



FUNCTION PACKAGE

Moo Moo the Wine Bar + Grill Broadbeach is located in the heart of Broadbeach and opposite the Convention centre and Star Casino for your convenience.

Moo Moo the Wine Bar + Grill Broadbeach opened in June 2005 and has quickly become one of Broadbeach's favourite venues and indeed, one of Australia's best steak restaurants. Moo Moo Restaurant Group founders, Steven & Autumn Adams, bought their upmarket steak restaurant concept to Broadbeach and also have a restaurant in Brisbane near the Stamford Plaza.

Our friendly Function Manager Debbie Johnston is thrilled to assist you in hosting your event and personally ensuring the satisfaction of your guests. She will guide you through the wonderful dining experience options and create a memorable event with you.

Whether it's an elegant intimate family dinner celebrating a special occasion or a sole trade business dinner/wedding with all the additional trimmings ie; canapé service, carvery stations, oyster buffets, specially designed function menus + Beverage packages. Moo Moo the Wine Bar + Grill Broadbeach is the perfect place for any function or corporate event!

GROUP REQUIREMENTS

All groups of **14 to 20** are required to go on a 3 course set menu option. Unless your booking is at 530pm then you have the option of a 2 course menu option with a 2hr sitting time. Seating times will be either 5:30 or 8:30 seating

All groups of **20 or over** will be required to go on a 3 course set menu plus a 3 hour beverage package. Groups who do not wish to go on a reduced menu can select to go with our a la carte menu and beverages on consumption however, a minimum spend of \$180 per head (inclusive of Food & Beverage) will be required and preordered shared entrees for the table. Seating times will be 7 or 7:30.

Groups larger than 35pax are offered an Alternate Drop Menu, these menus are printed and set on the table, Please make a selection from the function menus provided then you will be required to choose two dishes from each course.



FUNCTION OPTIONS & ROOM CAPACITIES

With 19 years of function experience the Moo Moo team are always prepared for your function needs! Moo Moo the Wine Bar + Grill Broadbeach is the perfect venue for; *Weddings - Charity events - Corporate dinners - Product launches – Celebrations*

Seating capacities for exclusive use of areas: *Please note minimal spends may apply. Please contact our friendly function team for more information.*

FULL RESTAURANT SOLE USE (up to 140 guests) this includes main dining room + all lower levels in our open plan restaurant.

MAIN DINING ROOM SEATS UP TO (80 guests) the entire main dining area.

LOWER DINING AREA OVERLOOKING THE PARK SEATS (up to 30 guests) External covered patio and lower level indoor dining overlooking the park. The tea light lit trees provide a beautiful alfresco dining experience. Weather dependant.

LOWER LEVEL INSIDE BOASTS SEATING FOR (14 GUESTS) inside dining

Enjoy the dining experience in our **SEMI PRIVATE DINING ROOM** which seats up to 8 guests while you watch the chefs prepare your delicious meals.

THE MOO BAR has become one of the Gold Coast's favorite hot spots! Moo bar is busy with Gold Coast locals, tourists and convention attendees. Moo bar is perfect for a canapé & cocktail affair! Our amazing cocktails & award winning wine list add to the Moo Moo atmosphere that we are famous for! Smaller groups are welcomed to reserve bar tables for canapes. If you want a lite meal while having a drink in the bar we offer a Moo Moo bar menu to tantalize the taste buds.



Premium Canape Packages

\$6.00 Per Selection PP -Minimum of 5 selections

Cold Options

- Natural Pacific Oysters, Nahm Jim, Fried Garlic
- Hiromasa Kingfish Sashimi, Shitake Custard, Yuzu pearls
- Seasonal Vegetable Frittata, Espelette Pepper Gel
- Beetroot Waffle Cone, Beetroot Compote, Persian Fetta
- Chinese BBQ Pork Rice Paper Roll, Red Vinegar
- Rare Wagyu Beef en' Croute, Horseradish Cream

Hot Options

- Wagyu Beef Yakatori, Lemon Mayo, Dashi Glaze
- Tempura Pacific Oyster, Jalapeno Salsa, White Ponzu
- Confit Duck Spring Rolls, Bang Bang Sauce
- Mushroom Arancini, Truffle Aioli
- Pulled Pork Empanada, Chipotle Mayonnaise
- 14-hour Slow Cooked Short Rib, Char Sui Sauce, Buttermilk Gel

Walk n Folk Dishes

Substantial Options Prices Are Available on Request

- Wagyu Beef Cheeseburger Slider, House Pickle, Provolone
- Chicken Karage Slider, Kimchee Slaw
- Wagyu Beef Ragu, Egg Penne Pasta, Parmigano Reggiano
- Pea and Mushroom Risotto, Stracciatella, Bronze Fennel
- Crumbed Marked Fish, Skin on Fries, House Tartare
- Pulled Pork Nachos, Olive Pico de gallo, Chipotle Mayonnaise



DRINKS PACKAGES

MOO MOO PACKAGE

Verve D'Argent Brut (France)

Ha Ha Sauvignon Blanc (Marlborough NZ)

Oscars Estate Shiraz (Barossa Valley)

XXXX Gold, Hahn Super Dry, Cascade Lite + Soft Drinks

For a 2 hour package – \$45 per person

For a 3 hour package - \$60 per person

Basic spirits can be added for an additional \$15 per person (2hrs), 3hrs – (\$25)

CLASSIC PACKAGE

Jansz Brut (Pipers River Tasmania)

Langmeil Valley Floor Shiraz (Barossa Valley SA)

Nautilus Sauvignon Blanc, (Marlborough NZ)

Selection of local beers + imported Beers. Soft drinks

For a 2 hour package –\$60 per person

For a 3 hour package - \$75 per person

Basic spirits can be added for an additional \$15 per person (2hrs), 3hrs – (\$25)

PREMIUM PACKAGE

NV Louis Roederer Brut (Reims, France)

Barratt Chardonnay (Piccadilly Valley,SA),or Shaw + Smith Sauvignon Blanc (Adelaide SA)

Ox Hardy Upper Tintara Shiraz (Mclaren Vale) or Louis Freycinet Pinot Noir (Tasmania)

Draught beers, Premium beers + Soft Drinks

Basic Spirits are included in this package.

For a 2 hour package – \$95 per person

For a 3 hour package - \$115 per person



SERVICE OPTIONS

Our Function Manager Debbie looks forward to working with you to create a menu and event to suit your requirements, one that will leave a long lasting memory in the minds of you and your guests.

Moo Moo the Wine Bar + Grill Broadbeach house policy states that groups larger than 14 pax are catered to as a function table.

Below are the Function Menu options. These dishes are selected by our Chef and Functions team as they are our most popular items and we are certain you'll enjoy them as much as we do!

All groups of **14 to 20** are required to go on a 3 course set menu option. Unless your booking is at 530pm then you have the option of a 2 course menu option with a 2hr sitting time. Seating times will be either 5:30 or 8:30 seating

All groups of **20 or over** will be required to go on a 3 course set menu plus a 3 hour beverage package. Groups who do not wish to go on a reduced menu can select to go with our a la carte menu and beverages on consumption however, a minimum spend of \$180 per head (inclusive of Food & Beverage) will be required and preordered shared entrees for the table. Seating times will be 7 or 7:30.

Groups larger than 35pax are offered an Alternate Drop Menu, these menus are printed and set on the table, Please make a selection from the function menus provided then you will be required to choose two dishes from each course.



LUNCH

2 Courses \$90 | 3 Courses \$105

ENTREES

HALF DOZEN NATURAL OYSTERS w champagne + shallot mignonette (GF)

CALAMARI w. Jalapeno, Sorrel + Lemon Mayonnaise

BYRON BAY BURRATA, Figs, Truffle Honey, Truffle + Olive Oil

STEAK TARTARE, Beetroot, Horseradish + Puffed Crisp

GRILLED WILD CAUGHT MOOLOOLABA PRAWNS, w 5 Chillies Garlic Butter

MAINS

WESTHOLME WAGYU/CENTRAL QUEENSLAND/ HIRASHIGE, ITOMORITAKA,TAJIMA

300 DAYS GRAIN FED / 36-48 MONTHS OF AGE

F1 Wagyu Striploin MB 5+ (H) 250 grams

JACKS CREEK BLACK ANGUS/ LIVERPOOL PLAINS,NSW / GF 150 DAYS / 36-42MONTHS OF AGE

Rib/Scotch Fillet MB 3+ (H) 300 grams

PURE PRIME / SOUTHWEST,NSW /RIVERINA LOTFEED 120 DAYS GRAINFED / 18-24 MONTHS OF AGE

Tenderloin 200 grams

RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT / GRAIN FED 360 DAYS

F1 Wagyu Rostbiff MB 6+ (H) 300 grams

SIGNATURE BLACK ANGUS BEEF

Short Rib + Moo Moo Chinese BBQ Sauce 550 grams

ORGANIC VALENCIA PORK BELLY, w Quince, Chicory + Lentils

½ **FREE RANGE CHICKEN SCALOPPINE** w Café De Paris Butter, Fresh Peas + Pancetta

RISOTTO OF CARNAROLI, Black Truffle, Stracciatella, 24 mth Reggiano

SIDES TO SHARE

LEAF SALAD w. Buffalo Ricotta, Pear, Pecan+ Vincotto GF

WAGYU FAT FRIED NICOLA POTATOES w. Thyme + Rosemary GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)

BASQUE D’AFFINOS CHEESE CAKE + Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE, Mille Feuille of Chestnut, Chocolate & Salted Caramel



DINNER

2 Courses \$110 | 3 courses \$125

ENTREES

HALF DOZEN NATURAL OYSTERS w. champagne + shallot mignonette (GF)

CALAMARI w/ Jalapeno, Sorrel + Lemon Mayonnaise

BYRON BAY BURRATA w/ Figs, Truffle Honey, Truffle + Olive Oil

STEAK TARTARE, Beetroot, Horseradish + Puffed Crisp

GRILLED WILD CAUGHT MOOLOOLABA PRAWNS, w 5 Chillies Garlic Butter

MAINS

WESTHOLME WAGYU/CENTRAL QUEENSLAND/ HIRASHIGE, ITOMORITAKA, TAJIMA

300 DAYS GRAIN FED / 36-48 MONTHS OF AGE

F1 Wagyu Striploin MB 5+ (H) 250 grams

JACKS CREEK BLACK ANGUS/ LIVERPOOL PLAINS,NSW / GF 150 DAYS / 36-42MONTHS OF AGE

Rib/Scotch Fillet MB 3+ (H) 300 grams

PURE PRIME / SOUTHWEST, NSW /RIVERINA LOTFEED 120 DAYS GRAINFED / 18-24 MONTHS OF AGE

Tenderloin 200 grams

RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT / GRAIN FED 360 DAYS

F1 Wagyu Rostbiff MB 6+ (H) 300 grams

SIGNATURE BLACK ANGUS/WESTERN DARLING DOWNS, QLD/STRANBROKE FEEDLOT GRAINFED 120 DAYS/32 MONTHS OF AGE

Short Rib + Moo Moo Chinese BBQ Sauce 500 grams

ORGANIC VALENCIA PORK BELLY w/ Quince, Chicory + Lentils

½ FREE RANGE CHICKEN SCALOPPINE w/ Café De Paris Butter, Fresh Peas + Pancetta

RISOTTO OF CARNAROLI w/ Black Truffle, Stracciatella, 24 mth Reggiano

PATAGONIAN TOOTH FISH w / Kipfler Potatoes, Crème Fraiche Sauce + Charred Leek

SIDES TO SHARE

LEAF SALAD w. Buffalo Ricotta, Pear, Pecan+ Vincotto GF

WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF

SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE

BASQUE D’AFFINOS CHEESE CAKE + Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE, Mille Feuille of Chestnut, Chocolate & Salted Caramel



\$125 SET MENU

The Ultimate Moo Moo The Wine Bar + Grill Signature 3 Course Shared Dining Experience

Entrees

Mixed oysters natural, kilpatrick + tempura

Moo Moo house prepared charcuterie

- Wagyu Bresaola, Watercress, English Cheddar + Steve's Pickle
- Jamon Carrasco Iberico Bellota Paletilla, Pedro Ximenex + Melon

Accompanied by grissini + ciabatta

Main

The Signature Wagyu

1kg Wagyu Rump Roast rubbed w. chefs' secret spice rub, sealed until smokey on the char grill + oven roasted to your liking.

Carved at the table + served with sides of:

- Leaf Salad w. Buffalo Ricotta, Pear, Pecan + Vincotto GF
- Wagyu Fat Fried New Season Potatoes w. Thyme + Rosemary GF
- Seasonal Greens, w. Garlic + Chilli butter GF

Selection of accompanying sauces

Desserts + Cheeses

A selection of petite desserts

+Selected Australian + European cheeses

w. fresh + dried fruits w. house breads



\$160 P/P Menu

Prelude (to share)

MIXED OYSTERS Natural, Kilpatrick + Tempura

MOO MOO HOUSE PREPARED CHARCUTERIE Accompanied By Grissini + Ciabatta

Entrees

GRILLED WILD CAUGHT MOOLOOLABA PRAWNS w. 5 Chillies & Garlic Butter

HERVEY BAY ½ SHELL SCALLOPS w. Morcilla, Roast Tomato + Chicory

HIRAMASS KINGFISH CRUDO, Cultured Cream + Black Garlic, Black Caviar + Radish

BANG BANG DUCK w. Shimeji, Cucumber, Garlic Shoots, Chili Shredded Salad + Bang Bang Dressing

Mains

BLACK ONYX | BLACK ANGUS | GLENN INNES, NSW | RANGERS VALLEY FEEDLOT | GRAIN FED 350 DAYS

Rib Eye On The Bone MB3+ 600gm (H)

**WESTHOLME WAGYU/CENTRAL QUEENSLAND/ HIRASHIGE, ITOMORITAKA,TAJIMA
300 DAYS GRAIN FED / 36-48 MONTHS OF AGE**

F1 Wagyu Flat Iron MB 7-9+ 200gm (H)

KEEPERS ANGUS | NEW ENGLAND, NSW | JOHN DEE FEEDLOT | GRAIN FED 200 DAYS

T-Bone 650gm

WESTHOLME WAGYU BY AACO |CENTRAL QUEENSLAND| GRAIN FED 350 DAYS

F1 Wagyu Rump Cap MB 6-7+ 280gm (H)

THE PHOENIX WAGYU / DARLING DOWNS QUEENSLAND/ GRASSDALE FEEDLOT

365 DAYS GRAIN FEED 36 MONTHS OF AGE

F1 Wagyu Tenderloin MB 6-7+ 250gm (H)

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Béarnaise, Chimichurri

PATAGONIAN TOOTHFISH w. Kipfler Potatoes, Crème Fraiche Sauce + Charred Leak (GF)

ORGANIC PORK BELLY w. Quince, Chicory + Lentils (GF)

DUCK MARGET, w Black Vinegar, Blackened Carrot, Cumquat, Beetroot

(TO SHARE)

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF

WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF

SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF

SKIN ON FRIES, Truffle Salt + Parmesan GF

Desserts

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE w. Fresh & Dried Fruits + House Breads

BASQUE D’AFFINOIS CHEESECAKE, w. Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE, w. Mille Feuille Of Chestnut, Chocolate & Salted Caramel

MOO MOO HOT FUDGE SUNDAE Rich Chocolate Brownie Topped W. Vanilla Bean Ice Cream, Lashed w.

Hot Fudge + Finished W. House Made Crunchy Honey comb



AUTHORISATION FORM...

Please fill in, sign, scan and return to functions.gc@moomoorestaurant.com

This document declares that you have thoroughly read and understand all the above terms and conditions; you understand that no date of reservation is official or complete until the applicable deposit is received in full by;

Moo Moo GC Pty Ltd

Trading as Moo Moo The Wine Bar + Grill Gold Coast

(ABN: 849 824 884 55)

EVENT DATE: _____

EVENT TIME: _____

RESERVATION OR FUNCTION NAME: _____

RESERVATION OR FUNCTION DATE: _____

I, _____, hereby authorize Moo Moo The Wine Bar + Grill to charge any outstanding amounts relating to prepayments or telephone orders. Please accept payment from the credit card as authorized below:

CONTACT NAME: _____

CONTACT TELEPHONE (O) _____ (M) _____

NAME OF CARDHOLDER: _____

CARD NUMBER: _____ EXPIRY _____

CCV: _____ ZIP CODE: _____

SIGNATURE: _____

OR PAYMENT CAN BE MADE TO

MOOMOO GC PTY LTD

BSB NO 014 513

ACCOUNT NUMBER 2803 41255



Terms & Conditions

BOOKING/ CONFIRMATION Moo Moo The Wine Bar + Grill Gold Coast Terms & Conditions form must be completed, signed & returned to us with the specified deposit to ensure your booking is confirmed. Provisional reservations are only held for 7 days.

DEPOSIT For groups of 14 and over \$500 deposit (of minimum spend requirements/sole trade events) must be given at the time of confirmation. With the balance of the food portion paid prior to the evening. If the deposit is not received by the due date, the booking will be cancelled.

MENU SELECTION Menu selection + beverage package selections must be informed 14 days prior to your event.

Groups: All groups over 14 to 20 are required to go on a 3 course set menu option. Unless your booking is at 530pm then you have the option of a 2 or 3 course menu option with a 2hr sitting time.

All groups of 20 to 35 will be required to go on a 3 course set menu plus a 3 hour beverage package. Groups who do not wish to go on a reduced menu can select to go with our a la carte menu and beverages on consumption. However a minimum spend of \$180 per head (inclusive of food & beverage, will be required and preordered entrees on a la carte applies

Friday and Saturday night minimum spend of 3 course set menu and beverages apply.

Bookings over 35 guests that go on a reduced menu an alternate drop will apply

BILLING Nominated Payee must be advised 72 hours prior to your event. NO late payments are to be received.

FINAL NUMBERS/ PAYMENT Guaranteed numbers are required 3 working days prior to your function. The charges will apply to the confirmed numbers, or the final head count, whichever is greater. All accounts need to be settled at the conclusion of the event. Visa, MasterCard, Diners and Amex are all accepted. Personal/ company cheques will not be accepted.

MINIMUM SPEND For exclusive venue hire our payment policy requires that a deposit 50% minimum spend to be on confirming your booking. The outstanding balance is to be settled 7 days prior to the event. We are more than happy to organise a tax invoice for your deposit payment if required.

CANCELLATIONS In the event of a cancellation, postponement or transfer of the event date of sole trading the entire venue: This must be done 30 days before your function date or 100% of the deposit will be retained. In the event of a cancellation, postponement or transfer of The Lower Dining Terrace a booking larger than 14 pax: This must be more than 7 days prior to the function date. Cancellations of sole trade events made less than 7 days prior to the function date will not be entitled to a refund of deposit. Cancellations of groups larger than 14 pax made less than 3 days prior to the function date will not be entitled to a refund of deposit.

HOUSE POLICIES All guests will be dressed in suitable attire (smart casual). All guests will be respectful of other guests dining in the restaurant and our neighbours when entering/exiting the premises. Smoking is not permitted in any part of the restaurant; smoking is only to be in the designated area outside on Victoria Park. No beverages are to be taken outside, smokers must leave their drinks inside in the licensed areas.

RESPONSIBLE SERVICE OF ALCOHOL Moo Moo The Wine Bar + Grill's Management & Staff Support Responsible Service of Alcohol Licensing laws prohibit liquor supply to the disorderly, unduly intoxicated and underage people. Guests showing signs of undue intoxication or disorderly behaviour will be refused service and asked to leave the venue. This is a requirement of the Liquor Act 1982.

DAMAGES The client is financially liable for any damage to restaurant property, amenities, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or subcontractors.

INSURANCE/ PUBLIC LIABILITY Moo Moo The Wine Bar + Grill Gold Coast accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue during or after a function.

DELIVERY/ COLLECTION OF GOODS If you require any deliveries they must be coordinated by our Function Staff.

FOOD/ BEVERAGES Moo Moo the Wine Bar + Grill does not permit food or beverages to be brought onto the premises.



BYO Moo Moo The Wine Bar + Grill Gold Coast hosts a strict NO BYO Policy.

CAKEAGE Charge applies for any cakes not provided by Moo Moo The Wine Bar + Grill. This is \$5 per person; the surcharge includes cutting, plating and serving the cake.

HOURS Standard duration for functions larger than 15 pax is 3 hours for lunch and 2.5 hours for an evening function. Access to the venue for a lunch event is guaranteed from 1130am. Access to the venue for an evening event is guaranteed from 5pm. If your booking is at lunch, all guests must be vacated table by 4.30pm and are most welcomed to join us at Moobar

SERVICE FEE/ PUBLIC HOLIDAYS The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. An additional 15% surcharge will apply to the account total for all functions held on public holidays.

PRICE VARIATIONS We endeavor to maintain prices as originally quoted, however, they may change without notice. Please allow a price increase of 5% if quoted more than 3 months prior to the function for seasonal produce allowance.

DECORATIONS Can be organized through our events team, we do not allow candles where the flame is exposed.

MUSIC All entertainment arranged by the client is subject to Moo Moo management approval. Our Functions team must be notified in full detail of any noise / music levels including specific instruments and theme. We have preferred partners if you wish for recommendations.

PAYMENT METHODS

Credit Card Payments; The credit card authorization form is below for your convenience. Please advise reservation name + date if you prefer to make a CC payment for your function deposit over the phone on (07) 55 3999 52, your receipts will THEN be filed until the date of the function for collection. After all payments, have been received if you so wish we can email you an invoice. You are also more than welcome to drop by to pay in person + collect your receipt

Direct Deposit; Please deposit funds into:

Moo Moo (GC) Pty Ltd

BSB: 014-513 ACC: 2803-41255

Please email remittance to functions.gc@moomoorestaurant.com

Please reference the booking name or company name of your function.