

MODU

BAR & KITCHEN

GROUP EVENTS & FUNCTIONS (10 persons or above)

Available Sections

- Foyer Bar.
 - Cocktail events with high tables, up to 25 persons
- Dining Hall.
 - Booth and table seating, up to 60 persons
- VIP Room.
 - Up to 10 persons
 - *(VIP room minimum spend applies. Seating times apply for Friday & Saturday and special event dates.)*
- Whole Venue. Up to 100 persons

For more function/events enquiries please contact:

modu@modubarkitchen.com

www.modubarkitchen.com

Ver: 1.81

MENU Selection 1 \$75 pp

APPETISERS

Selection of house-made pickles

Signature Grilled Oyster

SMALLER

(Your choice of 3 SMALLER share plates, pre-ordered before event)

Crispy Chicken Crackling

Parmesan + Nori

Mala Spicy Fried Wings

Mala Numbing Spiced

Singapore Chilli Crab Dumpling (df)

Tomato jam

Grilled Baby Eggplant (vg)(df)(gf)

House XO Sauce

Loaded Prawn Toast

Pork Floss + Apricot Glaze + Fresh Herbs

LARGER

(Guests pre-ordered a main before event)

200g Wagyu Rump Steak

Butter Soy Potatoes + Asian jus + House Greens

“Xinjiang” Cumin Lamb

Garlic Hummus + Cucumber + Croutons

“Typhoon Shelter” Salmon

“Typhoon Shelter” crumbs + Baby Squid + Cauliflower Puree + Romaine

Grilled Cauliflower Steak (vg)(gf)(df)

Curry vinaigrette + Pine nuts+ Lemon Cream

MENU Selection 2 \$90 pp

APPETISERS

Selection of house-made pickles
Signature Grilled Oyster

SMALLER

(Your choice of 3 SMALLER share plates, pre-ordered before event)

Crispy Chicken Crackling

Parmesan + Nori

Peking Duck Breast Taco

Five Spiced + Daikon + Pear & Hoisin Dressing

Wagyu Open Gyoza

Tare-Braised + Truffle Oil

Raw Geraldton Kingfish

Wasabi Citrus + Leek Oil + Glass Noodle

Loaded Prawn Toast

Pork Floss + Apricot Glaze + Fresh Herbs

Grilled Baby Eggplant (vg)(df)(gf)

House XO Sauce

Singapore Chilli Crab Dumpling (df)

Tomato jam

LARGER

(Guests pre-ordered a main before event)

“Xinjiang” Cumin Lamb

Garlic Hummus + Cucumber + Croutons

200g Wagyu Rump Steak (gfr)

Butter Soy Potatoes + Asian jus + House Greens

“Typhoon Shelter” Salmon

“Typhoon Shelter” crumbs + Baby Squid + Cauliflower Puree + Romaine

Grilled Cauliflower Steak (vg)(gf)(df)

Curry vinaigrette + Pine nuts + Lemon Cream

Nanyang Asian Chicken Chop (gfr)

Butter Soy Potato + Broccolini

SWEETS

Brown Sugar Boba Pannacotta

Earl Grey Pannacotta + Brown Sugar Boba + Chocolate Soil

(gfr) Gluten Friendly (gf) Gluten Free (vg) Vegan (v) Vegetarian (df) Dairy Free

Cocktail Functions - Canapes Selection

10ea Canapes at \$50pp
(Please choose 5 selections from below)

Signature Grilled Oyster
Citrus Ponzu + Daikon

Crispy Chicken Crackling
Parmesan + Nori

Mala Spicy Fried Wings
Mala Numbing Spiced

Peking Duck Breast
Five Spiced + Pear & Hoisin Dressing

Raw Geraldton Kingfish
Wasabi Citrus + Leek Oil + Glass Noodle

Loaded Prawn Toast
Pork Floss + Apricot Glaze

“Typhoon Shelter” Baby Squid
Spicy Crumbs

Coffee Steak
Butter soy potato + Asian Jus

Tempura Cauliflower (vg)
Coconut Cream

Grilled Baby Eggplant (vg)
Vegan XO sauce

Extras

Modu Signature Charcuterie Board
\$40 each

Selection of house-cured meat served with pickles and crackers

Beverage Package

Standard Package. \$50 pp (2 Hours)

4 selections of premium Australian Red, Whites and Sparkling Wines

4 Beers on Tap

Selection of soft drinks

Spirits Packages. \$25 pp (2 hour) - On Top of Beverage Package

Suntory Haku Vodka, Suntory Roku Gin, Maker's Mark Bourbon,
Tottori Bourbon Barrel Whisky, Jose Cuervo Tequila, Havana Club Anos3 Rum

For additional beverage requirements, please ask our friendly team.

*GUESTS WILL BE SUBJECT TO 1 DRINK PP FOR THE LAST 30MINS OF A PACKAGE



(gfr) Gluten Friendly *(gf)* Gluten Free *(vg)* Vegan *(v)* Vegetarian *(df)* Dairy Free

TERMS & CONDITIONS

QUOTATIONS AND BOOKING CONFIRMATION

Quotations are valid for 30 days from the date of quotation. A deposit equal to 50% of the minimum food and beverages spend is required to confirm a booking. Quotes must be confirmed in writing so a deposit invoice can be issued.

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

CANCELLATION POLICY

Should you wish to cancel your confirmed booking, written notice is required. After a venue deposit has been paid, this will result in forfeiture of the deposit. Should your booking be cancelled within two (2) to twelve (12) weeks, 50% of the anticipated food/beverage costs will be deemed payable. Should your booking be cancelled within zero (0) to fourteen (14) days of the event date, 100% of the anticipated cost of the event will be deemed payable. MODU Bar & Kitchen's extenuating circumstances policy covers functions and events that have been impacted by COVID-19. Should you need to cancel your booking up until (10) days prior to your event – 100% of the anticipated cost is transferrable to a later date within a twelve (12) month period with no forfeiture of monies paid. Should less than ten (10) days' notice be given – standard cancellation procedures will apply.

FINAL NUMBERS AND PAYMENT CORPORATE AND PRIVATE EVENTS

Final numbers and full payment will be required within seven (7) days prior to the event. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. MODU Bar & Kitchen reserves the right to cancel the booking if payment is not received within the prescribed times.

MINIMUM SPENDS

Please note minimum spends apply to hire out function spaces/VIP room. The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of numbers, or the bar tab is not reached.

RESPONSIBLE SERVICE OF ALCOHOL & ANTI-SOCIAL BEHAVIOUR

MODU Bar & Kitchen complies with Western Australian Responsible Service of Alcohol Legislation. Our team members adhere to the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any

violent, disruptive, intoxicated, person will be removed from the venue. Anti-social behaviours will not be tolerated at any time in MODU Bar & Kitchen. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises. Guests will be subject to 1 drink per person for the last 30mins of a beverage package.

BYO POLICY

No food or beverages from outside MODU Bar & Kitchen is permitted for consumption into MODU Bar & Kitchen unless a special arrangement has been made, e.g., birthday cake. Special circumstances: Gifts containing food or alcohol are permitted into MODU Bar & Kitchen, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management.

CATERING

Menu and beverage selections are required at least 14 days prior to your event. MODU Bar & Kitchen's chefs can cater for all dietary requirements. Special dietary requirements must be notified to MODU Bar & Kitchen at least 7 working days prior to the event.

CAKES PROVIDED BY THE CLIENT

MODU Bar & Kitchen welcomes client to bring cakes into the venue providing that we are notified prior to the event. A charge of \$5pp cakeage will be applied to include cutting and plating of the cake.

DAMAGES AND CLEANING

Clients are financially responsible for any damage to the building, furniture, fixtures, and fittings prior to, during and after the event caused by the client. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

INSURANCE

MODU Bar & Kitchen holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

SOCIAL MEDIA DISCLAIMER

We would love to share your event photos and footages taken at our venue at our respective media platforms - namely Facebook and Instagram. All parties, including the photographer are always credited and tagged appropriately. Please let us know if you would prefer, we didn't use the content from your event for marketing and promotional purposes.

DECORATIONS, DISPLAY AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door, floors or other surface of the building unless approved by management. Confetti, balloons, party poppers, coloured streamers, glitter shapes, are not permitted, unless approved by management. Signage in public areas is to be kept to a minimum and must be approved by management.

DELIVERIES AND BUMP IN

MODU Bar & Kitchen management must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Bump in time is two (2) hours prior to a function, unless otherwise arranged with the us. Due to the limited storage space in the venue, MODU Bar & Kitchen will not accept deliveries prior to the agreed bump in time.

BUMP OUT

Bump Out should occur at the conclusion of event. Any times outside those allocated must be agreed to in writing from management. MODU Bar & Kitchen is closed on Sundays and Public holidays. If your event falls on a Saturday, the next available working day will be the scheduled day for bump out.