

*Moo Moo*<sup>®</sup>  
THE WINE BAR + GRILL



**MOO MOO THE WINE BAR + GRILL GOLD COAST FUNCTION PACKAGE**



**The Port Office, Stamford Plaza, Cnr Edward & Margaret Sts, Brisbane Phone: (+61) 7 3236 4500**  
**Broadbeach on the Park, 2685 Gold Coast Highway, Broadbeach Phone: (+61) 7 5539 9952**

[moomooorestaurant.com](http://moomooorestaurant.com)

## WELCOME TO THE MOO...



Thank you for considering Moo Moo The Wine Bar + Grill Gold Coast for your next function. We are in the heart of cosmopolitan Broadbeach, overlooking Victoria Park, opposite The Sofitel Hotel & Jupiter's Casino, adjacent to the Gold Coast Convention Centre. 2017 sees this iconic Gold Coast venue enter our 12<sup>th</sup> year of business. Moo Moo The Wine Bar + Grill Gold Coast is a multi-award winning restaurant, undoubtedly the Gold Coast's Best Steak Restaurant & one of Queensland's most premier event venues!

Moo Moo Restaurant Group Executive Chef Trent Robson works alongside quality boutique suppliers creating menus that celebrate fresh seasonal flavour all year round. We are the best in the business and we're proud of our reputation and many awards. Whilst our exceptional beef and incredible wines are our passions, Chef Trent ensures we cater for more than just beef lovers and our menus showcase beef, poultry, fresh seafood, game & vegetarian dishes.



Our founder & Executive Chef liaise to create new & exciting dishes, as well as fine tuning existing favourites catering to all tastes. We offer vegetarian, vegan, halal, gluten free dishes and dietary specific dishes can be created with notice. Our specialty Beef is the finest sourced in Australia, including Master Kobe!

Moo Moo Restaurant Group founders, Steven + Autumn Adams and Gold Coast venue partner JP Duitsch welcome you to join our journey and hopefully you will agree...

Moo Moo is "A Rare Steak Restaurant, Well Done"

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## MOOBAR...



To compliment the restaurant, accompanying Moobar has become one of the Gold Coast's favourite hot spots! Moobar is busied with Gold Coast locals, many tourists and convention attendees. Moobar 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, Moobar menu and beverages.

Moobar "the place to see and be seen!"



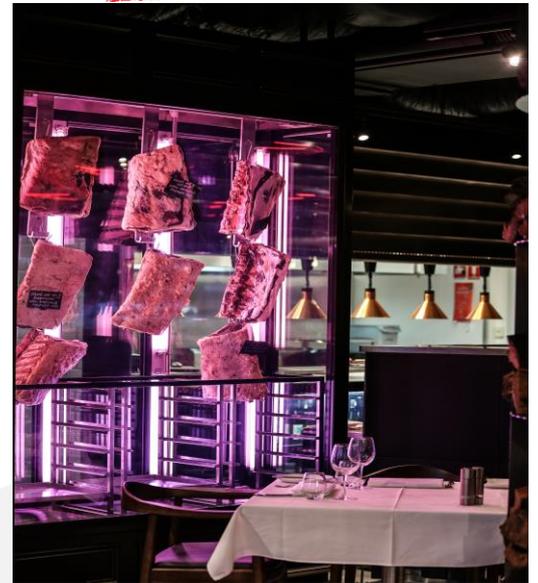
Our friendly Function Coordinator Amy Young personally welcomes you to host your next event at Moo Moo and is thrilled to assist in personalising your event to your group's requests! For many years, she has been guaranteeing the satisfaction of our guests, Amy will guide you through the wonderful dining experience options to create a memorable event specifically catered to your preferences! Whether it's an elegant intimate family dinner celebrating a special occasion or a sole trade business dinner or gala wedding with all the additional trimmings... **Moo Moo The Wine Bar + Grill Gold Coast is the perfect place for every function!**

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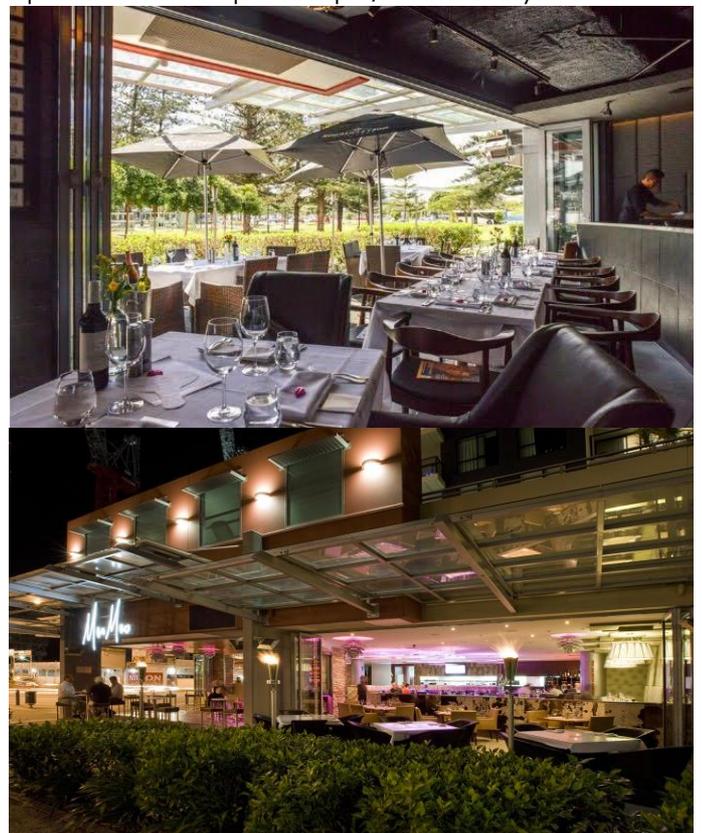
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## OUR SPACES...

**THE VENUE** Moo Moo The Wine Bar + Grill Gold Coast boasts stone finishes, sleek organic curves, a state of the art lighting & sound system & an in house dry-ageing cabinet, the steak restaurant has certainly evolved! Exclusively seating up to 150 guests with the option of enjoying the use of the dazzling lower tier (alfresco) or Moobar for pre-dinner drinks and canapés. The venue also exclusively holds up to 300 guests for cocktail/canapé events. Main service can be booked exclusively up to 100 pax.



**PARK SIDE LOWER TIER** The lower dining section spills to alfresco seating overlooking Victoria Park, this section can seat a semi private executive table of 14 guests. This area can also extend to accommodate up to 40 seated guests (weather dependant) and up to 70 pax for stand-up canape/cocktail style events.



Thinking of hosting an exclusive use event?  
Think Moo Moo..

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## SEATING...



### **The Boss**

Wow your guests and dine in style! The fabulous long table is situated directly in front our wine wall and at the entrance of our main dining sector, accommodating 8-14 pax.

*The Boss* is certainly the easiest accessed table in our main dining sector and a focus point upon arrival. Recommended for theming, business networking lunches and special occasions.



### **The Banquette**

Relax in the metallic upholstered bench style seating in our banquette, with side views of Victoria park. These long board room style tables accommodate up to 18 guests exclusively.

When set, the banquette appears to be one long table, however it does have a break in the middle for guests to easily vacate the table. These tables can be arranged in any setting you prefer.

Recommended for baby showers, long lunches, family dinners and a long requested favourite table for business networking events, as a host can stand at the head of the table to make a welcome speech if they so wish.



### **The Business**

An exclusive semi private table of 8, providing discretion and privacy without being removed from the fabric of the restaurant. This table is surrounded by hanging chain mesh and sees no interruption from other diners, ideal for high profile guests, signing business deals, intimate wine maker dinners etc.

Close to the theatrics of the kitchen, the *Kobe* table is often requested by guests that wish not to be disturbed and guests of The House.

\*Seating plans will be provided on request.

\*Function Groups larger than 15 guests will receive seating plan with their event run sheet for approval, 3 days prior to event.

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## CAPACITY...

**SIT DOWN LUNCH** | up to 150 Guests

PRICE GUIDE 2 Course Menus start from \$45 p/p

A La Carte available up to 20 pax

**SIT DOWN DINNER** | up to 150 Guests

PRICE GUIDE 3 Course Menus start from \$89 p/p

A La Carte available up to 14 pax

Groups larger than 40 pax are offered 2 options, our shared signature experience or an alternate serve for entrée, main and dessert from our function menus/created menu for your event

**COCKTAIL** | up to 300 Guests |

PRICE GUIDE | Our canape menu available at Moobar starts from \$39 p/p

**EXCLUSIVE USE SEATED** | up to 150 Guests

PRICE GUIDE | Minimum spends required

**EXCLUSIVE USE COCKTAIL** | up to 300 Guests

PRICE GUIDE | Minimum spends required

**MOOMOO2U OUTCATER** | up to 5000 GUESTS

PRICE GUIDE | Chef Trent + Our fabulous function team can also create inspired out-catered events Costed as per client requests. Why not bring the Moo Moo to you?

For all group reservations, a **discretionary 5 % service charge is added to the final bill as a gratuity for the staff.** 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. All prices quoted are inclusive of GST Prices valid for 3 months.



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## CANAPES...

Executive Chef Trent Robson's mouth-watering canapé & substantial fork dish selection is guaranteed to leave your guests impressed and fulfilled for cocktail style events... Graze, Drink & Enjoy!

### CANAPE MENU

- \* Seven spiced **Beef Short Rib** w. sweet + sour caviar
- \* **Poached Scallop** w. curried slaw + chilli hair
- \* **BBQ Duck** + orange in cigar pastry
- \* Fillet of **Beef Tartare** w. jalapeño + quail egg
- \* **Goats Cheese Curd Tartlet** w. beetroot root + orange (V)
- \* Tempura **Soft Shell Crab** w. horseradish + ponzu
- \* **Risotto Croquette** w. buffalo ricotta + truffled honey
- \* **Spanner Crab** w. petite brioche, yuzu mayonnaise + black caviar
- \* **Lamb Wellington** w. whipped chevre + mint jelly
- \* Smoked **Ocean Trout** w. buckwheat blini + crème fraiche
- \* **Leader Prawns** w. kataifi pastry + flying fish roe
- \* **Truffled Egg Tartlet** w. trout roe + summer truffle
- \* **Coffin Bay Oysters** w. cucumber kimchi
- \* Warm **Wagyu Beef Rilette** w. ponzu caviar + pork crackle
- \* **Forest Mushroom Pathivier** w. tallegio + mushroom pate
- \* **Frenched Lamb Cutlets** w. zaalouk eggplant + ewes labne
- \* **Quail** w. prosciutto, fig + black pepper paste

### DESSERT CANAPES

- \* Petite Tartlet of Chocolate Delice
- \* Macaroon | Passionfruit, Chocolate, Strawberry or Lavender



**8 selections for \$39.00 p/p    12 selections for \$59.00 p/p**

Combined canape + fork dish menus can be created inquire within.

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## SUBSTANTIALS...

### FORK DISH MENU

Local calamari w. nicoise vinaigrette	18
7 spice wagyu beef brisket w. radish & peas	18
Sashimi of ocean trout w. tomato + saffron vinaigrette	19
Risotto of Epoisses + corn w. pecorino	16
New season asparagus w. wild rice + goats cheese	17
Pulled Lamb shoulder w. Genovese beans + wild olives	18



### SHARE BOARDS

HOUSE PREPARED CHARCUTERIE: Proscuitto Di San Daniele, Salame Inferno, Wagyu Bresaola	
Accompanied w. grissini, ciabatta, pickle + beetroot relish + confit onions	23 P/P
MOO MOO GRAZING PLATTER w. Crispy Chicken Wings, Nduja Arancini, Pork Croquettes (serves 2)	28

### OYSTERS

- + Natural + champagne & shallot mignonette
- + Chipotle Kilpatrick style
- + Cucumber kimchi + burnt shallot mayonnaise
- + Moo Moo Bloody Mary Shooters



<b>CHEESES</b> w. quince paste + house breads	13 /35
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LE CONQUERANT	CAMEMBERT	WHITE MOULD	FRANCE
BERRY'S CREEK	TARWIN BLUE	COWS MILK	VICTORIA
WILL STUDD'S FARMHOUSE	CHEDDAR	HARD COWS	ENGLAND
L'ARTISAN FERMIER	TIMBOON	SEMI HARD	WESTERN VICTORIA
LE DAUPHIN	BRIE	RHONE - ALPES	FRANCE

\*Exclusive use events can also be offered; Oyster Shucking Stations, Teppanyaki Grill Station, Signature Wagyu Carvery Station, Pop Up Bars and much more!

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## OUR MENUS...

### LUNCH ONLY

#### The Moo Moo Lunch

SELECT 2 COURSES FOR 45 P/P

OR 3 COURSES FOR \$55 P/P

All Moo Moo lunch diners receive a complimentary glass of red or white or a local beer!

#### Entrée

**MOO MOO HOUSE MADE CHARCUTERIE** w. house breads, wild olives, peppers + cornichons

**SOUP** (waiter will advise)

**CRISPY CHICKEN** sake, jalapeno + edamame (GF)

**CARPACCIO OF BEEF TENDERLOIN** watercress, reggiano + tomato vinegar (GF)

#### Mains

**BRODETTO** of fish and crustaceans, saffron + tomato broth

**WAGYU MINUTE STEAK** fresh peas, truffled pecorino, mint + cider (GF)

**FREE RANGE VALENCIA PORK BELLY** w. mustard fruits, apples & black cabbage (GF)

**DRY AGED WAGYU BURGER** milk bun, OLT, dill pickle + Moo Moo sauce + fries

**HANDKERCHIEF PASTA** sunflower + pea pesto, fried cauliflower, basil oil + pecorino (V)

#### Desserts

**CHOCOLATE HONEYCOMB BARK** house made chocolate honeycomb bark w. strawberries (GF)

**CRÈME BRULEE** of roasted apricot, walnut crumb & yoghurt cream

**SELECTED AUSTRALIAN + EUROPEAN CHEESE** w. fresh quince + house breads

The best kept secret in Queensland

is The Moo Moo Lunch! Available

7 days per week! 2 courses + a welcome

drink for just \$45.00 p/p OR 3 courses

+ a welcome drink for \$55.00! Ideal

for quick business meetings and

Ladies Who Lunch!

### Sunday Spring Roast

1 course \$39 pp, 2 course \$49pp, 3 course \$59 pp



#### Entrée

**Tomato Soup** w. Balsamic + Brioche Croute

**Heritage Beetroots** w. Green Raisins, Buttermilk Curd, Smoked Tahini + Almonds (GF)

**Prawn "Cocktail"** Mustard Cress, Butter Lettuce + Russian Dressing

#### Mains (select one to share)

3 Pepper Moo Moo **Whole Deboned Bendele Chicken**

Slow Cooked Milk Fed **Lamb Shoulder** (pulled at table)

Herb Rubbed Roasted **Black Angus Rump Cap**

accompanied with **Yorkshire Pudding + Pan Gravy**

#### Sharing Sides

**Wagyu Fat Fried Potatoes**, Thyme + Rosemary + Crispy Roasted Onion (GF)

**Spring Greens** w. Chilli + Garlic (GF)

Honey Glazed Roast Baby **Carrots** (GF)

#### Desserts

**"Trifle"** Passionfruit curd, Genoise Sponge, Amaretto Gel,  
**Pineapple, Coconut and Chocolate Delice**, with Pineapple Ganache + Macaron  
**A Trio of Spring Sorbets**

#### Wine Suggestions

15 Flowers on the Vine | Malborough, NZ 10.00 G 48.00 B

13 Moo Moo "The Dancing Cow" | Barossa, SA 9.00 G 45.00 B

12 Cape Mentelle 'Wilyabrup' Cabernet Merlot Cab Franc | Wilyabrup 95.00 B

The Sunday Spring Roast is the ultimate sharing

feast to wow your guests and celebrate special

occasions! Every week Chef creates

an amazing Sunday Roast for guests to enjoy

a festive shared feast of Whole Chicken, Pulled Lamb,

Angus Rump Roast Cap with a show case of

Seasonal sharing sides from just \$39 p/p!

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## FUNCTION MENUS

AVAIL LUNCH OR DINNER (Feb-Sept)

**\$89 P/P**

### Entrees

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

**CARPACCIO OF BEEF** w. buffalo fetta + tomato vinaigrette (GF)

**BURRATA** heritage tomato + wild olive, purple basil + crostini (V)

**SHANGHAI CALAMARI** w. chilli, ginger caramel, sprouts + sesame (GF)

### Mains

**PAN SEARED MARKET FISH** w. jerusalem artichoke, frisée + herb salad w. shallot + crème fraiche

**VALENCIA PORK BELLY** w. pea & broad bean fricassee, apple + crème fraiche (GF)

**WAGYU ROSTBIFF 300G MB 6-9** | w. fondant potato, baby carrots + red wine sauce

**TENDERLOIN 200G** w. truffled potatoes, forest mushrooms, veal reduction + dressed young leaves

### Sides (to share)

- **Wild Rocket**, fig vincotto + parmesan
- Truffled shoestring **Fries**
- **Broccolini+ Seasonal Greens**, poached garlic + chilli & butter (GF) (V)

### Desserts

**SELECTED AUSTRALIAN + EUROPEAN CHEESES** w. fresh quince + house breads

**TIRAMISU** w. toasted meringue

**CRÈME BRULEE** of roasted apricot, walnut crumb & yoghurt cream

**AVAIL LUNCH OR DINNER**

**\$99 P/P**

**Entrees**

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

**BANG BANG DUCK** w. chopped salad

**YELLOWTAIL KINGFISH SASHIMI** w. samphire, okra, chickpea miso + sake vinaigrette (GF)

**HERVEY BAY ½ SHELL SCALLOPS** w. dukkah mayonnaise, coleslaw + butifarra (GF)

**CARPACCIO OF BEEF** w. buffalo fetta + tomato vinaigrette (GF)

**Mains**

**JACKS CREEK F1 WAGYU RUMP CAP 300G | DARLING DOWNS | MARBLE SCORE 6-9 |**  
w. fondant potatoes, baby carrots + red wine sauce

**PAN SEARED MARKET FISH** w. jerusalem artichoke, frisée + herb salad + shallot + crème fraiche

**VALENCIA PORK BELLY** w. pea & broad bean fricassee, apple + crème fraiche (GF)

**RIB EYE ON BONE 400G** w. truffled potatoes, forest mushrooms, veal reduction + dressed young leaves

**FREE RANGE CHICKEN SUPREME** w. geo truffled butter, leek, cauliflower + woodland sorrel (GF)

**Sides (to share)**

**Wild Rocket**, fig vincotto + parmesan

Truffled shoestring **Fries**

**Broccolini+ Seasonal Greens**, poached garlic + chilli & butter (GF) (V)

**Desserts**

**SELECTED AUSTRALIAN + EUROPEAN CHEESES** fresh quince + house breads

**MOO MOO HOT FUDGE SUNDAE** Rich chocolate brownie topped w. vanilla bean ice cream,  
lashed w. hot fudge + finished w. house made crunchy honeycomb

**CRÈME BRULEE** of roasted apricot, walnut crumb & yoghurt cream



**THE ULTIMATE MOO MOO THE WINE BAR + GRILL SHARED SIGNATURE FEAST**

\$100 p/p

Entrees (to share)

**DOZEN NATURAL OYSTERS**

w. champagne & shallot mignonette (GF)

**MOO MOO HOUSE PREPARED CHARCUTERIE**

Prosciutto De Palma off the Bone, Blackmore Fullblood Wagyu Traditional Biltong MB9+, Kurobuta Berkshire Traditional Norciana Salame In House Moo Moo Cured + Dried Duck Pancetta

Accompanied by grissini + ciabatta + beetroot relish + confit onions

Main

**THE SIGNATURE WAGYU**

Spice rubbed **1kg Wagyu Rump Roast** rubbed w. Chefs' secret spice rub, sealed until smokey on the char grill + oven roasted to your liking, carved at your table

Sides (to share)

• **Wild Rocket Salad** + parmesan (GF) (V)      • **Fries** truffle salt, Parmesan (V)

• **Greens**, Poached Garlic + chilli & Butter (GF) (V)

+ chilli & butter (GF) (V)

Trio of Chef's **sauce selections**

Dessert & Cheeses (to share)

**A SELECTION OF CHEF'S FINEST DESSERTS** en petites

**SELECTED AUSTRALIAN + EUROPEAN CHEESES** w. fresh quince + house breads

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AVAIL LUNCH OR DINNER

**\$119**

Prelude

**HOUSE BREAD SERVED WARM** w. Moo Moo tomato & onion salsa, Moo Moo jus + butter

Entrees

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

**BANG BANG DUCK** w. chopped salad

**HERVEY BAY ½ SHELL SCALLOPS** w. dukkah mayonnaise, coleslaw + butifarra (GF)

**KOBE RUMP CAP** w. dashi + ponzu, beetroot + kale, lemon gel + horseradish

Mains

**MOO MOO IN-HOUSE DRY AGED BLACK ANGUS RIB EYE ON BONE 400G**

w. truffled potatoes, forest floor mushrooms, veal reduction + dressed young leaves

**AUS KOBE FLAT IRON 200G** w. fondant potatoes, baby carrots + red wine sauce

**PAN SEARED MARKET FISH** w. jerusalem artichoke, frisée + herb salad + shallot + crème fraiche

**VALENCIA PORK BELLY** w. pea & broad bean fricassee, apple + crème fraiche (GF)

**FREE RANGE CHICKEN SUPREME** w. geo truffled butter, leek, cauliflower + woodland sorrel (GF)

Sides (to share)

- **Wild rocket**, fig vincotto + parmesan
- **Greens**, poached garlic + chilli & butter (GF)
- Truffled shoestring **fries**
- \* **Sauteed Swiss Mushrooms** w. port, garlic + butter (GF) (V)

Desserts

**SELECTED AUSTRALIAN + EUROPEAN CHEESES** fresh quince + house breads

**TIRAMISU** w. toasted meringue

**MOO MOO HOT FUDGE BROWNIE** w. vanilla bean ice cream, hot fudge sauce + honeycomb

**CRÈME BRULEE** of roasted apricot, walnut crumb & yoghurt cream



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## SAMPLE MENUS...

Our function Coordinator is here to create an experience that is suited to your guests needs, feel free to speak to Amy about your menu requirements, budget, time constraints, special requests. Chef and our team are flexible to the way you wish to dine here at Moo Moo. Whether you require a 2 course menu due to time constraints or should you wish to indulge in a 7 course degustation with paired wines, everything is possible here at Moo Moo! Below are some sample menus recently created for client requests.

### **Moo Moo The Wine Bar + Grill Degustation Sample Menu 1** **\$145 p/p / \$195 with paired wines**

#### **1. NATURAL OYSTERS**

Natural champagne + shallot mignonette

#### **2. CARPACCIO OF BEEF TENDERLOIN**

Watercress, reggiano + tomato vinegar (GF)

#### **3. SEARED SEA SCALLOPS**

Glazed pork, peas + shoots (GF)

#### **4. CRISPY QLD DUCK BREAST**

w. blackened pears, smoked bacon, raisins (GF)

#### **5. STEAK TASTING PLATE FEATURING 2 PREMIUM STEAKS 100g**

w. accompaniments + sides

#### **6. SELECTED AUSTRALIAN CHEESE**

w. Fresh quince + house breads

#### **7. PETITE MOO MOO HOT FUDGE SUNDAE** Rich chocolate

Brownie topped w. vanilla bean ice cream, lashed

w. hot fudge + house made crunchy honeycomb



### **Beef and Burgundy Sample Menu 2 - \$90 p/p**

CANAPES (Served at the bar)

**GOATS CHEESE ROYAL** + Mustards Fruits

**SCALLOP** + Foie Gras + Raisin

**KOBE BEEF** + Quail Egg + Romesco

ENTREE

**AGED CARNAROLI**, Epoisses, Smoked Corn, Prunes

MAIN

**F1 WAGYU RUMP CAP** w. Blackened Pears,

Organic Polenta + Fossilized Artichokes

CHEESE

**CASHEL IRISH BLUE** (Ireland) + Burnt Orange, Walnuts

**BLACK SAVOURINE** (Yarra Valley) + Peach Chutney

DESSERT

**CHOCOLATE + STRAWBERRY SABAYON**

## **BEVERAGE PACKAGE OPTIONS**

Beverage packages are by no means compulsory; however, we do host a **no split bills** policy so we appreciate you informing us in advance who will be your guest's nominated payee Before your event so we can consolidate billing on the event eve. Our beverage packages are a great way of knowing your total spend in advance. If you have a favourite wine or beer that does not appear on the below packages, however it appears on our full wine list, our functions team will liaise with our sommelier and cost it to you per your preferences!

### **MOO MOO PACKAGE**

**Redbank Prosecco Kings Valley VIC**

**Moo Moo Dancing Cow Shiraz Barossa Valley SA**

**Flowers on The Vine Marlborough Sauvignon Blanc NZ**

**Draught Beers of Estrella, Peroni Leggera, Moo Moo Amber Ale + Soft Drinks**

For a 2 hour package - **\$40** per person      For a 3 hour package - **\$55** per person

House spirits can be added for an additional **\$15** per person. (2hrs - **\$55**, 3hrs - **\$70**)



### **CHANDON PACKAGE**

**Domaine Chandon Sparkling Brut Yarra Valley VIC**

**Domaine Chandon Pinot Gris Yarra Valley VIC**

**Domaine Chandon Shiraz Yarra Valley VIC**

This package includes **Draught & a selection of local beers + soft drinks**

For a 2 hour package - **\$55** per person      For a 3 hour package - **\$70** per person

House spirits can be added for an additional **\$15** per person. (2hrs - **\$70**, 3hrs - **\$85**)

### **PREMIUM PACKAGE**

**Domaine Chandon Sparkling Brut Yarra Valley VIC**

**Cape Mentelle Semillon Sauvignon Blanc Margaret River WA**

**Heggies Chardonnay Eden Valley SA**

**Amisfield Lake Hayes Pinot Noir Central Otago NZ**

**Chaffey Bros. Synonymous Shiraz Barossa Valley VIC**

This package includes premium beers-**All Beers + Soft Drinks**

For a 2 hour package - **\$90** per person      For a 3 hour package - **\$105** per person

Basic Spirits **are included** in this package.



### **PLATINUM PACKAGE**

**Vueve Cliquot NV Reims FRANCE**

**Cloudy Bay Sauvignon Blanc Marlborough NZ**

**Cloudy Bay Chardonnay Marlborough NZ**

**Amisfield Pinot Noir Central Otago NZ**

**Jim Barry McRae Wood Claire Valley SA**

This package includes all beers-

**All Beers + Soft Drinks + A choice of a signature cocktail**

For a 2 hour package - **\$115** per person      For a 3 hour package - **\$135** per person



CLOUDY BAY  
NEW ZEALAND



**JIM BARRY  
WINES**

CAPE MENTELLE  
MARGARET RIVER



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## **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** A 50% deposit (of minimum spend requirements/sole trade events) must be given at the time of confirmation. 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 7 days prior to your event.

**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 hires our payment policy requires that the remaining 50% minimum spend be paid 14 working days (Monday to Friday) prior to your function. The outstanding balance is to be settled on the day of your function. 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 Tier or a booking larger than 14pax: 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, ashtrays are provided. 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 under age 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 \$3.50 per person; the surcharge includes cutting, plating and serving the cake.

**The Port Office, Stamford Plaza, Cnr Edward & Margaret Sts, Brisbane Phone: (+61) 7 3236 4500  
Broadbeach on the Park, 2685 Gold Coast Highway, Broadbeach Phone: (+61) 7 5539 9952**

**moomooorestaurant.com**

## **TERMS & CONDITIONS ...**

**HOURS** Standard duration for functions larger than 15 pax is 3 hours for lunch and 3.5 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** For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. 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 12.5% surcharge will apply to the account total for all functions held on public holidays.

**PRICE VARIATIONS** Every endeavor is made to maintain prices as originally quoted, however, they may change without notice. Please allow a price increase of 10% 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. A 2% Surcharge applies for AMEX or Diners Club Card holders.

Direct Deposit; Please deposit funds into:

Oceana Hospitality Group Pty Ltd

BSB: 014-513 ACC: 2803-41255

Please email remittance to [functions.gc@moomoorestaurant.com](mailto:functions.gc@moomoorestaurant.com)

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

Accounts: pls ask for Michelle on +61 7 55 388 200

Email | [accounts.gc@moomoorestaurant.com](mailto:accounts.gc@moomoorestaurant.com)



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## AUTHORISATION FORM...

Please fill in, sign, scan and return to [functions.gc@moomoorestaurant.com](mailto: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 The Wine Bar + G

rill Gold Coast

Trading as Oceana Hospitality Group PTY LTD

(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: \_\_\_\_\_

NAME OF CARDHOLDER: \_\_\_\_\_

CARD NUMBER: \_\_\_\_\_

EXPIRY \_\_\_\_\_

CCV: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

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THANK YOU FOR CONSIDERING MOO MOO THE WINE BAR + GRILL GOLD COAST  
FOR YOUR NEXT FUNCTION, WE LOOK FORWARD TO HEARING FROM YOU SOON!

Moo Moo The Wine Bar + Grill, Gold Coast  
2685 Gold Coast Highway Broadbeach, 4218

Contact: Amy Young

Business hours: 10am -6pm Mon-Fri

+61 7 55 3999 52

After hours- 0416 482 404

[functions.gc@moomoorestaurant.com](mailto:functions.gc@moomoorestaurant.com)

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