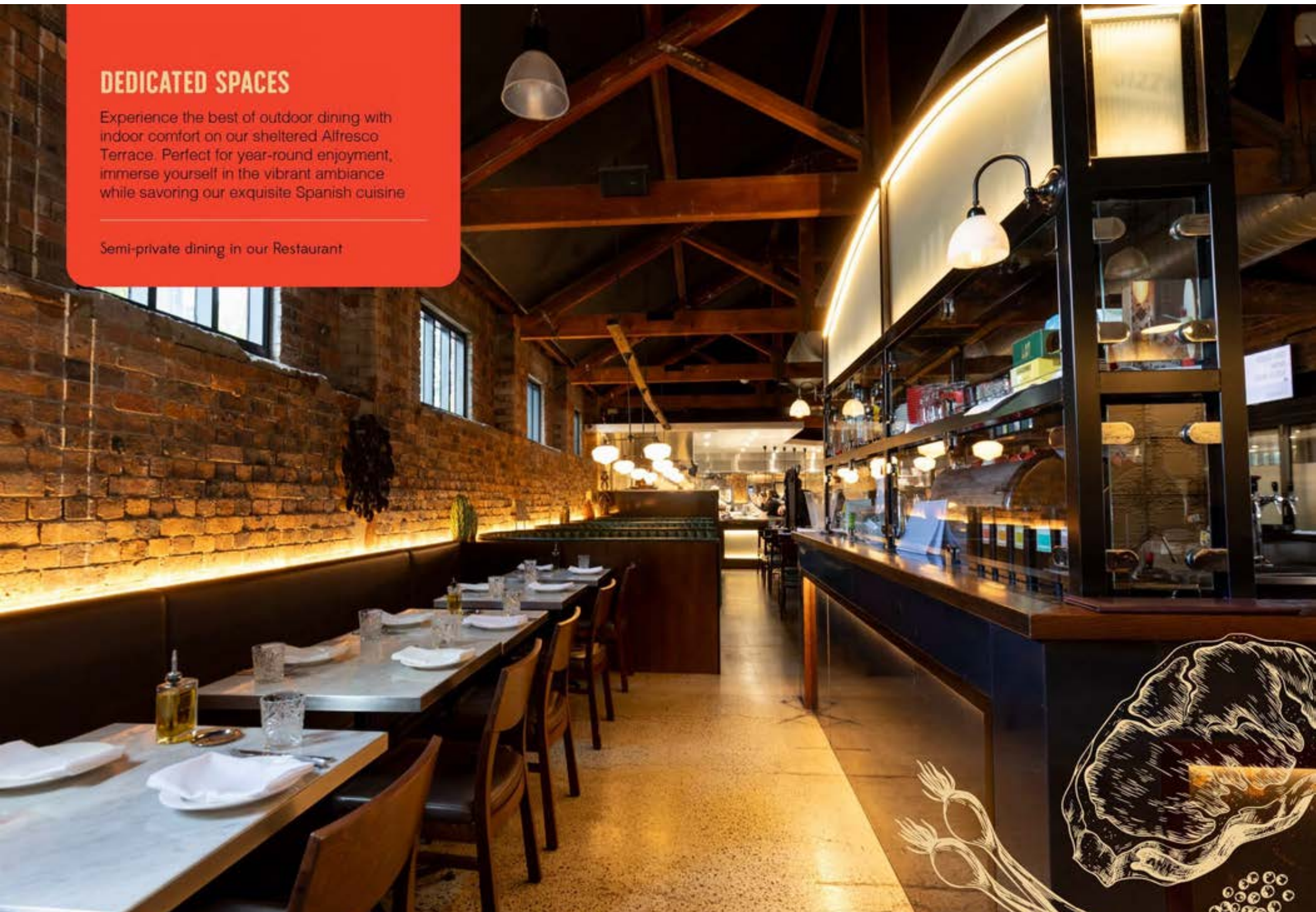
Up to 100 Guests



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

PRE-DINNER CANAPES	25PP
Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks	
LIGHT CANAPE MENU	69PP
Select - 5 Canapes + 1 Fork Dish	
MODA CANAPE MENU (LIVE STATION MINIMUM 25 GUESTS)	95PP
Select 8 Canapes + Action Station (e.g Paella) + 1 Fork Dish	
PREMIUM CANAPE MENU (LIVE STATION MINIMUM 25 GUESTS)	130PP
Chef selection of 8 Canapes + Premium Action Station (e.g Paella with Premium Seafood) + 1 Premium Fork Dish	

OPTIONAL EXTRAS – COCKTAIL STYLE

EXTRA CHEF ACTION STATION	32PP
Additional 1 Hour	
EXTRA FORK DISHES	20-24PP
Depending on menu selection	
CHEESE PLATTER	22PP
Duo of Fine Cheeses Lavosh Crackers Homemade Chutney	

OPTIONAL EXTRAS – SIT DOWN

PRE-DINNER CANAPES – Chef Selection Of 4 Home Made Canapés To Be Enjoyed with Your Pre-Dinner Drinks	25PP
ONE SIDE – Please choose one side from our restaurant menu	7PP
TWO SIDES – Please choose two sides from our menu	14PP

SIT DOWN PACKAGES

MODA'S TAPAS BANQUET	69PP
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.	
MODA'S TAPAS BANQUET + DESSERT TAPAS	84PP
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.	
GRAZING PLATTER + MODA'S TAPAS & STEAK TO SHARE	95PP
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.	
THREE MODA TAPAS & INDIVIDUAL ANGUS STEAK + PETIT FOURS	104PP
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.	
FOUR TAPAS + PREMIUM RIVERINA TOMAHAWK	110PP
Equivalent to Two Course Menu - Selection of 4 Tapas & Riverina Tomahawk to share, selected by the chef for the entire table for your guests to enjoy.	
JAVIER'S TABLE EXPERIENCE	115PP
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	
SEAFOOD PLATTER + TWO TAPAS + MIBRASA MEAT SELECTION + CHEESE PLATE.	155PP
This feasting menu features an array of premium seafood and premium 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	75PP
4 Hours	85PP
5 Hours	95PP
5.5 Hours	100PP

ON ARRIVAL

TRADITIONAL SPANISH SANGRIA - Available On Request

SPARKLING

NV CAVA FREIXENET CORDON NEGRO PENEDES CATALUÑA

AUSTRALIAN SPARKLING WINE - Available on Request

WHITE WINE

2023 CANTARRANAS VERDEJO RUEDA CASTILLA

2021 LAS REÑAS BLANCO MACABEO MALVASÍA

RUEDA CASTILLA 2022 CRAY POINT SAVIGNON BLANC MARLBOROUGH NZ

ROSE WINE

2022 POINT DE CONVERGENCE GRENACHE - CÉVENNES FRANCE

RED WINE

2022 PIEDRA JOVEN ECOLÓGICO TEMPRANILLO TORO TIERRA DE CASTILLA

2021 BASS LINE SHIRAZ BAROSSA VALLEY SA

BOUTIQUE BEERS & CIDERS (330ML)

BALTER CERVEZA 330 ML

MODA CERVEZA LAGAR 375 ML

XPA (MID) AETHER BREWING 375ML

MEXICAN LAGER AETHER BREWING 375ML

PERONI 'O.O' ALCOHOL FREE BEER

SOFT DRINKS AND JUICES

COCKTAILS

ADD COCKTAILS TO ANY BEVERAGE PACKAGE

40PP

Aperol Spritz

Espresso Martini

PREMIUM BEVERAGE PACKAGE

SELECT ONE SPARKLING, WHITE & RED WINE

3 Hours	95PP
4 Hours	105PP
5 Hours	115PP
5.5 Hours	120PP

ON ARRIVAL

TRADITIONAL SPANISH SANGRIA - Available On Request

SPARKLING

2021 CAVA LACHRIMA BACCHUS ORGANIC BRUT NATURE PENEDES CATALUÑA

AUSTRALIAN SPARKLING WINE - Available on Request

WHITE WINE

2018 SIDEWOOD MAPPINGA CHARDONNAY Adelaide Hills SA

2023 VIATERRA SELECTION GARNACHA BLANCA TERRA ALTA CATALUÑA

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

MODA CERVEZA LAGAR 375 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

CANAPE MENU

HOT

CARAMELISED ONION TARTLET | Heirloom Tomatoes **V**

BLACK PUDDING PINXTO | Caramelised Pear **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** 22

MANOLETE CHORIZO | Bundaberg Capsicums **GF** 22

RISOTTO PRIMAVERA | Seasonal Vegetables **V GF** 22

ROASTED QUAIL | Escabeche **GF** 26

POBLANO PEPPER | Chorizo | Capsicum Chutney **GF** 26

SALT & PEPPER CALIMARI | Avocado Aioli | Potato Crisps **GF** 24

ZUCCHINI FLOWERS | Goat's Cheese | Sweet Corn Salsa **V** 24

PORK BELLY | Celery Rémolade | Apple Chutney **GF** 24

CATALAN PIZZA | Smoked Garlic | Confit White Onions | Black Pudding 24

LAMB SHOULDER | Red Wine Sauce **GF** 26

MARKET FISH | Sauce Vierge **GF** 26

CONFIT DUCK LEG | Roasted Pears **GF** 26

PORK CHEEK RAGOÛT | Paccheri Pasta 26

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

TRADITIONAL SPANISH PAELLA **GF** 40

FIDEUA | Qld Seafood 40

SQUID INK RICE | Qld Scallops | Garlic Aioli **GF** 40

MOOLOOLABA PRAWNS DE GLACE | Pernod | Garlic **GF** 40

PACIFIC OYSTERS FRESHLY SHUCKED | Lemon | Cava Dressing **GF** 40

BORLOTTI BEANS CAZUELA | Spanish Chorizo 40

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**

SPANISH 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

115PP

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (5 Tapas followed by 2 Tapas + 1 Brasa, then 3 Desserts). Selected by the chef for the entire

BRASA | MAINS

All of our meats cooked in our Spanish MIBRASA charcoal and woodfire oven, accompanied by Mediterranean Vegetables, Rioja Sauce, and Chimichurri. Perfectly sliced for sharing.

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 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 CAPRICO DE GOYA MUSCAT | Navarra | Spain

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

16 BEAUME DE VENISE MUSCAT | France (375ml)

ALVEAR PEDRO XIMÉNEZ (60ML)