

Corporate Events & Private Functions
Where Shanghai Elegance Meets Perth Business

MODU



WHY CHOOSE MODU

MORE THAN A VENUE, AN EXPERIENCE

- Prime CBD location
- Up to 100 guests
- Premium Food and Beverage
- Live music or DJ options
- Flexible packages

Whether you are planning your next
Birthday Party, Engagement Celebration,
Sundowner Nibbles & Drinks,
Social Networking Event, Cocktail Receptions,
Exclusive Venue Hire,
we can assist you in executing your special
event with us. For further enquiries, please
contact us at

modu@modubarkitchen.com

MODU EVENT SPACES

FRONT BAR

High tables with easy access to the bar suitable for cocktail events up to 35 guests.

DINING ROOM

Luxurious booths and low-table seatings, up to 60 guests, or for cocktail events up to 100 guests.

THE CHAIRMAN'S ROOM

A fully enclosed Private dining room that seats comfortably 10 guests with all-leather armchair or 12 guests with regular dining chair.

Minimum spend applies.



SET MENU 1

\$80PP

TO SHARE

Natural Oyster (df)(gf)
Yuzu Mignonette

Crispy Chicken Crackling (df)
Szechuan Numbing Spiced Salt

Charred Eggplant Dip (vg)
House Vegan XO Sauce, Turkish Bread

Wagyu Open Gyoza
Tare-Braised, Truffle Oil

ONE MAIN

Coffee Marinated Sirloin (gf)
Garlic confit, King Oyster Mushroom
(served Med-rare to Medium)
or

Char-grilled Market Fish Fillet (gf)
Eggplant, Okra, Creamy Sambal
or

Oriental Aglio Olio (vg)
Linguine, Coriander Chilli, Shiitake Mushroom, Star Anise

(Guests to pre-order a main each before event)

(Potatoes and Greens will be served on side to share)

(gf)Gluten Free (vg)Vegan (df)Dairy Free



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TO SHARE

Natural Oyster (df)(gf)
Yuzu Mignonette

Peking Duck Taco (df)
Caramelised Pear Hoisin, Cucumber, Nori

Charred Eggplant Dip (vg)
House Vegan XO Sauce, Turkish Bread

Steak Tartare
Szechuan oil, Brioche, Lumpfish Roe

ONE MAIN

Coffee Marinated Sirloin (gf)
Garlic confit, King Oyster Mushroom
(served Med-rare to Medium)

or

Charred Lamb Neck (gf)
Masala Spice, Paprika Yogurt

or

Char-grilled Market Fish Fillet (gf)
Eggplant, Okra, Creamy Sambal

or

Oriental Aglio Olio (vg)
Linguine, Coriander Chilli, Shiitake Mushroom, Star Anise

(Guests to pre-order a main each before event)
(Potatoes and Greens will be served on side to share)

SWEETS

Matcha nama chocolate, berries crumbs

(gf)Gluten Free (vg)Vegan (df)Dairy Free

SET MENU 2

\$95PP

CANAPÉ MENU

\$50PP

10EA CANAPES AT \$50PP

(Please choose 5 selections from below)

Natural Oyster (gf)(df)

Yuzu Mignonette

Crispy Chicken Rib (df)

Five Spice, Pepper Salt

Peking Duck Breast (df)

Crispy Nori , Cucumber, Daikon

Prawn & Salted Egg Bites

Curry leaves , Cheese Pastry Squares

Crispy Crab Sushi

Tobiko, Mayo, Green Chilli

Coffee Steak (gf)

Coffee Caramel Glaze, Potato

Steak Tartare

Szechuan oil, Brioche, Lumpfish Roe

Wagyu Open Gyoza

Truffle oil, Tare, Sesame

Vegetable Dumpling (vg)

Balinese Sambal Matah, Coconut yoghurt

Mushroom Arancini

Chili Szechuan Pepper Aioli

(gf)Gluten Free (vg)Vegan (df)Dairy Free

EXTRAS & SUBSTANTIALS

On Top of Canape Package

Toasted Turkish Bread & Charred Eggplant Dip

House Vegan XO Sauce (vg)

\$20 each

Pulled Beef Slider (min. order 10pcs)

Black Pepper Glaze + Red Onion + Tomato

\$8 each

Prawn Fried Rice (min. order 10pcs) (gf)

Flying Fish Roe + Torn Basil

\$8 each



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STANDARD PACKAGE

\$65pp (2 Hours)

5 selections of premium House Red, Whites and Sparkling
Selections of beers
Selection of soft drinks

SPIRITS PACKAGE

\$25pp (2 Hours) - On Top of Standard Package -

Suntory Haku Vodka
Suntory Roku Gin
Maker's Mark Bourbon
Suntory Toki Japanese Whisky
El Jimador Blanco Tequila
Havana Club Anos3 Rum

(In accordance with RSA regulations, all spirits served during the spirits package must be served with a mixer)

*GUESTS WILL BE SUBJECT TO 1 DRINK PP FOR THE LAST 15MINS OF A PACKAGE

BEVERAGE PACKAGE

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.

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.

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.

FINAL NUMBERS & PAYMENT CORPORATE & 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. All credit card will incur a 0.95% surcharge. We do not offer split bills, we kindly ask for your understanding on this.

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.

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.

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.

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.

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.

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.

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 \$20 per cake, serve up to 10pp, will be applied.

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.

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.