



EVENT NAME:
CONTACT NAME:
TIME OF ARRIVAL:
MEAL PERIOD:

EVENT DATE:
E-MAIL ADDRESS:
TIME GUESTS SEATED:
EVENT STYLE:

NUMBER OF GUESTS :
TELEPHONE:
TIME OF DEPARTURE:

Please
Select

Price
(PP)

- ☐ \$69
☐ \$95
☐ \$130

COCKTAIL STYLE EVENTS

LIGHT CANAPE MENU - 5 Canapes + 1 Fork Dish
MODA CANAPE MENU - 8 Canapes + Chef Action Station (e.g Paella) + 1 Fork Dish
PREMIUM CANAPE MENU - 8 Canapes
+ Premium Chef Action Station (e.g Paella) + 1 Premium Fork Dish

SIT DOWN DINING

- ☐ \$69
☐ \$84
☐ \$95
☐ \$104
☐ \$110
☐ \$115
☐ \$155

MODA'S TAPAS BANQUET (Equivalent to Two Course Menu) -
Javier's Selection of 5 Tapas + a Racion to share, selected by the
chef for the entire table.
MODA'S TAPAS BANQUET + DESSERT TAPAS (Equivalent to
Three Course Menu) - Javier's Selection of 5 Tapas + a Racion to
share, selected by the chef for the entire table + Shared Dessert
GRAZING PLATTER + MODA'S TAPAS & STEAK TO SHARE
(Equivalent to Two Course Menu) - Grazing Platter on arrival +
Javier's Selection of 4 Tapas (to share) + Steak (to share),
selected by the chef for the entire table.
THREE MODA TAPAS & INDIVIDUAL ANGUS STEAK + DESSERT TAPAS
(Equivalent to Three Course Menu) - Javier's Selection of 3 Tapas
(to share) + Angus Steak (Individually Plated) + Shared Dessert
FOUR TAPAS + PREMIUM RIVERINA TOMAHAWK - Javier's Selection of 4 Tapas
(to share) + Tomahawk Steak Roasted Vegetables (to share), minimum 8 guests
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).
PREMIUM SEAFOOD PLATTER + TWO TAPAS + MIBRASA MEAT
SELECTION + CHEESE PLATE. Chef selected feasting menu features an array of
premium seafood and premium meat + Cheese Plate (To Share).

Please
Select

Price
(PP)

- ☐ \$40
☐ \$22-\$26
☐ \$22

ADD ONS

EXTRA CHEF ACTION STATION - Additional 1 Hour
EXTRA FORK DISHES (depending on menu selection)
CHEESE PLATTER (Minimum of 10 Guests)

- ☐ \$25
☐ \$7
☐ \$14
☐ No
Charge
☐ No
Charge

ADD ONS

PRE-DINNER CANAPES - Chef Selection Of 4 Home Made
Canapés To Be Enjoyed with Your Pre-Dinner Drinks
ONE SIDE - Please choose one side from our restaurant menu
TWO SIDES - Please choose two sides from our menu
DEDICATE SPACE in the Restaurant (Semiprivate in the
Restaurant) - **THIS IS NOT IN THE WINE ROOM**
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.

MODA BEVERAGE PACKAGE

- ☐ \$75
☐ \$85
☐ \$95
☐ \$100

3 HRS
4 HRS
5 HRS
5.5 HRS

PREMIUM BEVERAGE PACKAGE

- ☐ \$95
☐ \$105
☐ \$115
☐ \$120

3 HRS
4 HRS
5 HRS
5.5 HRS

BEVERAGES SERVED ON A CONSUMPTION BASIS

- ☐ As Per Menu Pricing

Need to know - "Ración" - A substantial Tapas, the perfect way to end our Tapas Banquet.

All our menu is nicely portioned based on the number of guests confirmed 48 hours prior. Our menus are selected by the chef for the entire table.

URBAN SPANISH STEAKHOUSE, HONOURING FRESH SEASONAL PRODUCE.

Event Spaces & Minimum Spends (Excluding Suncorp Stadium Events)

Wine Room

Minimum Spend

- ☐ \$1000 Tues – Thurs
- ☐ \$5000 Tuesday Lunch
- ☐ \$2000 Friday – Saturday
- ☐ \$3000 Fri – Sat (Dec only)

Wine Room + Alfresco Terrace

Minimum Spend

- ☐ \$5000 Sunday, Monday & Tues Lunch
- ☐ \$2500 Tuesday – Thursday
- ☐ \$4000 Friday – Saturday
- ☐ \$5000 Fri – Sat (Dec only)

Main Dining

Minimum Spend

- ☐ \$6500 Sunday – Thursday
- ☐ \$8000 Friday – Saturday
- ☐ \$10 000 Fri – Sat Lunch (Dec only)
- ☐ \$15 000 Fri – Sat Dinner (Dec only)

Main Dining + Bar Area

Minimum Spend

- ☐ \$8500 Sunday – Thursday
- ☐ \$15 000 Friday – Saturday
- ☐ \$15 000 Fri – Sat Lunch (Dec only)
- ☐ \$20 000 Fri – Sat Dinner (Dec only)

Sole Use of Moda Restaurant – Excluding Suncorp Stadium Events

- ☐ \$10 000 Sunday – Thursday

- ☐ \$18 000 Friday

- ☐ \$25 000 Saturday

- ☐ \$30 000 Saturday (Dec only)

Booking Terms and Conditions:

Payment: The total payment for food and beverages consumed is due upon departure.

Reservation Guarantee: To secure your reservation, a valid credit card number is required.

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, Wine Room, or Sole Use Events.

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

Surcharges: An 10% Weekend Surcharge applies. A 15% Surcharge applies on public holidays.

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

Client Signature: _____

CREDIT CARD PAYMENT AUTHORISATION

Authorised amount for charging: \$500.00 (30 to 50 guests) \$1000 (50 – 99 guests). \$2000 (over 100 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: _____

EVENT NAME:

CREDIT CARD NUMBER:

EXPIRY DATE:

CVV:

NAME ON CARD:

CARD HOLDER AUTHORISATION:

☐ Yes

☐ Please Email Me Receipt